探察

TÀN CHÁ

ADVENTURE | KNOWLEDGE | DESIRE

The exploration of the new and forgotten.

the hidden and secret. Inspired by the
energy and appetites of downtown

Hong Kong meeting the traditional, natural
flavors and textures of provincial China.

An innovative and immersive taste experience across a menu of elevated Chinese-inspired dishes, fresh, indulgent and invigorating drinks - all set in an intimate and iconic space that fuses timeless opulence with raw nature, appealing to individuals that are gastronomically inquisitive and excited to explore the new and unseen.



探察套餐

TAN CHA SET MENU

老梅干圣女果 PLUM PICKLED TOMATOES (VE)

凉拌辣黄瓜 SPICY CUCUMBER SALAD (VE) (G)

川味野菌沙律 MUSHROOM FRITTERS (V) (G) (A)

蜜蒜香辣金鱼 SCALDED KING FISH (S) (G)

果仁酥香牛肉粒

HONEY NUT CRISPY BEEF (N) (S) (G)

鱼子酱烧卖 SIU MAI (S) (G)

水晶丰肛议 MOREL MUSHROOM 'WATER PASTRY' DUMPLINGS (VE) (A) (G)

菠菜翡翠饺 OMNI SPINACH DUMPLINGS (OMNI) (VE) (G)

褐蘑菇素包 TRUFFLE MUSHROOM BUN (VE)(G)

蜜汁叉烧酥 BAKED BARBECUED CHICKEN PUFF (G) (S) (A)

黑椒香芒煎和牛 WOK FRIED WAGYU BEEF (N) (G)

玫瑰茶香吊烤鸡 TEA SMOKED CRISPY SKIN CHICKEN (A) (G) (S)

辣子盐烧虾 STIR-FRIED KING PRAWNS & CASHEW (N) (S) (A)

豉油皇白菜 BOK CHOY SOY SAUCE (VE) (G)

黑椒海鲜烏東 STIR-FRIED SEAFOOD UDON (S) (G)

黑菌斋炒饭 TRUFFLE FRIED RICE (OMNI) (VE)

金屋藏爱情 MATCHA LOVER (G)

开心椰香糕 COCONUT FANTASY (D) (G) (N)

AED 550 PER PERSON

Don't hesitate to ask for our sommelier who will guide you on the best choices to pair with your menu.



所有的北京烤填鸭

- TÀN CHÁ Signature dish. O - Plant based Protein. Dishes indicated with V - Vegetarian. VE - Vegan. A - contains Alcohol.

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必食燒味

CHEFS SIGNATURE ROASTING

比京烤填鸭

WHOLE PEKING DUCK (G) (A)

AED 495

Classic Crispy Skinned Peking Duck Served the TAN CHÁ Way with Sweet Bean Sauce.

Foie Gras Sauce and Preserved Lemon Sauce

鱼籽酱

ADD KALUGA CAVIAR SUPPLEMENT (30G)

+AED 550

么么皮

PAN CAKE

+AED 25

OUR DUCK IS SERVED WITH A COMPLIMENTARY COURSE OF EITHER

XO 鴨絲燴烏東

STIR FRIED DUCK UDON NOODLE & XO SAUCE (S) (G)

Shitake. Red Chilli, Spring Onion Served with Duck and XO Sauce Over Udon Noodles

豉味爆鸭蔬

LETTUCE WRAP & MINCED DUCK (N) (G) (S)

Duck with Oyster Mushroom, Shallots, Ginger, Pine Nuts, Celery Wok Fried in Hot Bean and Black Bean Sauce with Crispy Rice Cracker

半只北京烤填鸭

HALF PEKING DUCK (G) (A)

A ED 325

Classic Crispy Skinned Peking Duck Served the TAN CHÁ Way with Sweet Bean Sauce. Foie Gras Sauce and Preserved Lemon Sauce

探察香酥鴨

AROMATIC DUCK (G) (S) (N)

AED 325

Crispy Aromatic Duck served the TÀN CHÁ way with sweet bean paste, truffle foie grass and yu sang sauce

黑松露烤鴨

BLACK TRUFFLE 'PI PA' DUCK (G) (A) (S)

AED 285

Half a Roasted Duck Served with Yunnan Tea Mushroom. Winter Truffle and Yam Bean.

