

探 察

TÀN CHÁ

ADVENTURE | KNOWLEDGE | DESIRE

*The exploration of the new and forgotten,
the hidden and secret. Inspired by the
energy and appetites of downtown
Hong Kong meeting the traditional, natural
flavors and textures of provincial China.*

*An innovative and immersive taste
experience across a menu of elevated
Chinese-inspired dishes, fresh, indulgent and
invigorating drinks - all set in an intimate and
iconic space that fuses timeless opulence
with raw nature, appealing to individuals that
are gastronomically inquisitive and excited to
explore the new and unseen.*

必食燒味

CHEFS SIGNATURE ROASTING



北京烤填鴨

WHOLE PEKING DUCK (G) (A)

AED 495

Classic Crispy Skinned Peking Duck Served the TÀN CHÁ Way with Sweet Bean Sauce, Foie Gras Sauce and Preserved Lemon Sauce

魚籽醬

ADD KALUGA CAVIAR SUPPLEMENT (30G)

+AED 550

OUR DUCK IS SERVED WITH A COMPLIMENTARY COURSE OF EITHER

XO 鴨絲燴烏東

STIR FRIED DUCK UDON NOODLE & XO SAUCE (S) (G)

Shitake, Red Chilli, Spring Onion Served with Duck and XO Sauce Over Udon Noodles

豉味爆鴨蔬

LETTUCE WRAP & MINCED DUCK (N) (G) (S)

Duck with Oyster Mushroom, Shallots, Ginger, Pine Nuts, Celery Wok Fried in Hot Bean and Black Bean Sauce with Crispy Rice Cracker

半只北京烤填鴨

HALF PEKING DUCK (G) (A)

AED 325

Classic Crispy Skinned Peking Duck Served the TÀN CHÁ Way with Sweet Bean Sauce, Foie Gras Sauce and Preserved Lemon Sauce

黑松露烤鴨

BLACK TRUFFLE 'PI PA' DUCK (G) (A) (S)

AED 285

Half a Roasted Duck Served with Yunnan Tea Mushroom, Winter Truffle and Yam Bean, Garnished with Wolf Berries



玫瑰茶香吊烤鸡

TEA SMOKED CRISPY SKIN CHICKEN (A) (G) (S)

AED 120

Roasted Garlic Chicken with Jasmine Tea Sauce and Mei Kuei Lu Chiew

齋北京烤填鴨

VEGETARIAN SHREDDED DUCK (V) (G) ●

AED 150

Served the TÀN CHÁ Way with Sweet Bean Sauce, Preserved Lemon Sauce and Ginger Sauce

所有的北京烤填鴨



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头盘

FIRST PLATES

老梅干圣女果

PLUM PICKLED TOMATOES (VE)

AED 35

Cherry Tomato Marinated in Sour Plum and Sweet Vinegar

探察脆饼

CRISPY KALE CRACKERS (VE)

AED 35

Crispy Rice Cracker Served with Crunchy Kale and Sweet Chilli Sauce

凉拌辣黄瓜

SPICY CUCUMBER SALAD (VE) (G)

AED 45

Black Fungus Rolled with Cucumber Served in a Szechuan Dressing
Garnished with Balsamic Pearls

三寸芥末虾

ROYAL WASABI PRAWNS (S)

AED 120

Crispy Whole Large Prawns Tossed in Wasabi Mayo and Dressed with Mango Salsa and Tobiko



果仁酥香牛肉粒

HONEY NUT CRISPY BEEF (N) (S) (G)

AED 140

Beef Cubes Triple Cooked for Ultimate Tenderness. Tossed in Honey Dressing. and Rolled In
Huang Fei Hong Peanuts



麦香炒软壳蟹

SOFT SHELL CRAB AND BUTTERED OATMEAL (S) (G)

AED 110

Whole Soft-Shell Crab Served in Wok Fried Buttered Oatmeal and Chilli

川味野菌沙律

MUSHROOM FRITTERS (V) (G) (A)

AED 55

Whole Shimeji Mushrooms Fried in Egg Batter and Served with Pepper Corn Vinaigrette

椒盐水晶豆

SALT & PEPPER FRENCH BEANS (VE) (G)

AED 45

Crispy Crystal French Beans with Shredded Chilli Pepper and Togarashi



芝麻蝦多士

PRAWN TOAST (S) (G)

AED 55

TÂN CHÁ Prawn Toast Covered in Black and White Sesame
Served with Wasabi Mayonnaise



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魚生



RAW DISH

广东魚膳生

SALMON 'PROSPERITY SALAD' (N) (G)

AED 80

Ribbons Of Fresh Vegetables Served with Salmon and Yu Sheng Dressing

蜜蒜香辣金鱼

SCALDED KING FISH (S) (G)

AED 95

Sliced King Fish Dressed with Tan Tan Xiang Chilli Sauce

酸橙汁牛肉片

A5 WAGYU BEEF CARPACCIO WITH CITRUS DRESSING

AED 110

A5 Wagyu Thinly Sliced, Garnished with Kumquat, Crispy Shallots

汤羹

SOUP

海鮮酸辣羹

HOT & SOUR SOUP (S) (G)

