

春
茶

TEA OF
SPRING



春茶

CHEF LIU ZHIJUN
Executive Chinese Chef

Hailing from Bengbu City in the Anhui province, Chef Liu's culinary prowess is rooted in his upbringing, drawing inspiration from his mother's commitment to using fresh ingredients and herbs while preserving the authentic essence of flavours.

With a sense of gastronomic adventure, Chef Liu brings over 30 years of experience in creating Cantonese menus and has collaborated with visionary chefs from the international scene, all of whom greatly influenced his style and knowledge, elevating his culinary expertise to elite heights as he seamlessly blends tradition with innovation.

Venturing into the realm of Tea of Spring, Chef Liu invites diners to embark on a sensory journey with his signature dishes. Among the highlights are the exquisite Steamed Lapu Lapu fish, with a rich black bean sauce and infused scallion oil, and the Wok-fried beef tenderloin, with black pepper sauce and a touch of Merlot.

刘师傅招牌菜式
SIGNATURE DISHES











香芒沙津虾球

Chef's signature prawns with fresh mango 🍷🌿






900



CHEF LIU'S
SIGNATURE DISHES

	PHP	
蠔皇海鮮煲 (鲍鱼 · 海参 · 花胶 · 大虾 · 烤鸭) Imperial Treasure seafood in clay pot  Abalone, Sea cucumber, Fish maw, Prawn, Roasted duck 6小时预订 <i>Please call to reserve 6 hours ahead, pre-order only</i>	1,570	476
极品二头鲍鱼 Braised two-head abalone with supreme sauce 	4,260	1,292
金汤花胶鸡 Cantonese style yellow sea fish maw and chicken in golden sauce 	1,120	340
花雕蛋白蒸膏蟹 Steamed live mud crab with egg white and Hua Diao wine (per 100g)  	630	191
川味沸腾鱼 Sichuan style poached red grouper with chili sauce  	1,010	306
香芒沙津虾球 Chef's signature prawns with fresh mango  	900	273

CHINESE MEDICINAL &
FOOD THERAPY DISHES

	PHP	
西洋参老鸭馄饨靓煲 12 hours steamed duck soup with Chinese ginseng, baby bamboo shoot, and wonton  	900	273
港式螺肉鸽蛋燕窝鸡 Double boiled Hong Kong chicken, quail egg and sea conch with bird's nest 	1,030	312
鲜人参排骨玉米煲 Slowly cooked pork spareribs with ginseng, goji berry, and corn cob 	990	300

冷菜
COLD APPETIZERS

上海醉虾











Shanghai style chilled drunken tiger prawns with Shaoxing wine 🍷 🌿

760





冷菜

COLD APPETIZERS

	PHP	
上海醉虾 Shanghai style chilled drunken tiger prawns with Shaoxing wine   	760	231
牛筋花生冻 Beef tendon with peanut terrine 	670	203
四川口水鸡 Sichuan style poached chicken with chili Chinkiang vinegar   	670	203
海蜇头拌皮蛋 Jelly fish, century egg with ginger and aged vinegar sauce	730	221
烤鸭沙津 Roasted duck and pomelo salad, micro leaves, pine nuts with orange plum dressing  	830	252





热菜

HOT APPETIZERS

	PHP	
脆皮菌香春卷 Prawns and mushrooms spring rolls (5 pieces) 	440	133
避风塘脆皮豆腐 Bi Feng Tang crispy tofu with sweet chili plum sauce  	470	143
金丝龙虾卷 Crispy lobster with golden rolls (3 pieces) 	760	231
鱼子酱蜂窝美国鲜贝 Crispy U.S. scallops with caviar 	630	191
蜜制猪肉叉烧 Sweet sticky honey BBQ pork char siu   	540	164

汤

SOUPS

	PHP	
宫廷酸辣汤 Imperial seafood hot and sour soup 	470	143
雪影西湖牛肉羹 Braised minced beef soup with egg white and coriander	490	149
青芦笋蟹肉玉米羹 Sweet corn soup with crabmeat 	470	143
干贝养生清鸡汤 Double boiled free-range chicken, and conpoy clear soup with wolfberry 	430	130

 Vegetarian  Nuts  Pork  Seafood  Gluten-free  Spicy  Contains Alcohol  Rooted in Nature

Prices are quoted in Philippine pesos, inclusive of 12% VAT, and is subject to 10% service charge and local government taxes.



