

# Yuet Ben Takeaway Menu 2017

## Soup

3. Traditional Wonton	4.40
4. Traditional Chinese Dumplings with Seaweed	4.40
5. Crabmeat and Sweetcorn	3.30
6. Chicken and Sweetcorn	3.30
7. Scallop, Bamboo and Chinese Mushroom	4.70
8. Spicy Lamb and Cucumber	4.00
9. Hot and Sour	4.00
1. Rainbow Beancurd Soup (tofu, Chinese mushroom and carrots) (V)	3.30
2. Vegetarian Hot and Sour (V)	3.30

## Starters

15. Gon-Bay-Chon (Seaweed) (V)	3.50
Vietnamese Style Prawn Crackers	2.70
12. Salt and Pepper Chicken Wings (6)	5.20
14. Mongolian Style Chicken Wings (6)	5.20
26. Crispy Spring Rolls with Sweet and Sour Dip (6)	5.00
27. Crispy Shrimp Rolls with Sweet and Sour Dip (6)	5.00
28. Chicken in Satay Sauce on Skewers (4)	5.30
29. Fillet Steak in Satay Sauce on Skewers (4)	5.50
30. Deep Fried Squid in Batter with Sweet and Sour Dip	5.50
31. Spicy Salt and Pepper Battered Squid	5.70
32. Beijing Style Pan-Fried Pork Dumplings (6)	4.80
33. Sesame Prawn Toast	5.00
34. Deep Fried Scallops in Batter with Sweet and Sour Dip (6)	5.50
21. Barbecued Spare Pork Ribs	7.00
19. Spare Pork Ribs in BBQ Sauce	7.30
20. Spare Pork Ribs Mongolian	7.30
22. Glazed Char Siu Pork Ribs	7.00
23. Salt and Pepper Lamb Ribs	7.30
24. Salt and Pepper Pork Ribs	7.30
16. Spicy Salt and Pepper Aubergines (V)	5.30
Spicy Salt and Pepper Courgettes (V)	5.30
18. Deep Fried Battered Mushrooms with Sweet and Sour Dip (V)	4.00
17. Deep Fried Asparagus with Sweet and Sour Dip (V)	4.00
25. Vegetarian Crispy Spring Rolls with Sweet and Sour Dip (V)	4.70

## Perfect for Sharing

Vegetarian Platter (V) (Fried Mushrooms in Batter, Battered Asparagus, Vegetarian Spring Rolls and Seaweed)	8.90			
10. Hot Platter (Manchurian Style Chicken Wings, Yuet Ben Style Pork Ribs, Crispy Spring Rolls)	9.50			
11. Seafood Platter (Battered Squid, Fried Scallops in Batter, Crispy Shrimp Rolls, Sesame Prawn Toast and Seaweed)	13.50			
35. Aromatic Crispy Lamb with Pancakes	For two	9.00		
Northern Style Aromatic Crispy Duck and Pancakes	37. Quarter	9.00	38. Half	16.90
36. Vegetarian Crispy Duck and Pancakes (V)	For Two	7.50		

Extra Pancakes or Garnish for 1.20

### **Seafood Dishes**

77. Crispy King Prawn in Northern Style Sweet Chilli Sauce	10.00
78. Crispy King Prawn in Salt and Pepper Garlic Seasoning	10.50
79. Crispy King Prawn in Southern Style Sweet and Sour Sauce	10.20
80. Crispy King Prawn in Shandong Style Sauce	10.20
81. King Prawn in Traditional Blackbean Sauce	10.80
T7. King Prawn in Spicy Sichuan Style Peppercorn Sauce	11.90
87. King Prawn, Scallop and Monkfish with Garlic and Spring Onion	13.80
Hong Kong Style King Prawn Curry	9.90
T8. Sizzling King Prawn in Mongolian Style Sauce	11.50
84. Salmon in Salt and Pepper Garlic Seasoning	9.40
85. Salmon in Shandong Style Sauce	9.70
89. Filleted Sea Bass in Shanghainese Sweet and Sour Sauce	10.40
91. Filleted Sea Bass in Hong Shao Red Wine and Mushroom Sauce	10.40
92. Filleted Sea Bass in Traditional Chilli Blackbean Sauce	10.40
90. Steamed Fillet of Sea Bass with Ginger, Spring Onions and Chinese Mushroom	10.50
T5. Sizzling Monkfish Fillets in Shandong Style Sauce	13.90
86. Singapore Style Rice Vermicelli with Shrimp, Char Siu Glazed Pork and Vegetables	8.70
88. Stir Fried Egg Noodles with King Prawn, Scallop, Monkfish and Vegetables	14.50