Garnished with Wolf Berries

玫瑰茶香吊烤鸡

TEA SMOKED CRISPY SKIN CHICKEN (A) (G) (S)

AED 130

Roasted Garlic Chicken with Jasmine Tea Sauce and Mei Kuei Lu Chiew

斋北京烤填鸭

VEGETARIAN SHREDDED DUCK (VE) (G)

AED 180

Served the TÀN CHÁ Way with Sweet Bean Sauce. Preserved Lemon Sauce, Ginger Sauce



头盘

FIRST PLATES

老梅干圣女果

PLUM PICKLED TOMATOES (VE)

Cherry Tomato Marinated in Sour Plum and Sweet Vinegar

AED 35

凉拌辣黄瓜

SPICY CUCUMBER SALAD (VE) (G)

AED 45

Black Fungus Rolled with Cucumber Served in a Szechuan Dressing Garnished with Balsamic Pearls

三寸芥末虾

ROYAL WASABI PRAWNS (S)

AED 120

Crispy Whole Large Prawns Tossed in Wasabi Mayo and Dressed with Mango Salsa and Tobiko

果仁酥香牛肉粒

HONEY NUT CRISPY BEEF (N) (S) (G)

AED 160

Beef Cubes Triple Cooked for Ultimate Tenderness. Tossed in Honey Dressing, and Rolled In Huang Fei Hong Peanuts

麦香炒软壳蟹

SOFT SHELL CRAB AND BUTTERED DATMEAL (S) (G)

AED 110

Whole Soft-Shell Crab Served in Wok Fried Buttered Oatmeal and Chilli







头盘

椒盐水晶豆

SALT & PEPPER FRENCH BEANS (VE) (G)

AED 45

Crispy Crystal French Beans with Shredded Chili Pepper and Togarashi



芝麻蝦多士

PRAWN TOAST (S) (G)

AED 55

TÀN CHÁ Prawn Toast Covered in Black and White Sesame Served with Wasabi Mayonnaise

冷锅豆腐

SZECHUAN TOFU CHILI SAUCE (VE) (G)

AED 55

Bean Curd Tofu served in Black Bean Sauce. Fried Garlic with Sour Cucumber

川味野菌沙律

MUSHROOM FRITTERS (V) (G) (A)

AED 55

Whole Shimeji Mushrooms Fried in Egg Batter and Served with Pepper Corn Vinaigrette





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魚生

RAW DISH

广东魚膾生

SALMON 'PROSPERITY SALAD' (N) (G)

AED 90

Ribbons Of Fresh Vegetables Served with Salmon and Yu Sheng Dressing

密蒜香辣金鱼

SCALDED KING FISH (S) (G)

AED 110

Sliced King Fish Dressed with Tan Tan Xiang Chili Sauce

酸橙汁牛肉片

A5 WAGYU BEEF CARPACCIO WITH CITRUS DRESSING

AED 120

A5 Wagyu Thinly Sliced. Garnished with Kumquat. Crispy Shallots

汤羹

SOUP

海鮮酸辣羹

HOT & SOUR SOUP (S) (G)

AED 65

Prawn and Scallop Silk with Bamboo Shoot, Szechuan Pickle, Black and Superior Fungus

南瓜蟹肉羹

SEAFOOD PUMPKIN SOUP & KALUGA CAVIAR (S)

AED 80

Prawn and Crab Meat with Spring Onion Served in a Yellow Pumpkin Soup & Caviar

斋膳粟米羹

SWEET CORN SOUP (VE)

AED 45

Corn Cream Soup with Omni. Broccoli, and Carrot Finished with Sweet Pop Corn





點心

DIM SUM

探察點心拼

TAN CHA DIM SUM BASKET

AED 145

Har Gao (S) (G) Siu Mai (S) (G). Omni Spinach Dumplings (VE) (G)

探察素點心拼

TAN CHA DIM SUM VEGETARIAN BASKET 🎳

AED 130

Morel Mushroom 'Water Pastry' Dumplings (VE) (G). Cordyceps Truffle Dumplings (VE) (G). Omni Spinach Dumplings (VE) (G)