明炉烧烤
BARBECUED POULTRY & MEAT

北京烤鸭(两吃)

Tea Of Spring “Peking Style” Roasted Duck (two way) 🍴 🍷 🥗

2,910 (half) | 4,930 (full)

LIVE SEAFOOD

龙虾	Palawan Lobster (Live) 🌿	Market Price
石斑鱼	Lapu Lapu Grouper (Live) 🌿	Market Price
泥蟹	Mud Crab (Live) 🌿	Market Price
对虾	Jumbo Prawns (Chilled)	Market Price


Cooking Methods:

清蒸 · 爆炒 · 脆炸 · 白灼 · 刺身 (龙虾和石斑鱼)
Steamed, Wok-fried, Deep-fried, Poached, Sashimi (Palawan Lobster and Lapu Lapu only)

Sauces:

湖南剁椒酱 · 橄榄酱 · 自制XO酱 · 豉油汁 · 葱油汁 · 咸蛋黄酱 · 红酒黑椒汁 · 椒盐炒.
Hunan chili sauce 🌿, Olive bean paste, Homemade XO sauce 🐷🌿, Superior ginger soy sauce, Scallion-infused oyster sauce 🌿, Salted duck egg 🌿, Merlot black pepper sauce 🌿, Chinese-spiced salt & pepper 🌿

PEKING DUCK


		PHP	
北京烤鸭(两吃)			
Tea Of Spring “Peking Style” Roasted Duck (two way) 🐷🌿🌿			
半只	Half	2,910	882
整只	Whole	4,930	1,495

第一食 片鸭皮和鸭饼
First course: Sliced and rolled in Chinese pancake

第二食 炒鸭松卷生菜 或鸭汤配豆腐
Second course: Wok-fried minced duck with lettuce or duck tofu soup








豪皇鲍鱼海味
PREMIUM DRIED SEAFOOD













蜂窝海鲜石斑鱼
Sea cucumber, tiger prawns, and mushroom in yam basket 
1,000



PREMIUM
DRIED SEAFOOD

	PHP	
京葱海参炖鸽蛋 Peking style braised sea cucumber with quail egg in scallion sauce 	3,020	916
蜂窝海鲜石斑鱼 Sea cucumber, tiger prawns, and mushroom in yam basket 	1,000	303
海鲜红烧豆腐煲 Sea treasure abalone, fresh scallop, red grouper, and tofu in clay pot 	1,120	340
海鲜锅巴 Braised sea cucumber, fish maw, conpoy and shimeji mushroom served with crispy rice 	1,090	331

SEAFOOD

	PHP	
新加坡辣椒螃蟹配馒头 Singapore style live mud crab in chili sauce with fried mantou (per 100g)  	630	191
XO酱炒大虾配腰果芦笋 Wok-fried tiger prawns and asparagus with homemade XO sauce  	1,230	373
金沙脆皮虾 Stir-fried tiger prawns with curry leaves in salted egg chili sauce   	1,120	340
夏果炒美国鲜贝炒鲜奶 Stir-fried U.S. scallops with egg white and macadamia nuts  	1,440	437
山楂香炒芒果大虾 Wok-fried tiger prawns with fresh mango in hawthorn tangerine sauce  	1,100	334

牛·猪·羊
BEEF, PORK, AND LAMB

美乐红酒黑椒澳洲牛肉












Wok-fried Australian beef tenderloin in
merlot black pepper sauce with almond flakes