AED 60

Prawn and Scallop Silk with Bamboo Shoot, Szechuan Pickle, Black and Superior Fungus

南瓜蟹肉羹

SEAFOOD PUMPKIN SOUP & KALUGA CAVIAR (S)

AED 70

Prawn and Crab Meat with Spring Onion Served in a Yellow Pumpkin Soup & Caviar

斋膳粟米羹

SWEET CORN SOUP (VE) ●

AED 45

Corn Cream Soup with Omni, Broccoli, and Carrot Finished with Sweet Pop Corn



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點心

DIM SUM

探察點心拼

TAN CHA DIM SUM BASKET

AED 145

Har Gao (S) (G) Siu Mai (S) (G), Omni Spinach Dumplings (VE) (G) ●

探察素點心拼

TAN CHA DIM SUM VEGETARAIN BASKET

AED 130

Morel Mushroom 'Water Pastry' Dumplings (VE) (A) (G), Cordyceps Truffle Dumplings (V) (G), Omni Spinach Dumplings (VE) (G) ●

白雲鮮蝦餃

HAR GAO (S) (G)

AED 45

Classic Prawn Dumpling in the TÀN CHÁ Way

魚子醬燒賣

SIU MAI (S) (G)

AED 65

Hokkaido Scallop and Minced Prawn with Rice Cracker and Kaluga Caviar

四川辣云吞

SICHUANESE POACHED WON TON (S) (G)

AED 65

Jicama, Crab Meat and Minced Prawn Served Alongside a Soft Poached Egg Yolk Resting in a Chilli and Sesame Sauce



蜜蜂辣牛包

BUMBLEBEE WAGYU BEEF BUNS (N) (G) (S) (A)

AED 60

Wagyu Beef and Szechuan Honey Sauce

竹炭流沙包

CUSTARD BUN (G)

AED 50

Classic Custard Bun

水晶羊肚餃

MOREL MUSHROOM 'WATER PASTRY' DUMPLINGS (VE) (A) (G)

AED 50

Morel and Jicama with Tapioca Flour Skin

野菌松露餃

CORDYCEPS TRUFFLE DUMPLINGS (V) (G)

AED 70

Cordyceps, Shitake and Black Truffle

菠菜翡翠餃

OMNI SPINACH DUMPLINGS (VE) (G) ●

AED 45

Spinach, Omni and Dumplings in Tan Tan Xiang Chilli Sauce



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點心

DIM SUM

褐蘑菇素包

TRUFFLE MUSHROOM BUN (VE) (G)

AED 55

King Oyster, Shitake and Black Truffle

软壳蟹肠粉

SOFT CRAB CHEONG FUN (S) (G)

AED 75

Crispy Soft Shell Crab and Gui Hang Sauce

松露脆肠粉

SONG LU CHEONG FUN (VE) (G)

AED 75

Shitake, King Oyster, Cordyceps and Black Truffle Paste

特色生菜卷

PRAWN SPRING ROLLS (S) (G)

AED 60

Prawns Wrapped in Feuillet De Brick Pastry with a Chilli and Lime Dressing

蜜汁叉烧酥

BAKED BARBECUED CHICKEN PUFF (G) (S) (A)

AED 50

Barbecue Chicken Wrapped in Puff Pastry

和牛煎锅贴

WAGYU BEEF POT STICKERS (G)

AED 65

Wagyu Beef, Black Pepper, Shallot, Spring Onion and Jicama

上素斋春卷

VEGETARIAN SPRING ROLLS (VE) (G)

AED 45

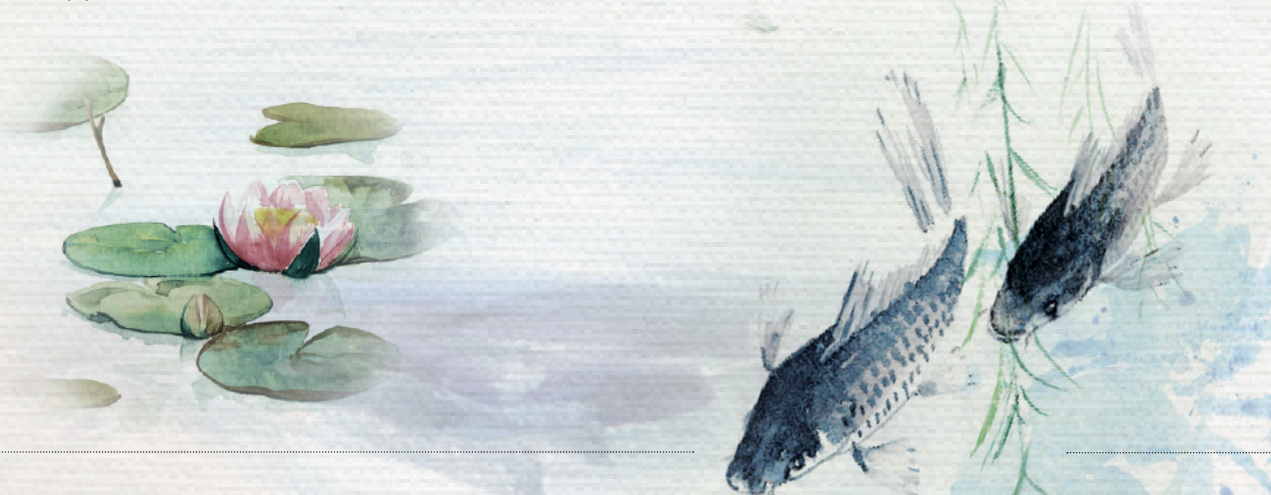
Cabbage, Carrot, Glass Noodle, Spring Onion Served with a Hot Bean Sauce

