



Nom Wah

Tea Parlor

飲品 DRINKS

汽水 Soda

Coke, Diet Coke, Sprite, Ginger ale

\$2

咖啡或奶茶 Coffee or Tea with Milk

Serving Kobrick coffee

\$2

薑汁 Bruce Coast Ginger Ale

Original

\$3

凍茶 Iced Tea

Black pu-er or oolong with hydrangea

\$4

冰咖啡 Iced Coffee

Serving Kobrick coffee

\$3

茶 TEA

Tea is priced per person, with each pot serving up to four persons

菊花茶 Chrysanthemum

Flower-based infusion beverage

\$1.50

普洱茶 Bo-Lay

Most popular tea for dim sum

\$1

烏龍茶 Oolong

Traditional Chinese tea from Fujian province

\$1

鐵觀音茶 Tie Guanyin (Iron Buddha Tea)

Oolong tea from Fujian province

\$1

水仙茶 Shui Hisen (Water Fairy Tea)

Dark and heavy Oolong tea from Mount Wuyi region

\$1

壽眉茶 Shou Mei

White tea grown in Fujian province; similar flavor to oolong

\$1

香片茶 Jasmine

White or green tea with added jasmine flowers

\$1

龍井茶 Long Jing (Dragon Well Tea)

Famous variety of green tea from Zhejiang province

\$1

苦丁茶 Bitter

Traditional Chinese tea made with holly leaves

\$1

伯爵茶 Earl Grey

Black tea with blend of Indian and Ceylon leaves

\$1

PREMIUM TEAS

(DIM SUM SELECTS)

Tea is priced per teapot for the first person; additional persons can be served for \$1 per person. Each pot serves up to four persons

T 1

鐵觀音茶 Anxi Tie Guanyin (Iron Goddess of Mercy) (CHINA)

\$7

Traditionally prepared, unroasted oolong harvested in spring. Fields of lilac and flourishes of sweet cream grace the green-gold infusions. with mouthwatering vanilla and madarin blossom. Great, introductory oolong that remains true to the age old standards.

T 2

烘焙鐵觀音茶 Roasted Anxi Tie Guanyin (CHINA)

\$7

A still youthful display of floral sweetness is wrapped in an abundance of autumn fruit and roasted grains. The warm, spicy aroma lingers for several infusions and perfumes the palate. Sweet and toasty. The flavor is a comforting balance of of honey and ginger notes.

T 3

Oolong with Hydrangea (CHINA + KOREA)

\$8

An oolong blended with hydrangea leaves, which have been harvested by hand, and functions as a natural zero-calorie sweetner.



Nom Wah

Tea Parlor

WHITE WINE

**Fuzela Vinho Verde 2012,
Alvarinho/Treixadura (Portugal) \$28**

Light with zippy effervescence; citrus and stone fruit.

**Domaine de la Pinariere 2014 Muscadet,
Melon de Bourgogne (France) \$8/\$32**

Refreshing, creamy, dry wine; focused complexity and hints of green apple.

Due Torri 2014, Pinot Grigio (Italy) \$8/\$32

Dry with balance between acidity and minerality; fragrant on nose; hint of zest and fruity notes.

Steinfeld 2014, Grüner Veltliner (Austria) \$8/\$32

Classic and fresh with low sugar content.

Desiderio Jeio Prosecco Brut (Italy) \$9/\$36

Light-bodied with hints of lemon, pear and green apple.

RED WINE

Il Conte 2013, Montepulciano (Italy) \$8/\$32

Bright. Light to medium body with soft tannins.

**Dante Robino 2015, Novecento
Malbec (Argentina) \$9/\$36**

Youthful, yet well-structured with hints of dark fruit and a fine tannic grip.

Angeline 2014, Pinot Noir (California) \$9/\$36

Round and juicy with acidity; sweet and toasty oak finish.

INTERNATIONAL BEERS

Tsingtao (China) \$7

Crisp, slightly malty flavor with nutty sweet taste.

Taiwan Beer (Taiwan) \$7

Crystal clear and light golden lager. Malty aroma. Crisp with hints of citrus.

Kirin Light (Japan) \$7

Clean golden straw lager. Slight corn flavor. Clean, crisp finish. Fun, fizzy, bubbly palate.

Singha (Thailand) \$7

100% barley malt beer. Golden amber. Nice tangy bite, great bitter aftertaste.

Beerlao (Laos) \$7

Amber brown lager. Smooth and nutty malt taste with a caramel middle and a lightly crisp finish.

Tiger Beer (Singapore) \$7

Golden lager. Smell is slightly sweet with a faint hoppy-ness. Balanced with nice malty flavor.

LOCAL BEERS

Brooklyn Lager (New York) \$7

Firm caramel malts with some bitterness and a floral hop aroma. Pair with our house special pork bun.

Narragansett Lager (Rhode Island) \$7

American lager with crisp, refreshing, sweet finish. Pair with pork siu mai.

Sly Fox Pilsner (Pennsylvania) \$7

Grainy with hint of lemond rinds and spice. Pair with our house special pan-fried dumplings.

Alphabet City Village IPA (New York) \$7

Flavor profile featuring pine, citrus, and tropical fruits, while possessing a malty backbone. Pair with salt and pepper shrimp.

Sixpoint Sweet Action Blonde Ale (New York) \$7

Sweet, fruity, and hoppy, yet balanced. Pair with shrimp and snow pea leaf dumplings.

Ommegang Witte (New York) \$7

Witbier, light and balanced, subtle clove note backed by lemon and sweet oranges, crisp finish. Pair with the Original "OG" Egg Roll.