

绿 LÜCHA
茶 BLACK
BAR + DINING

MAIN MENU

YOU ARE BEAU-*Tea*-FUL

Lücha pushes the boundaries of the Chinese tea experience.

The Huang Guolan flower, also known as the White Champaca, is an integral ingredient in Lücha's own Jasmine blend, and the focal point of the restaurant's signature dishes. Lücha's tea-infused dining experience brings to life a new form of enjoying tea.

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LÜCHA Set Banquet · 绿茶 定食套餐

55 per person, minimum 4 people

Entrées

Xiao Long Bao · 灌汤小笼包

Siu Mai · 烧卖皇

Deep Fried Crab Claw · 酥炸蟹钳

LÜCHA Pineapple Fried Shrimp with Bread Stick · 绿茶菠萝油条虾

Soup

LÜCHA Sister Song Fish Broth · 宋嫂鱼羹

Mains

LÜCHA Tea-Flavoured Roast Chicken · 绿茶茶香烤鸡

LÜCHA Wok Fried Eye Fillet with Oyster + Black Tea Sauce · 红茶牛柳粒

Kung Po King Prawn with Lychee Fruit · 荔枝宫保虾

LÜCHA Wok Fried Prawn Asparagus with Jasmine Tea Sauce · 芦笋龙井虾仁

Steamed Asian Vegetables with Oyster Sauce · 耗油时蔬

Steamed Rice · 丝苗白饭

Dessert/Drinks

Jasmine Tea Soft Serve · 绿茶茉莉花茶冰淇淋

Sparkling Water · 气泡水

LÜCHA Chef Special Banquet · 绿茶 私藏套餐

100 per person, minimum 4 people

Pre-order is highly recommended for the LÜCHA Chef Special Banquet. Enjoy a personalised dining experience filled with many exclusive dishes that cannot be found on the menu. Please advise staff of any dietary considerations, and allow the head chef to concoct a unique culinary atmosphere.