脆皮炸云吞

CRISPY PRAWN OMNI WANTON (S) (G) ●

AED 45

Crispy Wonton Filled with Omni and Minced Prawn Served with a Sweet and Sour Sauce



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锅气

BREATH OF THE WOK

風味剝椒蒸海蝦

WILD TIGER PRAWN WITH SALTED CHILI & STEAMED 'WATER EGG' (S) (G) (A) **AED 135**

Steamed Prawns Dressed with Tan Tan Xiang Chilli Sauce Served Superior Soy

清蒸智利海鲈鱼

STEAMED WILD SEABASS (G) **AED 140**

Light and Delicate Steamed Sea Bass Served with Crispy Bean Curd and Green Ginger Sauce

百花煎釀帶子

SCALLOP & PRAWN DUMPLINGS IN SUPREME BROTH (S) (G) **AED 125**

Hokkaido Scallop Covered with Minced Prawn Served with Superior Pumpkin Stock

辣子盐烧虾

STIR-FRIED KING PRAWNS & CASHEW (N) (S) (A) **AED 120**

Prawns Stir Fried with Cashews, Shallots, Garlic and Spring Onion with a San Bei Sauce

48 小时橙香烟熏茉莉牛排

48 HOUR JASMINE SMOKED SHORT RIB & MANDARIN SAUCE (G) **AED 95**

48 Hour Short Rib Served on Crispy Mantou with Mandarin Citrus Foam

黑椒香芒煎和牛

WOK FRIED WAGYU BEEF (N) (G) **AED 160**

Wagyu Beef, Roasted Peanuts, Mixed Capsicum and Crispy Oyster Mushroom Served in Black Pepper Sauce



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锅气

BREATH OF THE WOK

桂皇羊肋骨

GRILLED LAMB CHOPS IN MONGOLIAN SAUCE (G)

AED 160

Lamb Cutlets in Crispy Enoki Mushroom

核桃咕嚕鸡

SWEET & SOUR CHICKEN IN CANDIED WALNUTS (N) (G)

AED 70

Crispy Chicken Thigh with Mixed Capsicum Cubes in a Sweet & Sour Sauce

焦香带子菌

SEARED KING OYSTER MUSHROOM IN A VEGETARIAN OYSTER SAUCE (VE) (G)

AED 65

King Oyster Mushroom Medallions, Morel Mushroom and Broccolini Florets in a Vegetarian Oyster Sauce

蜜辣脆口豆腐

HONEY SPICED GRILLED TOFU (VE) (G)

AED 65

Crispy Bean Curd Topped with Ginger and Kale, Wok Fried in a Spicy Sauce

剁椒嫩豆腐

MA PO TOFU (VE) (G) ●

AED 65

Szechuan Classic Mapo Tofu with Omni and Zha Cai Pickle



幹煸四季豆

STIR FRIED STRING BEAN & SALTED OLIVES (VE) ●

AED 55

String Beans with Superior Mushroom, Olive Leaf & Omni

椰香辣茄子

SICHUANESE AUBERGINE & COCONUT CRUMB (VE) (G) (N) ●

AED 55

Aubergine, with Omni and Crispy Coconut Crumb



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饭面

RICE AND NOODLE

黑椒海鲜烏東

STIR-FRIED SEAFOOD UDON (S) (G)

AED 80

Wok Fried Squid, Prawn, Scallop, Onion, Bean Sprout and Mixed Capsicum in a Black Pepper Sauce

XO鴨絲燴烏東

STIR-FRIED DUCK UDON NOODLE & XO SAUCE (S) (G)

AED 65

Shitake, Red Chilli, Spring Onion Served with Duck and XO Sauce Over Udon Noodles

韭菜鮮菌炒素面

WILD MUSHROOMS AND MIXED VEGETABLE NOODLE (VE) (G)

AED 55

Handmade Wheat Starch Noodle, Chive, Onion and Bean Sprout with Shimeji and Shitake Mushroom

椰香芒果炒飯

FRIED RICE PLUM CANDIED CHICKEN WITH MANGO SALSA (S) (N)

AED 65

Candied Chicken, Prawn, Coconut Crumb, Spring Onion and Mango Salsa

黑菌齋炒飯

TRUFFLE FRIED RICE (VE) ●

AED 70

Omni, Broccoli, Spring Onion and oyster Mushroom with Fresh Truffle and Truffle Paste

香蒜蛋炒飯

EGG FRIED RICE

AED 45

Spring Onion & Garlic

絲苗白飯

STEAMED RICE

AED 25

Pearl Rice



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TÂN CHÁ

点心 - DIANXIN - DESSERT

岩石巧克力

Chocolate Fondant

65

White chocolate fondant with orange ganache, osmanthus jelly and honey ice cream

开心椰香糕

Coconut Fantasy

50

Coconut mousse served on cereal crumble, coral sponge served with pistachio ice cream

