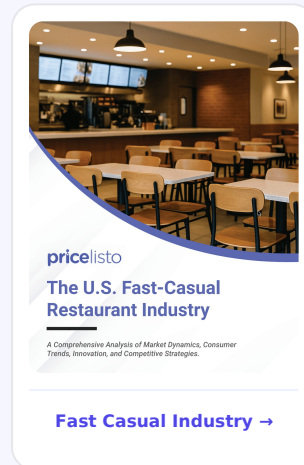




Palette Tea House

Menu Prices — August 1, 2026

Restaurant & Food Industry Reports



Competitor Price Intelligence →

Condiment

ITEM	PRICE
Chili Oil (House Made) 6 oz. jar. Our house made chili oil is very unique. You can't find it anywhere else.	\$13.00
Spicy Chinese Mustard (House Made) 6 oz. jar. Spice it up a little bit with our Chinese hot mustard.	\$11.00
Cilantro Sauce (House Made) 6 oz. jar	\$11.00
Soy Sauce (House Made) 6 oz. jar	\$9.00

Vegetables

ITEM	PRICE
Smacked Cucumbers Persian cucumber in garlic vinaigrette	\$11.00
Sichuan String Beans (V) Twice wok-fried chili string beans (med spicy)	\$24.00
Garlic Pea Tendrils (V) Stir-fry young pea tendrils with garlic (vegan)	\$24.00
Garlic Broccoli (V) Classic dish, with roasted garlic (vegan)	\$20.00
Impossible Mapo Tofu (V) Silken tofu, Impossible meat, Sichuan Spices	\$21.00
Braised Eggplant with Tofu (V) Sichuan oil, house chili sauce, cucumber	\$24.00
Wok Fried Asparagus and Shiitake Mushroom (V) wok roasted garlic, red onions, bell pepper, house fragrant oil (vegan)	\$24.00

Drinks

ITEM	PRICE
HongKong Boba Milk Tea (iced) Milk tea made with black tea, tapioca balls, and sweetened condensed milk. Medium size (24oz)	\$8.00
Strawberry Fantasy Strawberry, lemon, simple syrup, club soda....	\$10.75
Saratoga Sparkling Water 28 oz.	\$9.00
Diet Coke (can) 8oz can	\$5.75
Premium Tea Bag - Baby Chrysanthemum Tea.	\$3.25
Bottled Ginger Beer 6.7oz bottle	\$6.00
Premium Tea Bag - Jasmin Tea. comes in a tea bag	\$3.25
House Made Lemonade Fresh squeeze; Medium size(24 oz)	\$6.00

ITEM	PRICE
Premium Tea Bag - Oolong Tea. comes in a tea bag	\$3.25
Mango Tango Mango, Pineapple, Lemon	\$10.75
Coca Cola (Can)	\$5.75
Jaded Lover Cucumber, Celery, Sprite, mint	\$10.75
House Made Ice Tea Blended unsweetened House Tea(black)	\$6.00
Sprite (can) 8oz can	\$5.75
Bottled Water 20oz	\$4.25
Premium Tea Bag - Puerh Tea. comes in a tea bag	\$3.25
Premium Tea Bag - Jade Jasmine Pearl (Green) Tea. comes in a tea bag	\$4.25
Premium Tea Bag - Iron Goddess Tea	\$4.25
Premium Tea Bag - Organic Puerh Tea. comes in a tea bag	\$4.25
Premium Tea Bag - Golden Eyebrow	\$4.25

Family Meal Sets

ITEM	PRICE
"Roaring Dragon" 2 People Smacked Cucumber Salad (cold) Vegetarian Spring Roll (3pc) Pork Soup Dumpling "XLB" (3pc) Classic Ha Gow (3pc) Sweet & S...	\$98.00
"Rise of the Phoenix" 5 People Smacked Cucumber Salad (cold) Supreme Seafood Soup Typhoon Crispy Ha Gow (5pc) Palette Soup Dumpling "XLB" (5pc) Roasted...	\$239.00

Rice / Noodle / Soup

ITEM	PRICE
Cumin Spicy Lamb "Longevity" Noodle bean sprouts, garlic chives, onions.	\$30.00
Wagyu Beef Chow Fun Tranches de bœuf wagyu grillées à feu vif avec des pousses de soja, servies sur des nouilles de riz sautées.	\$30.00
Black Truffle Duck Fried Rice freshly shaved Perigord truffle, shiitake, taro, egg	\$38.00
Xo Wagyu Fried Rice Riz frit avec du bœuf wagyu haché, garni d'une sauce XO épicée et mélangé avec des œufs battus.	\$30.00
Black Truffle Morel Mushroom Chow Fun (Signature Dish) Shave black truffle, morel mushroom, flat rice noodle	\$38.00
Rice Crepe Roll with XO Sauce XO sauce, dried shrimp, scallion	\$19.00
Steamed Jasmine White Rice Riz blanc cuit à la vapeur, parfumé avec des notes subtiles de jasmin.	\$4.25

