



## VEGETABLES

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PAK CHOI, GARLIC, CHILLI, SESAME OIL	8.50
SPICY TOFU AND AUBERGINE CASSEROLE CHILLI, BLACKBEAN	10.50
STIR FRIED TENDERSTEM BROCCOLI GINGER, GARLIC	8.50
MISO ROASTED ROMANESCO CAULIFLOWER	8.50

## NOODLES

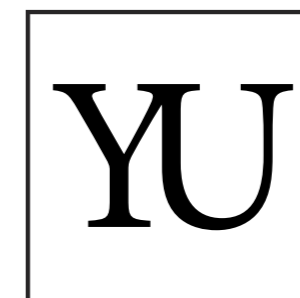
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SOFT NOODLES SPRING ONION, BEANSPROUTS	7.00
VEGETARIAN SINGAPORE VERMCELLI	10.50

## RICE

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SPICY WILD RICE, EBAMAME BEANS, SWEETCORN, SHITTAKE MUSHROOMS	6.95
SMOKED BELLY PORK FRIED RICE	7.50
SPRING ONION EGG FRIED RICE	4.50
STEAMED JASMINE RICE	4.00



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ALDERLEY EDGE

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À LA CARTE

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 SIGNATURE STARTERS

WAGYU BEEF CARPACCIO SHICHIMI, CURED DUCK EGG YOLK	14.00
TUNA TARTARE SPRING ONION, PONZU	12.50
FRESH WATER KING PRAWN CHILLIBEAN	9.50

## 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 & TRUFFLE DUMPLING	6.95

## STEAMED DIM SUM

PLEASE ALLOW 10 MINUTES

PORK SUI MAI, CRISPY CRACKLING	6.50
XO KING PRAWN HAR KAU	6.95
CHICKEN BLACK TRUE SUI MAI	7.95
VEGETABLE CHINESE CHIVES GYOZA	6.50
YU DIM SUM PLATTER HAR KAU, SUI MAI, CHICKEN BLACK TRUFFLE SUI MAI	(2 PIECES OF EACH) 19.95

## TRADITIONAL SMALL EATS

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	7.50
CHAR SUI PUFF PASTRY	7.50
STIR FRIED AUBERGINE AND OKRA SZECHUAN CHILLIBEAN	6.95
WAGYU BEEF AND ASPARAGUS SPRING ROLL	8.50

## FISH SMALL EATS

KING PRAWN SESAME TOAST	10.50
CHILLI SALT AND PEPPER SQUID	8.95
SALT AND PEPPER SCALLOPS OKRA, ASPARAGUS	11.50

## DUCK

VICTOR YU'S CRISPY AROMATIC DUCK LEG AND PANCAKES SPRING ONION, CUCUMBER, YUZU, HOI SIN	28.00
STIR FRIED DUCK	23.50
SMOKED GOOSNARGH DUCK BABY GEM LETTUCE, SATAY	28.00

## BEEF

WAGYU BEEF FILLET SWEET SOYA LIME <i>THIS DISH, CREATED BY VICTOR YU, WON GORDON RAMSAY'S BEST CHINESE RESTAURANT IN GREAT BRITAIN.</i>	69.00
CHEF KRZYSZTOFS MODERN TWIST ON BEEF AND TOMATO WOK SEARED GRAINFED RIBEYE, SEASONAL TOMATOES	31.00
CRISPY SHREDDED FILLET STEAK CHILLI, GARLIC	26.00

## CHICKEN

SWEET AND SOUR CHICKEN	15.50
CRISPY SHREDDED CHICKEN CHILLI, GARLIC	15.50
SALT AND PEPPER CHICKEN HONEY ROASTED CASHEW NUTS	16.50
SMOKED CORN FED CHICKEN GINGER, SPRING ONION, TRUFFLE OIL	19.95

## FISH

CHAMPAGNE MISO BLACK COD	32.50
STEAMED FILLET OF SEABASS BLACKBEAN, CHILLI	24.00
THAI ROASTED SALMON LEMONGRASS, CHILLI, GARLIC	24.00

## SEAFOOD

LOBSTER, GINGER, SPRING ONION LOW MEIN	31.50
SALT AND PEPPER LOBSTER CLAW CRISPY SAMPHIRE	29.50
XO TIGER KING PRAWNS OKRA, WILD MUSHROOMS	23.50
LAKSA KING PRAWN CURRY	23.50
KING PRAWN HO FAN RICE NOODLE	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

## LAMB

MONGOLIAN SPICED WOK SEARED LAMB LOIN BABY LEEK, CHILLI, CORIANDER	21.50
MALAYSIAN LAMB CURRY	23.00