

Exquisite · Healthy Tea-licious Cuisine

Low-salt · Low-fat · Low-seasoning

清雅茶菜 健康本原

少油 · 少鹽 · 少調味料



Shaw Parade 603-2145 3090 • The KL & Selangor Chinese Assembly Hall 603-2272 3090

The Gardens, Mid Valley 603-2283 6090 • Ipoh 605-253 3090 • Janda Baik, Bukit Tinggi 609-233 0349

清雅茶菜 健康本原

【紫藤茶原】是全馬第一家茶菜餐廳，遵循“以茶入菜”的獨創料理概念，將茶藝精粹注入料理，依據茶葉特性與新鮮食材結合。

取名<茶原>，意喻溯本還原，讓茶回歸體現在生活中的品飲膳食。在【紫藤茶原】的茶菜食譜中，作為基調的茶各有屬性，或淡化或消解，或調和或融入，入菜時從不喧賓奪主，盡顯茶的溫潤性子。



【紫藤茶原】貫徹茶文化精神，精心研製特色茶菜，為美食增添一抹清雅風味。而“少油，少鹽，少調味料”的烹飪原則，讓人食後飽而不膩，滿足愜意。

幽幽茶香，涓涓茶聲，茶的溫度在人與人之間傳遞著……

S1



TEA SOUP IN POT

用茶:

S1 雨過天青(龍井擂茶湯)
Long Jing Lei Cha Tea Soup

綠茶龍井

RM 11.9

當日茶湯

Soup of The Day (每日推出一種茶湯)

RM 9.9

- S2 蓮藕茶湯 Lotus Root Chicken Tea Soup
- S3 粟米茶湯 Sweet Corn Chicken Tea Soup
- S4 菊花粉葛湯 Chrysanthemum Tea Soup With Arrowroot
- S5 牛蒡茶湯 Burdock Chicken Tea Soup
- S6 西洋菜茶湯 Watercress Chicken Tea Soup
- S7 凍頂涼瓜茶湯 Bitter Gourd Tea Soup

- 普洱
- 凍頂烏龍
- 普洱
- 凍頂烏龍
- 凍頂烏龍
- 凍頂烏龍

All prices are in Ringgit Malaysia. Subject to 10% service charge.
Photos are for illustration purposes only.

Tasty, aromatic, spicy but non-oily, this is a must-try dish for curry lovers. Replacing coconut milk with roasted cashew nuts milk gives out the clue. While black tea mellows the spicy curry for that balanced flavour.

捨椰漿，棄油膩。
以烤香腰果榨取濃汁，
讓各式辛香料融合成溫潤的口感，
調入荔枝紅茶的清香，
口感濃郁，辛香不油膩。

MT1

荔枝咖喱石斑魚片煲

RM 42.0

Curry Sliced Grouper In Hot Pot

用茶：荔枝紅茶

MT1-1

Add On: 蔥油米粉 Plain Bihun

RM 5.0





MT2



MT3

MT2 **烏龍蔬食茶湯煲** 用茶：凍頂烏龍 **Vegetable Hot Pot** RM 39.0

新鮮五色蔬菜，搭配烏龍佳茗，熬成精華上湯。圍鍋嚐鮮，味美清甜，清雅一餐，健康無負擔。

With more than 10 vege-based ingredients boiled in a special soup infused with Oolong tea, it's a treasure pot which is both healthy and delicious. A house specialty and diners' favourite.

MT2-1 **Add On: 自煮茶飯與配料** Tea rice with ingredients RM 9.0

MT2-2 **Add On: 蔥油米粉** Plain Bihun RM 5.0

MT3 **紅茶仙女滑雞** 用茶：荔枝紅茶 **Simmered Chicken In Black Tea** 「Quarter」 RM 22.0

嚴選肉雞，皮滑肉嫩嚼勁好；燜煮時間，不多不少恰恰好。以特製香料，配上紅茶的醇、仙女牌醬油的鮮，調配獨特醬汁，鮮甜好下飯！

A delightful selection for any meal. With special sauce prepared by our chef, black tea and the fine taste of Angel soy sauce, quality meat chicken is stewed just right for that lovely smooth-textured chicken dish.



