

KARLA YUM CHA MENU

Plates to Share

ENJOY EIGHT SIGNATURE YUM CHA DISHES COOKED OVER WOODFIRE + COAL

WAGYU BEEF POTSTICKERS
chilli, soy vinegarett

CHAR SUI PORK PUFF
asian herbs, pear, hoisin dipping sauce

STEAMED PRAWN DUMPLING
goji berry + soy vinegar, red chilli, sesame (gf)

WAGIN DUCK CIGARS
hoisin, brik pastry

KOREAN FRIED CHICKEN WINGS
kimchi caramel, chilli, spring onion, sesame (2pp)

KING MUSHROOM SKEWER
chilli soy dipping sauce, corriander (vg, gf)

SALT + PEPPER SQUID
*pepper berry, spiced soy, spring onion (gf)
(between two)*

TOM YUM FRIED RICE
*bean sprout, wild mushroom, baby corn, fried shallot (vgo, gf)
(between four)*

Cocktail Towers

CHOOSE FROM A SELECTION OF THREE LITRE COCKTAIL TEA-TOWERS

PESHAWAR PASSION
vodka, peppermint tea, passionfruit, lime, strawberry

CHENGDU-CUCUMBER
gin, coconut rum, green tea, lime, cucumber

YUZU-AL SUSPECTS
vodka, lychee, yuzu, lemon, florals

BERRY + BLACK
gin, black tea, lime, blackberries, blue berries, mint, lemonade