### **Lamb and Crispy Pork Dishes**

64. Crispy Lamb in Tibetan Style Sauce	7.40
65. Julienne Lamb with Garlic and Leeks	7.40
67. Julienne Lamb in Beijing Style Broadbean Sauce	7.40
66. Julienne Lamb in Manchurian Style Cumin and Chilli Marinade	7.40
68. Julienne Lamb in Sichuan Style Peppercorn Sauce	7.40
60. Pork in Northern Style Sweet and Sour Sauce	7.30
61. Pork in Southern Style Sweet and Sour Sauce	7.30
62. Pork in Spicy Shandong Style Sauce	7.30
63. Pork in Spicy Mongolian Style Sauce	7.30

### **Beef and Fillet Steak Dishes**

71. Beef in Manchurian Style Cumin and Chilli Marinade	7.90
74. Beef in Shinjiang Style Chilli Satay Sauce	7.90
70. Beef in Spicy Sichuan Peppercorn Sauce	7.90
72. Beef in Beijing Style Broadbean Sauce	7.90
Hong Kong Style Beef Curry	8.00
Stir Fried Egg Noodles with Beef and Vegetables	8.20
T1. Sizzling Crispy Fillet Steak in Mongolian Sauce	13.90
T2. Sizzling Fillet Steak in Traditional Chilli Blackbean Sauce	13.90
T3. Sizzling Hainan Style Fillet Steak with Ginger and Spring Onion	13.90
T4. Sizzling Crispy Fillet Steak in Shandong Style Sauce	13.90

## **Poultry Dishes**

39. Spicy Duck in Mongolian Style Sauce	7.30
41. Spicy Duck in Shandong Style Sauce	7.30
43. Chicken in Spicy Sichuan Peppercorn Sauce	7.30
45. Chicken in Guangdong Style Lemon Sauce	7.50
47. Chicken in Shinjiang Style Chilli Satay Sauce	7.30
58. Chicken in Southern Style Sweet and Sour Sauce	7.30
49. Chicken in Northern Style Sweet and Sour Sauce	7.30
50. Chicken in Traditional Style Blackbean Sauce	7.30
51. Chicken in Salt and Pepper Garlic Seasoning	7.80
53. Chicken in Guangdong Style Yellowbean Sauce	7.40
54. Chicken in Spicy Shandong Style Sauce	7.40
55. Chicken in Spicy Mongolian Style Sauce	7.30
Hong Kong Style Chicken Curry	7.70
59. Stir Fried Chicken and Egg Noodles with Beansprouts, Garlic and Spring Onion	8.00

## **Vegetarian Dishes**

95. Tofu in Spicy Shandong Style Sauce	6.50
96. Tofu in Guangdong Style Yellowbean Sauce	6.50
98. Tofu in Beijing Style Broadbean Sauce	6.50
99. Tofu in Spicy Sichuan Style Peppercorn Sauce	6.50
100. Tofu in Salt and Pepper Garlic Seasoning	6.70
101. Tofu in Southern Style Sweet and Sour Sauce	6.50
102. Stir Fried Beansprouts with Garlic and Spring Onion	5.30
103. Chinese Vegetables with Mushroom, Bamboo Shoots and Carrots in Garlic Sauce	5.30
104. Runner Beans in Mongolian Style Chilli Sauce	5.30
Seasonal Chinese Vegetables	6.80

## **Side Dishes**

106. Steamed Rice (V)	2.30
107. Egg Fried Rice	2.50
108. Crispy Rice in Tomato Sauce (V)	5.00
109. Yang Chao Egg Fried Rice with Shrimp, Char Siu Pork and peas	7.00
94. Stir Fried Egg Noodles with Beansprouts, Garlic and Spring Onion (V)	5.50
Chips (V)	2.80
Chips in Salt and Pepper Garlic Seasoning (V)	4.00
Vietnamese Style Prawn Crackers	2.70
Extra Sauce (Please specify)	2.00

Vegan options also available

If you require a gluten-free menu, we would be pleased to accommodate.

If you have any allergies, please inform our staff as soon as possible

# Set Dinners

## **Set Meal A for 2 people at £26 (£13 per person)**

Prawn Crackers  
Chicken & Sweetcorn Soup

Spring Rolls  
BBQ Spare Ribs (Dry)

Sweet & Sour Chicken Southern Style (Red Sauce)  
Beef Sichuan Style  
Egg Fried Rice

## **Set Meal B for 3 people at £39 (£13 per person)**

Prawn Crackers  
Chicken & Sweetcorn Soup

Spring Rolls  
BBQ Spare Ribs (Dry)  
Spicy Mongolian Chicken Wings

Chicken Sichuan Style  
Beef Curry  
Spicy Crispy Pork Shandong Style  
Egg Fried Rice

## **Set Meal C for 4 People at £52 (£13 per person)**

Prawn Crackers  
Chicken & Sweetcorn Soup

Spring Rolls  
Spare Pork Ribs in Sweet BBQ Sauce  
Salt & Pepper Chicken Wings  
Prawn Toast

Lemon Chicken  
Beef in Blackbean Sauce  
King Prawn Shandong Style  
Lamb Tibetan  
Egg Fried Rice