



# YAUATCHA SOHO

Yauatcha, opened in 2004, is a contemporary dim sum teahouse located in the heart of Soho, London.

A Michelin star was awarded within the same year of its opening which it retains to this day.

The restaurant is spread over two floors with exclusive hire for up to 115 guests on the lower ground floor and 75 guests on the ground floor.

An intimate bar accommodating up to 30 guests serves small eats and cocktails by world-class mixologists.



# 唐茶苑

YAUATCHA

RESERVATIONS | reservations@yauatcha.com | +44 (0) 20 7494 8888

#### GROUND FLOOR BAR

Our exclusively designed ground floor bar is a valuable and stylish addition to the Yauatcha experience.

Accommodating up to 30 guests, the intimate venue serves cocktails by world-class mixologists and dim sum all day, as well as an impressive selection of wines by the glass and non-alcoholic cocktails. Ideal for pre- or post-dinner drinks, the area has bar stools and a sofa seating area, and is available for private hire and corporate events.

#### LOWER GROUND FLOOR

The lower ground floor at Yauatcha is a dynamic and spacious candle-lit dining area, with twinkling overhead lights and a vibrant, romantic atmosphere. With a total capacity of 115, the area features oblong tables seating up to five, rectangular tables seating groups of up to 28, and individual tables for two for romantic dinners.

## GROUND FLOOR

The ground floor of Yauatcha can accommodate up to 75 guests, with round tables for up to five guests, banquette seating for up to six guests, and rectangular seating for up to 22 guests.

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YAUATCHA



## SIGNATURE MENU

Crispy duck roll 香酥炸鴨卷

唐茶苑燒賣拼盤

Yauatcha shui mai platter: scallop shui mai prawn shui mai chicken shu mai

Classic sweet and sour pork 菠蘿咕嚕肉

Steamed Dover sole 酥薑蒸龍鯏魚

with black bean sauce

Baby pak choi 白菜苗

Kung pao chicken with cashew nut 宮保雞丁

Stir-fry rib eye beef 豉椒牛柳

Egg fried rice with long bean 豆角蛋炒飯

Selection of dessert



