

Shō

NOODLE BAR

HISTORY OF NOODLES

China has long been recognised for the creation of noodles, with the first written account dating back over 4000 years ago. Chinese rulers were the first to enjoy noodles, but as they became known for their high nutritional value, lengthy storage life, and ease of preparation, they were quickly embraced by others. Noodle shops became very popular in many Chinese cities, with locals gathering to enjoy tasty dishes throughout the day and night.

In recent times Asian cooking has reflected the popularity of noodles as part of a staple diet, served as a main meal, as a side dish or eaten as a snack, especially when served in flavoursome broths.

Noodles have become an important part of most regional cuisines within mainland China, as well as in Taiwan, Singapore, and other Southeast Asian nations. Traditionally in Asia, eating noodles is a symbol of “longevity”. It is still very common for noodles to be served at special occasions such as Chinese New Year, birthdays and weddings to ensure a long life.

NOODLE SOUPS

Char Jiang noodles with Beijing meat sauce	16.50
Create your own noodle soup	15.50
Create your own noodle soup with a dessert of your choice or a pot of Chinese tea	19.50

CHOOSE YOUR NOODLES

- Beijing noodles
- Egg noodles
- Hokkien noodles
- Hor Fun noodles (flat rice noodles)
- Long life noodles
- Rice vermicelli
- Udon noodles
- Crispy noodles
- Glass rice vermicelli
- Cantonese noodles

CHOOSE YOUR ACCOMPANIMENTS (3 ITEMS)

Accompanied with seasonal Asian greens and bean sprouts

- Beef brisket
- Ox tendon ball
- Fried tofu
- Fried bean curd skin
- Pork and prawn dumplings
- Wontons
- Stuffed eggplant
- Diced chicken
- Roast duck
- Crispy pork belly
- Char Siu pork
- Soy chicken
- Assorted seafood - prawns, calamari and scallops
- Deep-fried calamari
- Fish cake
- Fish balls

CHOOSE YOUR SOUP BASE

- Malaysian Laksa soup
- Chicken soup
- Thai Tom Yum soup
- Szechuan fragrant and spicy soup
- Aromatic vegetable soup
- Hong Kong beef brisket soup

湯麵

炸醬麵	Mì khô thịt heo băm Bắc Kinh	16.50
任選湯麵	Hủ tiếu mì tự chọn	15.50
任選湯麵及甜品/茶	Hủ tiếu mì tự chọn và 01 món tráng miệng hoặc 01 bình trà	19.50

任選一款

CHỌN HỦ TIẾU MÌ

北京麵	Mì Bắc Kinh
蛋麵	Mì sợi nhỏ
油麵	Mì Phúc Kiến
河粉	Hủ tiếu mềm
長壽麵	Mì trường thọ
米粉	Bún
日式烏冬麵	Mì Udon Nhật Bản
香脆麵	Mì giòn
冬粉	Miến
廣式伊麵	Mì Quảng Đông

任選三款佐料

CHỌN GIA VỊ (3 MÓN)

伴時蔬及芽菜	<i>Phục vụ kèm với rau cải và giá</i>
牛腩	Bò kho
牛筋丸	Bò vò viên
炸豆腐	Đậu hủ chiên
炸腐竹皮	Da hoành thánh chiên
水餃	Hả cảo tôm thịt
餛飩	Hoành thánh
釀茄子	Cà tím dồn hải sản
滑雞肉	Gà
燒鴨	Vịt quay
燒肉	Heo quay
叉燒	Heo sá sủ
豉油鷄	Gà xì dầu
海鮮	Hải sản
魷魚	Mực chiên giòn
魚餅	Chả cá
魚蛋	Cá viên

任選一款湯底

CHỌN NƯỚC SÚP

叻沙湯	Súp cà ri Laksa Malaysia
清鷄湯	Súp gà
泰式酸辣湯	Súp Tom Yum Thái Lan
四川香辣湯	Súp cay Tứ Xuyên
特色酸菜湯	Súp rau cải
牛腩清湯	Súp bò kho Hồng Kông