LÜCHA ENTRÉE · 绿茶头盘

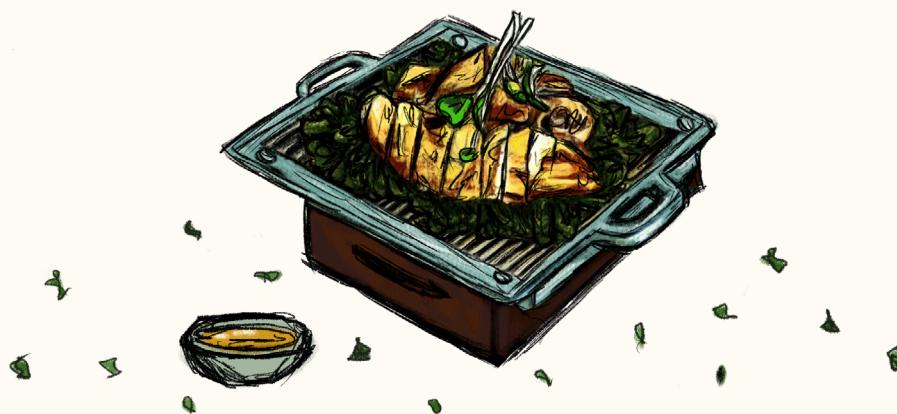


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| 1. LÜCHA Combination Dim Sum Plate (8 Pieces) · 绿茶点心拼盘 ★ | 26.95 |
| 2. LÜCHA Crispy Durian Cake (2 Pieces) · 绿茶天鹅榴莲酥 ★ | 16.95 |
| 3. LÜCHA Mango Salty Egg Custard Bun (3 Pieces)
· 绿茶黄金芒果流沙包 ★ | 13.95 |
| 4. LÜCHA Durian Salty Egg Custard Bun (3 Pieces) · 绿茶榴莲流沙包 ★ | 11.95 |
| 5. LÜCHA Pancake (4 Pieces) · 绿茶饼 ★ | 12.95 |
| 6. Chicken with Sweet Corn Soup · 鸡肉粟米羹 | 7.95 |
| 7. Sweet + Sour Soup · 酸辣汤 🍷 | 8.95 |
| 8. Pan-Fried Pork Dumplings (4 Pieces) · 锅贴 | 9.95 |
| 9. Spring Rolls (4 Pieces) · 春卷 🍷 | 8.95 |
| 10. Deep Fried Crab Claw (4 Pieces) · 酥炸蟹钳 | 8.95 |
| 11. Wontons with Spicy Sauce (6 Pieces) · 红油龙抄手 ★ 🍷 | 9.95 |
| 12. Har Gow (4 Pieces) · 虾饺皇 | 14.95 |
| 13. Siu Mai (4 Pieces) · 烧卖皇 | 12.95 |
| 14. Char Siu Bao (3 Pieces) · 叉烧包 ★ | 10.95 |
| 15. Scallop Dumplings (4 Pieces) · 凤眼带子饺 | 15.95 |
| 16. Prawn + Chive Dumplings (4 Pieces) · 韭菜饺 | 13.95 |
| 17. Xiao Long Bao (6 Pieces) · 灌汤小笼包 ★ | 11.95 |
| 18. Pan-Fried Pork Buns (3 Pieces) · 生煎包 | 10.95 |
| 19. Duck San Choy Bao (2 Pieces) · 鸭肉生菜包 | 10.95 |



★ chef's recommendation 🍷 spicy ❄️ cold 🍷 vegetarian

LÜCHA SIGNATURE · 绿茶招牌



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| 20. LÜCHA Tea-Flavoured Roast Chicken (Half) · 绿茶茶香烤鸡 ★ | 16.95 |
| 21. LÜCHA Tea-Flavoured Roast Chicken (Whole) · 绿茶茶香烤鸡 ★ | 28.95 |
| 22. LÜCHA Tea-Flavoured Roast Pork Belly · 绿茶烤肉 | 24.95 |
| 23. LÜCHA Stewed Tofu with Jasmine Tea Sauce
· 四季春茶焖豆腐 ★🌿 | 23.95 |
| 24. LÜCHA Braised Pork Belly with Puer Tea Sauce + Buns (4 pieces)
· 普洱茶红烧肉 ★ | 25.95 |
| 25. LÜCHA Combination Mushroom + Chicken Broth with Oolong Tea
· 铁观音什锦菇鸡汤 ★ | 26.95 |
| 26. LÜCHA Fried King Prawn with Oolong Tea + Oolong Tea-Flavoured
Dipping Sauce (12 Pieces) · 乌龙茶酥虾 🌿 | 26.95 |
| 27. LÜCHA Wok Fried Prawn Asparagus with Jasmine Tea Sauce
· 芦笋龙井虾仁 | 27.95 |
| 28. LÜCHA Jasmine Tea-Smoked Duck (Half) · 绿茶茶香熏鸭 (半只) ★ | 32.95 |
| 29. LÜCHA Salt + Pepper Chicken Wings with Black Tea
· 红茶避风塘鸡翅 ★🌶️ | 23.95 |
| 30. LÜCHA Jasmine Tea Smoked Wagyu Beef · 绿茶茶熏和牛粒 ★ | 45.95 |
| 31. LÜCHA Wok Fried Eye Fillet with Oyster + Black Tea Sauce
· 红茶牛柳粒 | 27.95 |
| 32. LÜCHA Fo Tiao Qiang (Steamed Abalone with Fish Maw) (Single Serve)
· 绿茶幸福佛跳墙 ★ | 52.95 |
| 33. LÜCHA Fo Tiao Qiang (Steamed Abalone with Fish Maw)
(3-4 Person Serve) · 绿茶富贵佛跳墙 ★ | 143.95 |
| 34. LÜCHA Crispy Pork Intestines (Comes with Pot of Jasmine Tea)
· 绿茶脆皮肥肠 ★ | 35.95 |