金屋藏爱情

Matcha Lover

55

Green tea cheesecake with red bean ice cream

香蕉拔丝

Banana Fritter

55

Crispy banana fritter with lotus ice cream and sprinkled with Chinese five spice

鲜果拼盘

Fruit Platter

65

Selection of seasonal fresh fruits

DESSERT WINE

Royal Tokaji, 6 Puttonyos

265

Barolo Chinato, Batasiodo

120

TÂN CHÁ

LOOSE LEAF TEA

<i>High Mountain Bai Mu Dan White Tea</i>	55
<i>Yaoyi Green Tea</i>	25
<i>Da Hong Pao Black Tea</i>	45
<i>Mountain Old Tree Puer</i>	45
<i>Tan Cha House Blend</i>	35

TEA

<i>Red Bean, Barley and Gorgon Fruit Chrysanthemum, Wolf Berry and Cassia Seed</i>	35
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COFFEE

<i>Espresso</i>	18/22 DBL
<i>Macchiato</i>	20/25 DBL
<i>Cappuccino</i>	25
<i>Late</i>	25
<i>Americana</i>	20



AND SO ITS JOURNEY BEGINS...

Our cocktail menu follows the flight of a little crane on a journey of discovery and adventure.

Each spirit selected for our cocktails is matched with a Chinese mythological creature or deity and created into a fable.

Each fable and character is linked with some moral challenge that our little crane needs to learn from or overcome.

From the first cocktail, "Gliding on the wind" through to the last cocktail, "Meeting the ox", we have tried to paint a picture and story you will be able to follow and understand.

Cranes are majestic, elegant birds that hold high position within Chinese culture and as our crane travels the lands you will notice the landscape and creatures changing every so slightly due to the seasonal changes... A crane after all is a migratory bird, leaving behind the wet and winter in search of the sun and its warmth.

SIGNATURE COCKTAILS



1

GLIDING ON THE WIND

*The first journey from the nest
in search of adventure*

.....
Camomile Vodka

.....
Litchi Shrub

.....
Soda Water

.....
AED 55
.....

2

A SONG TO THE MOON PRINCESS

*The first to fall in love and
Then experience heartbreak.*

.....
Goji Berry Vodka

.....
Simple Syrup

.....
Goji Berry Lemonade

.....
AED 55
.....



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3

FINDING THE HIDDEN DRAGON

*Being honest and living
with integrity.*

Genever, Mezcal

Cherry Tomato

Agave Syrup

AED 75



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4

TAMING THE CROUCHING TIGER

*A battle between
fear and courage.*

Pisco Lapastolle

Tio Pepe Sherry

Simple Syrup

Guava Soda

AED 55



5

A PRANK ON THE MONKEY KING

*Always seeking out the humour in
a situation. no matter how small.*

Bacardi Blanca

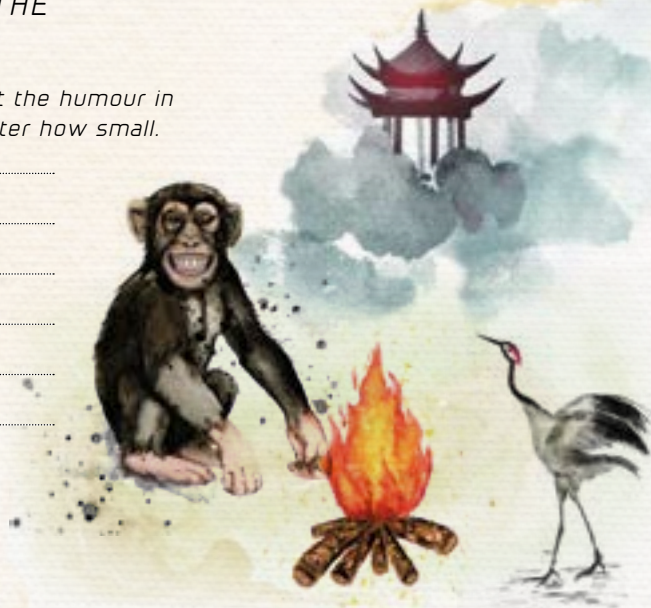
Bacardi Negra

Grand Marnier


Toasted Cardamom

Maple Syrup

AED 70



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6 THE LAZY PANDA

*Taking time out of a busy
schedule to unwind and
rejuvenate your body,
mind and spirit.*

Coconut Rum

Pineapple Rum

Bacardi Negra

Falernum

AED 65

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7

HELPING THE WHITE RABBIT

*Seek out the good in others. do
good when no one is watching
and always keep a pure heart.*

.....
Green Tea Gin

.....
Jasmin Tea Syrup

.....
Lemon Juice

.....
Fresh Mint

.....
AED 55
.....