APPETISERS

Chicken and sweet corn soup	7.90
Szechuan hot and sour soup	7.90
Thai Tom Yum prawn soup	8.90
Beijing dumplings with sesame oil and soy black vinegar	12.90
Hot and sour braised sliced beef	13.50
Szechuan cold marinated chicken with sesame dressing	14.00
Tender tofu with century egg	10.50
Homemade Szechuan pickled vegetables	8.50
Vietnamese spring rolls - your choice of prawn, pork or vegetable	(6 pcs) 13.50
Deep-fried calamari with five-spice salt	15.90

DIM SUMS

Barbecued pork buns	(3 pcs) 7.00	(6 pcs) 12.90
Siu Mai	(3 pcs) 7.00	(6 pcs) 12.90
Prawn Har Gow	(3 pcs) 7.00	(6 pcs) 12.90
Shanghai dumplings	(3 pcs) 7.00	(6 pcs) 12.90
Seafood dumplings	(3 pcs) 7.00	(6 pcs) 12.90
Chive and prawn dumplings	(3 pcs) 7.00	(6 pcs) 12.90
Vegetable dumplings	(3 pcs) 7.00	(6 pcs) 12.90
Assorted dim sums		(6 pcs) 15.90

CONGEE

Chicken congee	13.50
Fish congee	13.50
Pork and century egg congee	13.50
Plain congee with condiments	12.50

頭盆小食

雞茸粟米羹
四川酸辣湯
泰式酸辣蝦湯
北京水餃
麻辣牛肉
四川口水雞
皮蛋豆腐
四川泡菜
炸春卷 (可選: 蝦/
豬肉或素菜)
沙椒鹽炸鮮魷

MÓN ĂN KHAI VỊ

Súp bắp gà 7.90
Súp chua cay kiểu Tứ Xuyên 7.90
Súp Tom Yum tôm 8.90
Đim dim Bắc Kinh 12.90
Thịt bò chua cay 13.50
Thịt gà hấp sốt mè kiểu Tứ Xuyên 14.00
Đậu hũ trộn hạt vừng Bắc Thảo 10.50
Dưa chua Tứ Xuyên 8.50
Chả giò Việt Nam (tôm, thịt heo hoặc rau cải) 13.50
Mực rang muối 15.90

各式點心

叉燒包
燒賣
鮮蝦餃
上海小籠包
海鮮餃
韭菜蝦餃
素菜餃
雜錦點心

ĐIM DIM

Bánh bao sá súa (3 pcs) 7.00 (6 pcs) 12.90
Súu mại (3 pcs) 7.00 (6 pcs) 12.90
Hả cảo tôm (3 pcs) 7.00 (6 pcs) 12.90
Đim dim Thượng Hải (3 pcs) 7.00 (6 pcs) 12.90
Đim dim hải sản (3 pcs) 7.00 (6 pcs) 12.90
Đim dim tôm hẹ (3 pcs) 7.00 (6 pcs) 12.90
Đim dim rau cải (3 pcs) 7.00 (6 pcs) 12.90
Đim dim thập cẩm (6 pcs) 15.90

粥

滑鷄粥
魚片粥
皮蛋豬肉粥
香滑白粥

MÓN CHÁO

Cháo gà 13.50
Cháo cá 13.50
Cháo hạt vừng bắc thảo 13.50
Cháo trắng dưa chua, cá mận và đậu phộng rang muối 12.50

SHÒ'S RECOMMENDATIONS

Shò's roast duck pancake	32.50
Create your own roast duck pancake by wrapping tender duck breast in a pancake with sliced spring onion and sliced cucumber and dipping in Hoisin plum sauce. Enjoy the distinctive flavour of the crunchy vegetables and the delectable duck and sauce	
Shò's roast duck special (for two people)	59.50
Includes chicken and corn soup, roast duck pancakes and wok-fried duck with vegetables, accompanied with fried rice and chicken soup making your meal complete	
Sweet and sour barramundi – Deep-fried whole barramundi with pinenuts and sweet and sour sauce	32.90
Braised sliced beef with vegetables in herb chilli sauce	22.50
Gong Bao chicken – Wok-fried chicken with dried chilli, peanuts and Chinese vinegar	21.50
Shanghai style pork ribs – Deep-fried pork ribs with sweet and sour sauce	22.50
Chilli prawns – Wok-fried tiger prawns in chilli and black vinegar sauce	40.50
Lobster Beijing Noodle – Wok-fried whole live lobster with spring onion and ginger sauce over a bed of Beijing noodles	Market price

