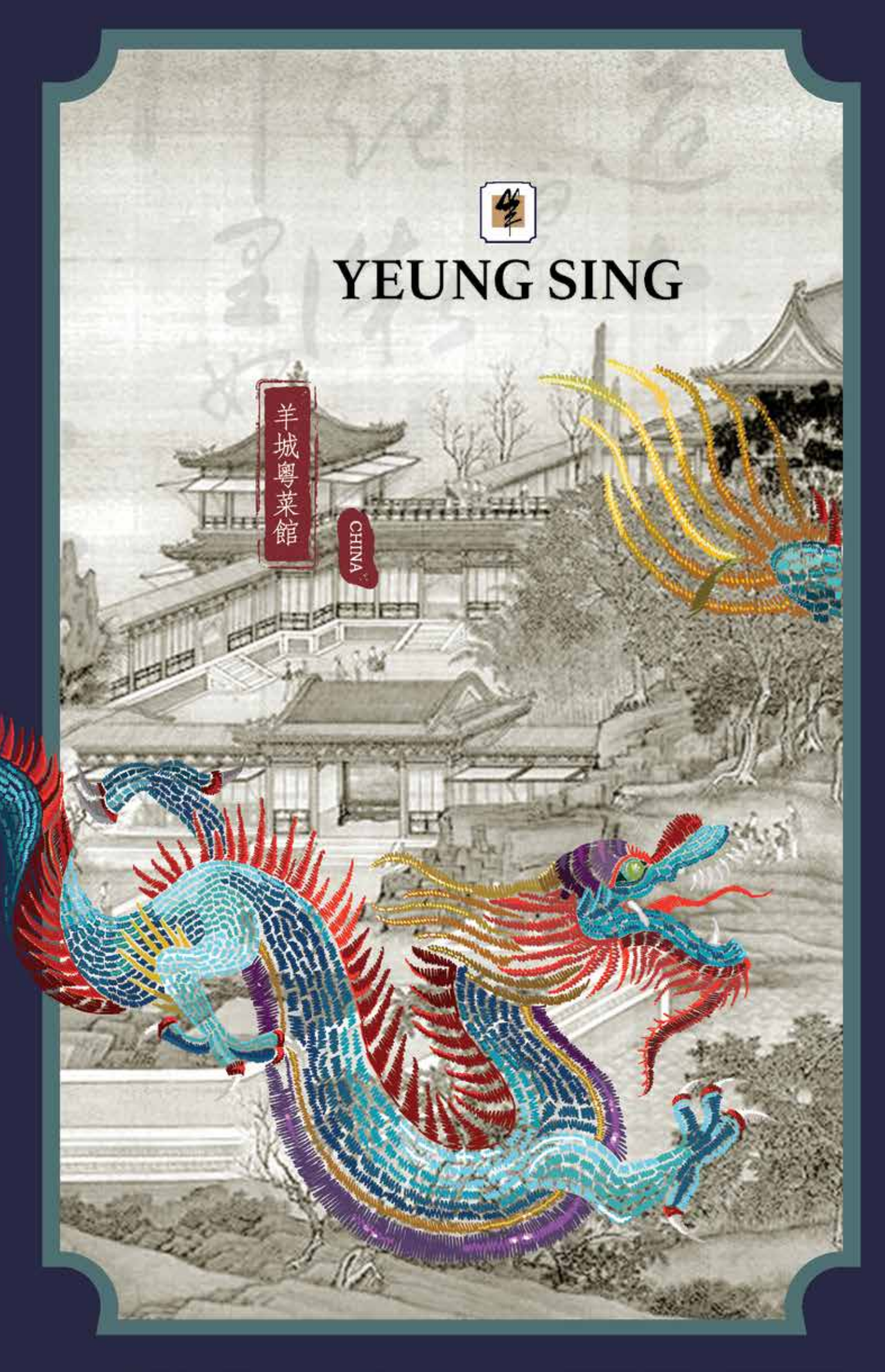
YEUNG SING

羊城粵菜館

CHINA



WELCOME

A very warm welcome from Pok U, Nigel and the whole team.

Our team will be delighted to guide you through the menu to suit your tastes, include favourite dishes, or even incorporate some new flavours and surprises. If there is anything you don't see on the menu, simply ask and we will do our best to accommodate you.

All our food is prepared and produced to a very high standard in the same kitchen. While we make extensive efforts to separate production of your food, follow all HSE guidelines and are very sensitive to specific customer needs, **traces of nuts, gluten and other foods may be present in all our dishes.**

Our dish descriptions may not include every ingredient. Every care is taken in the preparation of your food but **there may be fragments of shell or bone in our dishes.** Should you have specific dietary requirements, please ask the restaurant manager for more details before you order.

www.bingham.uk

SET MENUS

A for authentic taste of China

"A perfect light dinner for two

For two or more people @£30.85 per person

Aromatic crispy duck GF *

Our famous shredded crispy duck perfected over 30 years. Served with pancakes, baby cucumber, spring onion & Peking sauce.