8

THE TREASURE OF TWO RAINBOWS

*Finding happiness and pleasure
in the smallest of moments.*

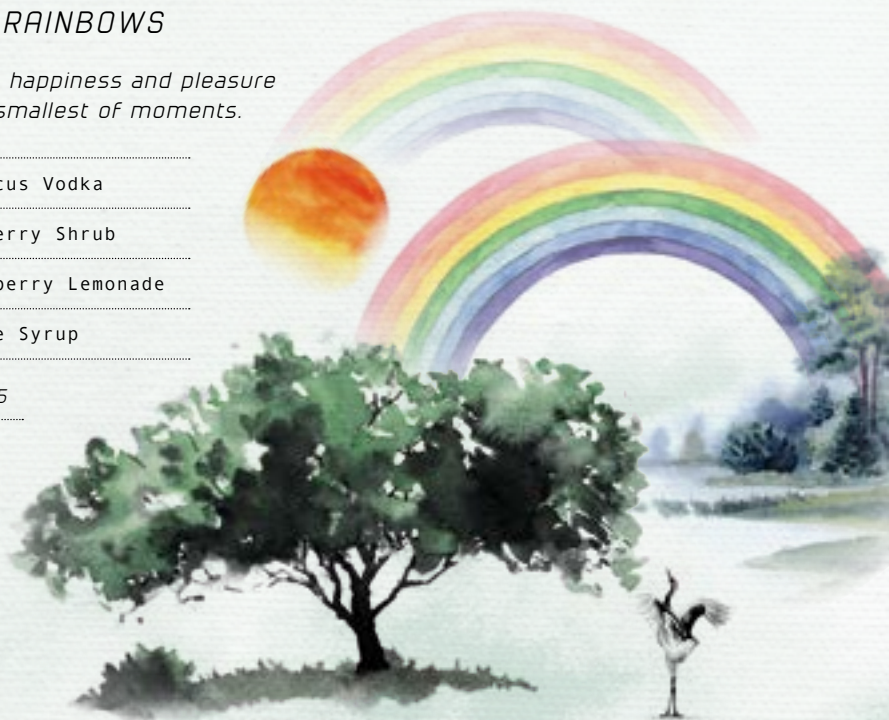
.....
Hibiscus Vodka

.....
Raspberry Shrub

.....
Strawberry Lemonade

.....
Simple Syrup

.....
AED 65
.....



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9

FACING THE GUARDIAN LIONS

*Keep safe what you hold
dear to your heart, protect
with all you have.*

Famouse Grouse

Yuzu Puree

Plam Oleo

Soda Water

AED 55



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10

WARMING WINTER NIGHTS

*Sharing is caring. A small
gesture can go a long way.*

.....
Famouse Grouse

.....
Ardbeg

.....
Lapsang Suchoung Tea

.....
Ginger Honey Syrup

.....
AED 75



11 TRICKED BY A FOX

*Sometimes what you think is
happening, is not happening.
sometimes what you believe
is not real and sometimes you
need to trust your gut!*

.....
Gold Tequila

.....
Lime Juice

.....
Mint + Coriander

.....
Green Apple Juice

.....
AED 55



12

MEETING THE GOLDEN OX

*Reaching the end of an
adventure. Finishing a hard
challenge or overcoming a
difficulty deserves celebration
and accomplishment.*

Eljimador Reposado

400 Mezcal, Siracha

Agave, White Balsamic

Grapefruit Juice

AED 75



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CLASSIC COCKTAILS

V O D K A

COSMOPOLITAN

Vodka

Lime

AED 65

Cranberry

ESPRESSO MARTINI

Vodka

Kahlua

AED 55

Espresso

TOM COLLINS

Gin

Lemon Juice

Sugar Syrup

Soda Water

AED 60

G I N

*CLASSIC MARTINI
YOUR WAY*

Gin

Vermouth

AED 65

Orange Bitters

CLASSIC NEGRONI

Gin

Campari

AED 65

Vermouth

ask the bartender for vermouth
recommendations

T E Q U I L A

*CLASSIC
MARGARITA*

Gold Tequila

Orange liqueur

AED 60

Lime Juice

M E Z C A L

*Oaxaca Old
Fashioned*

Gold Tequila

Mezcal

Angoustura

AED 100

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MEZCAL NEGRONI

Mezcal

Campari

Vermouth

AED 95

R
U
M

MOJITO

Gold Rum

Lime Juice

Fresh Mint

Soda Water

AED 55

HEMMINGWAY DAIQUIRI

Silver Rum

Gold Rum

Lime Juice

Grapefruit Juice

AED 70

Maraschino Liqueur

W
H
I
S
K
Y

MAI TAI

Silver Rum

Dark Rum

Orange Curacao

Orgeat Syrup

AED 60

Lime Juice

BOULEVARDIER

Bourbon

Sweet Vermouth

Campari

AED 75

MANHATTAN

Rye Whisky

Sweet Vermouth

Orange Bitters

Angostura Bitters

AED 105

OLD FASHIONED

Bourbon

Brown Sugar

Angostura Bitters

AED 65

SPIRITS

V O D K A		shot
	TITO'S	AED 45
	KETEL ONE	AED 50
	GREY GOOSE	AED 65
	BELVEDERE	AED 75

		shot
	BULLDOG	AED 45
G I N	BEEFEATER	AED 50
	TANQUERAY	AED 50
	ROKU	AED 50
	STAR OF BOMBAY	AED 55
	GORDON'S PINK	AED 55
	HENDRICKS	AED 60
	MONKEY 47	AED 100

