

# YUU @LADY HAMILTON

KITCHEN

**SHARING** We recommend 2-3 dishes per person.

**EDAMAME (v) | 3.00**

soy beans, salted or **chilli, sesame**

**GRILLED BROCCOLI (v) | 5.00**

apple & onion dressing, black pepper, shallots  
**garlic, mustard, chilli, sesame**

**GRILLED CAULIFLOWER (v) | 5.00** 

sweetcorn, jalepeño dressing, shallots,  
**garlic** chips and chives **lactose**

**CHICKEN KARAAGE | 6.00** 

banana catsup, siracha hiroshi,  
spring onion, **garlic, sesame, chilli, alcohol**

**CHICKEN WINGS | 6.00**

choice of **filipino style sticky adobo sauce** **sesame, alcohol, garlic, soy** OR **spicy carolina reaper** **chilli**,  spring onion, **garlic, sesame, alcohol, soy**

**KIMCHI FRIES (v) | 4.00**

chunky potato fries, kimchi mayo, **garlic, mustard, egg, chilli**

**BAO** All vegetarian bao can be made Vegan. Please tell your server. We recommend 1 bao per person.

**7UP BRAISED PORK BELLY | 6.00** 

bbq sauce, cucumber pickles, **garlic, sesame, wheat, soy, alcohol, chilli**

**SOY & BUTTERMILK CRISPY CHICKEN | 5.50** 

carolina reaper chilli mayo, daikon pickle, **garlic, sesame, wheat, soy, egg, chilli, alcohol, lactose**

**WAGYU | 8.00**

mustard ketchup, roasted **garlic** mayo, onion rings **wheat, mustard, egg, lactose**

**CRISPY SOFT SHELL CRAB | 6.00**

wasabi mayo, lettuce, red onion, radish pickle **wheat, egg, shellfish**

**CRISPY TOFU (v) | 5.50**

kimchi, kimchi mayo, **garlic, sesame, wheat, egg, mustard, chilli**

**PANKO JACKFRUIT (v) | 5.50**

goma ponzu dressing, red cabbage pickle, **sesame, garlic, wheat, chilli, alcohol**

**MUSHROOM (v) | 5.00**

shiitake mushrooms, hoisin mayo, carrot pickle, **garlic, sesame, wheat, egg, soy**

**CHEESY CHEESBURGER SPRING ROLLS | 7.50**

american cheese, wagyu mince, lettuce, **mustard** ketchup, onion pickles, white **sesame**. 4 pcs **garlic, lactose, wheat**

**CRISPY CABBAGE SALAD (v) | 5.00**

pomegranate, pumpkin seed, chia seed & pickle salad, apple onion dressing **sesame, garlic, chilli, mustard**

**GRILLED LAMB RIBS | 7.75**

48hr marinated gouchuan miso, bean sprout kimchi, lime. 2 pcs **sesame, alcohol, garlic, chilli, wheat**

**GRILLED CORN | 5.00**

twice-cooked corn, yuzu butter **sesame, garlic, lactose, chilli**

**MUSHROOM SKEWERS | 5.00**

portobello mushroom, goma sauce, fried shallots, chives **sesame**

**SUMMER TOFU ROLL | 5.00**

sweet **chilli** sauce **garlic**

**STEAMED RICE (v) | 2.50**

**sesame**

## BOWLS

**BRAISED PORK BELLY & RICE | 9.50** 

**sesame, wheat, soy, alcohol, chilli**

**CHICKEN KARAAGE & RICE | 8.00** 

**garlic, sesame, chilli, alcohol**

**VEGGIE BOX & RICE | 6.00**

**sesame, mustard, garlic, lactose, chilli**

**JACKFRUIT TONKATSU & RICE | 8.25**

**sesame, garlic, chilli, wheat**

## DESSERT

**MOCHI PLATE | 10.00**

min 2 people. **sesame, lactose, soy**. May contain traces of **nuts, peanuts** and **gluten**.

### ALLERGENS

Words in **red** indicate the dish **HAS** the allergen. Most of our dishes contain **chilli**. Dishes marked with this symbol  are very hot. Please inform your server if you have a **shellfish** allergy.