

YU & YOU™

RESTAURANT AND BAR

Allergies - Customers are advised to inform our staff of any food allergies prior to ordering.
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.

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.

BESPOKE MENU

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

SOUPS

Sliced chicken and sweetcorn soup	5.95
Spicy hot and sour soup <i>Sliced char sui, shrimps, mukyui and tofu</i>	5.95
Pak choi, Japanese silk tofu and glass noodle miso soup	5.95

DIM SUM CHOICE

Please allow 15 minutes

Vegetable Gaozi	6.95
Wok seared war tip	6.95
Sui mai	6.95
Har kau	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>	7.50
Crispy panko (Japanese breadcrumb) King prawns <i>Served with sweet chili sauce</i>	10.50
Sesame prawn toast accompanied with seaweed	7.50
Spicy honey coated chicken wrapped in bamboo leaves	7.50
Crispy king prawn wonton	8.50
Crispy aromatic duck spring rolls	7.50
Vegetable spring rolls	5.50
Salt and pepper ribs	8.50
Peking Style spare ribs	8.50
Salt and pepper tofu with oyster mushrooms	6.95

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MAIN COURSES

BEEF DISHES

Wok seared 8oz Wagyu beef 65.00
with sweet soya, lime, garlic and ginger
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.

Wok seared 8oz USA ribeye steak 29.50
with honey glazed satay
The ribeye is grain fed and matured for 21 days making the meat full of flavour

Fillet steak Cantonese 22.50
Stir fried with onions in a sweet Cantonese sauce served on a sizzling hot plate

Crispy shredded steak chilli 22.50

POULTRY DISHES

Charlie's Yu's chicken curry 13.50
As one of Charlie's oldest recipes this curry base is infused over 12 hours with sixteen different herbs and spices.

Sweet and sour chicken 13.50

Wok fried Salt and pepper chicken 13.50
Oyster mushroom and cashew nuts

Tai Po Crispy chilli chicken 13.50

PORK DISHES

Honey roasted char sui pork 13.50
The classic Chinese barbeque flavour pork served with rose pickled sweet ginger

Sweet and sour pork 13.50

Stir fried char sui, chilli blackbean 13.50
with baby pakchoi

DUCK DISHES

Crispy Duck Pancakes 26.00
Half aromatic duck served with leeks, cucumber and hoi sin sauce

Cantonese style roast duck seasoned soya 21.00
Pak choi, pickled ginger

Stir Fried Duck Honey glazed satay 21.00

Wok seared duck, seasonal Chinese greens 21.00
Chilli and blackbean

SEAFOOD DISHES

Steamed fillet of seabass 22.50
Ginger, spring onion, light seasoned soya

Salt and pepper crispy fillet of monkfish 22.50
Chilli and garlic

Wok fried Half Lobster ginger 29.00
and spring onion with noodles

Seasonal market fish Market price

KING PRAWN DISHES

Salt and pepper chilli king prawns 22.00
with oyster mushrooms

Crispy Thai style king prawns, 22.00
sweet chilli and lime

Crispy king prawns sweet and sour 22.00

Stir fried king prawns in ginger 22.00
spring onion and tender stem broccoli

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MAIN COURSES

VEGETABLE DISHES

Steamed pakchoi with oyster sauce	7.95
Stir fried asparagus & tender stem broccoli <i>Ginger and garlic</i>	7.95
Stir fried Chinese seasonable greens in chilli and blackbean	8.95

SIDE ORDERS

Singapore vermicelli <i>Spicy rice noodle stir fried with shrimps, beansprouts, spring onion, chili</i>	10.50
Soft noodles <i>With beansprouts and spring onions</i>	5.50
Yeung chow egg fried rice <i>With char sui, chicken and shrimps</i>	5.50
Egg fried rice	4.50
Steamed rice	4.00
Salt and Pepper chips, chilli and garlic <i>Triple cooked in duck fat</i>	5.95

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