F3



F1

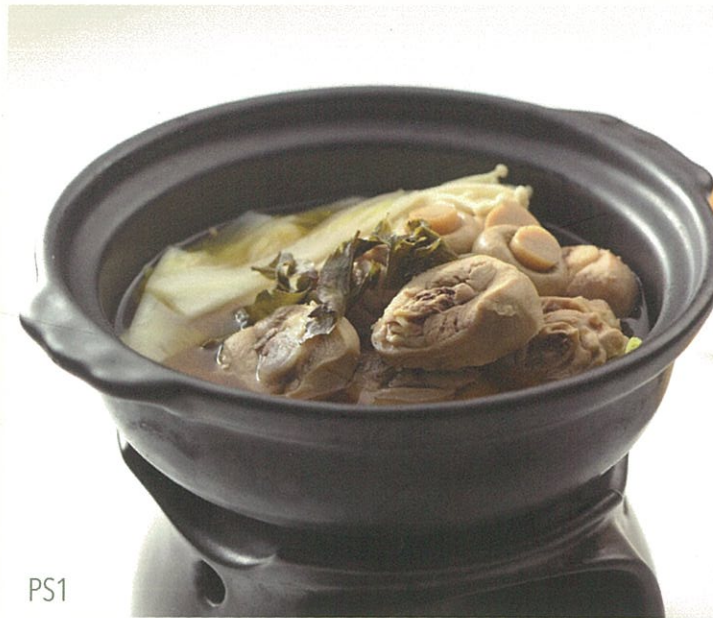


F2

FISH

用茶:

- | | | | |
|----|---|------|---------|
| F1 | 香片薑茸蒸石斑魚片
Steamed Sliced Grouper With Mashed Ginger Style | 茉莉香片 | RM 39.0 |
| F2 | 龍井南瓜燜石斑魚片
Stewed Sliced Grouper In Pumpkin Tea Sauce | 綠茶龍井 | RM 39.0 |
| F3 | 龍井薑蔥炒石斑魚片
Stir-Fried Sliced Grouper With Ginger And Spring Onion In Tea Sauce | 綠茶龍井 | RM 39.0 |
| F4 | 紅茶糖醋石斑魚片
Sweet And Sour Sliced Grouper In Black Tea | 荔枝紅茶 | RM 39.0 |
| F5 | 荔紅泰式石斑魚片
Stir-Fried Fish fillet with Thai - Style Spicy Salsa | 荔枝紅茶 | RM 39.0 |



PS1



PS2



PS5

MEAT, POULTRY & SEAFOOD

用茶:

PS1	凍頂烏龍肉骨茶煲 Oolong Chic-Kut-Teh	凍頂烏龍	RM 39.0
PS2	荔紅茶鴨 Aromatic Crispy Duck	荔枝紅茶	RM 42.0
PS3	花雕茶雞 Braised Chicken In Tea Stock and Wine	荔枝紅茶	RM 26.0
PS4	木耳燜雞煲 Braised Chicken With Black Fungus	普洱	RM 26.0
PS5	荔紅鐵公雞 Boxing Chicken	荔枝紅茶	RM 26.0
PS6	凍頂咸香麥胚蝦球 Deep Fried Prawn With Mashed Salted Egg Yolk and Oat	凍頂烏龍	RM 42.0
PS7	綠茶沙律蝦球 Prawn Salad With Green Tea Dressing	綠茶	RM 42.0