RICE DISHES

Nasi Goreng – Traditional Malaysian fried rice with chicken, onion and chilli sambal paste, beef and chicken satay skewers, fried egg and prawn crackers on top	18.90
Yangzhou fried rice with BBQ pork	17.50
Combination fried rice with seafood and Char Siu pork	21.50
Special vegetarian fried rice	13.50

寿吧精選推介

MÓN ĐẶC BIỆT

寿吧燒鴨卷餅

Vịt quay Bắc Kinh cuốn bánh tráng

32.50

寿吧特別燒鴨套餐

Vịt quay bốn món
(dành cho 2 người)

59.50

Bao gồm súp bắp gà, vịt quay cuốn bánh tráng, vịt xào rau cải và cơm chiên

酸甜崧子盲鱒

Cá chẽm chiên sốt chua ngọt

32.90

水煮牛肉

Bò kho rau cải sốt ớt cay

22.50

宮爆雞丁

Thịt gà xào chua cay

21.50

糖醋小排

Sườn heo sốt chua ngọt Thượng Hải

22.50

宮爆大蝦

Tôm xào ớt và giấm đen

40.50

薑蔥龍蝦北京麵

Tôm hùm xào gừng hành lát mì Bắc Kinh

Market price

飯

MÓN CƠM

馬來風光炒飯

Cơm chiên Malaysia

18.90

揚州炒飯

Cơm chiên Dương Châu

17.50

特製海鮮叉燒炒飯

Cơm chiên thập cẩm

21.50

特別齋炒飯

Cơm chiên chay

13.50

MAIN COURSES

Served with steamed rice

Braised sliced fish with vegetables in a herb chilli sauce	23.50
Belachan Kangkung – Belachan water spinach with prawns in sambal sauce	21.00
Wok-fried beef with vegetables and black bean sauce	21.00
Cantonese style wok-fried beef with tomato and ginger	22.00
Wok-fried chicken with vegetables and cashews	21.00
Szechuan MaPo chicken tofu – MaPo tofu and minced chicken in spicy sauce	21.50
Crispy pork belly clay-pot – Wok-fried roast pork belly with snow peas in Szechuan chilli sauce	21.50
Stir-fried choy sum with garlic and oyster sauce	14.50
Stir-fried enoki and Shitake mushrooms with Chinese broccoli	14.50
Stir-fried bok choy with tofu, mushrooms and oyster sauce	14.50
Stir-fried bean shoots with Chinese chives and mushrooms	14.50
Wok-fried green beans with Chinese pickled vegetables and chicken mince	14.50
Stir-fried sliced beef with Chinese green pepper	21.50
Stir-fried shredded pork with Szechuan chilli sauce	23.50
Shredded roast duck and vegetables with spicy XO sauce	18.90

ASIAN ROASTS

Served with steamed rice and chicken broth

Roast duck	18.90
Char Siu pork	17.90
Crispy pork belly	17.90
Soya chicken	17.90
Mixed roast platter	23.50

送白飯

送白飯

香辣水煮魚
馬來風味通菜蝦

MÓN XÀO

Phục vụ kèm với cơm

Cá hầm rau cải với ớt cay 23.50
Rau muống xào tôm 21.00

豉汁牛肉 21.00
廣式炒牛肉配番茄 22.00
腰果炒雞 21.00
麻婆豆腐 21.50

砂煲四川雪豆炒燒肉 21.50
Tay cầm heo quay xào với đậu Hòa Lan

蒜炒菜心 14.50
炒芥蘭配蘑菇 14.50

小白菜冬菇豆腐 14.50
Cải ngọt, đậu hủ và nấm xào dầu hào

韭菜豆芽炒香菇 14.50
Giá xào nấm hẹ

干煸四季豆 14.50
Đậu xào dưa chua với thịt gà băm

尖椒牛柳 21.50
魚香肉絲 23.50
香辣XO醬炒鴨絲 18.90
Thịt bó xào với ớt xanh
Thịt heo xào với sốt ớt Tứ Xuyên
Vịt quay xé và rau với sốt XO

