

YU

YAM SING

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ELEGANT, CRISP, ZESTY

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Afrikan Ridge Sauvignon Blanc (Western Cape, South Africa) £24.00

A zesty nose displaying appealing fruit with a hint of fresh-cut grass. Well-structured with a wonderful full mouth feel which follows through with a dry finish.

Flying Goose Riesling (Rhine, Germany) £25.00

A modern dry style with upfront fruit flavours of peaches and apricots, a well-rounded middle palate that is soft and rich with a lingering finish.

Pinot Grigio I Gadi (Veneto, Italy) £27.00

Surprisingly full and aromatic with bags of stone fruit character.

Taumata Sauvignon Blanc (Hawkes Bay, New Zealand) £29.00

Soft gooseberry, grass, nettles and a crisp light finish to captivate the palate.

Vega del Pas Verdejo (Rueda, Spain) £30.00

This wine offers a fine varietal style giving aromas of grass, fennel and tropical fruits; balanced and crisp on the finish.

Chateau Anniche Bordeaux Blanc (Bordeaux, France) £35.00

A 75% Semillon, 25% Sauvignon blend: medium weight, its lime and lemongrass notes are followed by developing floral and ripe stone fruit highlights.

Chablis 'La Pierrelee' (Chablis, France) £48.00

Classic minerality. Refreshing and mouthwatering.

FRAGRANT, AROMATIC, ENTICING

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Picpoul de Pinet 'Domaine de la Serre' (Languedoc, France) £30.00

A captivating fruity nose of peach and lemon with a clean finish.

Gavi Poderi-della Collineta by Roberto Sarotto (Piedmont, Italy) £34.00

With a bouquet of floral overtones and captivating hints of pineapple, apricot and peach; the palate is pleasingly fresh with marked apple characteristics.

Sauvignon Blanc 'Supper Club' (Marlborough, New Zealand) £40.00

With a bouquet of floral overtones and captivating hints of pineapple, apricot and peach; the palate is pleasingly fresh with marked apple characteristics.

Sancerre 'Domaine des Trois Noyers' (Loire, France) £46.00  
 Upfront aromatic nose of nettles and blackcurrant leaves, the palate is full with crisp citrus character and a long balanced finish.

Gewurztraminer Grand Cru 'Kessler' (Alsace, France) £85.00  
 Mellow and fruity with enticing aromas of pear, chamomile and coriander. The wine is generous with fresh peach and pineapple notes in a creamy mouth feel. Classic rose petal aroma with rich, ripe sweetness.

**RICH, RIPE, LUXURIOUS**

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Pere et Fils Chardonnay, Laurent Miquel (Languedoc, France) £28.00  
 Unoaked and with time spent 'on the lees' gives an expressive aroma of exotic fruits with a hint of fennel and a long buttery finish.

Villiera 'Jasmine' Fragrant White (Stellenbosch, South Africa) £38.00  
 An aromatic blend of Muscat, Riesling and Gewurztraminer with soft floral white petal bouquet balanced with a fresh and fruity finish.

St Veran 'Le Grand Bruyere' (Burgundy, France) £46.00  
 A fuller style of Macon wines made from 25-35 year old vines. No oak and traditional vinification preserves the character of the very stony terroir.

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 Les Embazees (Burgundy, France) £95.00  
 From 50 year old vines and aged in French oak barrels; as the wine opens up, toast and spice notes appear; with a full structure and fine balance of fruit and crispness.

Bâtard-Montrachet Fontaine Ganyard (Burgundy, France) £360.00  
 Beautiful, well-ripened aromas of orchard fruits. The palate is intensely fruity, with succulent layers of flavours and a soft touch of oak. Impressive length.

## SOFT, SMOOTH, FRUITY

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- Rayun Merlot (Central Valley, Chile) £24.00  
Exhibiting a lovely bouquet of cherry and raspberry and some floral notes; this is a balanced wine for easy drinking.
- Rioja Tinto 'Tondeluna' (Rioja, Spain) £26.00  
Classic young Rioja made with 100% Tempranillo and no oak ageing. An expressive character full of ripe red fruits and liquorice.
- Montepulciano d'Abruzzo 'Ca Brigiano' (Abruzzo, Italy) £27.00  
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.
- Solms Delta 'Langarm' (Franschhoek Valley, South Africa) £35.00  
A weighty blend of Pinotage, Touriga Nacional, Shiraz, Grenache Noir and Mourvèdre grapes with maximum extraction but only a short time in oak. Fruit driven and nicely rustic wine showing supple tannins with plums, stewed fruits and hints of spice.
- Pinot Noir {Nobles Vines} 'Lot 667' (Monterey County, USA) £45.00  
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.
- The Fledge & Co. 'Katvis' Pinot Noir (Western Cape, South Africa) £55.00  
Ripe black cherry and cranberry with undertones of typical Pinot gamey-ness on the nose followed by ripe tannins, oak spice and a soft, savoury finish.

