

TEA & ANTIQUE

A Chinese Tea Dining Experience

古董茶餐厅

More than a meal, this is an experience.

Founded by Nini from Xi'an and Jonsen from Qingdao, Tea & Antique brings together the flavors of two northern Chinese cities — one known for its rich noodle traditions, the other for its coastal heritage.

Inspired by Chinese home cooking and tea culture, every dish and every cup of tea is meant to be shared — creating a warm and authentic experience in the heart of Johannesburg.



Featured & Recognised
People' s Daily | SA Top 100 | Best Chinese Restaurant

Johannesburg · Crafted with Chinese Tradition

PALACE HOT POT

九宫格火锅

R512 FOR 2

A premium sharing hot pot experience.

Choose Your Broth-锅底

- ☐ Spicy 麻辣锅底
- ☐ Mushroom 蘑菇锅底

Set Includes:

Meat · Seafood · Vegetables · House Selection

Extras:

Extra Dipping Bowl — R28/PP
Extra Pot — R58



SIGNATURE EXPERIENCE

Traditional Tea Ceremony Experience

A refined tea experience inspired by Chinese tradition, perfect for special moments

- For groups of 6 or more
- Advance booking required

From **R238** per person

Ideal for birthdays, celebrations and special gatherings

Sharing Experience (For 2–3)

Our most recommended way to experience Tea & Antique

Choose Any:

- 2 Dim Sum Dishes
- 2 Main Dishes
- 1 Pot of Tea

Designed for sharing **R528**

Perfect for first-time guests

MOST POPULAR

Our guests' favourites



牛肉灌汤饺 R78
Beef Soup Dumpling

Juicy beef dumplings filled with flavorful broth



虾饺 R78
Handmade Shrimp Dumplings



红烧牛尾饭 R168
Stewed Oxtail Rice

Rich, slow-cooked beef with deep flavor



虾仁葱油面 R158
Prawn Noodles

Savory noodles with fresh prawns



擀擀面 R118
Biang Biang Noodles

Wide handmade noodles from Shaanxi



牛腩拉面 R168
Handmade Beef Ramen

Comforting fresh handmade noodle soup with rich broth

Most Loved by Our Guests

BBQ & GRILL

FOR THE TABLE

Made for sharing
Perfect with tea & Chinese Spirits XiFeng.

- | | |
|--------------------------------|-----------------|
| 铁板羊肉串 | R79 / 5 skewers |
| • BBQ Lamb Skewers | |
| 铁板牛肉串 | R79 / 5 skewers |
| • BBQ Beef Skewers | |
| 烤鸡心 | R68 / 5 skewers |
| • Chicken Heart | |
| 铁板鱿鱼 | R79 / skewers |
| • Grilled Calamari | |
| (Beef / Lamb / Chicken Heart) | |
| Add 5 more skewers for R50 | |

DIM SUM

虾饺	R78
Shrimp Dumplings	

牛肉灌汤饺	R78
Beef Soup Dumpling	

韭菜猪肉煎饺	R78
Fried Pork & Leek Dumplings	

小笼包	R78
Xiaolongbao	



FOR THE TABLE

Small Plates & Sharing Dishes

· Fried Mushrooms	椒盐蘑菇	R 78
· Spring Onion Pancake	葱油饼	R 38
· Spring Roll (3 pcs)	春卷	R 58
· Cucumber Salad	麻油黄瓜	R 52
· Stir-Fried Bok Choy	清炒时蔬	R 88
· Carrot Dish	凉拌胡萝卜丝	R 52
· Wakame	凉拌海草	R 65
· Chinese Fried Crepe	手抓饼	R 78
· Rou Jia Mo	肉夹馍	R 82
· Sweet and Sour Chicken	糖醋鸡柳	R 138
· Kung Pao Chicken 	宫保鸡丁	R138
Stir-fried chicken with peanuts, dried chilli and a savoury Sichuan-style sauce		
· Salt and Pepper Chicken	椒盐鸡柳	R 128
· Black Pepper Beef	黑胡椒牛肉	R 158



