

YU

Y A M S I N G

YU Signature Cocktails

GIN

XI MARTINI 35.00
Our top shelf Martini made with Herno Juniper Cask aged gin with a touch of French vermouth. Garnished with an olive and a fragrant savoury spritz.

THE SYMPHONY 13.00
An intense blast of flavours creates this unforgettable Firkin gin based drink, with maraschino accents, lemon juice, served straight up with a lemon twist.

YUZU SHERBET 10.00
A refreshing, citrusy offering made with Half Hitch earl grey gin and yuzu infused sake. Served tall.

LUCKY BUDDAH 10.00
A fresh tasting martini with a fruity character. Made with Jinzu gin, peach liqueur, lemon juice and pear puree.

CROUCHING TIGER 10.00
Blind Tiger cubeb pepper gin, mixed with Benedictine, Cointreau, lemon juice and topped with ginger beer.

VODKA

CHINA DOLL 9.00
A long light refreshing drink with citrus, honey and elderflower notes. Made with Ketel One vodka and lengthened with Prosecco.

WHISK(E)Y

EMPERORS OLD FASHIONED 95.00
An Old Fashioned fit for an emperor. Made with Yamazaki 18 Japanese whisky, walnut bitters and perfectly balanced with Canadian maple syrup.

WHISKY ROSE SOUR 10.00
Our twist on an all time classic. Macallan Gold whisky paired with rose liqueur and fresh citrus to make a beautifully harmonious drink.

RUM

HONG KONG HABOUR 9.00
A tropical mix with an alcoholic punch. A harmonious mix of Cuban rum, Frangelico and coconut liqueur with pineapple juice, milk and a touch of vanilla.

TEQUILA

ENTER THE DRAGON 11.00
When you need to be refreshed there can be only one. Tequila, Chambord and Cointreau, with pink grapefruit and lime. Served with a salted rim.

CHEEKY MANEKI 9.00
Chilli spice smoothed with honey and elderflower flavours with a tequila base, served in a martini glass.

COGNAC

ASIAN DAISY 12.00
This classic mix from the end of the 19th century is created with Remi Martin 1738, Cointreau, and Chairmans rum sweetened with almond syrup and served as a martini.

BUBBLES

YEAR OF THE PLUM 10.00
An elegant mix of plum sake, lychee and cassis and then topped with bubbles.

YU Classic Cocktails

GIN

SINGAPORE SLING 9.00

A complex mix of gin along with citrus and cherry flavours make up this Raffles favourite.

NEGRONI 9.00

Served over ice, this Italian aperitif is bitter sweet and ideal before dinner. Try it with bourbon to make it a Boulevardier.

TOM COLLINS 8.00

A long citrus classic that utilises Tanqueray gin as its base spirit.

VODKA

ESPRESSO MARTINI 9.00

The ideal post dinner cocktail. Made with vanilla vodka, coffee liqueur and a double espresso shot.

LYCHEE MARTINI 8.00

A sweet, oriental style cocktail made with a Ketel One vodka, lychee liqueur with citrus and lychee juice.

FRENCH MARTINI 8.00

A fruity mix that is sure to satisfy. Chambord, Ketel One vodka mixed with pineapple juice.

RUM

MAI TAI 9.00

Rich in flavour and one is never enough! Havana 7 rum and Grand Marnier are mixed with lime, almond syrup and a touch of pineapple juice.

DAIQUIRI 8.00

Simple, light and classic, served up in a martini glass. Made with white rum and lime juice with sugar to balance. Strawberry is good too!

WHISK(E)Y

SAZERAC 12.50

A New Orleans classic. Your choice of either bourbon or cognac then stirred down with two types of bitters and gomme and spritzed with absinthe.

YU FASHIONED 11.50

The perfect drink to showcase a great bourbon. Woodford Reserve stirred down with sugar and bitters. Try it with cognac or rum for something different.

NY SOUR 10.00

Similar to a whisky sour but a layer of Malbec wine is added after shaking to give a touch of dryness to the finish. Bourbon, lemon bitters, and an egg white.

BUBBLES

FRENCH 75 9.50

Sophisticated, light and a great way to start your evening. Made with gin, lemon and sugar and lengthened with French Champagne.

BELLINI 9.50

Your choice of fruit liqueur and puree, topped with Italian Prosecco.

GIN MENU

Choose your gin and then decide on which tonic you would like to mix with it.