燒味

送白飯及雞湯

明爐燒鴨
蜜汁叉燒
脆皮燒肉
香露豉油雞
燒味拼盤

MÓN THỊT QUAY

Phục vụ kèm với cơm và súp gà

Vịt quay 18.90
Thịt heo sá sít 17.90
Thịt heo quay 17.90
Gà xì dầu 17.90
Thịt quay thập cẩm 23.50

WOK-FRIED NOODLES

Penang Char Kway Teow – Wok-fried Hor Fun noodles with prawns and Chinese sausage	19.90
Singapore-style noodles – Wok-fried vermicelli with prawns and egg	19.50
Hong Kong Ying Yang Hor Fun – Wok-fried Hor Fun noodles and vermicelli with seafood and vegetables	19.50
Crispy noodles with prawns, cuttlefish, scallops and vegetables	18.90
Hor Fun noodles with beef and bean sprouts	18.90
Stir-fried rice vermicelli with vegetables, egg and soy sauce	16.00
Shanghai style Hokkien fried noodles with vegetables	18.90
Seafood rice vermicelli with spicy XO sauce	19.90

DESSERTS

Sesame balls with sesame ice-cream	6.50
Coconut ice cream with palm sugar	6.50
Pineapple and jackfruit fritter with vanilla ice cream	6.50
Rambutan with vanilla ice cream	6.50
Sago Gula Malacca	6.50
Mango pudding with mango ice cream	6.50
Fruit salad with lychees	6.50
Your choice of sesame, coconut, vanilla or mango ice-cream	(per scoop) 2.50

特色麵食

檳城炒粿條

MÓN HỦ TIẾU MÌ XÀO

Hủ tiếu xào tôm và Lạp xường

19.90

星洲炒米粉

Mì xào Singapore

19.50

香港鴛鴦海鮮河粉

Hủ tiếu mềm và bún xào hải sản

19.50

海鮮香脆麵

Mì xào giòn hải sản

18.90

干炒牛河

Hủ tiếu mềm xào bò

18.90

菩提齋炒米粉

Bún xào Chay

16.00

上海粗炒面

Mì Hokkien xào rau kiệu Thượng Hải

18.90

香辣XO醬海鮮炒米粉

Bún hải sản với sốt XO

19.90

甜品

金黃芝麻團

MÓN TRÁNG MIỆNG

Kem mè viên

6.50

椰子雪糕

Kem dừa

6.50

雪糕伴炸菠蘿

Kem khóm chiên

6.50

雪糕伴紅毛丹

Kem trái chôm chôm

6.50

椰汁西米

Chè rau câu bột báng

6.50

香芒布丁

Chè rau câu kem xoài

6.50

鮮果伴荔枝

Trái cây trộn trái vải

6.50

自選單球雪糕-芝麻,椰子,香草或香芒口味

Kem mè, dừa, vani, hoặc xoài

2.50

CHAMPAGNE AND SPARKLING

	Glass	Bottle
House Sparkling	5.50	28.00
Redbank Emily Brut Cuvee <i>King Valley, Victoria</i>	7.50	35.50
Brown Brothers Zibibbo Rosa <i>King Valley, Victoria</i>	9.00	42.50
Jansz Brut Rosé <i>Tamar Valley, Tasmania</i>		54.50
Pol Gessner Champagne Brut <i>Reims, France</i>		65.00
Moët & Chandon Brut NV <i>Épernay, France</i>		150.00

WHITE WINES

	Glass	Bottle
House White	5.50	28.00

Riesling

Brown Brothers Crouchen Riesling <i>King Valley, Victoria</i>	7.50	35.50
Leo Buring Riesling <i>Eden Valley, South Australia</i>	9.00	42.00
Mr Riggs Watervale <i>Clare Valley, South Australia</i>		54.00

Sauvignon Blanc & Blends

Swan Bay Semillon Sauvignon Blanc <i>Bellarine Peninsula, Victoria</i>	7.50	35.50
Monkey Bay Sauvignon Blanc <i>Marlborough, New Zealand</i>	8.50	42.00
Mojo <i>Adelaide, South Australia</i>	8.00	39.50

