



Yum Cha

Yum Cha is a Cantonese term which literally means "drink tea". It is the Cantonese tradition of brunch that usually involves a large group of people at the table savoring the delights of dim sim and complementing Chinese tea. In any city with a sizeable population of Cantonese people, Yum Cha is a highlight on weekend gatherings with families and friends.

In Tasmanian, connoisseurs of classic Cantonese food would have had to travel to Hong Kong, Sydney or Melbourne to experience quality Yum Cha prior to the launching of Yum Cha restaurants across the state.

At the Me Wah we have the pleasure of having internationally acclaimed Chef Matt Wong as The Me Wah's Executive Dim Sum Chef who has accumulated a wealth of knowledge in classic Cantonese dim sum.

Join us from Tuesdays to Sundays for your next exquisite Yum Cha experience!

SMALL TASTINGS 廚房小食

- MOUTAI KINGFISH SASHIMI** (100grams ~ Tasmania) **26**
*sliced fresh fillets marinated with Moutai, aged vinegar,
seasoned soya, mild chilli oil, pickled shallots*
油甘魚刺身
- ROASTED PORK BELLY & BBQ PORK** (4pcs of each) **26**
crackling skin roasted pork belly with hoi sin sauce & barbecued pork tenderloin
燒肉叉燒雙拼 (各4件)
- JELLYFISH CHICKEN** **18**
marinated jellyfish, shreds of chicken, carrot, shallot, cucumber, chilli, sesame oil
海蜇手撕雞
- ROASTED DUCK** (quarter bird) **18**
served bone in, tangerine plum sauce
掛爐燒肥鴨
- RED MISO EGGPLANT** (4pcs) **12**
fried eggplant, red miso, ginger & plum sauce
赤味噌脆炸茄子

STEAMED 蒸類

SEAFOOD SIU MAI (4pcs - order to cook) **28**

Blue Swimmer crab meat, sea scallop, prawns, caviar steamed dumplings

海鮮燒賣 (四粒 ~ 即點即製)

SUPERIOR SOUP DUMPLING (1pc - order to cook) **22**

steamed soup dumpling filled with sea scallop, abalone, crab, prawn, chicken, mushroom in superior broth

海皇灌湯餃(一粒 ~ 即點即製)

SHRIMP DUMPLING (4pc) **14**

prawns & bamboo

蝦餃

PINK LING DUMPLING (3pc) **12**

fresh Tasmanian Ling, ginger, shallots, celery

塔省魚餃

MUSHROOM DUMPLING (3pc) **12**

fresh assorted mushrooms

鮮菇素餃

RICE NOODLES (6pcs) **14**

choice of one filling:

prawn & rice vermicelli

or

barbecued pork

炸鮮蝦卷腸粉 或 叉燒腸粉

STEAMED 蒸類

SHANGHAI PORK DUMPLING (3pc) <i>diced pork in soup broth, fresh ginger & black vinegar</i> 南翔小籠包	12
VEGETARIAN DUMPLING (3pc) <i>bamboo, water chestnuts, black fungus, mushrooms, coriander, cabbage</i> 羅漢素餃	8
SEAFOOD SPINACH DUMPLING (3pc) <i>prawn, calamari, baby spinach</i> 海鮮菠菜餃	12
PRAWN & PORK SIU MAI (4pc) <i>prawn, pork, shiitakes, crab roe</i> 蟹籽鮮蝦燒賣	12
GINGER & SHALLOT SHRIMP DUMPLING (3pc) <i>prawns, pork, black fungus, bamboo, shiitake, steamed with ginger & shallots in oyster sauce</i> 薑蔥蝦角	12

STEAMED 蒸類

SICHUANESE SPICY WONTON (4pc) <i>master broth poached pork dumplings, bean sprouts, seasoned soya & red chilli oil</i> 紅油抄手	12
CHICKEN FEET <i>steamed with chilli black bean sauce</i> 豉汁鳳爪	12
CHINESE VEGETABLES <i>steamed with vegetarian oyster sauce & seasoned soya</i> 郊外油菜	14
BBQ PORK BUN (2pc) <i>steamed buns filled barbecued pork, onions, barbecue sauce</i> 叉燒包	8

BAKED / FRIED 焗/酥炸類

ABALONE PUFF (2pc) **18**

baked puff filled with Tasmanian abalone, chicken, mushroom, ormer reduction

原隻鮑魚雞粒酥

ARROW SQUID **18**

wok fried then pan tossed, spicy salt , five spices, fresh chilli

椒鹽焗鮮魷

PRAWN & SEA URCHIN ROLL (6pcs - order to cook) **18**

prawns, melting cheese, asparagus, sea urchin sauce

海膽醬芝士鮮蝦卷(即點即製)

