

MAIN COURSES

VEGETABLE DISHES

Steamed pakchoi with oyster sauce	7.95
Stir fried asparagus & tender stem broccoli <i>Ginger and garlic</i>	7.95
Seasonal vegetable curry (G)	9.95

SIDE ORDERS

Steamed rice	4.00
Egg fried rice	4.50
Pineapple Fried Rice	4.50
Soft noodles (G) <i>With beansprouts and spring onions</i>	5.50
Yeung chow egg fried rice <i>With char sui, chicken and shrimps</i>	5.50
Crispy sweet potato wedges, garlic, Chinese five spice	5.95
Salt and Pepper chips, chilli and garlic <i>Triple cooked in duck fat</i>	5.95
Singapore vermicelli (GN) <i>Spicy rice noodle stir fried with shrimps, beansprouts, spring onion, chili</i>	10.50

YU & YOU™
RESTAURANT AND BAR

(G) = Gluten (N) = Nuts. Please speak to your server regarding any questions.
Allergies - Customers are advised to inform our staff of any food allergies prior to ordering.
All dishes may contain traces of nuts. If you would like to know any ingredients in particular dishes please ask your server.

A discretionary 10% service charge will be added to your bill.

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A LA CARTE

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Yu and You 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 enjoyed creating them.

CHEFS BANQUET MENU

Why not have a bespoke banquet created for you?
Minimum of 4 people - Price starts at £40 per person.

SOUPS

Sliced chicken and sweetcorn soup	5.95
Spicy hot and sour soup (G) <i>Sliced char sui, shrimps, mukyui and tofu</i>	5.95
Vegetable Wonton Dumpling, Noodle Miso Soup (G)	5.95

DIM SUM CHOICE

Please allow 15 minutes

Vegetable Gaozi (G)	6.95
Wok seared war tip (G)	6.95
Sui mai (G)	6.95
Har kau (G)	6.95
Chicken sui mai (G)	6.95
Char Sui Pork, Cheung Fun (G)	6.95

SMALL EATS

Wok seared salt and pepper king scallops with asparagus and oyster mushrooms	12.50
Crispy squid <i>Tossed in the wok with chilli and garlic on a bed of cucumber and sweet chilli sauce</i>	6.95
Crispy panko (Japanese breadcrumb) (G) King prawns <i>Served with sweet chili sauce</i>	10.50
Sesame prawn toast (G) accompanied with seaweed	7.50
Spicy honey coated chicken (GN) wrapped in bamboo leaves	7.50
Crispy aromatic duck spring rolls (G)	7.50
Salt and pepper ribs	8.50
Peking Style spare ribs	8.50
Salt and Pepper oyster mushrooms	6.95
Chicken spring rolls (G)	6.50
Salt and pepper chilli chicken wings	8.50

BEEF DISHES

Wok seared 8oz Wagyu beef (G) with sweet soya, lime, garlic and ginger <i>The dish that won us the best Chinese against Kai in Mayfair on Gordon Ramsay's Best Restaurant. The meat from wagyu cattle is known worldwide for its marbling characteristics, with great quality through a naturally enhanced flavour, tenderness and juiciness. The highly prized beef is known for its rich flavour and it's arguably the finest beef in the world.</i>	65.00
Wok seared 8oz USA ribeye steak (GN) with honey glazed satay <i>The ribeye is grain fed and matured for 21 days making the meat full of flavour</i>	29.50
Fillet steak Cantonese <i>Stir fried with onions in a sweet Cantonese sauce served on a sizzling hot plate</i>	22.50
Crispy shredded steak chilli	22.50
POULTRY DISHES	
Charlie's Yu's chicken curry (G) <i>As one of Charlie's oldest recipes this curry base is infused over 12 hours with sixteen different herbs and spices.</i>	13.50
Sweet and sour chicken	13.50
Wok fried Salt and pepper chicken (N) <i>Oyster mushroom and cashew nuts</i>	13.50
Tai Po Crispy chilli chicken	13.50
PORK DISHES	
Honey roasted char sui pork <i>The classic Chinese barbeque flavour pork served with rose pickled sweet ginger</i>	13.50
Sweet and sour pork	13.50
Stir fried char sui, pickled rose ginger and pineapple	13.50

DUCK DISHES

Crispy Duck Pancakes (G) <i>Half aromatic duck served with leeks, cucumber and hoi sin sauce</i>	26.00
Cantonese style roast Duck Yuzu (G) treacle soya <i>Pak choi, pickled ginger</i>	21.00
Stir Fried Duck Honey glazed satay	21.00
Stir Fried Duck, baby pineapple (GN)	21.00

SEAFOOD DISHES

Steamed fillet of seabass (G) <i>Ginger, spring onion, light seasoned soya</i>	22.50
Crispy fillet of monkfish (G) sweet chilli yuzu	22.50
Wok seared scallops, leek, ginger, chilli, soya (G)	22.50
Wok fried Half Lobster ginger (G) and spring onion with noodles	29.00

KING PRAWN DISHES

Salt and pepper chilli king prawns with oyster mushrooms	22.00
Crispy Thai style king prawns (G) sweet chilli and lime	22.00
Crispy king prawns sweet and sour	22.00
Stir fried king prawns in ginger (G) spring onion and tender stem broccoli	22.00

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