R U M C A C H A C A

		shot
	BACARDI CARTA BLANCA	AED 45
	BACARDI CARTA DE ORO	AED 52
	BACARDI CARTA NEGRA	AED 50
	TAKAMAKA SPICED	AED 50
	TAKAMAKA COCO	AED 50
	DIPLOMATICO RE	AED 65
	RON ZACAPA 23YO	AED 120
	RON ZACAPA XO	AED 150
	CACHAÇA GERMANA SOUL	AED 45

B L E N D E D W H I S K Y

		shot
	FAMOUS GROUSE	AED 45
	JOHNNIE WALKER BLACK LABEL	AED 65
	JOHNNIE WALKER DOUBLE BLACK LABEL	AED 70
	JOHNNIE WALKER BLUE LABEL	AED 300
	CHIVAS REGAL 12 YEAR	AED 65
	CHIVAS REGAL 18 YEAR	AED 145

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HIGHLANDS

BALBLAIR 12 YEAR OLD	AED 80
BALBLAIR 15 YEAR OLD	AED 150

SPEYSIDE

THE GLENLIVET 15 YEAR OLD	AED 95
"FRENCH OAK RESERVE"	
GLEN MORAY 15 YEAR OLD	AED 95
THE MACALLAN 18 YEAR OLD "TRIPLE CASK"	AED 350

CAMPBELLTOWN

SPRINTBANK 18 YEAR OLD	AED 200
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ISLANDS AND ISLAY

ARDBEG 10 YEAR	AED 70
LEDAIG 18 YEAR OLD	AED 200
KILCHOMAN "100% ISLAY"	AED 200

SPECIAL EDITIONS - KAVALAN DISTILLERY TAIWAN

CONCERT MASTER "PORT CASK"	AED 160
SOLIST 'SHERRY CASK'	AED 340
SOLIST "FINO CASK"	AED 600

AMERICAN WHISKEY + BOURBON

ELIJAH CRAIG SMALL BATCH	AED 60
JACK DANIELS OLD NO 7	AED 60
MAKERS MARK KENTUCKY STRAIGHT	AED 55
BULLEIT RYE	AED 65

CHINESE BAIJIU

KWEICHOW MOUTAI 3 YEAR OLD	AED 200
KWEICHOW MOUTAI 5 YEAR OLD	AED 300
KWEICHOW MOUTAI 9 YEAR OLD	AED 400

shot

JAPANESE WHISKY

<i>TOKI WHISKY</i>	<i>AED 70</i>
<i>CHITA WHISKY</i>	<i>AED 100</i>
<i>HIBIKI JAPANESE HARMONY</i>	<i>AED 120</i>
<i>YAMAZAKI 12 YEAR OLD</i>	<i>AED 200</i>

COGNAC

<i>TORRES 15</i>	<i>AED 45</i>
<i>REMY MARTIN CLUB</i>	<i>AED 125</i>
<i>REMY MARTIN XO</i>	<i>AED 250</i>
<i>CASA LAPOSTOLLE</i>	<i>AED 45</i>

TEQUILA

<i>EL JIMADOR REPOSADO</i>	<i>AED 55</i>
<i>PATRON SILVER</i>	<i>AED 60</i>
<i>PATRON REPOSADO</i>	<i>AED 75</i>
<i>DON JULIO 1942</i>	<i>AED 450</i>
<i>CLASE AZUL PLATA</i>	<i>AED 220</i>
<i>CLASE AZUL REPOSADO</i>	<i>AED 250</i>

MEZCAL

<i>400 CONEJOS MEZCAL</i>	<i>AED55</i>
<i>DEL MAGUEY VIDA</i>	<i>AED55</i>

VERMOUTH/ LIQUEURS

<i>DOLIN VERMOUTH BLANC</i>	<i>AED45</i>
<i>DOLIN VERMOUTH DRY</i>	<i>AED45</i>
<i>DOLIN VERMOUTH ROUGE</i>	<i>AED45</i>
<i>GREEN CHARTREUSE</i>	<i>AED45</i>
<i>BAILEYS ORIGINAL</i>	<i>AED45</i>
<i>ABSINTHE 69</i>	<i>AED45</i>
<i>AMARETTO</i>	<i>AED45</i>
<i>CAMPARI</i>	<i>AED45</i>
<i>DRAMBUIE</i>	<i>AED45</i>
<i>BENEDICTINE</i>	<i>AED45</i>
<i>JÄGERMEISTER</i>	<i>AED45</i>

All prices are in U.A.E Dirham's and inclusive of 7% Municipality fee,
10% Service charge and 5% VAT where applicable

WINE

Grape

HOUSE CHAMPAGNE

VEUVE CLICQUOT,
NON-VINTAGE BRUT

CHARDONNAY, PINOT NOIR,
PINOT MEUNIER

AED 120

VEUVE CLICQUOT,
NON-VINTAGE BRUT ROSE

CHARDONNAY, PINOT NOIR,
PINOT MEUNIER

AED 135

WHITE WINE

CANTINA DI CUSTOZA, "LINEA CLASSICA"