ROASTED DUCK PUFF (3pc) **12**

baked, diced roasted duck breast, leeks, hoi sin sauce

蒜香鴨肉酥

BBQ PORK PASTRY (3pc) **12**

baked, barbecued pork, onions, barbecue sauce

千層叉燒酥

BAKED / FRIED 焗/酥炸類

DAIKON RADISH CUBES

12

*pan fried white radish, mild X.O chilli
(Contains dried shrimp & cured ham)
X.O醬炒蘿蔔糕*

POT STICKER DUMPLING (3pc)

12

*pan fried, diced pork, cabbage,
fresh ginger & red vinegar dipping
生煎鮮肉鍋貼*

GLUTINOUS RICE DUMPLING (3pc)

12

*fried, diced shrimp, chicken, shiitake, water chestnut
金珠鹹水角*

VEGETARIAN SPRING ROLL (3pc)

8

*fried, bamboo, shiitake, carrot, cabbage
素菜春卷*

DESSERT 甜品

PANCAKES W/SEASONAL FRUIT (2pc) 12

(Available Saturday & Sundays)

crepes filled with fresh seasonal fruit & King Island cream

是日水果班戟 (僅周末供應)

CHOUX BUN (1pc) 10

rose & raspberry ganache, lychee rose mousse, fresh seasonal fruit

鮮果白朱古力泡芙

CUSTARD TART (2pc) 8

baked pastry, warm egg custard filling

酥皮蛋撻

CHOCOLATE MOUSSE 8

soft raspberry jelly, meringue, chocolate sable and cream

朱古力慕絲

SEASAME CROQUETTE (3pc) 8

fried, black & white sesame, melting custard sauce

流沙煎堆仔

CUSTARD BUN (2pc) 8

baked buns, warm egg custard filling

香炸奶皇包

NOODLES 粉麵

SEAFOOD CHOW MEIN

*sautéed prawn, scallop, fish fillet, squid, seasonal vegetables,
pan fried egg noodles in a seafood sauce*
海鮮炒麵

48

SATAY' BEEF HOR FUN

*wok tossed rice fettuccine noodles,
fillets of 'Wagyu Angus' beef rump,
seasonal Chinese vegetables, spicy satay sauce*
沙爹時菜安格斯炒河粉

28

DUCK NOODLES

*braised rice vermicelli noodles, strips of roasted
duck breast, salted cabbage, shiitake, oyster sauce*
雪菜火鴨絲炆米粉

28

ABALONE LO MEIN

*braised handmade egg noodles, ginger,
spring onions, shiitake, oyster reduction*
薑葱鮑汁撈麵

26

SINGAPORE NOODLES

*wok tossed, fragrant curry spiced, diced prawn,
barbecued pork, bean sprouts, assorted peppers, egg,
rice vermicelli noodles*
星州炒米粉

26

BRAISED E-FU NOODLES

*fresh shiitake, seasonal vegetables, braised E-Fu noodle,
seasoned soya & oyster sauce*
干燒伊麵

21

RICE / CONGEE 飯/粥類

SEAFOOD FRIED RICE

*diced assorted seafoods, seasonal greens, egg whites,
sun dried conpoy*
瑤柱蛋白海鮮粒炒飯

38

FUJIAN FRIED RICE

*diced breast of roasted duck, seafood,
shiitake, vegetable stems braised in oyster sauce
poured on top of egg fried rice*
福建炒飯

38

WAGYU BEEF FRIED RICE

*diced wagyu beef, seasonal greens, olive leaves, eggs,
seasoned soya*
生炒和牛飯

32

SALTED FISH & CHICKEN FRIED RICE

*sun dried salted fish crust, sheds of chicken,
lettuce, spring onions, eggs*
鹹魚雞粒炒飯

21

CONGEE (serves 2 persons)

tasmania abalone, chicken, ginger, seafood broth congee
鮑魚滑雞粥 (兩位用)

28

SPECIAL FRIED RICE

diced prawn, barbequed pork, seasonal greens, crispy rice, eggs
特色炒飯

small 16 ~ large 22

VEGETARIAN FRIED RICE

diced seasonal vegetables, shiitake, bean sprouts, corn kernels, egg
素粒炒飯

small 14 ~ large 20

CHINESE TEAS

香茗 ~ \$3 per person (每位\$3元)

JASMINE ~ FUJIAN CHINA

a green tea with a captivating floral taste

茉莉花

SAU MEI ~ CHANGAN CHINA

*green tea leaves with sweet herbal aromas
and firm tannin taste*

壽眉

OO LONG ~ FUJIAN CHINA

the texture is silky smooth with

light amber hue

烏龍

PU'ER ~ YUNNAN CHINA

*red larger tea leaves, strong and
earthy taste, improves with age*

普洱

CHRYSANTHEMU ~

HUANGSHAN CHINA

*medical herbal tea and a natural sweet
fragrant taste*

菊花

One style of tea per 4 persons

每4位只享用一壺茶

House made X.O chilli sauce -

\$10 per 50 grams

秘制X.O醬每50克 \$10元

**Minimum spend \$30 per person
for yum cha**

最低消費每位 \$30元