ITEM	PRICE
Olive Oil Supreme Soy Stir-Fried Noodle Chow mein noodles with garlic, chives, bean sprouts, olive oil, & soy	\$20.00
Squid Ink Sakura Shrimp Fried Rice Riz sauté aux crevettes sakura avec une touche de seiche et de crevette, enrichi de blanc d'œuf, le tout infusé à l'encr...	\$24.00
Supreme Seafood Soup Crab meat, assorted seafood, dried scallop, egg white	\$27.00
Seafood Crispy Noodle Une assiette de nouilles à l'œuf croustillantes accompagnées de pétoncles, crevettes et seiche, le tout saupoudré d'une...	\$30.00
Wonton Dumpling Soup Pork, shrimp & scallop wonton, chicken broth, vegetables	\$20.00
Hot and Sour Soup Pork, mushroom, bamboo shoot, egg. (med spicy)	\$20.00
Asparagus and Chinese Olive Fried Rice (V) Chinese olives, Asparagus, Shiitake mushroom, Egg White	\$20.00

Entrees

ITEM	PRICE
Lobster Shown on photo is Tyhoon Lobster. Please choose how you want lobster prepare. The famous lobster is Palette Style Lobste...	\$72.00
Wagyu Steak Stir-Fry Imperial wagyu sirloin, asparagus, rose wine.	\$38.00
Honey Walnut Prawns caramelized walnut, yuzu aioli, kaffir, lime	\$28.00
SweetandSour Chicken LiHing Plum & hawthorn berry sauce, pineapple, bell pepper.	\$21.00
Dungeness crab (Shell On) live, locally caught Dungeness crab about (2#) Photo shows Garlic Butter Crab. It's one of our signature dish.	\$72.00
Typhoon Chicken Wings crispy typhoon panko, garlic vinegar glaze...	\$20.00
Sichuan Style Chili Fish Sichuan Chili Broth, Swai Fish Fillet, Bean Sprout (Spicy)	\$30.00
Roasted Iberico Pork "Cha Siu" house pickles, cognac glaze	\$36.00
Sweet and Sour Shrimp LiHing Plum & Hawthorn berry sauce, pineapple	\$28.00

Palette Classics

ITEM	PRICE
Seared Radish Cakes with Xo Sauce De délicats gâteaux de radis daikon grillés, agrémentés de crevettes séchées, de porc et d'oignons verts, accompagnés d'...	\$11.00
Black Swan Taro Puff (2) Une délicieuse pâte à la texture soufflée, colorée au charbon, renferme une farce savoureuse composée de porc haché, de...	\$11.00
Vegetarian Spring Rolls (3) Taro, mushroom, & vegetable fried spring roll	\$11.00
Lotus Wrap Abalone Sticky Rice Riz gluant garni d'orveau, de poulet et de saucisse chinoise, le tout enveloppé dans une feuille de lotus et rehaussé d'...	\$11.00

ITEM	PRICE
Black Bean Pork Ribs with Taro Côtes de porc aux haricots noirs et taro, où les côtes sont tendrement cuites avec du taro, infusant chaque morceau des...	\$10.00
Chicken Claw with Kabocha Squash Fausses pattes de poulet mijotées avec du potiron kabocha, enveloppées dans une sauce de haricots noirs.	\$11.00
Salt and Pepper Calamari Sichuan spice mix, garlic, Jalapeño	\$20.00

Dumplings & Bao (L)

