

YU

YAM SING

ELEGANT, CRISP, ZESTY

Rayun Sauvignon Blanc (Valle Central, Chile)	23.50
Packed with pineapple and citrus fruits, strikingly vibrant throughout.	
Tondeluna Rioja Blanco Joven (Rioja, Spain)	24.50
Light delicate flavour with refreshing lime and citrus finish.	
Waitonga Falls Sauvignon Blanc (Ohau, New Zealand)	26.50
Soft gooseberry, grass, nettles and a crisp light finish to captivate the palate.	
Pinot Grigio I Gadi (Veneto, Italy)	26.50
Surprisingly full and aromatic with bags of stone fruit character.	
Muscadet 'La Divatte' (Loire, France)	28.00
Aged on lees for 8 months to give more roundness and a floral bouquet with overtones of spice and citrus.	
Macon Villages Clos de Condemine	32.00
Light, fruity and classy with a rich vanilla undertone	
Chablis 'La Pierelee' (Burgundy, France)	42.00
Classic minerality. Refreshing and mouthwatering.	

FRAGRANT, AROMATIC, ENTICING

Picpoul de Pinet Domaine de la Serre (Languedoc, France)	27.00
A captivating fruity nose of peach and lemon with a clean finish.	
Gavi Antario (Piedmont, Italy)	32.00
A fresh fruity palate and its complex finish is reminiscent of almonds.	

- Supper Club Sauvignon Blanc (Marlborough, New Zealand) 36.00**
 Supper Club Sauvignon Blanc is a true expression of Marlborough, characterised by intense tropical and passionfruit aromatics in combination with more delicate citrus and floral notes.
- Sancerre 'Domaine des Trois Noyers' (Loire, France) 40.00**
 Up front aromatic nose of nettles and blackcurrant leaves, the palate is full with crisp citrus acidity and a long balanced finish.
- Königin Victoriaberg Joachim Flick (Rheingau, Germany) 50.00**
 It has a light petal nose with stone fruits - apricot and peach - coming through on the palate. Refreshing lime on a long finish yet with enough richness to keep the taste buds tingling.

RICH, RIPE, LUXURIOUS

- Byrne Estate 'Woolpunda' Chardonnay (South, Australia) 26.00**
 Green apples, nectarine and melon flavours with a rich vanilla finish.
- The Crusher Viognier 38.00**
 This luscious Californian Viognier is luxurious and ripe with pear aromas, green apple fruits, apricots and honeysuckle.
- Pouilly Fuisse Luquet (Burgundy, France) 46.00**
 Generous and rich with a hint of hazelnuts, toasted almonds and exotic fruit. No oak influence, setting it apart from our other Burgundies.
- Meursault 'Les Haut Bois' F. Martenot (Burgundy, France) 70.00**
 Aged in oak barrels for 9 to 12 months before bottling. With a golden colour, the nose combines vanilla, butter and hazelnut aromas; in the mouth, the wine is both firm, mellow and delicate.
- Chassagne Montrachet '1er Cru' Pulot (Burgundy, France) 85.00**
 Graceful touches of oak, with dried nuts and honey adding complexity and lending their weight through the rich, ripe, yet flinty finish.

SOFT, SMOOTH, FRUITY

Tondeluna Rioja Tinto Joven (Rioja, Spain) 24.50

Classic young Rioja made with 100% Tempranillo and no oak ageing.

An expressive character full of ripe red fruits and liquorice.

Montepulciano d'Abuzzo 'Ca Brigiano' (Marche, Italy) 25.00

Hand harvested with fermentation in steel tanks and no oak. It has generous fruit, medium bodied with a deep red colour and a softness that creates a very appealing style.

Fleurie La Madonne 32.00

Delightfully round and supple with a good combination of flowery aromas and soft berry fruits.

{Noble Vines} 'Lot 667' Pinot Noir (California, USA) 40.00

Cool fermented and with a little light barrel-ageing in a mix of French and American oak. It shows wonderful aromas of black cherry, earth and a touch of vanilla.

SOPHISTICATED, SILKY, JUICY

Tramuz Joven (Ribera del Duero, Spain) 27.00

Complex nutty nose and palate dominated by fruit aromas of cherry and cinnamon, its softness and approachability enhanced by three months in French oak.

Byrne Estate 'Woolpunda' Shiraz (South, Australia) 32.00

Made from at least fifty year old vines. A full-bodied, richly flavoured wine with deep spicy fruit and smooth subtle oak.

Ronan de Clinet 'Merlot' (Bordeaux, France) 38.00

Ronan by Clinet is made by the winemaking team at Pomerol's celebrated Ch. Clinet. It is 100% Merlot - aromatic with hints of cherry, raspberry and blackcurrant, enlivened with sweet pepper.

