

MAIN COURSES

VEGETABLES

Pak Choi with Oyster Sauce and Sesame Oil	8.50
Tofu, Mukyui and Seasonal Vegetables in Chilli and Blackbean	10.50
Stir Fried Tender Stem Broccoli in Ginger and Garlic	8.50
Stir Fry Sugar Snaps Peas and Mukyui Toasted in Garlic and Chinese Rice Wine	8.50

NOODLES

Soft Noodles with Shimeji Mushrooms and Beansprouts	7.00
Singapore Vermicelli with Char Sui and Shrimps	12.50
Chicken Soft Noodle Low Mein coated in Sesme Oil and Oyster Sauce	10.50

RICE

Lap Cheong, XO Egg Fried Rice	7.50
Yeung Chow Fried Rice	7.50
Baby Pineapple Fried Rice	6.95
Egg Fried Rice	4.50
Steamed Rice	4.00

YU

YAM SING



Victor Yu
Executive Chef

Guests with allergies and intolerances should make a member of the team aware, before placing an order for food or beverages.
Guests with severe allergies or intolerances, should be aware that although all due care is taken, there is a risk of allergen ingredients still being present.
Please note, any bespoke orders requested cannot be guaranteed as entirely allergen free and will be consumed at the guest's own risk.

Prices include VAT at the current rate a discretionary service charge of 10% will be added to your bill.

A L A C A R T E

Yu is passionate about taking Chinese cuisine to the next level – using the best ingredients to blend fine dining with both traditional and modern methods of cooking.

This menu has been carefully and elaborately created to retain the more traditional, well-established dishes but also introduce new combinations, pushing the boundaries of Chinese cuisine with intricate signature dishes, to ensure a memorable experience with us. We hope you enjoy eating them as much as we have enjoyed creating them.

SOUPS

Hot and Sour Soup with Chicken, Shitake Mushrooms, Shrimps and Glass Noodles	6.50
Chicken & Sweetcorn Soup	6.50
Seaweed and Miso Soup with Pak Choi, Enoki Mushrooms and Tofu	6.50

DIM SUM Please allow 10 minutes

Steamed Sui Mai	6.50
Steamed Har Kau	6.50
Wok Seared War Tip Dumpling	6.50
Vegetable Giaozi	6.50
Duck Sui Mai	7.50
Chicken and Black Truffle Sui Mai	7.95

SMALL EATS

King Prawn and Lobster Won Ton Hand Chopped King Prawn and Lobster with ginger, spring onion served with a sweet chilli and lime dip	12.50
Sesame Prawn Toast with Crispy Kale	9.50
Crispy Vegetable Spring Rolls	5.95
Honey Coated Spicy Chicken wrapped in Bamboo Leaves	7.50
Crispy Duck Rolls	7.50
Wok Seared Scallops and Wild Mushrooms with Garlic and Chilli	13.50
Salt and Pepper Squid	8.95
Kin Doe Loin Spare Ribs	8.95
Salt and Pepper Loin Spare Ribs	8.95
Salt and Pepper Chilli Tofu	6.95
Wok tossed Chilli and Garlic Wild Mushrooms	6.95

M A I N C O U R S E S

DUCK

Victor Yu's deconstructed Crispy Duck and Pancakes Spring Onion, Cucumber Yuzu and Hoi Sin	28.00
Stir Fried Duck with Honey and Satay	23.50
Roast Peking Duck Chinese Plum Jam, Asian Pickles and Rose Ginger	23.50

BEEF

Wok seared Wagyu Beef Fillet with Sweet Soy and Lime <small>This dish, created by Victor Yu, won Gordon Ramsay's best Chinese restaurant in Great Britain.</small>	69.00
Wok seared U.S Grain Fed Ribeye with a Honey Glazed Satay	31.00
Fillet Steak Cantonese Caramelised fruity sauce	26.00
Crispy Shredded Fillet Steak with Chilli and Garlic	26.00

CHICKEN

Sweet and Sour Chicken	15.50
Stir Fry Chicken with Sugarsnaps, Chilli Blackbean and Crispy Noodle Basket	18.50
Crispy Shredded Chicken with Chilli and Garlic	15.50
Stir Fried Chicken with Chinese Seasonal Vegetables with Ginger, Basil and Chilli	16.50

FISH

Roasted Black Cod with Miso and Champagne	32.50
Steamed Fillet of Sea Bass with Ginger and Spring Onion	24.00
Crispy Monk Fish with Sweet Chilli and lime	24.00
Stir Fry Dover Sole in Chilli XO	29.50

SEAFOOD

Stir Fried Lobster in Ginger and Spring Onion with Soft Noodles	31.50
Salt and Pepper Lobster with Chilli and Garlic	31.50
King Prawns in Spicy XO and Wild Mushrooms	23.50
Sweet and Sour King Prawns	23.50
Stir Fried King Prawns with Baby Asparagus in Ginger Spring Onions	23.50

PORK

Slow cooked Belly Pork served with Kin Doe Sauce with Crispy Crackling	18.00
Sweet and Sour Pork	15.50
Honey Roasted Char Sui with Shanghai Pak Choi	18.00