Add: chef's special mixed appetisers (£6.85 per person)

Peking spare ribs, duck spring rolls, breaded king prawns, curry samosas & crispy seaweed

Sizzling chicken with green pepper & black bean sauce GF *

Sautéed king prawns in a sweet & sour sauce GF

Stir-fried mangetout, bean sprouts & broccoli with garlic GF

Egg fried rice GF **

B for beautiful meal out in Bingham

"A deeply satisfying three-course meal with prime fillet of beef"

For two or more people @£37.85 per person

Chef's special selection of mixed appetisers

Peking spare ribs, duck spring rolls, breaded king prawns, curry samosas & crispy seaweed

Finely chopped chicken served with crispy lettuce wraps GF

Finely chopped bamboo shoots, water chestnuts

Sautéed fillet of beef Cantonese style GF

Peppered king prawns in a Canton honey sauce

An authentic, slightly spicy, honey pepper sauce.

Salt & pepper cauliflower GF

Egg fried rice GF **

There is a £2 charge for any change. All the set menus include tea and coffee.

C for cause for celebration Cantonese style

"An exquisite three-course feast"

For four or more people @£39.50 per person

Chef's special selection of mixed appetisers

Peking spare ribs, duck spring rolls, breaded king prawns,
curry samosas & crispy seaweed

Aromatic crispy duck (half) GF *

Served with pancakes, baby cucumber, spring onion & Peking sauce.

Sizzling peppered fillet of beef in Canton honey sauce

Sautéed king prawns in a sweet & sour sauce GF

Macanese style curried chicken

A beautiful Chinese fusion chicken dish from Macau & Portugal. It is a lightly spiced, slightly sweet chicken curry in a fabulously rich & creamy coconut sauce.

Stir-fried baby broccoli and preserved vegetable with crispy seaweed and pine nuts GF

Egg fried rice GF **

My vegetarian menu

"A classic Cantonese dish with modern twist"

For two or more people @£32.00 per person

Chef's special selection of mixed appetisers

Peking tofu skewers, vegetarian spring rolls
salt & pepper mushrooms **
curry samosas & crispy seaweed

Vegan crispy 'duck' with pancakes

Served with pancakes, baby cucumber, spring onion & Peking sauce.

Salt & pepper cauliflower GF

Tofu with aubergine in chilli & garlic sauce

Stir-fried green bean, shimeji mushroom & lotus root in preserved olive leaf GF

Discovering this wonderful traditional Chinese sauce made from Chinese olives.

Egg fried rice GF ** or Boiled rice GF

品味

D is for delightful indulgence

For eight or more people @£33.85 per person

Chef's special selection of mixed appetisers

Peking spare ribs, duck spring rolls, breaded king prawns,
curry samosas & crispy seaweed

Add: aromatic crispy duck GF *
(£6 per person, minimum of two people)

Our famous shredded crispy duck perfected over 30 years.
Served with pancakes, baby cucumber, spring onion & Peking sauce

Classic chicken in sweet & sour sauce GF

Sautéed sliced fillet of lamb & leeks in Xinjiang spicy sauce GF

Cumin, Shaoxing rice wine & chilli make this dish popular all over China.

Sizzling fillet of beef in red wine & black pepper sauce

Sautéed king prawns in a chilli & garlic sauce

Stir-fried beansprouts mangetout & broccoli GF V

Spicy Singapore rice vermicelli noodles with mixed vegetables GF **

Egg fried rice GF **

經典名菜



Sautéed sliced fillet of lamb & leeks in Xinjiang spicy sauce

APPETISERS

- **Aromatic duck** — Quarter: £16.25 / Half: £ 31.50 / Whole: £59.50
  香酥鴨 GF *
  Our famous shredded crispy duck perfected over 30 years. Served with pancakes, cucumber, spring onion & Peking sauce

  Quater: 6 pancakes I 1/2: 12 pancakes

- **Spare ribs Peking or salt & pepper style** — 4 ribs: £9.85 / 8 ribs: £18
  召鹽骨或京都骨 GF
  This is a traditional recipe with meaty pork belly ribs marinated with mixed herbs

- **Special mixed appetiser** — £11.85pp
  雜錦拼盤
  For a minimum of 2 persons. Traditional Cantonese taster platter – Peking spare ribs, duck spring rolls, chicken wonton, breaded king prawns, curry samosas, crispy seaweed & sweet chilli sauce

- **Steamed Jumbo king prawns (8pc)** — £16.85
  蒸大蝦 – 大蒜青葱 GF
  - with garlic & spring onion