ITEM	PRICE
Palette Xiao Long Bao (XLB) (5) Palette Soup Dumplings Green: spinach skin with pork & kale filling White: classic Shanghai style pork soup dumpling Yel...	\$17.00
Jumbo Scallop Siu Mai (3) Vapeur de dumplings Siu Mai garnis de noix de Saint-Jacques serrés dans une peau délicate.	\$13.00
XO Shrimp Dumpling (3) Une bouchée de crevettes enveloppée dans une pâte de couleur épinard, agrémentée d'une sauce XO riche en saveurs compren...	\$11.00
Original Pork Soup Dumpling (XLB) (3) Une bouchée juteuse enveloppée dans une pâte délicate, ces xiao long bao vous réchauffent avec leur bouillon parfumé à b...	\$10.00
Classic Shrimp Dumpling (Ha Gow) (3) Original shrimp dumpling	\$10.00
Chicken and Mushroom Siu Mai (4) Steamed minced chicken & mushroom dumpling	\$11.00
Pork, Shrimp, Mushroom Siu Mai (4) Steamed pork, shrimp, & shiitake mushrooms	\$11.00
Wagyu Beef Pot Stickers (3) Imperial wagyu(local), Worcestershire glaze...	\$15.00
Lobster Ha Gow with Butter Sauce (3) Fausses ravioles farcies de langouste et crevettes, accompagnées d'une sauce beurre délicate.	\$13.00
Pan Seared Black Pepper Beef Bao (3) These baos are filled with beef. After they are steamed, they are seared with a touch of butter and black pepper for a...	\$14.00
Vegetarian Dumpling (3) Bouchées vapeur aux légumes variés, savoureusement enveloppées dans une pâte tendre.	\$10.00
Abalone Siu Mai (3) Our Abalone siu mai is a luxurious dish based from the classic pork and shrimp siu mai. We have crowned the top with awh...	\$15.00
Chicken Soup Dumpling "XLB" (3)	\$10.00
Peking Pork and Chives Dumpling (5)	\$13.00
Steamed BBQ Pork Bao (Cha Siu Bao) (3) Classic Steamed barbeque pork bun.	\$10.00
Sichuan Seafood Dumpling (5) Raviolis de fruits de mer et épinards pochés dans une sauce Sichuanaise.	\$13.00
Pan Seared Sticky Rice Dumpling (3) Sticky Rice, corn, Chinese sausage, bonita flake, served with sweet&sour sauce	\$14.00

Dessert

ITEM	PRICE
Salted Egg Lava Bao (Lau Sa Bao) (3)	\$10.00

ITEM	PRICE
Steamed Custard Dumpling (4) Boulettes moelleuses remplies d'une onctueuse crème de custard d'œuf, servies par quatre pour une expérience savoureuse...	\$10.00
Portuguese Egg Tart (2) Egg tart pastry	\$9.00
Durian Custard Bao (2) Durian custard steamed bun	\$9.00

Drinks

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Strawberry Fantasy Strawberry, lemon, simple syrup, club soda....	\$10.75
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Cilantro Sauce (House Made) 6 oz. jar	\$11.00
Soy Sauce (House Made) 6 oz. jar	\$9.00

Rice / Noodle / Soup

ITEM	PRICE
Cumin Spicy Lamb "Longevity" Noodle bean sprouts, garlic chives, onions.	\$30.00
Wagyu Beef Chow Fun Faux-filet de wagyu sauté à la poêle avec des nouilles chow fun et des pousses de haricots.	\$30.00
Black Truffle Duck Fried Rice freshly shaved Perigord truffle, shiitake, taro, egg	\$38.00
Xo Wagyu Fried Rice Riz sauté au wagyu haché, relevé avec une sauce XO piquante et couronné d'œuf.	\$30.00
Black Truffle Morel Mushroom Chow Fun (Signature Dish) Shave black truffle, morel mushroom, flat rice noodle	\$38.00
Rice Crepe Roll with XO Sauce XO sauce, dried shrimp, scallion	\$19.00
Steamed Jasmine White Rice Rice.	\$4.25
Olive Oil Supreme Soy Stir-Fried Noodle Chow mein noodles with garlic, chives, bean sprouts, olive oil, & soy	\$20.00
Squid Ink Sakura Shrimp Fried Rice Riz frit aux crevettes sakura et encre de seiche, garni de seiche tendre, crevettes roses et blancs d'œufs légers.	\$24.00
Supreme Seafood Soup Crab meat, assorted seafood, dried scallop, egg white	\$27.00
Seafood Crispy Noodle Faux filet de nouilles croustillantes, agrémenté de pétoncles, de crevettes savoureuses et de seiche, le tout rehaussé d...	\$30.00
Wonton Dumpling Soup Pork, shrimp & scallop wonton, chicken broth, vegetables	\$20.00
Hot and Sour Soup Pork, mushroom, bamboo shoot, egg. (med spicy)	\$20.00
Asparagus and Chinese Olive Fried Rice (V) Chinese olives, Asparagus, Shiitake mushroom, Egg White	\$20.00

Entrees

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Roasted Iberico Pork "Cha Siu" house pickles, cognac glaze	\$36.00
Sweet and Sour Shrimp LiHing Plum & Hawthorn berry sauce, pineapple	\$28.00