PINOT GRIGIO

AED 55

CHATEAU ST MICHELLE,

RIESLING

AED 65

KEN FORRESTER, "OLD VINE"

CHENIN BLANC

AED 70

PAZO DASBRUXAS,

ALBARIÑO

AED 80

LA SCOLCA, "VALENTINO"

GAVI

AED 90

ROSE WINE

MOSEER XV, BLANC DE NOIR

CABERNET SAUVIGNON

AED 55

CHATEAU MINUTY, "M DE MINUTY"

GRENACHE BLEND

AED 60

RED WINE

BORGO SAN LEO,

NERO D'AVOLA

AED 55

CONTI BUNEIS,

BARBERA D'ASTI

AED 65

CHATEAU PECH LATT,

GRENACHE BLEND

AED 75

CASTELLO DI ALBOLA,

SANGIOVESE BLEND

AED 85

CHIANTI CLASSICO DOCG

TWO HANDS, "GNARLY DUDE"

SHIRAZ

AED 95

Ratio

SAKE

JUNMAI GINJO, "BRIDE OF FOX"

50%

200ML

AED 250

BEER

SNOW LARGER

AED 55

ESTRELLA

AED 55

BREWDOG "DEAD PONY" SESSION PALE ALE

AED 75

ROGUE "THE DEAD GUY" AMBER ALE

AED 90

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M O C K T A I L E S	JIELONG	AED 35
	GRAPEFRUIT JUICE, AGAVE, LEMON, BALSAMIC SOLUTION,	
	SIRACHA, SODA WATER	
	YING	AED 30
	PINEAPPLE JUICE, ROOIBOS TEA SYRUP, CARAMOM DROPLETS,	
W A T E R	LIME JUICE, STRAWBERRY LEMONADE	
	YAOZUI	AED 35
	GINGER ZEST TEA, LEMONGRASS SYRUP, OAK DROPLETS,	
	ACACIA HONEY, LIME JUICE, SODA WARER	
S O F T D R I N K S	EVIAN STILL 750ML	AED 30
	EVIAN SPARKLING 750ML	AED 30
	EVIAN STILL 330ML	AED 22
	EVIAN SPARKLING 330ML	AED 22
J U I C E S	PEPSI	AED 20
	DIET PEPSI	AED 20
	7UP	AED 20
	DIET 7P	AED 20
	MIRINDA	AED 20
	BRITVIC SODA	AED 20
	BRITVIC TONIC	AED 25
	GOLDBERG TONIC	AED 25
	GOLDBERG GINGER BEER	AED 25
	GOLDBERG GINGER ALE	AED 25
	FRESH ORANGE	AED 30
	FRESH GREEN APPLE	AED 30
	APPLE	AED 25
	CRANBERRY	AED 25
	TOMATO	AED 25

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TÀN CHẢ

CHAMPAGNE BRUNT

<i>CHAMPAGNE CARBON BRUT LUMINOUS</i>	4750
<i>DOM PERIGNON</i>	4250
<i>KRUG GRANDE CUVÉE</i>	4500
<i>LOUIS ROEDER CRISTAL</i>	5500
<i>RUINART BLANC DE BLANC MAGNUM 1.5L</i>	3000
<i>DOM PÉRIGNON 1.5L</i>	10500
<i>CHAMPAGNE CARBON BRUT LUMINOUS 1.5L</i>	9000
<i>LOUIS ROEDERER CRISTAL 1.5L</i>	16000
<i>DOM PÉRIGNON LIMITED EDITION WHITE GOLD 3L</i>	250000
<i>DOM PÉRIGNON VINTAGE 1998 6L</i>	200000

CHAMPAGNE ROSE

<i>CHAMPAGNE CARBON BLACK ROSE LUMINOUS</i>	5500
<i>LOUIS ROEDERER CRISTAL ROSE</i>	11700
<i>DOM PERIGNON ROSE</i>	12000
<i>RUINART ROSÉ MAGNUM 1.5L</i>	4200
<i>DOM PÉRIGNON ROSÉ 1.5L</i>	21000
<i>CHAMPAGNE CARBON BLACK ROSE LUMINOUS 1.5L</i>	22000
<i>LOUIS ROEDERER CRISTAL ROSE 1.5L</i>	25000

VODKA

<i>BELVEDERE 1.75L</i>	3900
<i>BELVEDERE 3L</i>	6500
<i>BELVEDERE 6L</i>	11900
<i>GREY GOOSE 1.5L</i>	3750
<i>GREY GOOSE 3L</i>	6200
<i>GREY GOOSE 4.5L</i>	9500
<i>GREY GOOSE 6L</i>	12000

WHISKEY

<i>BULLEIT 1L</i>	1250
<i>BULLEIT RYE</i>	1400
<i>JOHNNIE WALKER BLACK LABEL</i>	1500
<i>JOHNNIE WALKER BLUE LABEL</i>	5800
<i>CHIVAS REGAL 18 YEAR OLD</i>	3250
<i>THE MACALLAN 18 YEAR OLD TRIPLE CASK</i>	5500
<i>HIBIKI JAPANESE HARMONY</i>	2800
<i>YAMAZAKI 12 YEAR OLD</i>	4500

