



Yü at The Regent

## CHAMPAGNE

Glass (6 oz.)      Bottle

Moët et Chandon, Brut Imperial	\$135.00	\$690.00
Roederer Estate, Anderson Valley, Brut	\$100.00	\$500.00

## WHITE WINES

### LOIRE

Muscadet, Jean Douillard 1996	\$70.00	\$320.00
Sancerre, Comte Lafond 1996	\$125.00	\$550.00
Pouilly-Fume, Ladoucette 1996		\$580.00

### BORDEAUX

Chateau Bonnet, Entre-Deux-Mers 1997	\$70.00	\$320.00
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### BURGUNDY

Petit Chablis, Albert Bichot 1996	\$70.00	\$320.00
Chablis, Antonin Rodet 1995		\$400.00
Chablis Premier Cru, Mont de Milieu, Dom. Simonnet 1996	\$110.00	\$490.00
Meursault, Louis Latour 1996	\$145.00	\$660.00
Saint Aubin Premier Cru, Chartron & Trebuchet 1994		\$660.00
Puligny-Montrachet, Les Champs Gains, Olivier Leflaive 1993	\$170.00	\$780.00
Pouilly-Fuisse, Charles Bernard 1996	\$105.00	\$470.00
Macon Villages, Joseph Drouhin 1997		\$320.00

### ALSACE

Riesling d'Alsace, Hugel 1994	\$75.00	\$350.00
Gewurztraminer, Trimbach 1995		\$410.00

### ITALY

Pinot Grigio, Premiovini 1997	\$70.00	\$320.00
Soave, Classico Superiore, Anselmi 1997	\$70.00	\$320.00

### CALIFORNIA

Chardonnay, Vintner's Reserve, Kendall-Jackson 1997	\$100.00	\$450.00
Fume Blanc, Napa Valley, Robert Mondavi 1996		\$350.00
Sauvignon Blanc, North Yuba, Renaissance 1997	\$65.00	\$280.00

## RED WINES

### LOIRE

Sancerre Rouge, Comte Lafond 1996	\$110.00	\$490.00
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### BURGUNDY

Fleurie, Domaine des Quatre Vents, Georges Duboeuf 1997	\$85.00	\$390.00
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## SOMMELIER SELECTION

*"\$120.00 for 3 wines (4 oz/glass) to compare and contrast in white or red"*

### WHITE

Riesling d'Alsace, Hugel 1994 (Riesling)
Chardonnay Ardeche, Louis Latour 1997 (Chardonnay)
Chateau Bonnet 1997 (Sauvignon Blanc)

### RED

Beaujolais Villages, Georges Duboeuf 1997 (Gamay)
Cabernet Sauvignon, Victoria, Mitchelton 1995 (Cabernet Sauvignon)
Scassino, Chianti, Terra Bianca 1995 (Sangiovese)

Plus 10% Service Charge



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### OYSTERS

Belon 0000 (France)	\$65.00 per oyster	New Zealand	\$26.00 per oyster
Fine de Claire No 1 (France)	\$30.00 per oyster	Pacific (Canada)	\$29.00 per oyster
Sydney Rock (Australia)	\$30.00 per oyster	Irish (Ireland)	\$22.00 per oyster

On the half shell on ice

Rockefeller • with sautéed field Mushrooms • with XO sauce • Glazed with Champagne sauce • Kilpatrick

*Due to seasonality of Oysters we apologize if your selection is not available*

### APPETIZERS

#### The Regent Seafood Platter

Small (for 2 persons) \$680.00	Medium (for 4 persons) \$1,300.00	Large (for 6 persons) \$1,750.00
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Deepfried Seafood Basket \$170.00

Yü's Crayfish Cocktail \$120.00

Mediterranean Roasted Baby Octopus Salad  
with Green Asparagus \$160.00

Sautéed Jumping Shrimps  
with Chilli and Pepper (130g) \$120.00

Braised Boston Lobster Salad  
with Balsamic-Crustacean Dressing \$210.00

Fresh Garden Salad  
Tossed with your choice of Dressing \$90.00

Caesar Salad  
served with seared Scallops \$175.00

### SOUPS

Seafood Ravioli in Crab Bouillon \$85.00	Double Boiled Yunnan Ham Broth with Shark's Fin \$90.00
Spicy Roasted Sweet Corn and Rock Crab Chowder \$75.00	Lobster Bisque \$90.00

### MAIN COURSES

Barbecued Boston Lobster with Grilled Vegetables \$330.00	Sautéed Fusilli Pasta with Balsamic Jus tossed with New Zealand Mussels and Manila Clams \$180.00
Grilled Coho Salmon Fillet on creamy Orzo Pasta-Spinach Ragout and semi-dried Tomato Tapenade \$240.00	Potato Crusted Monkfish Medallion and Lobster Sauce \$220.00
Wok-Fried Red Crab with Ginger and Scallions \$190.00	Poached Shrimp Wonton with Dungeness Crabmeat and Watercress Cream \$195.00
Braised South African Abalone on Angel Hair Pasta \$360.00	Tandoori Grilled Tiger Prawn Brochette on Oriental Risotto \$210.00
Grilled Onion-Pepper Marinated Tuna Steak \$220.00	Asian Herb Gratinated Coral Trout on Ginger-Lemongrass Sauce \$205.00

### YÜ CLASSICS

Yü Paella \$230.00

South China Sea Basket \$400.00  
*(Baby Lobster, Prawns, Jumping Shrimps, Abalone, Mussels, Clams)*

Sautéed Boston Lobster  
with Black Beans and Fine Noodles \$330.00

Yü's Seafood Hot Pot  
*(Please ask your waiter for details)*

### LIVE FISH & SEAFOOD

*Our fish are jet-fresh from the world's purest and clearest seas and are housed in high tech purified salt water tanks, before being prepared to your liking.*

*or*

*Lets us prepare your Favourite Seafood all at market price  
steamed • poached in our bouillon pot • grilled*

Jumping Shrimps	Boston Lobster	Spiny Lobster
Rock Lobster	Cherrystone Clams	Yabbies
King or Tiger Prawns	Green or Red Crab	Baby Abalone

*All hot main courses are served with your choice of fresh market vegetables and steamed rice • fried rice • wild rice • parsley potatoes*

### DESSERT

Iced Soufflé YÜ \$65.00	Homemade Cream Cheese Cake served with Hot Cherries \$70.00	Gratinated Mango Crêpe \$69.00
Traditional Tiramisu \$60.00	Fresh Seasonal Fruit served with Calamansi Sherbet \$72.00	Chocolate Mousse Mille-Feuille \$78.00
Chef's Dessert Sampler \$88.00		Clementine Terrine with Walnut Ice Cream and Sabayon \$72.00

Plus 10% Service Charge

*We are delighted to offer our unique Yü items for purchase*

*Please note that a Vegetarian Menu is available. Please ask your waiter for further details.*

