CHACHAANTENG茶餐厅

A sensory mash-up of East and West, old and new. This is 'Cha Chaan Teng' reimagined, remastered and given a playful twist.

SNACKS/APPETISERS

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Prawn Crackers With a lightly spiced toasted rice and coconut shallot crumb	2.50
Lobster Prawn Toast Wasabi prawn and flash fried lobster tail	11.00
Spring Onion and Kale Bao Dough Pancake (v) With a black soy vinegar dipping sauce	4.80
Popcorn Chilli Beef Marinated rump steak, tossed in chilli, garlic and spring onio Served with a black vinegar sweet and sour dipping sauce	7.50 n
Salt and Pepper Squid Served with wasabi and sriracha chilli mayo	7.80
BBQ Hoisin and Coca Cola Pork Ribs Slow braised in hoisin, soy, ginger and garlic with a splash of Coca Cola	7.50
Lightly Glazed Crispy Soft Shell Crab Sweet and peppery sauce with fried curry leaves, whole Chillies and garlic	10.00
Sha Cha Chicken Wings With a lightly spiced chilli and garlic sauce, topped with sesame seeds	6.50
Curried Egg Spring Rolls (v) On a bed of beetroot pickle, topped with wasabi mayo, sriracha and hoisin	5.50
Mongolian Beef Skewers Marinated in cumin, served with a chimichurri sauce	8.00
CCT Seasoned Fries Served with curry sauce	4.00

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BAO BUNS	
Crispy Duck Duck leg, with hoisin, cucumber, spring onion and toasted ric crumb	5.00
Sweet and Sour Chicken Chicken thigh, sweet and sour sauce, carrot and coriander pickle and toasted rice crumb	4.50
Salt and Pepper Squid Wasabi and sriracha chilli mayo, sesame beetroot pickle, coconut shallot crunch	4.50
Sweet Potato Rosti (v) Aubergine salsa, sesame beetroot pickle	4.00
Cumin Beef Marinated rump beef, in cumin, oyster sauce and light soy wi caramelised almond crumb	5.00 ith

MEAT

Crispy Cantonese Chicken A sharing platter of corn fed chicken, served on the bone, w sweet soy and ginger spring onion dips and baby gem leave	
Whole Half	24.00 13.00
Beef in Black Bean Sauce With green peppers and red onions	14.50
Sweet and Sour Charred pineapple, red onion and peppers	
Pork Shoulder Chicken Thigh	13.00 12.00
Duck Leg Salad With grapefruit and a tamarind, orange and chilli dressing	12.50
Crispy Five Spice Slow Roast Pork Crispy slow roast pork belly bao sharing platter with a selection of pickles, chimichurri and hoisin sauces and steamed bao buns	13.00

NOODLES AND RICE

Singapore Fried Noodles (v) Curry based vermicelli noodles with green beans and carro	
With Tiger prawn	15.00
Dried Chilli and Cumin Beef Hor Fun Rice noodles with stir fried marinated beef and mixed vege	13.50 tables
Vegetable Chow Mein (v) Fine egg noodles with mixed vegetables and bean sprouts	6.00
Chicken Chow Mein	11.50
XO Fried Rice	6.50
Asparagus, red pepper, carrot and chive, cooked in XO pas	te
Garlic Steamed Rice (v)	3.00



£5 COCKTAILS £3 LAGER **ALL DAY SUNDAY**

FISH

With lightly spiced chilli and garlic sauce	
Spicy XO Tiger Prawns Served with sugar snap peas and red onion	15.50
Braised Curried Squid Slow cooked in a turmeric and curry spiced broth with mixed vegetables	15.00
Steamed Whole Seabass With sweetened soy, spring onion and ginger	18.00

Sha Cha Fried Fish tossed in Sesame Seeds

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13.50

VEGETABLES

Braised Bean Curd and Shitake Fritter (v) On a bed of pak choi	10.50
Stuffed Mushroom and Carrot Omelette (v) With stir fried kai-lan, green beans and shitake mushrooms in chiu chow hoisin sauce, topped with almond crumb	9.50
Broccoli, Ginger and Spring Onions (v)	5.50
Stir Fried Greens (v)	5.20
Asian "Slaw" Salad (v)	5.00

DESSERTS

Pandan Raspberry Ripple Arctic Roll Green pandan cake, wrapped around raspberry ripple ice cream	4.80
Hedgehog Cinnamon Doughnut Bun Deep fried bao bun with a chocolate centre	5.20
Coconut Vanilla Panna Cotta With fresh mango and an almond crumb	4.80

Experience our brand new secret Summer Terrace. just in time for the warmer months

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Our menu descriptions do not contain ingredients, ask your server before ordering if you have an allergy/special requirement. A discretionary service charge of 12.5% will be added to the bill. VAT is included at current government rate. Please ask a team member for our Gluten Free menu. (v) Vegetarian.