GIN

<i>HENDRICKS</i>	1300
<i>MONKEY 47</i>	1600

TÀN CHÁ

TEQUILA

<i>PATRÓN REPOSADO</i>	2000
<i>CLASE AZUL PLATA</i>	4000
<i>CLASE AZUL REPOSADO</i>	4500
<i>DON JULIO 1942</i>	7200
<i>DON JULIO 1942 1.75L</i>	15900
<i>CLASE AZUL MEZCAL</i>	15000

RUM

<i>RON ZACAPA 23 YEAR OLD</i>	2800
<i>DIPLOMATICO AMBASSADOR</i>	8000

COGNAC

<i>REMY MARTIN CLUB</i>	2900
<i>HENNESSY XO</i>	5500
<i>HENNESSY XO 1.5L</i>	9500

SHOTS

<i>LITTLE BUDDHA 1L</i>	1300
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CIGARETTES

<i>Marlboro Red</i>	50
<i>Marlboro Gold</i>	50
<i>Marlboro Switch</i>	50

TÀN CHÁ

FOOD ITEMS

探索脆饼 Crispy Kale Crackers (VE) <i>Crispy rice cracker served with crunchy kale and sweet chilli sauce</i>	35
三寸芥末虾 Royal Wasabi Prawn (S) <i>Crispy whole large prawns tossed in wasabi mayo and dressed with mango salsa and tobiko</i>	120
果仁酥香牛肉粒 Honey Nut Crispy Beef (N) (S) (G) (signature) <i>Beef cubes triple cooked for ultimate tenderness, tossed in honey dressing, and rolled in Huang Fei Hong peanuts</i>	140
麦香炒软壳蟹 Soft Shell Crab and Buttered Oatmeal (S) (G) (signature) <i>Whole soft-shell crab served in wok fried butter oatmeal and chilli</i>	95
川味野菌沙律 Mushroom Fritter (V) (G) <i>Whole shimeji mushrooms fried in egg batter and served with pepper corn vinaigrette</i>	85
椒盐水晶豆 Salt & Pepper French Beans (VE) (signature) <i>Crispy crystal French beans with shredded chilli pepper and togarashi</i>	45
白雲鲜虾饺 Har Gao (S) (G) <i>Classic prawn dumpling in the TÀN CHÁ way</i>	45
鱼子酱烧卖 Siu Mai (S) (G) <i>Hokkaido scallop and minced prawn with rice cracker and Kaluga caviar</i>	65
竹炭流沙包 Custard Bun - Liu Sha Bao (G) <i>Classic custard bun</i>	55
水晶羊肚饺 Morrel Dumpling - Yang Tu Jiao (VE) (A) (G) <i>Morel and jicama with tapioca flour skin</i>	55
野菌松露饺 Cordyceps Truffle Dumpling - Song Lu Jiao (V) (G) <i>Cordyceps, shitake and black truffle</i>	110
菠菜翡翠饺 Omni Spinach Dumpling - Su Jiao Zi (Omni) (VE) (G) <i>Spinach, Omni and coriander dumpling</i>	65
褐蘑菇素包 Truffle Bun - Song lu Bao (VE) (G) <i>King oyster, shitake and black truffle bun</i>	55

TÀN CHÁ

FOOD ITEMS

芝麻蝦多士 55

Prawn Toast – Xia Duo Shi (S) (G) (signature)

TÀN CHÁ Prawn toast covered in black and white sesame served with wasabi mayonnaise

特色生菜卷 60

Prawn Spring Rolls – Sheng Cai Juan (S) (G)

Prawns wrapped in Feuillet de brick pastry with a chilli and lime dressing

翡翠鹌鹑蛋 55

Quail Egg Puff – Niao Dan Yu Jiao (G)

Quail egg wrapped in wheat starch with a basil sweet sauce

和牛煎锅贴 75

Wagyu Gyoza – He Niu Jian Jiao (G)

Wagyu beef, black pepper, shallot, spring onion and jicama

上素斋春卷 45

Vegetarian Rolls – Chun Juan (VE) (G)

Cabbage, carrot, glass noodle, spring onion served with a hot bean sauce

脆皮炸云吞 45

Crispy Omni Wonton (S) (G)

Crispy wonton filled with Omni and minced prawn served with a sweet and sour sauce

辣子盐烧虾 120

Stir-Fried King Prawns & Cashew (N) (S) (A)

Prawns stir fried with cashews, shallots, garlic and spring onion with a San Bei sauce

蜜辣脆口豆腐 65

Honey Spicy Bean Curd (VE) (G)

Crispy bean curd topped with ginger and kale, wok fried in a spicy sauce

黑椒海鲜烏東 80

Stir-Fried Seafood Udon (S) (G)

Wok Fried Squid, Prawn, Scallop, onion, bean sprout and mixed capsicum in a black pepper sauce

韭菜鲜菌炒素面 55

Wild Mushrooms, Fried Vegetable Noodle (VE)

Wagyu Beef, roasted peanuts, mixed capsicum and crispy oyster mushroom served in black pepper sauce