

# YINGHÉ

Experience an unparalleled blend of authentic and modern Asian cuisine.  
Our goal is to connect you with our heritage through rich, flavourful aromas that will captivate your palate.

**£89 PER PERSON**

## SMALL PLATES

### Choose 2 per table

#### **Vietnamese Mango Salad**

Coriander, Shiso Leaf, Spring Onion,  
Lemongrass Dressing (H,VE,2,8,13)

#### **Cucumber Salad**

Carosello & Barattiere Cucumber Salad,  
Traditional Asian Dressing (H, VE, 8, 13)

#### **Hand Dived Scallop**

Mollee Curry Sauce, Shaved Coconut,  
Lime (H, 5, 7, 11)

*Add Oscietra Caviar for an  
additional £12pp*

#### **Crispy Vegetarian Spring Rolls**

Seasonal Vegetables, Glass Noodles,  
Sweet & Sour Sauce (H,VE, 3, 8, 12, 13)

#### **A5 Kagoshima Wagyu Skewer**

Glazed Wagyu Skewer, Shiso, Black Garlic  
Mayonnaise (H, 3, 6, 8, 9, 10, 11, 13)

*Additional £16pp*

## LARGE PLATES

### Choose 2 per table

#### **Char Siu Style Pork Belly**

Salt & Vinegar Pork Crackling, Chives (P, 3, 7, 8, 12, 13)

#### **Vegan Mapo Tofu**

Clear Spring Organic Tofu, Shitake Mushrooms, Sichuan Peppercorn  
(H, VE, 3, 8)

#### **Wok-Fried Prawns**

Chilli, Garlic Butter (H, 3, 4, 6, 7, 9)

#### **Dover Sole Fillets**

Miso & Yuzu Butter, Seasonal Sauté Mushroom, Pickled Ginger (H, 7, 8, 9, 13)  
*Additional £12pp*

#### **Wok-Fried Beef**

Ginger, Onion, Black Pepper Sauce (H, 3, 4, 5, 6, 7, 8, 12)

#### **Paneer Makhani**

Paratha, Lime Pickles (H, V, 1, 9, 11, 13)

## RAW

### Choose 1 per table

#### **Spicy Tuna Tartare**

Sriracha Dressing, Sesame Seeds,  
St Ewe's Egg Yolk  
(H, 3, 6, 7, 8, 12, 13)

*Add Oscietra Caviar for an  
additional £12pp*

#### **Cured Loch Duart Salmon**

Ginger, Oyster Sauce, Keta Caviar  
(A, 5, 7, 8, 13)

#### **Dry Aged Beef Tataki**

Jeow Som Dressing, Peanuts  
& Coriander (H,2,3,7,8,12,13)

## SIDES

### Choose 1 per table

#### **Bok Choi**

Soy Truffle Dressing, Crispy Garlic (H, VE, 8, 10, 13)

#### **Traditional Japanese Potato Salad**

Bonito, Roscoff Onion, Cucumber, Salmon Roe (H, 6, 7, 8, 11, 13)  
Vegetarian option available

#### **Tenderstem Broccoli**

Shang Smoked Chilli Oil (H,VE,8,12)

## SERVED WITH

#### **Shang Egg Fried Rice**

Chinese Cabbage, Organic Eggs, Peas (V,H, 6, 8)

*Add A5 Japanese Wagyu Sirloin for an additional £20pp*

*Add Half Jersey Lobster Tail for an additional £21pp*

## DESSERTS

### Choose 1 per table

#### **Shang Sweet Selection**

#### **Peach and Rosemary Tart**

Served with Yoghurt Cream (V, H, 1, 3, 6, 9)

#### **Matcha-Misu**

Matcha-Infused Ladyfingers, Organic Mascarpone (H,V, 3, 6, 9)

#### **Profiteroles**

Hazelnut Praline, Bergamot, Green Shiso (H, 1, 3, 6, 7, 9)

Or

#### **Sticky Toffee Pudding**

Burnt Pineapple and Ginger Ice Cream, Toffee Caramel (V, H, 3, 6, 9)

Or

#### **Exotic Pavlova**

Mango, Kaffir Lime, Sticky Rice Ice Cream (VE, H, 12)

The following dishes are suitable for: (V)Vegetarians (H) Halal. The following dishes contain: (P) Pork, (A) Alcohol, (I) Nuts, (2) Peanuts or products, (3) Gluten, (4) Crustaceans, (5)Molluscs, (6) Egg or products, (7) Fish or products, (8) Soybeans or products (9) Milk or products, (10) Celery or products, (11) Mustard or products, (12) Sesame seeds or products, (13) Sulphur dioxide or products, (14) Lupin

## VIETNAMESE MENU

CRAFTED BY CHEF VU VAN DANG

Discover the bold, vibrant flavours of Vietnam with a summer menu inspired by heritage. Each dish celebrates seasonal ingredients, smoky spices, and refreshing tropical notes.

*Enjoy these seasonal dishes as part of the Yinghè set menu.*

### SMALL PLATES

#### Grilled Vietnamese Pork Rolls

Minced Pork, Garlic, Shallot, Lemongrass Wrapped in Betel Leaf  
Served with Homemade Fish Sauce (P, 2, 7, 13)

#### Rau Muống

Dry-Aged Beef Fillet and Vietnamese Mint (H, 5, 6, 7, 8, 11)

*Additional £12pp*

#### Organic Aubergine

Spicy Soya, Peanut, Spring Onion and Szechuan Pepper (H, VE, 2, 8, 12, 13)

### LARGE PLATES

#### Grilled Five Spice Lamb Cutlets

Sautéed Seasonal Vegetables, Plum Ginger Sauce (H, 3, 5, 7, 8, 12, 13)

*Additional £15pp*

#### Wok-fried Spicy Seabass

Onion, Chilli and Dill (H, 3, 4, 5, 6, 7, 8, 12)

### SIDE

#### Shang Beef Fried Rice

Mustard Pickle, Crispy Shallot (H, 3, 5, 6, 7, 11)

*Additional £9pp*

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## SOMMELIER SELECTION BY THE GLASS


### CHAMPAGNE

Veuve Clicquot, Yellow Label, Brut, NV 

£25



Louis Roederer, 2016



£35

Bollinger, Special Cuveé, Brut, NV 

£33

### WHITE WINE

Gewurtztraminer Classic, Hugel, Alsace, France (Off-Dry), 2019/2022   £15

Domaine Ott, Clos Mireille, AOC Côtes de Provence,   France, 2021 (Coravin) £24

Bourgogne Blanc Cuvee Des Ormes, Sylvian Dussort 2022

£25

### ROSE WINE

By Ott Provence, France, 2023

£16



Domaines Ott, 'Clos Mireille', AOC Côtes de Provence, France, 2022 (Coravin)

£21

### RED WINE

Malbec, Hunuc Reserva, Argentina, 2021

£12

Pinot Noir, Gérard Bertrand, Domaine de L'Aigle IGP,   Languedoc, France, 2022 £18

Marques De Murrieta Reserva D.O.C. Rioja Spain

£31



Vegan Friendly

From producer practicing sustainable/organic/biodynamic viticulture

All prices are inclusive of 20% VAT. A discretionary 15% service charge will be added to your bill.