

A decorative border at the top of the page consists of scattered, multi-colored confetti pieces in shades of red, blue, white, and purple against a teal background.

20
YAUATCHA

20 YEARS OF YAUATCHA

This year Yauatcha Soho celebrates its 20th anniversary; a social space where tradition meets modern sophistication.

Throughout summer, we are celebrating the key pillars that make Yauatcha so special: dim sum, patisserie, mixology and tea.

Savour the tastes of Yauatcha with dim sum, petit gâteau and a cocktail.
20 per person

蒸點心
Steamed dim sum trio
金魚鮭魚餃
Goldfish sea bass dumpling
帶子釀燒賣
Scallop shui mai ♦
珍珠玉杯餃
Wild mushroom dumpling

小蛋糕
Longevity Peach
Peach compôte, thyme sablé, mousse

Cocktail
Choose one
Cha La Lai
Ketel One, Saicho Sparkling Darjeeling cold brew tea,
grapes, green apple, lemon, pomelo, lychee caviar

Lam Peak Martini
Tanqueray No.TEN, passion fruit, Belsazar white
vermouth, pineapple, basil, lemon

Popcorn Old Fashioned
Johnnie Walker Black Label, WhistlePig PiggyBack 6 yrs,
Suze, walnut bitters, popcorn

Lemonberry Martini
Ketel One Citroen, raspberry, vanilla, cranberry, lemon

Lalu
Belvedere, lychee, lemongrass, lime, oolong tea

*All cocktails above can also be ordered à la carte for 14 each.

