

SPICE TEMPLE

YUM CHA AT SPICE TEMPLE

This is not your standard Yum Cha.

Designed for sharing, our menu moves beyond the traditional dim sum trolleys of Hong Kong-style brunch, embracing bold spices, vibrant ingredients, and refined technique from across China's diverse regional cuisines—including Sichuan, Hunan, Xinjiang and beyond.

Available Saturdays and Sundays from 12pm.

TO START

- Daikon with ginger and black sesame 9
- Cabbage and radish with dark chilli paste 9
- Cucumber with ginger, garlic and mint 9
- White cut chicken salad with ginger and shallot 20
- Raw Yellowfin tuna with blackened chili dressing 22
- Double boiled chicken soup with fine noodles 12
- Congee 11
- Chicken wing skewer 11

STEAMED

- Chicken and black fungi mushroom dumplings 16
- Moreton Bay bug and scallop shumai 19
- Prawn har gow 16
- Egg and garlic chive steam dumplings 14
- Vegetarian crystal dumplings 14
- Steamed pork rice rolls with sweet soy 16

BOILED

- Pork and white pepper dumplings with chili vinegar sauce 16
- Prawn wontons 16

FRIED

- Prawn toast with sweet and sour sauce 26
- Pan-fried pork and garlic chive steamed buns 16

DESSERT

- You tiao with condensed milk and cinnamon 10
- Egg custard rolls 10

All Visa, Mastercard, and AMEX credit card transactions incur a processing fee of 1.8%. Debit card (Visa & Mastercard) transactions incur a processing fee of 1.4% and EFTPOS, 1.15%. International cards incur a processing fee of 3.5%. 10% discretionary service charge applies to all groups of 6+. 10% surcharge applies on Sundays. 15% surcharge applies on all public holidays

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