白雲鲜虾饺

HAR GAO (S) (G)

AED 45

Classic Prawn Dumpling in the TÀN CHÁ Way

鱼子酱烧卖

AED 65

AED 65

SIU MAI (S) (G)

Hokkaido Scallop and Minced Prawn with Rice Cracker and Kaluga Caviar

四川辣云吞

SICHUANESE POACHED WON TON (S) (G)

Jicama. Crab Meat and Minced Prawn Served Alongside a Soft Poached Egg Yolk Resting in a Chili and Sesame Sauce

蜜蜂辣牛包

BUMBLEBEE WAGYU BEEF BUNS (N) (G) (S) (A)

AED 60

Wagyu Beef and Szechuan Honey Sauce

迷你萝卜仔

BARBECUE CHICKEN RADISH PUFF (G) (S)

AED 45

Barbecue Chicken, Crispy Sesame Puff

水晶羊肚饺

MOREL MUSHROOM 'WATER PASTRY' DUMPLINGS (VE) (G)

AED 50

Morel and Jicama with Tapioca Flour Skin

野菌松露饺

CORDYCEPS TRUFFLE DUMPLINGS (VE) (G)

AED 70

Cordyceps, Shitake and Black Truffle

菠菜翡翠饺

OMNI SPINACH DUMPLINGS (VE) (G)

AED 45

Spinach and Omni Dumplings in Tan Tan Xiang Chilli Sauce



點心 DIM SUM 褐蘑菇素包 TRUFFLE MUSHROOM BUN (VE) (G) AED 55 King Oyster, Shitake and Black Truffle 软壳蟹肠粉 SOFT SHELL CRAB CHEONG FUN (S) (G) AED 75 Crispy Soft Shell Crab and Gui Hang Sauce 松露脆肠粉 SONG LU CHEONG FUN (VE) (G) AED 75 Shitake, King Oyster, Cordyceps and Black Truffle Paste 特色生菜卷 AED 60 PRAWN SPRING ROLLS (S) (G) Prawns Wrapped in Feuillet De Brick Pastry with a Chili and Lime Dressing 蜜汁叉烧酥 BAKED BARBECUED CHICKEN PUFF (G) (S) (A) AED 50 Barbecue Chicken Wrapped in Puff Pastry 和牛煎锅贴 WAGYU BEEF POT STICKERS (G) AED 65 Wagyu Beef, Black Pepper, Shallot, Spring Onion and Jicama

上素斋春卷

VEGETARIAN SPRING ROLLS (VE) (G)

AED 45

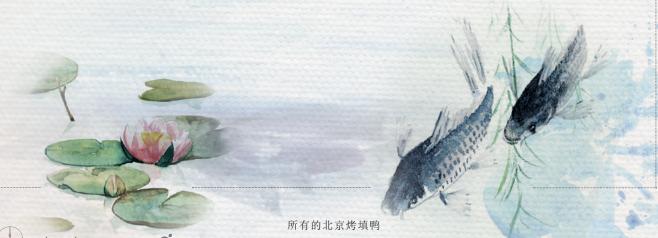
Cabbage, Carrot, Glass Noodle, Spring Onion Served with a Hot Bean Sauce

脆皮炸云吞

CRISPY PRAWN OMNI WANTON (S) (G)

AED 45

Crispy Wonton Filled with Omni and Minced Prawn Served with a Sweet and Sour Sauce



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烤神牛排

WAGYU RIB EYE (G)

Grill Wagyu Beef serve with BBQ Spicysauce

200G AED 390 400G RED 750

龙井香酥多宝鱼

CRISPY TURBOT INFUSED WITH "LONGJING TEA" (G)

AED 480

Crispy Turbot with flavor is aromatice chili spice taste with crispy "Longjing Tea"

海鲜豆腐煲

BRAISED SEAFOOD CLAYPOT (S) (G)

AED 200

Prawn. Squid . Sea Bass. Hokkaido Scallop.Ridge Gourd and Bean Curd in Pumpkin Stock

涛蒸智利海鲈鱼

STEAMED WILD SEA BASS (G)

AED 220

Light and Delicate Steamed Sea Bass Served with Crispy Bean Curd and Green Ginger Sauce