NOODLES & DUMPLINGS

Comforting, hearty and made to satisfy

寬條面

• **Biang Biang Noodles**

Wide handmade noodles with bold flavor

R118

牛腩拉面

• **Handmade Beef Ramen**

Rich broth with comforting fresh handmade noodles

R168

虾仁葱油面

• **Prawn Noodles**

Savory noodles with fresh prawns

R158

陕西酸辣拌面

• **Shaanxi Spicy & Sour Noodles**

Tangy, spicy and refreshing

R128

虾仁馄饨

• **Shrimp Wonton**

Delicate shrimp wontons in a light seaweed broth

R128

素面

• **Vegetarian Noodles**

R118

手工元宝水饺

• **Boiled Yuanbao Dumplings (15 pcs)**
— Beef / Pork

R138

素炒面

• **Vegetable Chow Mein**

R128

鸡肉炒面

• **Chicken Chow Mein**

R138

牛肉炒面

• **Beef Chow Mein**

R148

虾仁炒面

• **Prawn Chow Mein**

R148



RICE

Perfect for a complete meal

红烧牛尾饭	R 168
· Stewed Oxtail Rice	
Slow-cooked beef with deep flavor	
红烧牛腩饭	R 148
· Stewed Beef Flank Rice	
Tender beef in rich sauce	
蒜蓉粉丝虾	R 168
· Steamed Garlic Prawns with Rice	
清蒸红鱼	R 178
· Steamed Fish with Rice	
蛋炒饭	R 108
· Egg Fried Rice	
鸡肉炒饭	R 128
· Chicken Fried Rice	
牛肉炒饭	R 138
· Beef Fried Rice	
虾仁炒饭	R 138
· Prawn Fried Rice	



Chef's Seafood Choice

DRINKS

咖啡 COFFEE

R38

泡泡咖啡 Bubble Coffee

R42

生椰冰美式 Cold Coconut Espresso

饮料 COLD DRINKS

Coconut Milk R29

Grapetiser R35

Coke R32

Juice R32

Fanta R32

Still Water R21

Sprite R32

Sparkling Water R21

Appletiser R35

BEER

Tsingtao

青岛啤酒

R48

Tsingtao White

青岛白啤

R58

Castle Lite 330 ml

R38

WHITE WINE

Durbanville Hills Sauvignon Blanc 750 ml R150

BOTTLE

GLASS

R75

Springfield Life From Stone 750 ml R280

RED WINE

Fat Bastard Golden Reserve 750 ml R220

BOTTLE

GLASS

R85

Rupert & Rothschild Classique 750 ml R330

Kanonkop Kadette Pinotage 750 ml R220

Chinese Spirits

Xi Feng Liquor

R68 / shot

A famous Chinese spirit, traditionally paired with grilled skewers.

TEA EXPERIENCE

Tea is at the heart of our dining experience.

TEA PAIRING GUIDE

Dumplings	Jasmine Tea
Beef	Pu'er Tea
Seafood	Green Tea
Fried Dishes	Tie Guan Yin
Hot Pot	White Tea / Pu'er Tea

Tea for Sharing

Designed to be enjoyed together at the table

- For 2: R 88
- For 4: R 158

COLD TEA

Naturally refreshing, lightly sweet and perfect with rich dishes.

- | | |
|--------------------------|------|
| • 茉莉绿茶 | R 88 |
| • Cold Jasmine Green Tea | |
| • 柠檬红茶 | R 88 |
| • Cold Lemon Black Tea | |

TEA COLLECTION

Explore our collection of Chinese teas, selected to complement every meal.

SMOOTH & BALANCED

- 铁观音
- Tie Guan Yin Tea
- Smooth, roasted and balanced

- 福鼎白茶
- Fuding White Tea
- Soft, mellow and elegant

LIGHT & FRESH

- 茉莉绿茶
- Jasmine Green Tea
- Light, floral and refreshing

- 龙井茶
- Long Jing Tea
- Smooth and delicate

RICH & FULL

- 普洱茶
- Pu'er Tea
- Deep, earthy and smooth

- 正山小种
- Royal Black Tea
- Bold and comforting

FLORAL & RELAXING

- 金丝皇菊
- Chrysanthemum Tea
- Light and soothing

- 花王牡丹
- King of Peony Tea
- Elegant blooming tea

- 玫瑰花茶
- Rose Tea
- Fragrant and gentle



SWEET MOMENTS

A perfect ending to your experience
Best enjoyed with tea



Mochi

R45

Soft, delicate and gently sweet



Today's Cake

R55

Freshly made. Ask for today's selection.



Palace Pastry

R42

A traditional dessert with a modern touch,
best enjoyed with tea.



Share Your Moment

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