Pinot Grigio

Secret Stone Pinot Grigio <i>Marlborough, New Zealand</i>	9.00	42.50
--	------	-------

Chardonnay

Chapel Hill Unwooded Chardonnay <i>Clare Valley, South Australia</i>	7.50	35.50
Innocent Bystander <i>Yarra Valley, Victoria</i>	9.00	42.50
Tyrrell's Belford Chardonnay <i>Hunter Valley, New South Wales</i>		54.50
Cloudy Bay Chardonnay <i>Marlborough, New Zealand</i>		65.00

Sweet & Aromatic White Wines

	Glass	Bottle
David Traeger Verdelho <i>Goulburn Valley, Victoria</i>	7.50	35.50
T'Gallant Juliet Moscato <i>Mornington Peninsula, Victoria</i>	9.00	42.50

RED WINES

	Glass	Bottle
House Red	5.50	28.00

Pinot Noir

Swan Bay Pinot Noir <i>Bellarine Peninsula, Victoria</i>	8.50	42.00
---	------	-------

Ninth Island Pinot Noir <i>Tamar Valley, Tasmania</i>	9.00	42.50
--	------	-------

Babich Pinot Noir <i>Marlborough, New Zealand</i>		54.50
--	--	-------

Merlot & Blends

Wyndham Estate Bin 888 Cabernet Merlot <i>South Eastern Australia</i>	8.50	42.00
--	------	-------

Brown Brothers Merlot <i>King Valley, Victoria</i>	9.00	42.50
---	------	-------

Hollick Cabernet Merlot <i>Coonawarra, South Australia</i>		54.50
---	--	-------

Cabernet Sauvignon

Blue Sands Cabernet Sauvignon <i>South Eastern Australia</i>	7.50	35.50
---	------	-------

Peter Lehmann Cabernet Sauvignon <i>Barossa Valley, South Australia</i>	9.00	42.50
--	------	-------

Penley Estate Phoenix Cabernet Sauvignon <i>Coonawarra, South Australia</i>		54.50
--	--	-------

Shiraz & Blends

Swan Bay Shiraz <i>Bellarine Peninsula, Victoria</i>	7.50	35.50
---	------	-------

Rufus Stone Estate Shiraz <i>Heathcote, Victoria</i>	9.00	42.50
---	------	-------

Pepperjack Shiraz <i>Barossa Valley, South Australia</i>		54.50
---	--	-------

Cape Mentelle Shiraz <i>Margaret River, Western Australia</i>		65.00
--	--	-------

Sweet & Soft Red Wines

Katnook Founders Block Cabernet Sauvignon <i>Coonawarra, South Australia</i>	7.50	35.50
--	------	-------

Yalumba Barossa Grenache <i>Barossa Valley, South Australia</i>	9.00	42.50
--	------	-------

BEERS **Bottle**

Australian

Cascade Premium Light	6.00
Victoria Bitter	7.50
Crown Lager, Cascade Premium Lager, Pure Blonde, Carlton Draught	9.00

International

Corona	Mexico	10.00
Beerlao	Lao	10.00
Sai Gon 333 Premium Export	Vietnam	10.00
Tsing Tao	China	10.00
Singha	Thailand	10.00
Tiger	Singapore	10.00
Asahi Super Dry	Japan	10.00
Heineken	Holland	10.00
Stella Artois	Belgium	10.00

SPIRITS **Glass**

Smirnoff, Gordon's Gin, Bacardi, Johnnie Walker Red, Jim Beam White, Bundaberg, Chatelle Napoleon, Cuervo Tequila, Ouzo	9.00
Kahlúa, Baileys, Midori, Southern Comfort, Jack Daniel's, Johnnie Walker Black, Cointreau	10.00

SOFT DRINKS **Bottle**

Coca-Cola, Diet Coke, Coke Zero, Lift, Fanta, Sprite, Dry Ginger, Soda water, Tonic water	5.00
Lemon, lime and bitters	5.50
S.Pellegrino mineral water 250ml Aqua Panna still mineral water 250ml	5.00
S.Pellegrino mineral water 500ml Aqua Panna still mineral water 500ml	7.00