EB4



EB1



EB3



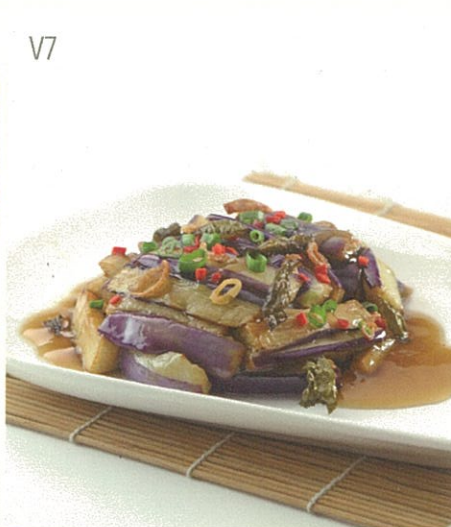
EB8



EGG & BEANCURD

用茶:

EB1	自製茶钵豆腐 Homemade Braised Beancurd	凍頂烏龍	RM 23.0
EB2	荔紅泰式豆腐 Thai-Style Spicy Salsa Beancurd	荔枝紅茶	RM 23.0
EB3	西红柿蝦仁炒蛋 Stir-Fried Egg With Tomato And Prawn	鐵觀音	RM 19.0
EB4	銀魚煎蛋 Pan Fried Egg With Anchovies	鐵觀音	RM 19.0
EB5	凍頂豆腐 Dong Ding Steamed Beancurd	凍頂烏龍	RM 13.0
EB6	烏龍煎蛋 Oolong Pan Fried Egg With Onion	鐵觀音	RM 16.0
EB7	菜蒲煎蛋 Pan Fried Egg With Minced Pickles	鐵觀音	RM 16.0
EB8	涼瓜煎蛋 Pan Fried Egg With Bitter Gourd	鐵觀音	RM 16.0



VEGETABLES 

用茶:

V1	荔紅咖喱蔬菜茶煲 Mixed Vegetable Curry Pot	荔枝紅茶	RM 29.0
V2	烏龍夏果伴芹香 Sautéed Macadamia With Celery	鐵觀音	RM 32.0
V3	水仙茶卷 Vegetarian Spring Rolls	水仙	RM 26.0
V4	水仙冬菇西蘭花 Stir-Fried Mushroom And Broccoli	水仙	RM 23.0
V5	Not Available	綠茶龍井	RM 19.0
V6	鬼馬天地 Stir-Fried Lotus Root And Water Chestnut	綠茶龍井	RM 19.0
V7	茶香茄子 Sautéed Eggplants With Tea	凍頂烏龍	RM 19.0

VEGETABLES (NON-VEGETARIAN)

用茶:

V8	宮保鮑魚菇 Stir-Fried Abalone Mushroom	荔枝紅茶	RM 23.0
V9	烏龍鹹蛋涼瓜 Stir-Fried Bitter Gourd With Salted Egg Yolk	鐵觀音	RM 19.0
V10	杞子魚香炒茼蒿 Stir-Fried Spinach And Anchovies	凍頂烏龍	RM 19.0
V11	菜蒲四大天王 4-In-1 Vegetable Dish	綠茶龍井	RM 19.0
V12	蒜香靚茶蔬(時菜) Stir-Fried In-Season Vegetable Dish	鐵觀音	RM 19.0
V13	茶原洋角豆 Stir-Fried Lady Fingers With Garlic	鐵觀音	RM 19.0

RN2



RN1



用茶:

TEA RICE & NOODLE

RN1	雨過天青套餐(龍井擂茶飯)	Long Jing Lei Cha Tea Rice Set	綠茶龍井	RM 19.9
RN2	海鮮生煎手工面	Pan-Fried Noodle With Sliced Grouper And Prawn	凍頂烏龍	RM 25.9
RN3	木耳燜雞黑茶面	Dry Noodle With Braised Chicken And Black Fungus	普洱	RM 17.9
RN4	XO醬炒茶飯	Fried Tea Rice With XO Sauce	綠茶龍井	RM 17.9
RN5	粟米豆角炒糙米飯	Fried Puer Brown Rice With Sweet Corn And Long Bean	普洱	RM 17.9
RN6	茶香魚腩米粉湯	Fish Belly With Bihun Tea Soup	鐵觀音	RM 17.9
RN7	茶原炒面	Purple Cane Fried Noodle	鐵觀音	RM 17.9
RN8	茶原炒米粉	Purple Cane Fried Bihun	鐵觀音	RM 16.9
RN9	烏龍茶炸醬拉麵	Handmade Noodle With Minced Meat	凍頂烏龍	RM 16.9
RN10	烏龍蔬食茶湯面	Handmade Soup Noodle With Mixed Vegetables	凍頂烏龍	RM 17.9
RN11	普洱糙米飯	Puer Brown Rice	普洱	RM 2.8
RN12	龍井綠茶飯	LongJing Green Tea Rice	綠茶龍井	RM 2.5

