





Dating back over 3,000 years, Chinese tea culture flourished during the Tang dynasty when it was seen as a reflection of nobility, education and refinement.

Adjoined to Si Chuan Dou Hua Restaurant, Tian Fu Tea Room carries the distinction of being the first teahouse within a restaurant in Singapore.

Relish the invigorating aroma of premium brews of Tian Fu Tea Room, a fully dedicated tearoom serving premium Chinese tea and food items from the kitchens of Si Chuan Dou Hua Restaurant. You'll find a wide selection of over 30 varieties of fine tea ranging from the familiar green and red tea to more exotic variations of yellow, white and flower tea.

In this menu, we have put together a selection of eight teas that are distinctively elegant and unique.





Crafted from a combination of Longan, Lily, chrysanthemum, wolfberries, red dates, Mai Dong and rock sugar, this tea is fragrant and sweet with a delicate taste.

Benefits: Replenishes blood, nourishes lungs, reduces inflammation and mucus.

# 西湖龙井 West Lake Long Jing

One of the Ten Famous Teas of China, this tea is an unfermented green tea and originates from Xihu of the Hangzhou province. The tea leaves are tight and flat-shaped and light green in colour.

Benefits: Anti-radiation, anti-aging and whitening.



One of China s Famous Tea. This yellow tea originates from Ya'an of the Sichuan province.

Benefits: Prevents cancer, anti-radiation, anti-aging, whitening and improves skin complexion.

## 武夷大红袍 Wuyi Da Hong Pao

One of the Ten Famous Teas of China, this tea is a semi-fermented green tea. The tea originates from Wuyi Mountain of the Fujian province and is also known as King of the Wuyi Rock Tea.

Benefits: Relieves nicotine cravings, aids in weight-loss efforts, prevents cancer, anti-aging.







## 陈年普洱 Aged Pu'er

The Pu er is a black tea that hails from Yunnan. In this menu, we have put together a selection of eight teas that are distinctively elegant and unique.

Benefits: Warms the stomach, aids in weight loss efforts, controls high cholesterol, high blood pressure and high blood sugar, prevents the hardening of arteries

# 云南滇红 Yunnan Dian Hong

One of the Four Famous Teas of China, this tea is a fermented red tea and originates from Yun Nan.

Benefits: Acts as an energy boost, nourishes the stomach and protects the heart, strengthens the immune system.

# 铁观音 Tie Guan Yin

One of the Ten Famous Teas of China, this tea is a semi-fermented green tea and originates from the Fujian province.

Benefits: Reduces inflammation, cuts through grease, improves digestion, invigorates vital qi (energy).



## 玫瑰乌龙 Rose Oolong Tea

A fragrant tea made from a blend of Taiwan's High-mountain tea and rose buds.

Benefits: Improves skin complexion, anti-aging and anti-oxidisation.

## \*All tea is brewed at \$12++

# IMPERIAL HIGH TEAS

## **ORGANIC JUICE**

Organic Carrot Juice with Honey

#### 鲍鱼蒸烧卖

Steamed Siew Mai with Abalone

### 海鲜有机苋菜饺

Steamed Seafood with Organic Spinach Dumpling

## 美味有机菇菌球

Steamed Organic Mushroom Dumpling

#### 炸明虾饺

Deep-fried Prawns Dumpling in Mayonnaise Sauce

#### 酥炸烟肉卷

Deep-fried Bacon Roll

#### 酸辣有机韭菜水饺

Hot & Sour Boiled Minced Meat with Organic Chives Dumpling

#### 蟹柳千丝卷

Deep-fried Crab Stick Roll with Shredded Noodles

#### 上汤有机手工面

Homemade Organic Noodles in Superior Stock

#### 雪蛤甜豆花

Homemade Fine Bean Curd with Hasma

椰汁糕

Coconut Cake

## À LA CARTE 单点

鲍	鱼	蒸	烧	卖												\$	10	
Steamed Siew Mai with Abalone (3 pieces)																		
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Steamed Seafood with Organic Spinach Dumpling (3 pieces)																		
炸	明	虾	饺													\$	10	
Deep-fried Prawns Dumpling in Mayonnaise Sauce (3 pieces)																		
酸	辣	有	机	韭	菜	水	行	交								\$	10	
Hot & Sour Boiled Minced Meat with Organic Chives Dumpling (3 pieces)																		
上	汤	有	机	手	工	面											\$8	
Homemade Organic Noodles in Superior Stock																		
椰	汁	糕															\$4	
Coconut Cake																		

#### 1 - 31 October 2020 2.30pm - 6.00pm \$48++ PER PERSON (Choice of one tea)

宫廷下午茶