

唐茶苑 YAUATCHA

To celebrate London Fashion Week coming to Soho, Yauatcha has collaborated with contemporary fashion designer Charlie May whose silhouette has been hand sketched onto Yauatcha's blue glass door by artist Clym Evernden.

Charlie has worked with Yauatcha's pastry team to create a limited-edition range of style-inspired macarons and a petit gateau that reflect her signature SS16 line, mirroring the fabric, texture and structure of her newest collection, all in neutral colours to echo her design palate.

Petit Gateaux

£5.90 from the patisserie

£8.80 as a la carte

Gianduja lemon petit gateau

gianduja mousse, layered with hazelnut and almond daquoise and centred with lemon crème

Macarons

£1.80 per piece

£9.70 per 6 pieces

£18.80 per 12 pieces

Cinnamon and raisin

cinnamon ganache with a pedro ximenez raisin compote and cinnamon crumble

Black sesame

black sesame ganache with toasted black sesame seeds

Blackcurrant cheesecake

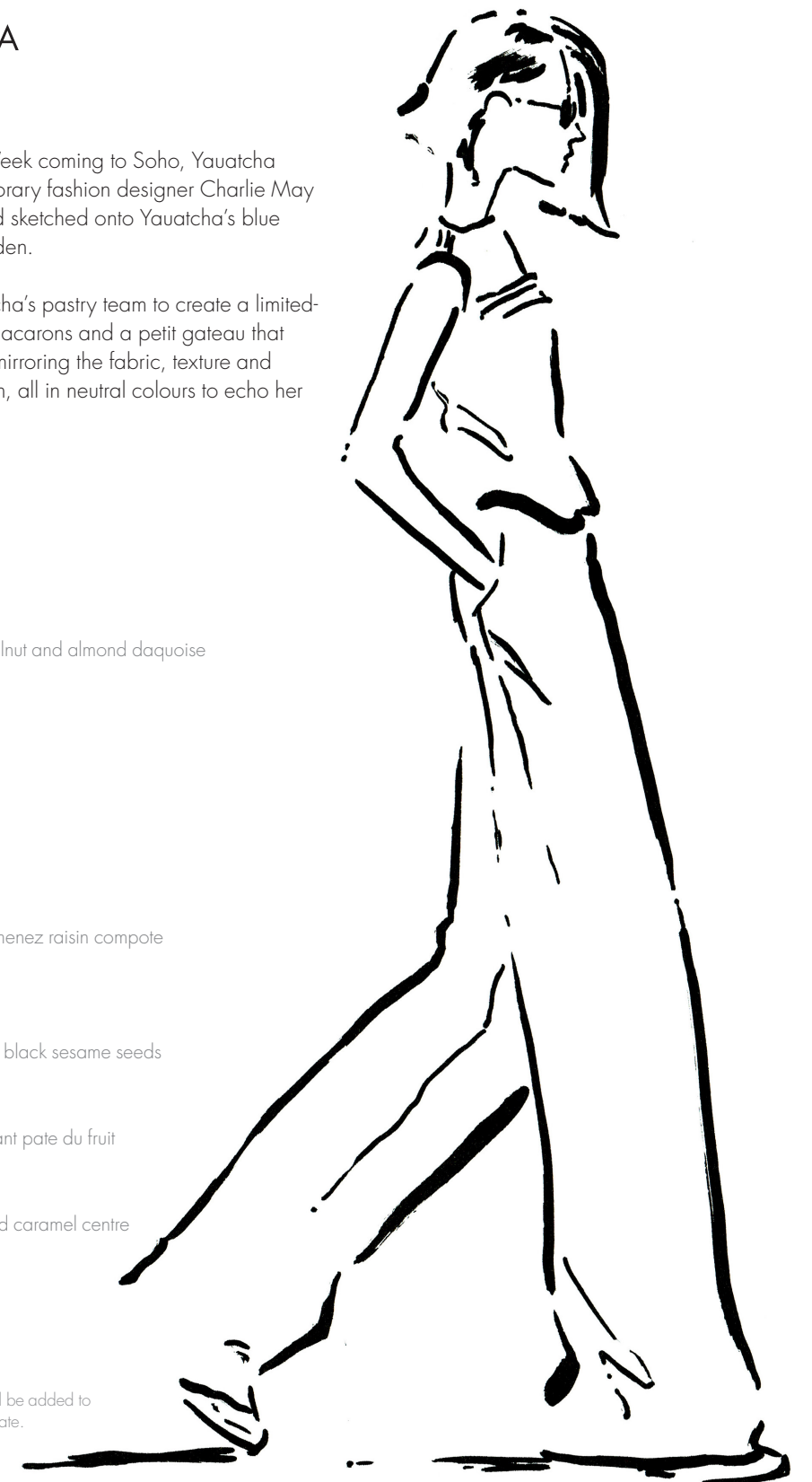
cheesecake cream with a blackcurrant pate du fruit

