



YAUATCHA CITY

Opened in May 2015, Yauatcha City is situated at Broadgate Circle EC2 in the City.

Yauatcha City is part of Hakkasan Group, leader in global hospitality, dining, nightlife and entertainment, and the second Yauatcha in London following the success of its Michelinstarred restaurant in Soho.

Yauatcha City is an all-day dim sum dining experience, ideal for a light lunch or large feasts and social drinks with friends and family. The menu presents authentic Cantonese dishes with a modern influence, offering a wide range of steamed, baked, grilled and fried dim sum such as Scallop shui mai, Prawn and beancurd cheung fun and Venison puffs. The Chinese kitchen is led by Chef Tong Chee Hwee who has brought his skill and creativity to the group globally as Executive Head Chef.

To complement the cuisine, the drinks menu comprises of more than 30 different types of tea, as well as cocktails inspired by Chinese ingredients and a broad wine and Champagne list.

Designed by French designers GBRH, the 198 cover restaurant has two bars and two terraces, each seating 50 guests.

唐茶苑

YAUATCHA



TERRACE EVENTS Yauatcha City has two outside terraces directly overlooking Broadgate Circle. The terraces can be hired exclusively and can accommodate up to 60 guests for a cocktail and canapé party. Each terrace has a canopy covering to protect guests from the elements. BAR EVENTS Yauatcha City offers guests the choice of two bars which can each be hired exclusively for up to 60 guests. The bar serves cocktails by world-class mixologists as well as an impressive selection of wines by the glass and nonalcoholic cocktails. Sliding doors allow guests access to a small outside terrace overlooking Broadgate Circle and its entertainment area below. Each bar can be hired exclusively alongside its adjoining main terrace to provide an indoor and outdoor event space for up to 120 guests or up to 200 guests including the main restaurant area.



VEGETARIAN SAMPLE SIGNATURE MENU

素菜酸辣羹 Hot and sour soup

with trumpet mushroom

唐茶苑素炸點拼盤 Yauatcha fried vegetarian platter

mushroom spring roll

vegetable Shanghai dumpling

curry tarro croquette

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珍珠玉杯餃 Wild mushroom dumpling

松露毛豆餃 Edamame truffle dumpling

辣脆豆腐 Crispy spicy tofu

馬來四大天皇 Spicy aubergine, sato bean,

okra and french bean

with peanut

芥蘭菜 Gailan

with oyster sauce, garlic, ginger, or plain

芋香黃金炒飯

Vegetarian fried rice

with taro, pumpkin and spring onion

Selection of dessert

唐茶苑



SAMPLE DIM SUM MENU

涼拌生拆蟹肉 Blue swimmer crab salad with peanut and sesame dressing

黑椒鹿肉酥 Venison puff

京川灼餃子 Poached Peking chicken dumpling

筍尖鮮蝦餃 Har gau

豬肉蝦燒賣 Pork and prawn shui mai

蟹肉竹笙灌湯餃 Seafood dumpling soup

三菇滑腸粉 Three style mushroom cheung fun

四川香酥鴨 Crispy aromatic duck (quarter)

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油烹麥片鮮魷 Fried chilli squid

with oatmeal and curry leaf

中国蔬菜 Chinese vegetable

Selection of dessert

RESERVATIONS | groups@yauatchacity.com | +44 (0)20 7927 7027

VEGETARIAN SAMPLE SIGNATURE MENU

香酥炸鴨卷 Crispy duck roll

唐茶苑燒賣拼盤 Yauatcha shui mai platter

scallop shui mai prawn shui mai chicken shui mai

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菠蘿咕嚕肉 Classic sweet and sour pork

酥薑蒸龍鯏魚 Steamed Dover sole

with black bean sauce

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自菜苗 Baby pak choi

宮保雞丁 Kung pao chicken

with cashew nut

豉椒牛柳 Stir-fry rib eye beef

豆角蛋炒飯 Egg fried rice with long bean

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Selection of dessert

唐茶苑



SAMPLE CANAPÉ MENU

帶子釀燒賣 Scallop shumai

黑椒鹿肉酥 Venison puff

金瓜風車餃 Wrap with pumpkin v

黑松露醬春卷 Mushroom spring roll v

上海煎鍋貼 Chicken Shanghai dumpling

豬肉蝦燒賣 Pork and prawn shumai

香酥鴨沙拉 Crispy duck salad

凉拌生折蟹肉 Blue swimmer crab salad

素生菜包 Vegetarian lettuce wrap v

鵝肝醬牛仔粒 Pan fried diced beef with foie gras

辣脆豆腐 Crispy spicy tofu v

泰式雞 Thai style chicken

Selection of macarons

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