Menu A
$40 PP

Entrée to share
Spring rolls

Mains to share
• Kun Pao Chicken / Crispy Fried Chicken with Dried Chilli and Peanuts/ Diced chicken with cucumber and carrot in oyster sauce
• OTH’s Famous Braised Pork Belly Cube with Sweet Soy Sauce
• Pan Fried Roasted Honey Soy Eye Fillet Cube with Abalone Mushroom & Asparagus
• Stir Fried Seasonal Greens
• Stir Fried Eggplant with Potato, Capsicum and Sweet Soy Sauce
• Steamed Jasmine rice

Dessert
Boiled Glutinous Rice Balls in Fermented Sweet Rice Wine
Top with Osmanthus and Goji Berries
*or choose from the Cabinet

Menu B
$60 PP (including unlimited signature green tea)

Entrée
San Choi Bao

Soup
Hot and Sour Soup / Chicken Corn Soup

Mains to share
• Spicy Salt & Pepper Calamari / Steamed Murry Cod with Soy Sauce
• Kung Pao Chicken / Crispy Fried Chicken with Dried Chilli and Peanuts
• OTH’s Famous Braised Pork Belly Cube with Sweet Soy Sauce
• Pan Fried Roasted Honey Soy Eye Fillet Cube with Abalone Mushroom & Asparagus / Signature Lamb Fillet with Cumin
• Stir Fried Seasonal Greens / Stir Fried Eggplant with Potato, Capsicum and Sweet Soy Sauce
• OTH Fried Rice

Dessert
Boiled Glutinous Rice Balls in Fermented Sweet Rice Wine
Top with Osmanthus and Goji Berries
*Alternative desserts can be arranged.

Fruit Platter
Menu C

$80 PP (including unlimited signature green tea and a jug of soft drink)

Entrée
San Choi Bao

Soup
Hot and Sour Soup/Chicken Corn Soup

Mains to share

- Spicy Salt & Pepper Calamari/Steamed Murry Cod with Soy Sauce/ Kung Pao Prawn
- Kung Pao Chicken/Crispy Fried Chicken with Dried Chilli and Peanuts
- OTH’s Famous Braised Pork Belly Cube with Sweet Soy Sauce
- Pan Fried Roasted Honey Soy Eye Fillet Cube with Abalone Mushroom & Asparagus
- Signature Lamb Fillet with Cumin
- Stir Fried Seasonal Greens/ Stir Fried Eggplant with Potato, Capsicum and Sweet Soy Sauce
- OTH seafood black truffle Fried Rice

Dessert
Boiled Glutinous Rice Balls in Fermented Sweet Rice Wine
Top with Osmanthus and Goji Berries
*Alternative desserts can be arranged.

Menu D

$100 PP (including unlimited signature green tea and a jug of soft drink)

Entrée
San Choi Bao

Soup
Hot and Sour Soup/Chicken Corn Soup

Mains to share

- Ginger and Spring Onion Lobster with Noodle Base
- Spicy Salt & Pepper Calamari/Steamed Murry Cod with Soy Sauce / Kung Pao Prawn
- Kung Pao Chicken/ Crispy Fried chicken with Dried Chilli and Peanuts
- OTH’s Famous Braised Pork Belly Cube with Sweet Soy Sauce
- Pan Fried Roasted Honey Soy Eye Fillet Cube with Abalone Mushroom & Asparagus
- Signature Lamb Fillet with Cumin
- Stir Fried Chinese Broccoli
- Stir Fried Eggplant with Potato, Capsicum and Sweet Soy Sauce

Dessert
Boiled Glutinous Rice Balls in Fermented Sweet Rice Wine
Top with Osmanthus and Goji Berries
*Alternative desserts can be arranged.

Premium Fruit Platter

$100 PP (including unlimited signature green tea and a jug of soft drink)

Premium Fruit Platter

$80 PP (including unlimited signature green tea and a jug of soft drink)
Menu E

Entrée
San Choi Bao

Soup
Hot and Sour Soup/Chicken Corn Soup

Mains to share
- OTH's Famous Abalone with Soy Sauce
- Spiced Salt and Pepper Calamari/Steamed Murry Cod with Soy Sauce
- Kung Pao Chicken/Crispy Fried Chicken with Dried Chilli and Peanuts
- OTH's Famous Braised Pork Belly Cube with Sweet Soy Sauce
- Pan Fried Roasted Honey Soy Eye Fillet Cube with Abalone Mushroom & Asparagus
- Signature Lamb Fillet with Cumin
- Stir Fried Chinese Broccoli
- Stir Fried Eggplant with Potato, Capsicum and Sweet Soy Sauce
- OTH seafood black truffle Fried Rice

Dessert
Boiled Glutinous Rice Balls in Fermented Sweet Rice Wine
Top with Osmanthus and Goji Berries
*Alternative desserts can be arranged.

Super Premium Fruit Platter

Menu F

Entrée
San Choi Bao

Soup
Hot and Sour Soup/Chicken Corn Soup

Mains to share
- Ginger and Spring Onion Lobster with Noodle Base
- OTH's Famous Abalone with Soy Sauce
- Steamed Murry Cod with Soy Sauce
- Kung Pao Chicken/Crispy Fried Chicken with Dried Chilli and Peanuts
- OTH's Famous Braised Pork Belly Cube with Sweet Soy Sauce
- Pan Fried Roasted Honey Soy Eye Fillet Cube with Abalone Mushroom & Asparagus
- Signature Lamb Fillet with Cumin
- Stir Fried Chinese Broccoli
- Stir Fried Eggplant with Potato, Capsicum and Sweet Soy Sauce
- OTH seafood black truffle Fried Rice

Dessert
Boiled Glutinous Rice Balls in Fermented Sweet Rice Wine
Top with Osmanthus and Goji Berries
*Alternative desserts can be arranged.

Super Premium Fruit Platter

$120 PP (including unlimited signature green tea and soft drink)

$140 PP (including unlimited signature green tea and soft drink)
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Wed - Mon 10:30am - 21:00pm