1,290












牛
猪
羊





BEEF, PORK,
AND LAMB

	PHP	
美乐红酒黑椒澳洲牛肉 Wok-fried Australian beef tenderloin in merlot black pepper sauce with almond flakes   	1,290	391
广式牛肉炖牛筋 Cantonese style beef short ribs with beef tendon in clay pot  	1,330	403
港式菠萝咕咾肉 Hong Kong style pork belly in pineapple sweet and sour sauce 	690	209
腐乳红焖羊排煲 Braised lamb ribs with fermented red bean curd and ginger in clay pot 	1,000	303
杏鲍菇爆炒牛肉粒 Wok-fried beef tenderloin with king mushroom in scallion sauce 	1,460	443
杭州东坡肉 Braised Dongpo pork belly with mantou  	840	255

家禽类

POULTRY

	PHP	
四川宫爆鸡丁 Wok-fried chicken with dry chili and peanuts in Kung Pao sauce  	690	209
XO酱汁鸡斗乌贼 Shanghai style cuttlefish with chicken in homemade XO sauce and black bean  	1,010	306
干煸川湘鸡 Sichuan style chicken with crispy chili, pepper, and golden garlic   	690	209
湖南剁椒鸡煲 Hunan style chicken with white fungus in clay pot 	670	203

 Vegetarian  Nuts  Pork  Seafood  Gluten-free  Spicy  Contains Alcohol  Rooted in Nature

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牛·猪·羊
BEEF, PORK, AND LAMB

腐乳红焖羊排煲

Braised lamb ribs with fermented red bean curd and ginger in clay pot










1,000



GARDEN
GREENS

	PHP	
菌香上海青菜 Stir-fried pak choi and mixed mushroom in chef's sauce  	540	164
蒜香花椰菜牛肝菌 Wok-tossed broccoli with porcini and golden garlic  	670	203
豆豉鲮鱼油麦菜 Cantonese style stir-fried lettuce with dace fish in black beans 	580	176
上汤菠菜 Braised Chinese spinach with century egg and brown garlic  	780	237
鱼香茄子煲 Sichuan style eggplant with minced pork and salted fish    <i>(Please ask our order taker for vegetarian options)</i> 	670	203
川味麻婆豆腐 Sichuan style mapo tofu with minced pork   <i>(Please ask our order taker for vegetarian options)</i> 	730	221
川湘干煸豆角 Wok-fried French beans and minced pork with Sichuan sauce   <i>(Please ask our order taker for vegetarian options)</i> 	690	209

RICE, NOODLES,
AND CONGEE

	PHP	
清蒸白米饭 Steamed white rice 	130	40
扬州虾仁叉烧炒饭 Yang Chow fried rice with char siu and shrimps   	670	203
港式瑶柱咸鱼炒饭 Hong Kong stir-fried rice with scallops and salted fish 	760	231
鸡肉黑松露酱炒饭 Black truffle fried rice with chicken	780	237
滑蛋虾球黄金面 Fried egg noodle with prawns, egg yolk, and conpoy 	730	221
广式干炒牛河 Wok-fried hor fun with beef, chives, and bean sprouts 	780	237
海鲜蟹黄炒面 Wok-fried noodle with seafood and crab roe 	730	221

养颜甜品
DESSERT TREATS




养生雪蛤炖桃胶

Stewed pear with hashima, red dates, and peach gum

780



DESSERT
TREATS

	PHP	
楊枝甘露 Chilled Cebuano mango soup with sago and pomelo 	310	94
莲蓉麻圆 Crispy sesame ball with lotus	360	109
养生雪蛤炖桃胶 Stewed pear with hashima, red dates, and peach gum	780	237
手工自制雪媚娘 Homemade mango mochi with coconut (3 pieces) 	400	121
银耳燕窝莲子糖水 Bird's nest with white fungus, lotus seed syrup	1,010	306
水晶桂花枸杞糕 Osmanthus jelly with wolfberry and lime sorbet	320	97



Garden Level, Main Wing, Shangri-La Mactan, Cebu