★ chef's recommendation 🌶️ spicy ❄️ cold 🌿 vegetarian

LÜCHA STONE BOWL · 绿茶石锅系列

35. Stone Bowl Sliced Pork Belly + Potato with Spicy Sauce · 石锅土豆回锅肉 🌶	23.95
36. Stone Bowl Mapo Tofu with Chicken Mince · 石锅麻婆豆腐 🌶	21.95
37. Stone Bowl Pipi with XO Sauce + Bean Vermicelli · 石锅XO酱粉丝花甲 ★🌶🌶	26.95
38. Stone Bowl Griddle Pork Intestines with Chilli Sauce · 石锅肥肠 🌶🌶	28.95
39. Stone Bowl Chicken with Three Cups Sauce (Soy Sauce + Cooking Wine + Vege Oil) · 石锅三杯鸡 ★🌶	21.95
40. Stone Bowl Beef Tail with Brown Sauce · 石锅牛尾	24.95
41. Stone Bowl Sliced Beef Tongue with Brown Sauce + Okra · 酱爆牛舌 ★🌶	27.95
42. Stone Bowl Squid Leg with Brown Sauce · 酱爆鱿鱼须 ★🌶	25.95

LÜCHA SPICY CHOICE · 绿茶江湖菜

43. LÜCHA Spanner Crab (Black Tea Salt & Pepper or Spicy) · 绿茶螃蟹-红茶避风塘/香辣 🌶🌶	31.95
44. LÜCHA Beef Eye Fillet with Long Green Chilli · 绿茶牛肉诱惑 ★🌶🌶	29.95
45. LÜCHA DingDing Chicken + Prawn with Buns (4 Pieces) · 绿茶丁丁香 🌶	24.95
46. Boiled Fish with Pickled Cabbage + Chilli · 酸菜鱼 ★🌶🌶	27.95
47. Boiled Beef Fillet with Spicy Chilli Sauce · 水煮牛肉 ★🌶🌶🌶	27.95
48. Boiled Chongqing Style Duck Blood Curd · 毛血旺 ★🌶🌶🌶	28.95
49. Deep Fried Chicken with Dry Chilli · 歌乐山辣子鸡 🌶🌶🌶	21.95
50. Poached Chicken with Chilli Sauce · 口水鸡 🌶🌶*	18.95
51. Wok Fried Green Beans + Eggplant on Hot Plate · 铁板豆角茄子 🌶	20.95
52. Wok Fried Spicy Chicken with Peanuts · 宫保鸡丁 🌶	23.95

★ chef's recommendation 🌶 spicy * cold 🌿 vegetarian

Our signature Peking Duck is prepared in-house daily. Seasoned with traditional spices and roasted to crisp perfection, this delicacy is carved before your eyes to be enjoyed wrapped up in a soft pancake with spring onions, cucumber and a dollop of our special sauce.