Chateau Cantemerle '85 (Bordeaux, France) 125.00

Clear light red colour with intense leathery aromas on the nose and softer flavours of tobacco, leather, but red fruits beneath. Light bodied and elegant on the palate with gentle red fruited flavours mingled with more leather, graphite, tobacco and earth over fine grained tannins and good acidity.

DEEP, INTENSE, POWERFUL

Scribble Malbec (San Juan, Argentina) 23.50

Soft and forward, nicely balanced between sweet fruit and dry tannins. Black fruits, spice and mocha entice the nose and palate which is rounded off with creamy vanilla oak.

J.C. Beauvoir 'Black Shiraz' (Languedoc, France) 24.00

Rich fruity aromas with blackberry and blackcurrant prominent on the palate.

Sevenhill 'Inigo' Cabernet Sauvignon 37.00

Regarded by many as the Clare Valley's best red - red berry fruits with hints of violets and a palate that blends spice with well rounded tannins.

Clos la Coutale Cahors (Cahors, France) 42.00

The original Malbec, before it was made famous by Argentina. It was made soft & powerful, earthy, rich and deeply satisfying.

Amarone della Valpolicella 'Cerasum' (Verona, Italy) 80.00

Made from grapes laid out in the sun for three to four months to concentrate its sugar and flavour; aged in oak this gives a remarkable warm bouquet reminiscent of dried fruits and spices.

Hecht & Bannier Provence Rosé (Provence, France)	33.00
Classic Provencal Rosé - pale salmon colour but with expressive floral notes backed by fennel or anise and offers immense charm and minerality on the finish.	

PROSECCO & CHAMPAGNE

Ca di Augusta Prosecco	29.50
Mionetto 'Vivo' Prosecco Style Rosé	32.00
Tribaut Brut NV	45.00
Tribaut Brut Rosé	50.00
Billecart Rosé	85.00
Vintage Bollinger	90.00
Billecart-Salmon Blanc-de-Blanc	105.00
Dom Perignon	195.00
Dom Perignon Rosé	400.00
Dom Perignon Plenitude P2	450.00

L'Evangile '04 (Pomerol, Bordeaux)	200.00
Dense, rich, and full-bodied, with an opulence and succulence that are prodigious, the tannins are present but extremely sweet, and the wine multi-dimensional and just emerging as a compellingly complex, head-turning beauty.	
Cos d'Estournel '85 (St. Estephe, Bordeaux)	225.00
A fabulous bouquet of pain grillé and concentrated red and black fruits (especially black cherries), it is rich, lush, long, and medium to full bodied. Very fragrant, with lashings of sweet black fruits, minerals, and spice in both its flavor and aromatics.	
Sassicaia '10 (Tuscany, Italy)	310.00
Rosemary, sage, plums and black cherry notes meld into graphite, crushed rocks and a host of other more mineral-inflected nuances.	
Rauzan Segla '90 (Margaux, Bordeaux)	360.00
A complex nose of subtle menthol intermixed with blackcurrants, cherries, spice box, cedar, and herbs emerges from this fully mature Claret.	
Mouton Rothschild '97 (Pauillac, Bordeaux)	550.00
It exhibits a dense ruby/purple colour and an open-knit nose of cedar wood, blackberry liqueur, cassis and coffee. Fleshy, ripe and mouth-filling, with low acidity, soft tannin, and admirable concentration and length.	
Latour '88 (Pauillac, Bordeaux)	700.00
A bouquet of plums, blackcurrants and cedar followed by a sweet entry with medium to full body, excellent ripeness, and mature tannin.	
Cheval Blanc '00 (St. Emilion Grand Cru, Bordeaux)	1100.00
It is a legend in the making and can actually be drunk now, as the tannins have nearly melted away. This is a beauty with incredibly complex aromatics.	

- Haut Roquefort Cadillac (Bordeaux, France) *375ml* 21.00
Rich and opulent on the palate with a lingering aromatic finish.
- Elysium Black Muscat (California, USA) *375ml* 38.00
Virtually black in colour with a rose-like aroma, very intense on the palate and full of fantastic rich velvety fruit.
- Chateaux Fesles Bonnezaux (Loire, France) *500ml* 55.00
Concentrated and intensely aromatic, combining candied pineapple and caramelised pear flavours with rich toast and spice notes, cut through with Chenin's characteristic grapefruit-like acidity.

YU

Yu is passionate about taking Chinese cuisine to the next level – using the best ingredients to blending fine dining with both traditional and modern methods of cooking. This menu has been carefully and elaborately created to both 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.