



Japanese Vegetable Miso Soup

Traditional Japanese miso broth infused with delicate vegetables, offering a light, comforting beginning to your culinary journey.

Prawn Crackers

Light and crispy prawn crackers, served fresh for the perfect savoury bite.

Vegetable Samosas

Golden pastry parcels filled with delicately spiced vegetables and aromatic herbs.

Vegetable Spring Rolls

Crisp hand-rolled spring rolls filled with seasoned vegetables, fried until perfectly golden.

Crab Fritters

Succulent crab fritters in a light, crisp batter with a delicate seafood finish.

Crispy Aromatic Duck

Slow-cooked duck, expertly crisped and served in the traditional style with delicate pancakes, fresh cucumber, onion ribbons and rich Hoisin sauce, allowing you to create your own perfect wrap.

Chicken Kung Pao

Tender chicken stir-fried with colourful vegetables in a bold, mildly spicy Kung Pao sauce.

Lemon Chicken

Golden fried chicken finished with a silky, citrus-infused lemon glaze.

Black Pepper Beef with Asian Vegetables

Succulent strips of beef wok-tossed with crisp seasonal Asian vegetables in a robust peppery sauce.

Beef Teriyaki

Velvety beef glazed in a rich Japanese teriyaki sauce with subtle notes of soy and sweetness.

Roasted Pork Belly with Chinese Sauce

Slow-roasted pork belly with crisp crackling, coated in a rich traditional Chinese-style glaze.

Pork with Chilli Bean Sauce

Tender pork stir-fried in a savoury chilli bean sauce with balanced heat and deep umami flavours.

Mussels & Fish with Sa Cha Sauce

Fresh mussels and delicate fish gently cooked in an aromatic Taiwanese-style Sa Cha sauce.

Fish with Ginger Oyster Sauce

Flaky fish complemented by a fragrant ginger and oyster sauce.

Stir-Fried Seasonal Vegetables with Soy Sauce

A colourful medley of fresh vegetables wok-fried and lightly seasoned with premium soy sauce.

Yushan Special Egg Fried Rice

Fragrant fried rice with egg, sweet corn, green peas and a delicate finish of toasted sesame oil.

Wok-Fried Noodles

Fresh noodles tossed over high heat to achieve the perfect balance of texture and smoky wok flavour.

Steamed Aromatic Basmati Rice

Light, fluffy basmati rice, the ideal accompaniment to our signature dishes.

Sweet Temptations

Complete your dining experience with an elegant selection of our chef's handcrafted cakes and pastries, complemented by freshly prepared seasonal fruit salad, offering the perfect balance of indulgence and freshness to conclude your meal.



VEGAN



VEGETARIAN



Sweet Corn Soup

A velvety sweet corn soup delicately prepared with Asian-inspired flavours, finished with ribbons of egg and a drizzle of fragrant sesame oil.

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Vegetable Samosas

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Vegetable Spring Rolls

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Crispy Aromatic Duck

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Yellow Thai Chicken Curry

Tender chicken simmered in a fragrant yellow Thai curry enriched with coconut cream and aromatic spices.

Korean-Style Chicken Wings

Sticky chicken wings coated in a glossy Korean-style glaze, balancing sweet, savoury and gentle chilli notes.

Beef in Oyster Sauce with Bamboo Shoots

Tender strips of beef wok-fried with crisp bamboo shoots in a rich and savoury oyster sauce.

Beef with Black Bean Sauce

Succulent beef stir-fried with colourful peppers in a robust fermented black bean sauce.

Pork Spare Ribs with Red Hot Chilli Sauce

Slow-cooked pork spare ribs coated in a bold, fiery chilli sauce with a perfect balance of sweetness and spice.

Sweet & Sour Pork

Crispy pork tossed in a vibrant sweet and sour sauce for a timeless Asian favourite.

Calamari in Thai Red Curry Sauce

Tender calamari gently cooked in a fragrant Thai red curry infused with coconut and fresh herbs.

Fish with Spring Onions & Dark Soy Sauce

Delicate fish finished with fragrant spring onions and a rich dark soy glaze.

Stir-Fried Seasonal Vegetables with Soy Sauce

A colourful medley of fresh vegetables wok-fried and lightly seasoned with premium soy sauce.

Yushan Special Egg Fried Rice

Fragrant fried rice with egg, sweet corn, green peas and a delicate finish of toasted sesame oil.

Wok-Fried Noodles

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