TS2



TS3



TS1



TS6

TEA-LICIOUS SNACK

用茶:

TS1	茶鹽酥雞 Deep Fried Chicken Nuggets	鐵觀音	RM 15.9	
TS2	番薯球 Deep-Fried Sweet Potato Balls	烏龍茶	RM 12.9	8 PCS
TS3	香煎南瓜茶糕 Pan-Fried Pumpkin Cake	鐵觀音	RM 12.9	3 PCS
TS4	手工五穀饅頭 Steamed Homemade Wholegrain Buns	烏龍茶	RM 6.9	2 PCS
TS5	手工番薯饅頭 Steamed Homemade Sweet Potato Buns	烏龍茶	RM 6.9	2 PCS
TS6	茶葉蛋 Tea Eggs	荔枝紅茶	RM 4.0	2 PCS



TEA-LICIOUS DESSERTS

用茶:

- | | | | |
|-----|---|------|---------|
| D1 | 四季布丁茶凍
Four Seasons Dessert | | RM 19.9 |
| D2 | 春之焦糖布丁 Spring Pudding | 玫瑰花茶 | RM 5.9 |
| D3 | 夏之綠茶布丁 Summer Pudding | 綠茶 | |
| D4 | 秋之烏龍茶凍 Autumn Jelly | 凍頂烏龍 | |
| D5 | 冬之茉莉茶凍 Winter Jelly | 茉莉香片 | |
| D6 | 玫瑰豆漿湯圓
Glutinous Rice Balls In Rose Soya Bean | 玫瑰花茶 | RM 6.9 |
| D7 | 綠茶擂沙湯圓
Glutinous Rice Balls With Black Sesame And Peanuts | 綠茶 | RM 9.9 |
| D8 | 龍井椰汁南瓜露
Pumpkin Paste With Coconut Milk | 綠茶龍井 | RM 6.9 |
| D9 | 花生綠茶糊
Peanut Paste | 綠茶 | RM 5.9 |
| D10 | 相思紅茶糊
Red Bean Paste | 荔枝紅茶 | RM 5.9 |
| D11 | 紅茶杏仁豆腐(冷)
Almond Beancurd In Black Tea (Cold) | 荔枝紅茶 | RM 5.9 |
| D12 | 玫瑰馬蹄羹
Water Chestnut Paste | 玫瑰花茶 | RM 5.9 |

D1



- | | | | |
|-----|--|------|--------|
| D13 | 紅茶龜靈膏
Black Tea Herbal Jelly | 荔枝紅茶 | RM 6.9 |
| D14 | 木瓜
Papaya | | RM 5.9 |