XO酱炒带子

HOKKAIDO SCALLOP IN XO SAUCE (S) (G)

AED 180

Sautéd Hokkaido Scallop and Shitake Mushroom, Sugar Snap in XO Sauce

辣子盐烧虾

STIR-FRIED KING PRAWNS & CASHEW (N) (S) (A)

AED 160

Prawns Stir Fried with Cashews. Shallots, Garlic and Spring Onion in a San Bei Sauce





锅气

BREATH OF THE WOK

桂皇羊肋骨

GRILLED LAMB CHOPS IN MONGOLIAN SAUCE (G)

AED 200

Lamb Cutlets with Crispy Enoki Mushroom

黑椒香芒煎和牛

WOK FRIED WAGYU BEEF (N) (G)

AED 220

Wagyu Beef, Roasted Peanuts, Mixed Capsicum and Crispy Oyster Mushroom Served in Black Pepper Sauce

核桃咕嚕鸡

SWEET & SOUR CHICKEN IN CANDIED WALNUTS (N) (G)

AED 110

Crispy Chicken Thigh with Mixed Capsicum Cubes in a Sweet & Sour Sauce

豉油皇白菜

BOK CHOY SOY SAUCE (VE) (G)

AED 45

Bok Choy, Crispy Garlic in Soy Sauce

剁椒嫲婆豆腐

MA PO TOFU (VE) (G)

AED 65

Szechuan Classic Mapo Tofu with Omni and Zha Cai Pickle

幹煸四季豆

STIR FRIED STRING BEAN & SALTED OLIVES (VE)

AED 55

String Beans with Superior Mushroom, Olive Leaf & Omni

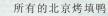
椰香辣茄子

SICHUANESE AUBERGINE & COCONUT CRUMB (VE) (G) (N)

AED 55

Aubergine, with Omni and Crispy Coconut Crumb





饭面

RICE AND NOODLE

黑椒海鲜烏東

LOBSTER NOODLE (G) (S)

AED 390

Braised Atlantic Lobster, Crispy Noodle in Royal Superior Sauce

黑椒海鲜烏東

STIR-FRIED SEAFOOD UDON (S) (G)

AED 80

Wok Fried Squid. Prawn. Scallop. Onion. Bean Sprout and Mixed Capsicum in a Black Pepper Sauce

X0 鴨絲燴烏東

STIR-FRIED DUCK UDON NOODLE & XO SAUCE (S) (G)

AED 70

Shitake. Red Chilli. Spring Onion Served with Duck and XO Sauce Over Udon Noodles

韭菜鲜菌炒素面

WILD MUSHROOMS AND MIXED VEGETABLE NOODLE (VE) (G)

AED 55

Handmade Wheat Starch Noodle. Chive. Onion and Bean Sprout with Shimeji and Shitake Mushroom

蟹肉魚子炒饭

SEAFOOD FRIED RICE, TOBIKO (S)

AED 70

Scallop, Prawn, Crab Meat, Spring Onion and Tobiko

黑菌斋炒饭

TRUFFLE FRIED RICE (VE)

AED 70

Omni. Broccoli. Spring Onion and oyster Mushroom with Fresh Truffle and Truffle Paste

香蒜蛋炒飯

EGG FRIED RICE (V)

AED 45

Spring Onion & Garlic





帶回家

TO TAKE HOME

探察 X.O.酱

TAN CHA X.O SAUCE 200 GM

AED 190

探察斋 X.O.酱

TAN CHA VEG X.O SAUCE 200 GM

AED 70

探察辣豆瓣酱

TAN CHA HOT BEAN SAUCE 200 GM

AED 70

潮州辣椒酱

TEOCHEW CHILI SAUCE 200 GM

AED 70

探查筷子

CHOPSTICKS

AED 100

我們所做的

TABLE 8

APERETIVO

BUSINESS LUNCH 2 COURSE BUSINESS LUNCH 3 COURSE ADD 3 DRINKS

TAN CHA @ HOME

TAN CHA CATERING

WHAT WE DO

AED 888

AED 150

AED 120 AED 170

AED 100

ASK FOR MORE DETAILS

ASK FOR MORE DETAILS