## SOPHISTICATED, SILKY, JUICY

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- Quinta de Aves 'Noctua' Syrah (Tierra de Castilla, Spain) £28.00  
A deep, long lasting aroma of red fruits and strawberry with the merest touch of spice; the finish is long and surprisingly soft and silky for a Syrah.
- Hecht & Banner 'Languedoc Rouge' (Languedoc, France) £32.00  
A classic blend of Syrah, Grenache and Carignan packed with Southern France character of fruit and spices. Organic.

**Aglianico del Sannio 'Taburno' Cantine Iorio (Campania Italy) £38.00**  
A wine of intense fragrance with red fruits and spices and a deep, rich 'porty' character with a soft finish of elegant tannins, all without any oak ageing.

**Ronan de Clinet 'Merlot' (Bordeaux, France) £50.00**  
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.

**Martin Berdugo Crianza (Ribera del Duero, Spain) £58.00**  
Aged in new oak barrels for 12 months to provide notes of a wider spicy complexity but always keeping its fruity personality and modern-style wine making.

**Predator Old Vine Zinfandel (Lodi, USA) £65.00**  
Harvested from 50 year old vines, the grapes produce a wine that is very concentrated and complex. Great fruit-forward flavours of sweet black cherries and raspberries, with bold aromas of exotic spice. A real "chewy" wine.

## DEEP, INTENSE, POWERFUL

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**Malbec Incienso (Central Valley, Chile) £26.00**  
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.

**Rioja Crianza 'Vallemayor' (Rioja, Spain) £32.00**  
Rioja Crianza spends a minimum of 12 months in oak barrels where it develops complex flavours of red and dark berries with toasty notes from its year oak ageing, producing a smoky, but fruity style.

**Clos la Coutale Cahors (Cahors, France) £42.00**  
The original Malbec, before it was made famous by Argentina. It was soft yet powerful, earthy, rich and deeply satisfying.

**Castelo de Medina 'Syte' 2008 (Tierra de Castilla, Spain) £55.00**  
With 10 years of age this 60% Syrah 40% Tempranillo blend is drinking at its peak. Very smooth with perfectly integrated tannins, the complex red fruit character is backed by hints of chocolate and spice.

## RED WINES

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Ego Bodegas Goru '38 Barrels' (Jumilla, Spain) £60.00  
A Monastrell/Cabernet Sauvignon blend with 10 months in French and American oak. Delicate black fruit with smoky notes; structured and subtle with sweet tannins conferring elegance to its fruity intensity.

Amarone 'Elite' Bennati (Veneto, Italy) £85.00  
Oak ageing gives a remarkable warm bouquet reminiscent of dried fruits and spices rounded off with the classic bitter almond taste of Amarone and intense scents of stewed fruit and jam.

## ROSÉ WINES

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Bardolino Rose Bennati (Veneto, Italy) £28.00  
A cherry-red coloured rosé, light-medium bodied with flavours and aromas of peach and blossom followed by a crisp, dry finish.

Hecht & Bannier Provence Rosé (Provence, France) £38.00  
Classic Provençal Rosé - pale salmon colour but with expressive floral notes backed by fennel or anise and offering immense charm and minerality on the finish.

## PROSECCO & CHAMPAGNE

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Prosecco 'Buon Bosco' Extra Dry (Treviso, Italy) £30.00  
An intense, persistent and elegant aroma, reminiscent of apple and banana. It is pleasantly full and with just the right softness.

Loxarel '999' Rose NV (Penedes, Spain) £36.00  
An organic and Bio-dynamic Pinot Noir from Penedes, bottle aged for over 15 months. It is full in both colour and taste, dominated by raspberry and other red fruits.

<b>Tribaut Brut NV</b> (Romery, France)	50.00
Family house champagne with light and crispy aromas of apple, brioche and a hint of apricot.	
<b>Tribaut Brut Rosé</b> (Romery, France)	55.00
Superb pink salmon colour with enticing red fruit aromas.	
<b>Billecart Rosé</b> (Mareuil sur Ay, France)	95.00
Delicate flavours of wild strawberry and cherry.	
<b>Billecart-Salmon Blanc-de-Blanc</b> (Mareuil sur Ay, France)	105.00
Fresh aromas of buttered brioche and mineral aromas.	
<b>Vintage Bollinger</b> (Ay, France)	130.00
Aromatic fullness with honey flavours and candied lemon notes, delicious.	
<b>Dom Perignon</b> (Epernay, France)	195.00
Notes of wild flowers, ripe mangos and anise.	
<b>Dom Perignon Rosé</b> (Epernay, France)	400.00
Perfumed floral aroma, with hints of orange peel, dried fruits and woody spices.	
<b>Dom Perignon Oenotheque</b> (Epernay, France)	450.00
Ripe fruits, orchard fruits and citrus over biscuit brioche.	

DESSERT WINES

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<b>Haut Roquefort Cadillac</b> (Bordeaux, France)	375ml 21.00
Rich and opulent on the palate with a lingering aromatic finish.	
<b>Hecht &amp; Bannier Maury</b> (Languedoc, France)	500ml 39.00
Exceptional port-like wine showing unique flavours of cherry, strawberry and raspberry with notes of roasted coffee bean, cocoa and caramel.	
<b>Châteaux De Fesles Bonnezeaux</b> (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.*