53. Peking Duck (Whole) · 绿茶一品北京鸭 ★★★

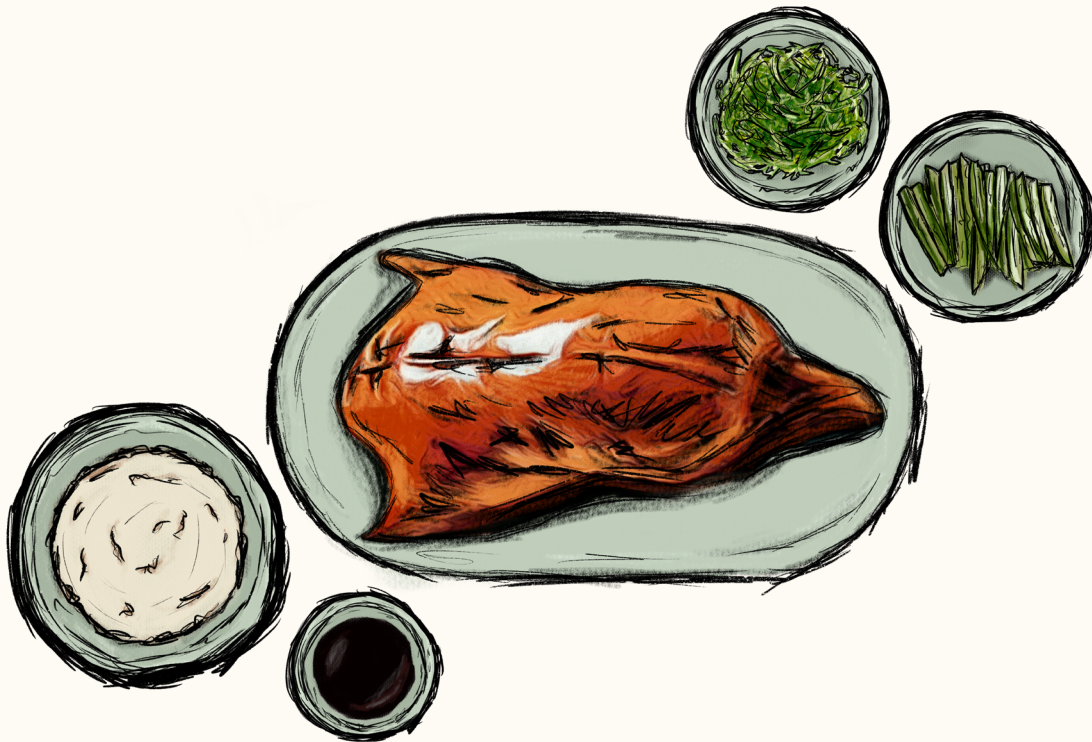
89.95

Pre-order recommended. Waiting time for in-store order is 40 minutes.

First Course: Duck Meat with Pancake (12 Pieces) · 片皮鸭肉配卷饼

Second Course: Duck San Choy Bao (4 Pieces) · 鸭肉生菜包

Third Course: Duck Bone Tofu Soup/Duck Fried Noodles/Duck Fried Rice
· 鸭肉豆腐汤/鸭肉炒面/鸭肉炒饭



54. LÜCHA Sauced Duck (Half) · 绿茶酱鸭 ★

31.95

55. Roast Duck with Plum Sauce (Half) · 烧鸭 ★

28.95

LÜCHA CLAY POT · 绿茶煲仔系列

56. Clay Pot Braised Tofu with Roasted Pork Fillet · 火腩豆腐煲	23.95
57. Clay Pot Yu-Shiang Eggplant · 鱼香茄子煲 ★	22.95
58. Clay Pot Sliced Chicken with Curry Sauce · 咖喱鸡煲 ㄣ	23.95
59. Clay Pot Chicken with Ancient Vinegar · 古法醋烧鸡 ★ㄣ	24.95

LÜCHA CLASSICAL · 绿茶经典

BEEF/PORK/LAMB · 牛肉, 猪肉, 羊肉系列

60. LÜCHA Pork Maw Stew Chicken Soup · 绿茶猪肚鸡汤 ★	28.95
61. Wok Fried Beef Eye Fillet with Dry Garlic · 蒜香牛柳粒	27.95
62. LÜCHA Wok Fried Wagyu Beef with Oyster + Mushroom · 杏鲍菇和牛粒 ★	39.95
63. Steamed Pork Belly with Preserved Greens · 梅菜扣肉	26.95
64. Wok Fried Sliced Beef with Mongolian Sauce · 蒙古牛肉	24.95
65. Wok Fried Diced Lamb with Mongolian Sauce · 蒙古羊肉	26.95
66. LÜCHA Lamb Chops · 风味小羊排 ★	32.95
67. Wok Fried Lamb with Cumin · 孜然羊肉 ㄣ	26.95
68. Wok Fried Shredded Beef with Sweet Chilli Sauce · 干烧牛柳丝 ★	23.95
69. Wok Fried Shredded Pork with Sweet Bean Sauce + Pancakes (6 Pieces) · 京酱肉丝	23.95
70. Wok Fried Sliced Beef with Black Bean Sauce · 豉汁牛肉	22.95
71. Wok Fried Sweet + Sour Pork · 菠萝咕咾肉	21.95
72. Wok Fried Shredded Beef with Black Pepper Sauce + Asparagus · 黑椒芦笋牛柳丝 ㄣ	23.95
73. Wok Fried Fish-Flavoured Pork Slices · 鱼香肉丝	21.95
74. Wok Fried Salt + Pepper Pork Ribs · 椒盐排骨 ㄣ	22.95
75. Wok Fried Pickled Cabbage Intestines · 酸菜大肠 ★	28.95

CHICKEN · 鸡肉系列

76. Wok Fried Sliced Chicken with Cashew Nuts · 腰果鸡球	23.95
77. Wok Fried Sliced Chicken with Honey Sauce · 蜜糖鸡球	23.95
78. Wok Fried Sliced Chicken with Satay Sauce · 沙爹鸡球	23.95
79. ShanDong Crispy Chicken (Half) · 山东鸡 🍴	21.95
80. Wok Fried Chicken with Lemon Sauce · 柠檬鸡	22.95