JUICES AND ICED TEAS **Glass** **Bottle**

Orange, Pineapple, Apple, Mango, Tomato	4.20	
Nestea Ice Lemon Tea 500ml	5.50	

ASIAN STYLE BEVERAGES

	Bottle
Drinho Chrysanthemum Tea 300ml	5.00
Drinho Ice Lemon Tea 300ml	5.00
Yeo's Soya bean drink 300ml	5.00
Chin Chin White Fungus 240ml Bird's Nest drink	5.00
A & W Root Beer 325ml	5.00
Coconut drink	5.00
Sparkling fruit tea	5.00

COFFEE

Cappuccino, caffè latte, flat white, short black, long black	3.80
Hot chocolate	3.80
Vietnamese Iced coffee (white/black)	4.50

Sho

NOODLE BAR

HISTORY OF TEA

According to popular belief, tea was discovered by Chinese Emperor Shennong when a leaf from a Camilla tree fell into water that the emperor was boiling. Not everyone agrees on the origin, but no one disputes that tea is deeply woven into the history and culture of China. Tea is often considered as one of the seven requirements of Chinese life, along with firewood, rice, oil, salt, sauce and vinegar.

The ancient Chinese originally used tea for medicinal purposes and over time these were later developed to what we now know as tea. To this day tea is said to possess healing benefits, aiding with fever, digestion and headaches.

China has a long history of growing teas across mainland China. Just like wine, tea from different districts will embody different characteristic, including flavour, colour and aroma. Chinese tea can be divided into six categories including Green tea, White tea, Red tea, Black tea, Scent or Floral tea.

TEA 茶

(price per person)

Pu'Er 2.50
陳年普洱

Pu'Er "8 Years Standing" 5.50
陳年普洱八年

Pu'Er "26 Years Standing" 7.50
陳年普洱二+六年

Pu'Er "35 Years Standing" 9.50
陳年普洱三十五年

Simao, Yunnan, China

The secret of making Pu'Er tea has been closely guarded in China for centuries. Named after the village it comes from in Yunnan Province in China, this special broad-leaf tea goes through two types of fermentation, giving a mild, but distinctively earthy flavour. Pu'Er tea needs a minimum of 5 years to mature and like a fine wine becomes smoother and more balanced with age. It is said to aid digestion and reduce cholesterol.

Qimen Black 3.00
祁門

Anhui Province, China

Anhui Province, is one of the most popular black teas among Chinese connoisseurs since it was developed in 1876. It is bright ruby red in colour with a slightly pungent aroma and sweet lingering taste. This tea goes very well with both sweet and spicy food.

Taiwan Ginseng Oolong 3.00
台灣人參烏龍

Nantau, Taiwan

A special blend of ginseng and oolong tea from Nantau in Taiwan. Ginseng is said to improve your memory and endurance. With a light aroma and sweet flavour with slightly bitter undertones, this tea has cooling properties and gives you additional strength and energy with a pleasing after taste.

Yellow Chrysanthemum 3.50
黃菊花

Zhejiang, China

A flower-based tisane made from chrysanthemum sourced from Zhejiang, China. One of China's most popular herbal teas, this tea is well known for its cooling properties that help to decrease body heat. Very refreshing with a natural sweet fragrance and taste.

Dongting Biluo Chun 3.50
洞庭碧螺春

Tai Hu, Jiangsu Province China

One of the ten most famous teas in China sourced from the region surrounding Dong Ting Lake in Jiangsu province. Making Biluo Chun tea is a particularly labour intensive process, resulting in leaves that are compact, tender and wonderfully fresh and aromatic. When brewed, the tea is very pale yellow-green in colour with a pronounced fresh aroma and taste. Labelled as a "precious tea", only the tender part of this tea is used for tea making.