Dumplings & Bao

ITEM	PRICE
Steamed BBQ Pork Bao (Cha Siu Bao) (3) Classic Steamed barbeque pork bun.	\$10.00
Original Pork Soup Dumpling (XLB) (3) false	\$10.00
Classic Shrimp Dumpling (Ha Gow) (3) Original shrimp dumpling	\$10.00
Typhoon Crispy Ha Gow (4) De savoureuses bouchées de crevettes enveloppées d'une pâte croustillante, rehaussées avec une touche de ciboulettes et...	\$13.00
Palette Xiao Long Bao (XLB) (5) Palette Soup Dumplings Green: spinach skin with pork & kale filling White: classic Shanghai style pork soup dumpling Yel...	\$17.00
Jumbo Scallop Siu Mai (3) De tendres pétoncles sont nichés dans des dumplings siu mai finement cuits à la vapeur.	\$13.00
Chicken Soup Dumpling "XLB" (3)	\$10.00
Wagyu Beef Pot Stickers (3) Imperial wagyu(local), Worcestershire glaze...	\$15.00
Pork, Shrimp, Mushroom Siu Mai (4) Steamed pork, shrimp, & shiitake mushrooms	\$11.00
Peking Pork and Chives Dumpling (5)	\$13.00
Chicken and Mushroom Siu Mai (4) Steamed minced chicken & mushroom dumpling	\$11.00
Lobster Ha Gow with Butter Sauce (3) Dumplings délicatement farcis de homard et de crevettes, servis avec une sauce au beurre onctueuse.	\$13.00
Abalone Siu Mai (3) Our Abalone siu mai is a luxurious dish based from the classic pork and shrimp siu mai. We have crowned the top with awh...	\$15.00
Vegetarian Dumpling (3) Bouchées végétariennes cuites à la vapeur, garnies de légumes frais variés.	\$10.00

ITEM	PRICE
XO Shrimp Dumpling (3) Shrimp dumpling with spinach skin topped XO sauce (contains pork)	\$11.00
Pan Seared Black Pepper Beef Bao (3) These baos are filled with beef. After they are steamed, they are seared with a touch of butter and black pepper for a...	\$14.00
Sichuan Seafood Dumpling (5) Dumplings de fruits de mer et épinards, délicatement pochés dans une vinaigrette Sichuan.	\$13.00
Pan Seared Sticky Rice Dumpling (3) Sticky Rice, corn, Chinese sausage, bonita flake, served with sweet & sour sauce	\$14.00

Dessert

ITEM	PRICE
Salted Egg Lava Bao (Lau Sa Bao) (3)	\$10.00
Steamed Custard Dumpling (4) Poches moelleuses renfermant une garniture crémeuse à base de custard. Disponibles par quatre unités.	\$10.00
Portuguese Egg Tart (2) Egg tart pastry	\$9.00
Durian Custard Bao (2) Durian custard steamed bun	\$9.00

Vegetables

ITEM	PRICE
Smacked Cucumbers Persian cucumber in garlic vinaigrette	\$11.00
Sichuan String Beans (V) Twice wok-fried chili string beans (med spicy)	\$24.00
Garlic Pea Tendrils (V) Stir-fry young pea tendrils with garlic (vegan)	\$24.00
Garlic Broccoli (V) Classic dish, with roasted garlic (vegan)	\$20.00
Impossible Mapo Tofu (V) Silken tofu, Impossible meat, Sichuan Spices	\$21.00
Braised Eggplant with Tofu (V) Sichuan oil, house chili sauce, cucumber	\$24.00
Wok Fried Asparagus and Shiitake Mushroom (V) wok roasted garlic, red onions, bell pepper, house fragrant oil (vegan)	\$24.00

Palette Classics

ITEM	PRICE
Seared Radish Cakes with XO Sauce Savory daikon radish cake filled with dried shrimp, pork, and scallions	\$11.00
Black Swan Taro Puff (2) Pâte de taro cendrée, farcie de porc haché, crevettes et canard rôti.	\$11.00
Vegetarian Spring Rolls (3) Rouleaux de printemps frits contenant du taro, des champignons et un assortiment de légumes, servis par trois.	\$11.00

ITEM	PRICE
Lotus Wrap Abalone Sticky Rice Sticky rice with abalone, chicken, and chinese sausage in abalone sauce	\$11.00
Black Bean Pork Ribs with Taro Our black bean pork ribs are a classic with a taro twist. The taro is steamed with the ribs absorbing the sauce and maki...	\$10.00
Chicken Claw with Kabocha Squash Braised chicken claw with Kabocha squash in black bean sauce	\$11.00
Salt and Pepper Calamari Sichuan spice mix, garlic, Jalapeño	\$20.00