SEAFOOD · 海鲜类

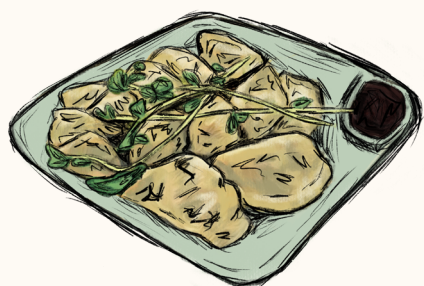
81. XIHU Style Barramundi with Vinegar Gravy · 西湖醋鱼 ★	40.95
82. LÜCHA Pineapple Fried Shrimp with Bread Stick · 绿茶菠萝油条虾 ★	23.95
83. LÜCHA Sister Song Fish Broth · 宋嫂鱼羹 ★★	35.95
84. LÜCHA Kung Po Fried Shrimp with Bread Stick · 绿茶宫保油条虾	26.95
85. Kung Po King Prawn with Lychee Fruit · 荔枝宫保虾 ★	26.95
86. Salt + Pepper Squid · 椒盐鱿鱼 🍴	24.95
87. Steamed Coral Trout with Sweet Soy Sauce · 清蒸斑片	24.95
88. Wok Fried King Prawn with Sweet + Sour Sauce · 菠萝咕咾虾球	26.95
89. Wok Fried King Prawn with Honey Sauce · 蜜糖虾球	26.95
90. Wok Fried King Prawn with XO Sauce · XO酱虾球 🍴	26.95

VEGETABLES · 清淡类

91. Broccoli with Special Broth · 上汤西兰花 🍴	21.95
92. Bitter Melon with Salted Egg Yolk · 咸蛋黄啫苦瓜	22.95
93. Japanese Tofu with Terikyaki Sauce on Hot Plate · 日本铁板豆腐 ★	23.95
94. Wok Fried Green Beans · 干煸四季豆 ★🍴	22.95
95. Cordyceps Flower + English Spinach Poached with Broth · 虫草花上汤菠菜 🍴	23.95
96. Wok Fried Pea Seedlings with Garlic Sauce · 蒜蓉豆苗 ★🍴	23.95

LÜCHA RICE/NOODLE/CONGEE · 绿茶粥/粉/面类 ——

97. LÜCHA Signature Fried Rice · 绿茶炒饭 ★	17.95
98. XO Fried Rice · XO酱炒饭 ㄣ	17.95
99. LÜCHA Basil Fried Rice · 绿茶九层塔炒饭 ★	17.95
100. Yangzhou Fried Rice · 扬州炒饭	16.95
101. Wok Fried Rice with Pickled Cabbage · 酸菜炒饭 ★	17.95
102. Wok Fried Singapore Vermicelli · 新加坡炒面	18.95
103. Wok Fried Hofan with Beef · 干炒牛河	18.95
104. Wok Fried Hofan with Chicken · 干炒鸡河	17.95
105. Wok Fried Ramen with Seafood · 海鲜炒面	20.95
106. Wok Fried Ramen with Chicken · 鸡肉炒面	18.95
107. Wok Fried Ramen with Beef · 牛肉炒面	19.95
108. Wok Fried Egg Noodle with Soy Sauce · 豉油王炒面 ㄣ	15.95
109. Shredded Chicken with Dry Noodle · 鸡丝凉面 ㄣ✱	17.95
110. Sliced Beef Congee · 生滚牛肉粥	10.95
111. Sliced Fish Fillet Congee · 鱼片粥	11.95
112. Sliced Chicken Breast Congee · 香滑鸡粥	10.95



LÜCHA DUMPLINGS · 绿茶水饺 ——

113. Pork + Chinese Cabbage Dumplings (6 Pieces) · 鲜肉白菜水饺 ★	11.95
114. Pork + Shepherd's Purse Dumplings (6 Pieces) · 鲜肉荠菜水饺 ★	11.95
115. Pork + Chive Dumplings (6 Pieces) · 鲜肉韭菜水饺	11.95
116. Prawn, Pork + Chive Dumplings (6 Pieces) · 鲜虾猪肉韭菜水饺	12.95

★ chef's recommendation ㄣ spicy ✱ cold ㄣ vegetarian