



Light Meals

蒸餃 **Chinese Steamed Dumplings.** Vegetable dumplings seasoned with ginger and fermented black bean sauce. \$6



蘿蔔糕 **Lo Bo Gao (Turnip Cakes).** A favorite New Year's Festival dish, turnip cakes are made from daikon and rice flour (like a Chinese polenta), with flavors of black mushroom, salted cabbage, and green onion. Served with special basil and sesame sauce. \$6

菜包 **Steamed Buns (Chinese Bao-zi).** Filled with Vegetable and mushroom. Served with Tao pickles and special sauce. \$5



樂道米粉 **Taoist Delight Noodles.** Chinese rice noodles, with longevity mushroom and garlic sauce and roasted sesame, ginger carrot, and soybean toppings. Served with firebird (free range smoked turkey) \$9, or served with seasoned tofu. \$7

Side Dishes



茶葉蛋 **Marbled Tea Egg.** Steeped in an aromatic au jus of soy sauce, star anise, and pine smoked tea. When we are cooking, the flavor fills the whole teahouse. In China and Taiwan, concessions on every street corner offer this savory snack. \$3

豆腐 **Baked Tofu.** A favorite side dish in tea houses and noodle shops. We served steamed with a choice of spicy or teriyaki seasoning. \$4



毛豆 **Mao Do.** Also known as "edamame," soybeans in-the-shell are served in Asian teahouses and pubs as the perfect accompaniment to any beverage. We serve with a touch garlic, ginger, and five spices. \$5

辣脆筍 **Pickled Bamboo Shoots.** Crispy shoots of tropical bamboo, with sweetness and spice. Bamboo are a favorite Chinese symbol of longevity and friendship. Served chilled. \$4



涼拌蘿蔔 **Chinese Daikon Salad.** Fresh daikon radish and carrot. Daikon is said to cleanse the blood, promote circulation, treat colds, and act as an anti-carcinogenic. Served chilled with vinaigrette. \$3

Drinks

- Mango Nectar** \$3
- Sweet Winter Melon** \$3
- Honey Grass Jelly** \$3
- Soy Milk** \$3
- Guava Juice** \$3



The Tao of Tea

Promoting the art of tea