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Palette Tea House

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Menu Prices — October 24, 2026

Palette Tea House menu with prices in United States, updated October 2019:
167 items across 10 categories, prices from $3.25 to $239.00.

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Palette Tea House Menu with Prices (United States)

Palette Tea House menu with prices in United States, updated October 2019: 167 items across 10 categories, prices from $3.25 to $239.00. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/palette-tea-house

Menu categories: Condiment · Vegetables · Drinks · Family Meal Sets · Rice / Noodle / Soup · Entrees · Palette Classics · Dumplings & Bao (L) · Dessert · Dumplings & Bao

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, topioca 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**

ITEM	PRICE
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**
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**

ITEM	PRICE
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**
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 — **$11.00**
De délicats gâteaux de radis daikon grillés, agrémentés de crevettes séchées, de porc et d'oignons verts, accompagnés d'...

Black Swan Taro Puff (2) — **$11.00**
Une délicieuse pâte à la texture soufflée, colorée au charbon, renferme une farce savoureuse composée de porc haché, de...

Vegetarian Spring Rolls (3) — **$11.00**
Taro, mushroom, & vegetable fried spring roll

Lotus Wrap Abalone Sticky Rice — **$11.00**
Riz gluant garni d’ormeau, de poulet et de saucisse chinoise, le tout enveloppé dans une feuille de lotus et rehaussé d'...

Black Bean Pork Ribs with Taro — **$10.00**
Côtes de porc aux haricots noirs et taro, où les côtes sont tendrement cuites avec du taro, infusant chaque morceau des...

Chicken Claw with Kabocha Squash — **$11.00**
Fausses pattes de poulet mijotées avec du potiron kabocha, enveloppées dans une sauce de haricots noirs.

Salt and Pepper Calamari — **$20.00**
Sichuan spice mix, garlic, Jalapeño

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**

ITEM	PRICE
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) 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

ITEM	PRICE
HongKong Boba Milk Tea (iced) Milk tea made with black tea, topioca 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**
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Premium Tea Bag - Jasmin Tea. comes in a tea bag	**$3.25**
House Made Lemonade Fresh squeeze; Medium size(24 oz)	**$6.00**
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**
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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**

ITEM	PRICE
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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Lobster Shown on photo is Tyhoon Lobster. Please choose how you want lobster prepare. The famous lobster is Palette Style Lobste...	**$72.00**
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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**

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) Original pork soup dumpling	**$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**

ITEM	PRICE
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**
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**

ITEM	PRICE
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**
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**