

MAIN COURSES

VEGETABLES

Pak Choi, Oyster Sauce, Sesame Oil	8.50
Tofu, Muk Yui, Seasonal Vegetables Chilli, Blackbean	10.50
Stir Fried Tenderstem Broccoli Ginger, Garlic	8.50

NOODLES

Soft Noodles Shimeji Mushrooms, Beansprouts	7.00
Singapore Vermicelli Char Sui, Shrimps	12.50
Chicken Soft Noodle Low Mein Sesame Oil, Oyster Sauce	10.50

RICE

Spicy Wild Rice, Ebamame Beans, Sweetcorn, Shittake Mushrooms	6.95
Yeung Chow Fried Rice	7.50
Baby Pineapple Fried Rice	6.95
Spring Onion Egg Fried Rice	4.50
Steamed Jasmine 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.

YU

ALDERLEY EDGE

A L A C A R T E

APRIL 2018

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 Black Tiger King Prawn, Shittake Mushroom, Glass Noodles, Muk Yui, Tofu	6.50
Frothy Chicken & Sweetcorn Soup Scorched Corn, Chicken Dumpling	6.50
Vegetable Chive Wonton Seaweed Soup	6.50

TRADITIONAL SMALL EATS

Vegetable Spring Rolls	5.95
Chicken, Ginger, Shittake Mushroom Crispy Dumpling, Sweet Chilli	7.50
Honey Coated Spicy Chicken wrapped in Bamboo Leaves	7.50
Crispy Duck Rolls	7.50
Cantonese Sweet Glazed Loin Ribs	8.95
Salt and Pepper Loin Ribs	8.95
Wild Mushrooms, Chilli, Garlic Crispy Rice Noodle	6.95

STEAMED DIM SUM Please allow 10 minutes

Pork Sui Mai, Kai Lan	6.50
Lobster King Prawn Lychee Har Kau	7.50
XO King Prawn Har Kau	6.95
Chicken Black Truffle Sui Mai	7.95
Vegetable Chinese Chives Gyoza	6.50

FISH SMALL EATS

King Prawn Lobster Wonton Sweet Chilli Lime	12.50
King Prawn Sesame Toast	10.50
Wok Seared King Scallop, Salt and Pepper, Wild Mushrooms	13.50
Chilli Salt and Pepper Squid	8.95
Crispy Panko Black Cod Bites Wasabi Mayonnaise	9.95

M A I N C O U R S E S

DUCK

Victor Yu's Deconstructed Confit Duck Leg and Pancakes Spring Onion, Cucumber Yuzu, Hoi Sin	28.00
Stir Fried Duck Honey, Satay	23.50
Smoked Royal Peking Duck Pancakes, Spring Onion, Ginger, Plum Jam	32.00

BEEF

Wagyu Beef Fillet Sweet Soya 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 Grainfed Ribeye Hoi Sin, Chilli Bean	31.00
Fillet Steak Cantonese Caramelised Fruity Sauce	26.00
Crispy Shredded Fillet Steak Chilli, Garlic	26.00

CHICKEN

Sweet and Sour Chicken	15.50
Crispy Shredded Chicken Chilli, Garlic	15.50
Stir Fried Chicken Chinese Seasonal Greens, Ginger, Basil	16.50
Smoked Corn Fed Chicken Ginger, Spring Onion, Truffle Oil	19.95

LAMB

Honey Soya Glazed Lamb Cutlet	23.00
Mongolian Spiced Wok Seared Lamb Loin Baby Leek, Chilli, Coriander	21.50

FISH

Champagne Miso Black Cod	32.50
Steamed Fillet of Sea Bass Ginger, Spring Onion	24.00
Roasted Monkfish Lemongrass, Coriander, Chilli	24.00

SEAFOOD

Lobster, Ginger, Spring Onion Low Mein	31.50
Salt and Pepper Lobster, Asparagus Chilli, Garlic	31.50
XO Tiger King Prawns Okra, Wild Mushrooms	23.50
Sweet and Sour King Prawns	23.50
Stir Fried King Prawn Blackened Baby Leek, Spring Onion, Ginger	23.50

PORK

Honey Roasted Char Sui Pork Seasonal Greens, Asian Pickles	18.00
Slow Cooked Belly Pork Miu Choy, Yellow Chilli Bean, Crackling	19.50
Crispy Shredded Pork Szechuan Chilli Bean, Soya	15.50