- **Sesame prawn toast (5pc)** — £9.85
  芝麻蝦多士

- **Lettuce wraps (for two people)**
  生菜包 GF
  Finely chopped bamboo shoots, water chestnuts
  - with seafood — £14.85
  - with chicken — £14.25
  - with vegetables & pine nuts — £13.25

- **Crispy duck spring rolls (3pc)** — £9.25
  鴨春卷
  Hoisin sauce

- **Crispy Jumbo King Prawn with wasabi mayo (8 pc)** — £11.25
  芥末脆大蝦 GF
  Roasted almond topping



Salt & pepper cauliflower



Peking spare ribs



Deep fried baby squid with Thai lime spicy sauce

- Special vegetarian mixed appetisers
  £10.25pp
  雜錦素拼盤
  For a minimum of two persons. Peking tofu skewers, vegetarian spring rolls, salt & pepper mushrooms, Chinese pickled vegetables, curry samosas & crispy seaweed
- Crispy vegetable spring rolls (4pc)
  £8.50
  斋春卷
  Hoisin sauce
- Salt & pepper vegetables
  £9.25
  召鹽
  - Mushrooms GF
  - Cauliflower GF
- Vegan crispy ‘duck’ with pancakes
  £11.85
  香酥素鴨
  Served with pancakes, baby cucumber, spring onion & Peking sauce
- Mongolian style skewers
  海鮮或雞串燒
  Served sizzling with satay sauce
  - with seafood (3pc)
    £12.85
  - with chicken (4pc)
    £10.85
- Deep fried baby squid with Thai lime spicy sauce
  £11.25
  魷魚拼青檸辣汁 GF
  Refreshing, hot & sour

SOUP

- **Prawn & pork wonton soup** £7.85
  雲吞湯
  Dumplings with fresh prawns and pork in a fish broth flavoured with sesame oil

- **Chicken sweet corn soup** £7
  雞蓉金粟湯 GF
  Diced chicken, sweet corn & egg
  (vegetarian option available)

- **Crab meat sweet corn soup** £7
  蟹蓉金粟湯 GF
  Sweet crab meat, sweet corn & egg

- **Hot and sour soup with Shimeji mushroom** £7
  素酸辣湯 GF* V
  King oyster mushrooms, shimeji mushroom, bamboo shoots, tofu

  - with seafood £7.85
  - with chicken £7.85

GF* Gluten free on request

GF Gluten free

V Vegan

** Can be changed to vegan

Vegetarian

Contains milk

Contains nut



HEAD CHEF YIU RECOMMENDS

- **Macanese style curried chicken** £19.85
  葡國雞
  A beautiful Chinese fusion chicken dish from Macau & Portugal. It is a lightly spiced, slightly sweet chicken curry in a fabulously rich & creamy coconut sauce (20 mins preparation time)

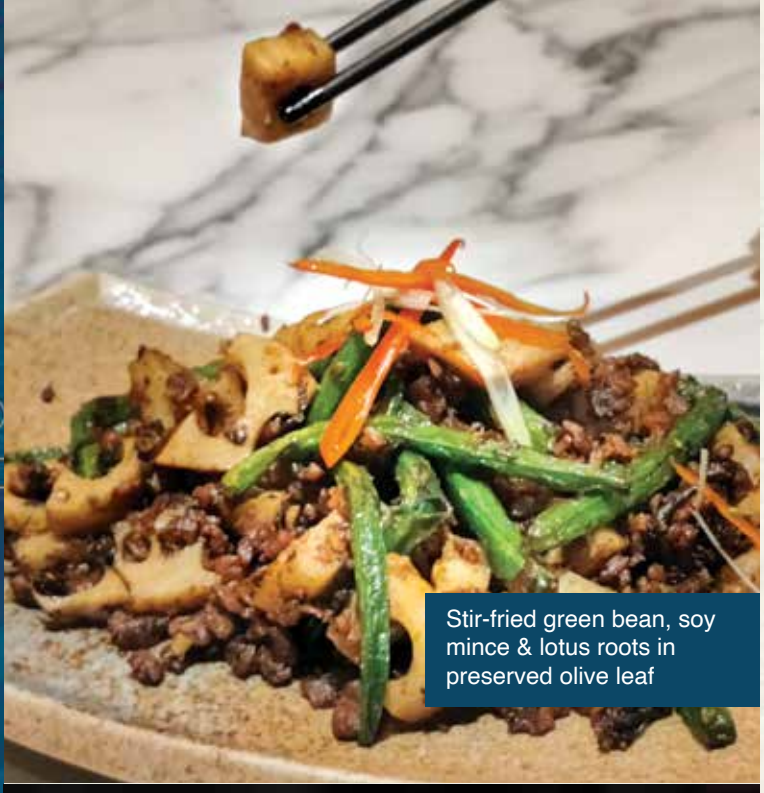
- **Drunken jumbo king prawns**
  (6pc shell on or 10 shell off) £19.85
  火焰醉蝦煲 GF
  Flambéed with brandy served in a clay pot