ENGLAND

Half Hitch – England Orange Zest	6.00
Forest – England Raspberry, Strawberry, Lemon	7.00
Bathtub – England Lime wedge, juniper berries	6.00
Opihr – England Dried Chilli, ginger	6.00
Tanqueray Rangpur – England Lime wedge, ginger	6.00
Tanqueray 10 – England Pink Grapefruit wedge, lemon slice	7.00
Tanqueray – England Lemon slice, lime wedge	4.00

GERMANY

Monkey 47 – Germany Pink grapefruit wedge	7.00
Monkey 47 Sloe – Germany Pink grapefruit wedge	7.00
Elephant – Germany Dehydrated apple, lemon wedge, juniper berries	6.00

SCOTLAND

Firkin – Scotland Orange slice, lemon slice	6.00
Hendricks – Scotland Cucumber and dried rose petals	6.00
Jinzu – Scotland Dehydrated apple and juniper berries	7.00

BELGIUM

Copperhead – Belgium Orange slice, juniper berries	7.00
Blind Tiger – Belgium Lemon zest, juniper berries	6.00

SWEDEN

Herno – Sweden Lemon zest, juniper berries	7.00
Herno Old Tom – Sweden Lemon slice	8.00
Herno Juniper Cask – Sweden Orange zest, juniper berries	9.00

USA

Deaths Door – USA	7.00
Dehydrated apple and mint	

AUSTRALIA

Four Pillars Shiraz – Australia	6.00
Orange slice with clove	

Tonics

Fevertree Indian Tonic	2.50
Fevertree Light Tonic	2.50
Fevertree Mediterranean Tonic	2.50
Fevertree Elderflower Tonic	2.50

BOTTLE BEERS

Tsingtao 1903 5%	4.50
Alhambra Reserva 6.4%	4.50
Krombacher 4.8%	4.00

VODKA

Belvedere	6.00
Grey Goose	6.00
Reyka	7.00
Elit	7.00
Ketel One	4.00

RUM

Havana 3 year	4.00
Havana 7	5.00
Havana 21	14.00
Pyrat XO Reserve	7.00
Chairmans Reserve Spiced	5.00
AbelhaCachaca	5.00
Goslings	5.00

TEQUILA

El Jimador	5.00
Patron Anejo	8.00
Patron XO Café	6.00

BRANDY

Remy 1738	5.00
Remy XO	15.00
Hennessey Paradis	55.00
Louis XIII	120.00
Baron de Sigognac Armagnac	6.00

WHISK(E)Y

Scotch

Talisker 10	7.00
Talisker'57	9.00
Macallan 12 Year Oak Cask	7.00
Macallan Gold	7.00
Glenfiddich 12	8.00
Glenfiddich 18	9.50
Dalmore Cigar Malt	10.00
Balvenie Caribbean Cask	6.00
Johnnie Walker Black	6.00

American

Bulleit Rye	6.50
Four Roses Small Batch	5.00
Woodford Reserve	7.50
Hudson Four Grain Bourbon	7.00
Jack Daniels Single Barrel	7.50

Japanese

Yamazaki 12	14.50
Yamazaki 18	45.00
Hibiki 12	14.50
Hibiki 17	30.00

Irish

West Cork	6.00
Teeling Small Batch	6.00
Teeling Irish Whiskey	7.00

LIQUEURS

Ameretto	4.00
Aperol	4.00
Banana Liqueur	4.00
Benedictine	4.00
Black Sambuca	4.00
Campari	4.00
Chambord	4.00
Cherry Brandy	4.00
Cointreau	4.00
Crème de cassis	4.00
Drambuie	4.00
Elderflower Liqueur	4.00
Fraise	4.00
Frangelico	4.00
Grand Marnier	4.00
Kahlua	4.00
Koko Kanu	4.00
Lychee Liqueur	4.00
Maraschino Liqueur	4.00
Midori	4.00
Mozart Dark	4.00
Mozary White	4.00
Passoa	4.00
Peach Schnapps	4.00
Pear Liqueur	4.00

YU Wines by the glass*175/250ml***WHITE**

Sauvignon Blanc	6.50 / 8.00
Pinot Grigio	7.50 / 9.00

ROSE

Cotes de Provence	8.5 / 11.00
-------------------	-------------

RED

Rioja	6.50 / 8.50
Malbec	6.50 / 8.50

Non-alcoholic Cocktails

Eastern Apple Fresh with apple and mint	5.0
TukTuk Pear-lace Lime, pear and ginger beer	5.0
Fortune Cranberry Raspberry, vanilla, lemon and cranberry	5.0

Minerals

Coke	2.50
Diet Coke	2.50
Sicilian Lemonade	2.50
Lemon Tonic	2.50
Indian Tonic	2.50
Mediterranean Tonic	2.50
Elderflower Tonic	2.50
Tonic Light	2.50
Soda	2.50
Ginger Ale	2.50
Ginger Beer	2.50
Orange Juice	2.50
Pineapple juice	2.50
Cranberry juice	2.50
Lychee Juice	2.50
Apple Juice	2.50
Still Water -700ml	4.25
Sparkling Water -700ml	4.25

