

# BAR MENU 酒吧菜单

## SNACKS AND APPETISERS

Our Combination of Cha Chaan Teng snacks and Eastern hustle starters.

(V) Vegetarian 🌿 Spice

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|---|---|------|
| 一 | <b>1 Prawn crackers 🌿</b><br>Classic Chinese style prawn crackers tossed in a lightly spiced toasted rice and coconut shallot crumb   | 3.00 |
| 二 | <b>2 ChaChaanTeng dolly noodles</b><br>Infamous instant dolly noodles, in a heartwarming homemade chicken soup, served with a poached quail egg and Chinese greens  | 5.50 |
| 三 | <b>3 Peanut butter French toast (V)</b><br>Crispy on the outside, crunchy peanut butter generously spread on the inside. This cha chaan teng classic will serve you well at the start or end of your meal. Served smothered in condensed milk                 | 5.00 |
| 四 | <b>4 Toasted crusty roll with condensed milk (V)</b><br>A classic cct guilty pleasure. Toasted in clarified butter and covered in lashings of condensed milk. Pair with our own version of Milk Tea for a taste of what inspired us                           | 3.90 |
| 五 | <b>5 Popcorn chilli beef 🌿🌿</b><br>Our moreish take on a crispy chilli beef, bite-size chunks of soy marinated rump steak, tossed in dried chilli, garlic, spring onion and caramelized almond crumb served with a black vinegar sweet and sour dipping sauce | 7.50 |
| 六 | <b>6 Lemongrass chicken skewers</b><br>Charred lemongrass, garlic and soy chicken skewers, served with almond and cashew tamarind dipping sauce   | 5.50 |
| 七 | <b>7 BBQ hoisin &amp; Coca Cola ribs</b><br>Thanks to Jeremy's mum, these pork ribs are a universal hit. Slow-braised for 3 hours in hoisin, dark soy, ginger and garlic with a splash of Coca Cola   | 6.80 |

八	<b>8 Lobster prawn toast</b>	Prawn toast like no other. Golden brown prawn toast, topped with chunks of wasabi prawn and flash fried lobster tail	11.00
九	<b>9 Curried Egg Spring Rolls (V) 🍵</b>	Soy based omelette, cooked in a Hong Kong style street curry sauce, balanced out with fresh kale, shitake, carrot, red onion and beetroot pickle to cut through the spice. Topped with wasabi mayo, sriracha and hoisin	5.00
+	<b>10 Spring onion &amp; kale, bao dough pancake (V)</b>	Our signature bao dough, filled with ginger and spring onion oil, spinach, kale and fresh spring onion. Steamed then pan fried for crispiness	4.50
+-	<b>11 Crispy kale 'seaweed' &amp; marbled beetroot tea egg (V)</b>	Satisfy those takeaway 'seaweed' cravings with a nest of fried kale, seasoned with coconut shallot crumb and a soft version of a Hong Kong style marbled tea egg	4.20

## CRUSTY ROLLS

Lightly toasted crusty roll sliders filled with our playful take on some cha chaan teng classics.

十二	<b>12 Chargrilled garlic soy pork chop crusty roll</b>	Mini version of a classic CCT crusty roll, lightly charred on the teppanyaki with sriracha chilli, pickled radish, ginger and toasted rice crunch	5.50
十三	<b>13 Lion head seafood fishcake crusty roll</b>	Minced prawn, fish and crab meat with a touch of water chestnut to add a little crunch to the fried fishcake, topped with an oyster sauce glaze, carrot and coriander pickle and toasted rice crunch	6.00
十四	<b>14 Crispy spam &amp; fried quail egg crusty roll 🍵</b>	A classic cha chaan teng breakfast bap with a CCT twist. Panko covered spam, tossed in coconut shallot crunch, topped with a fried quail egg, sriracha, chilli and carrot and coriander pickle	4.80

<b>十五</b>	<b>15</b>	<b>Banana flower &amp; courgette fritter with fried quail egg crusty roll (V)</b>	<b>4.50</b>
		Inspired by Asian travels, the unique texture and sweet aroma of the banana flower is balanced with finely sliced courgette, topped with fried quail egg, sriracha mayo & sesame beetroot pickle	

## BAO BURGERS

House made fluffy steamed bun sliders with a selection of mouth-watering fillings. Most definitely created to be eaten individually. Order your favourites per person.

<b>十六</b>	<b>16</b>	<b>Crispy duck bao</b>	<b>5.50</b>
		Mandarin-cured duck leg meat, finished with hoisin, cucumber, spring onion, carrot pickle and toasted rice crumb	
<b>十七</b>	<b>17</b>	<b>Sweet &amp; sour chicken bao</b>	<b>5.50</b>
		Crispy chicken thigh, doused in sweet and sour sauce, topped with carrot and coriander pickle and toasted rice crumb	
<b>十八</b>	<b>18</b>	<b>Salt &amp; pepper squid bao 🌙</b>	<b>5.00</b>
		Our take on a calamari sandwich; wasabi and sriracha chilli mayo, sesame beetroot pickle and coconut shallot crunch	
<b>十九</b>	<b>19</b>	<b>Spicy beef short rib bao 🌙</b>	<b>5.80</b>
		CCT slow braised short rib, finished with a sweet soy and oyster sauce glaze, served with carrot and coriander pickle, and toasted rice crumb	
<b>二十</b>	<b>20</b>	<b>Sweet potato rosti bao 🌙</b>	<b>4.80</b>
		Crispy sweet potato and spring onion rosti, served with aubergine salsa, sesame beetroot pickle	
<b>二十一</b>	<b>21</b>	<b>Crispy aubergine bao (V)</b>	<b>4.50</b>
		Panko covered aubergine, topped with lightly spiced green beans marinated in a light soy and rice vinegar dressing, served on beetroot pickle	

Our menu descriptions do not contain all ingredients, ask your server before ordering if you have an allergy/special requirement.

Discretionary 12.5% service charge is added to total bill and divided amongst our team. VAT is included at current government rate.