- Guanyin** 4.00
鐵觀音
Fujian Province, China
In Mandarin, Ti Kuan Yin means 'Iron Goddess of Mercy,' a name derived from local legend. This tea is arguably the finest of Chinese oolongs with a light red appearance and sweet mellow taste.
- West Lake Dragon Well** 4.00
西湖龍井
Hangzhou, China
This premium green tea is grown on the hills surrounding the city of Hangzhou. Legend has it that during a severe drought a monk prayed to a lucky dragon he saw in a well. The rains came and the crops were saved. The legendary well can be found to this day near the West Lake in Hangzhou. The tea has a refreshing taste with hints of cashew – a rich, fresh, nutty flavour which is characteristic of good Dragon Well tea. A green tea which is pleasantly cooling in warm weather.
- Longlife Jade** 4.00
玉美人
Guangxi, China
This is a natural quality fruit fragrant tea, with a very smooth and fruity after taste.
- Anxi Tie Guan Yin Tea** 4.50
安溪鐵觀音
Fujian Province, China
This oolong from Anxi county in Fujian province has a light jade-green hue. The texture is silky smooth and the refreshing taste lingers in the mouth long after the last cup. It has the body of black tea, but tastes like green tea with floral and fruit fragrances.
- Taiwan Dong Ding Oolong** 4.50
台灣凍頂烏龍
Nantau, China
One of the most famous and finest Taiwanese oolong teas made with leaves hand picked from Mount Dong Ding in Taiwan. The naturally fruity aroma is strong and captivating while the taste is full bodied, refreshing and sweet. Replicating the sweet flavour of a mouth-watering peach, it has a reputation in assisting weight loss. It is also good for people suffering from eczema, diabetes and high blood pressure.
- Peony and Embroidered Ball** 4.50
牡丹綉球
An Hui Province, China
Also known as "Pai Mu Dan", white peony tea is made from the buds and leaves that remain after the famous silver tip white tea has been harvested. It is sweet and mild, yet full bodied. This delicate tea is sourced from Anhui province in China and is said to moisten the lungs and reduce fever.
- Lavender** 4.50
薰衣草
Fujian Province, China
A soothing and highly aromatic tea with a slightly sweet taste. Blend with mint leaves for that extra refreshing taste, this tea has a calming effect that helps relieve stress.

<p>White Chrysanthemum 黄山贡菊</p> <p><i>Huang Chan, An Hui Province, China</i></p> <p>A flower based tisane made from chrysanthemum sourced from Zhejiang, China. This tea is well known for its cooling properties that help to decrease body heat and is recommended for those suffering a fever, sore throat and other flu related illnesses. Very refreshing with a natural sweet fragrance and taste.</p>	4.50
<p>Fruit Tea 果茶</p> <p><i>Fujian Province, China</i></p> <p>A combination of apple peel, papaya peel, orange peel and lemon peel with lychee aroma.</p>	4.50
<p>Loh Shen Flower 洛神花茶</p> <p><i>Fujian Province, China</i></p> <p>Bright red in colour, this refreshing tea from Fujian province has a slightly sour after taste. A very unique taste with a hint of plum flavours.</p>	5.00
<p>Great Mountains and Clear Water 山青水秀</p> <p><i>Sichuan, China</i></p> <p>A very refreshing tea, as suggested by its name.</p>	5.00
<p>Green and Crystal Bud 冰潔清秀</p> <p><i>Zhejiang, China</i></p> <p>Very crisp and green.</p>	5.00
<p>Anji White 安吉白茶</p> <p><i>An Ji County, Zhejiang Province, China</i></p> <p>An exceptional and rare tea grown high up in the mountains of Zhejiang province. The tea's delicate and feathery leaves will give your cup a gossamer purity and an apple-green hue.</p>	5.50
<p>Xian Tao Jasmine – Tea Bloom 茉莉仙桃</p>	5.50
<p>Hai Bei Tu Zhu Jasmine – Tea Bloom 海貝吐珠茉莉</p>	5.50
<p>Qi Xian Nv Jasmine – Tea Bloom 七仙女茉莉</p> <p><i>Guangxi, China</i></p> <p>Made from green tea leaves scented with jasmine flowers. The jasmine flowers are harvested during the day and stored in a cool place until night. Then, during the night, the flowers bloom with a powerful fragrance and are layered over the tea leaves to infuse the scent. The quality of jasmine tea is determined by the quality of green tea used as its base and the effectiveness of the scenting. A refreshingly sweet and delicate tea with a distinct fresh jasmine fragrance and taste. The strong flowery aroma of this tea is very soothing.</p>	6.00