Smoked salt caramel

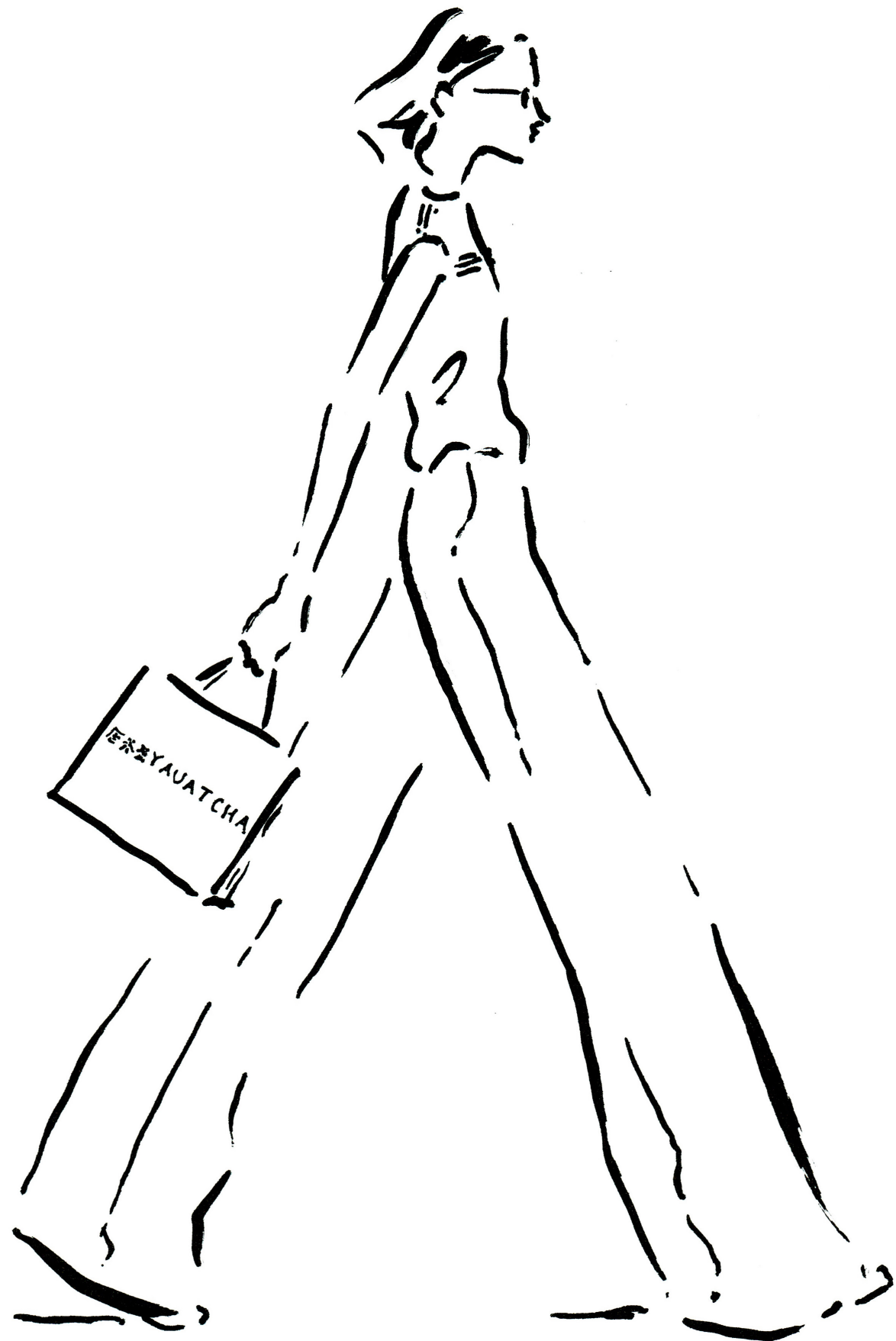
smoked salted ganache with a salted caramel centre

A discretionary service charge of 13% will be added to your bill. Prices include VAT at the current rate.

Although all due care is taken, dishes may still contain ingredients that are not set out on the menu and these ingredients may cause an allergic reaction. Guests with allergies need to be aware of this risk and should ask a member of the team for information on the allergen content of our food.



Clym
X



CYM
X