

MAIN COURSES

VEGETABLES

Pak Choi, Garlic, Chilli, 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
Vegetarian Singapore Vermicelli	10.50
King Prawn Ho Fan Rice Noodle	12.50

RICE

Spicy Wild Rice, Edamame 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

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

Our new Head Chef Krzysztof Borowiak has spent time with executive chef Victor Yu on this new menu taking it to the next level, 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.

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

SEPTEMBER 2018

SUSHI BY YU

Flamed Wagyu Beef Nigiri 14.00 Asparagus and Avocado Seaweed Rolls (v) 12.00

Seafood Sushi Platter 29.50 Tamago Omelette Nigiri (v) 6.50
Seabass Nigiri, Red Snapper Temari, Tuna Temari,
Prawn Nigiri, Tuna Sashimi, Chalk Stream Trout Sashimi,
Jellyfish and Asian Pickles Japanese Wakkame Seaweed Salad (v) 4.50

SOUPS

Hot and Sour Soup 6.50
Black Tiger King Prawn, Shittake Mushroom,
Glass Noodles, Muk Yui, Tofu

Frothy Chicken & Sweetcorn Soup 6.95
Scorched Corn, Chicken & Truffle Dumpling

Seaweed Silk Tofu Soup 6.50

TRADITIONAL SMALL EATS

Honey Coated Spicy Chicken 7.50
wrapped in Bamboo Leaves

Crispy Duck Rolls 7.50

Cantonese Sweet Glazed Loin Ribs 8.95

Salt and Pepper Loin Ribs 8.95

Wild Mushrooms, Chilli, Garlic 6.95
Crispy Rice Noodle

STEAMED DIM SUM Please allow 10 minutes

Pork Sui Mai, Crispy Crackling 6.50

XO King Prawn Har Kau 6.95

Chicken Black Truffle Sui Mai 7.95

Vegetable Chinese Chives Gyoza 6.50

Yu Dim Sum Platter - (2 pieces of each) 19.95
Har Kau, Sui Mai, Chicken Black Truffle Sui Mai

FISH SMALL EATS

King Prawn Lobster Wonton 12.50
Sweet Chilli Lime

King Prawn Sesame Toast 10.50

Chilli Salt and Pepper Squid 8.95

Steamed Diver King Scallop 11.50
Ginger, Spring Onion, Chilli

DUCK

Victor Yu's Crispy Aromatic 28.00
Duck Leg and Pancakes

Spring Onion, Cucumber, Yuzu, Hoi Sin

Stir Fried Duck 23.50

Honey, Satay

Thinly Sliced Smoked Goosnargh Duck 28.00

Glass Noodles, Asian Pickles, Sesame Dressing

Option to add Caviar Oscietra (30g) 85.00

*The Oscietra Sturgeon is famed for its variegated
caviar traditionally in shades of gold and pale browns,
a perfect compliment for the Goosnargh Duck*

BEEF

Wagyu Beef Fillet 69.00

Sweet Soya Lime

This dish, created by Victor Yu, won Gordon Ramsay's
best Chinese restaurant in Great Britain.

Wok Seared Grainfed Ribeye 31.00

Blackbean, Chilli

Crispy Shredded Fillet Steak 26.00

Chilli, Garlic

CHICKEN

Sweet and Sour Chicken 15.50

Crispy Shredded Chicken 15.50

Chilli, Garlic

Stir Fried Chicken 16.50

Chinese Seasonal Greens, Ginger, Basil

Smoked Corn Fed Chicken 19.95

Ginger, Spring Onion, Truffle Oil

MAIN COURSES

FISH

Champagne Miso Black Cod 32.50

Steamed Fillet of Sea Bass 24.00

Ginger, Spring Onion

Thai Roasted Chalk Stream Trout 24.00

Lemongrass, Chilli, Garlic

SEAFOOD

Lobster, Ginger, Spring Onion 31.50

Low Mein

Salt and Pepper Lobster Claw 29.50

Crispy Samphire

XO Tiger King Prawns 23.50

Okra, Wild Mushrooms

Sweet and Sour King Prawns 23.50

Stir Fried King Prawn 23.50

Blackened Baby Leek, Spring Onion, Ginger

PORK

Honey Roasted Char Sui Pork 18.00

Seasonal Greens, Asian Pickles

Slow Cooked Belly Pork 19.50

Miu Choy, Yellow Chilli Bean, Crackling

LAMB

Mongolian Spiced Wok Seared Lamb Loin 21.50

Baby Leek, Chilli, Coriander

Malaysian Lamb Curry 23.00