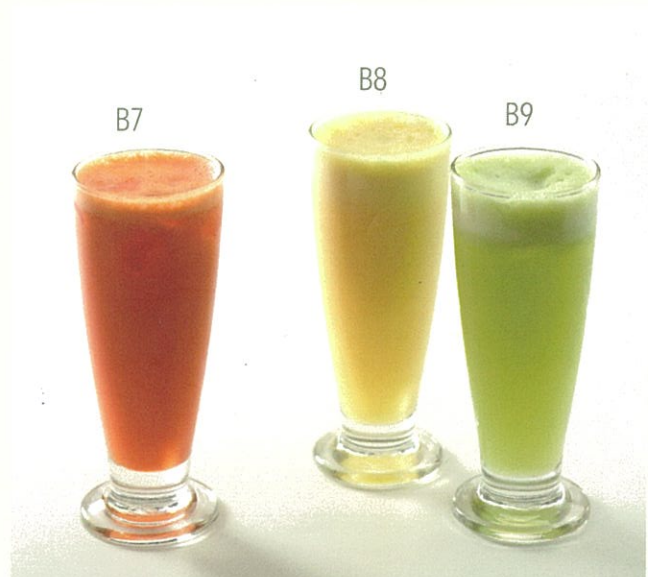


HONEY TEAS & BEVERAGES

B1	青澀歲月 Good Old Days	RM 9.9
B2	普洱蜜 Iced Honey Puer	RM 8.9
B3	紅茶蜜 Iced Honey Black Tea	RM 8.9
B4	檸檬綠茶 Iced Lemon Green Tea	RM 8.9
B5	檸檬紅茶 Iced Lemon Black Tea	RM 8.9
B6	西芹檸檬綠茶蜜 Iced Lemon Celery Green Tea	RM 10.9

FRESH FRUIT JUICES

B7	紅蘿蔔 Carrot	RM 12.9
B8	鮮橙 Orange	RM 12.9
B9	青蘋果 Green Apple	RM 12.9
B10	混合果汁(任選2種水果) Fruit Juice (Any 2 Fruits)	RM 14.9
B11	皇帽啤酒 Carlsberg	RM 15.9
B12	越南咖啡 Vietnam Coffee	RM 9.9
B13	RO水 Drinking Water	RM 1.5





PURPLE CANE TEA SELECTION

	1 PAX	2-4 PAX	5-7 PAX	8-10 PAX
T1 普洱 Puer Tea	RM 5.0	RM 9.0	RM 15.0	RM 20.0
T2 紅茶 Black Tea				
T3 烏龍茶 Oolong Tea				
T4 香片 Jasmine				
T5 水仙 Shui Xian				
T6 凍頂烏龍 Dong Ding Oolong	RM 6.0	RM 12.0	RM 20.0	RM 28.0
T7 繡球茉莉 Jasmine Roundies				
T8 黃金桂 Huang Jin Gui	RM 8.0	RM 16.0	RM 26.0	RM 36.0
T9 紫竹蘭 Zi Zhu Lan				
T10 陳年普洱 Aged Puer	RM 12.0	RM 24.0	RM 40.0	RM 55.0
T11 極品梅家塢龍井 Long Jing Green Tea (Finest)	RM 15.0	RM 30.0	RM 50.0	RM 70.0
T12 大紅袍 Da Hong Pao	RM 18.0	RM 36.0	RM 60.0	RM 80.0

Purple Cane Catering Service

- Festive celebrations • Birthday parties • Wedding receptions
- House-warming parties • Corporate events / Company dinners



Your specialist in tea cuisine.

You can also enjoy Purple Cane's fine tea cuisine at your office or at home. Choose from our selection of healthy and tasty delights and we'll do the rest to ensure you an enjoyable and fuss-free function.



Available in Klang Valley area only. Minimum 5 days advance booking required.

Enquiries: +6016-315 8500 / +6016-258 8803 / +603-2145 1200

**Exquisite • Healthy
Tea-licious Cuisine...
...the Taste of Refinement.**

Purple Cane Tea Restaurant is not quite a typical Chinese restaurant but rather, one that has a distinctive and unique food concept – **tea cuisine**.

Every dish is inspired by the traditions of tea culture. And every item in the menu is developed around recipes using different types of tea, adding a subtle and refined taste to food.

All our dishes are also low-salt, low-fat and low-seasoning, thus allowing you to enjoy great food in a wholesome way.

Light, healthy and delicious tea cuisine. Purple Cane Tea Restaurant is ideal for the discerning food lovers and health-conscious individuals who appreciate quality and healthy food.