- **Braised king prawns & Chinese leaf in satay sauce** £19.25
  沙嗲大蝦炆大白菜
  Served in a clay pot, tell us how much sauce you want

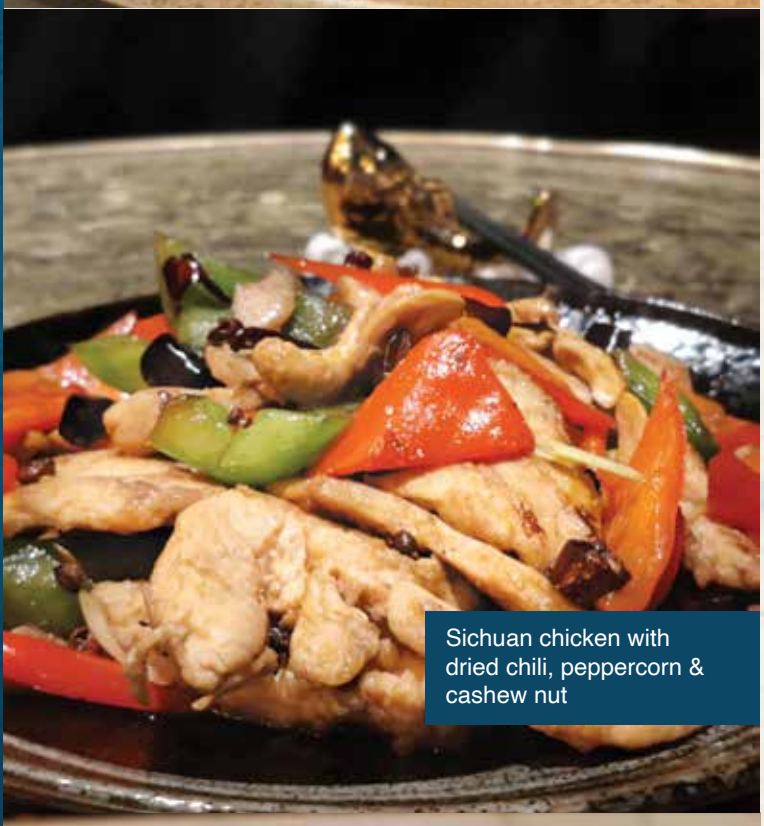
- **Sizzling mixed meat in a mild Szechuan sauce** £20.85
  高星三拼 GF *
  Pork ribs, duck & chicken served on a bed of onions with a rich soybean chilli sauce

- **Stir-fried green bean, soy mince & lotus root in preserved olive leaf** £15.50
  欖菜四季豆炒蓮藕 GF * V
  Discover this wonderful traditional Chinese sauce made from Chinese olives

- **Golden Treasures with homemade vegan mushroom sauce** £15.50
  黃金四寶 V
  This sauce is loved for it's spicy, umami-rich, unique flavour. Aubergine, green bean, red pepper & Shimeji mushroom



Stir-fried green bean, soy mince & lotus roots in preserved olive leaf



Sichuan chicken with dried chili, peppercorn & cashew nut



Golden Treasures with homemade vegan mushroom sauce

POULTRY DISHES

- Sizzling sliced chicken with green pepper & black bean sauce
  £16.50
  鐵板豉椒雞 GF *
  Tender wok fried sliced chicken fillets with chillies in a black bean sauce

- Szechuan chicken with dried chilli, peppercorn & cashew nut
  £16.50
  辣子雞 GF * 🥜 🌶🌶
  Lots of dried chilli, garlic & peppercorn. A numbing and spicy dish. Tell us how hot you want

- Sizzling sliced chicken in a sweet BBQ sauce
  £16.50
  鐵板燒汁雞
  A sweet & salty Teriyaki style dish served on a bed of onions & sprinkled with sesame seeds

- Sliced fillet of crispy chicken in fresh lemon sauce
  £15.85
  芝麻檸檬雞 GF
  Our classic lemon chicken dish; crispy chicken breast with fresh lemon

- Braised sliced chicken with ginger & spring onion
  £16.50
  紹興京蔥雞煲 GF *
  Garlic, spring onion and Chinese wine ”Shao xing ” served in a clay pot

- **Sautéed sliced chicken with cashew nuts** £15.50
  腰果雞 GF*
  A mellow flavoured dish with carrot, bamboo shoots, onion and ginger

- **Sautéed chicken in a sweet and sour sauce** £15.50
  甜酸香雞 GF
  Lightly battered pieces of chicken with fresh green peppers, red peppers and pineapple coated in a sweet & sour sauce

SEAFOOD DISHES

- **Whole steamed sea bass** £30
  蒸鱸魚 GF*
  A classic Chinese-style dish loaded with ginger, spring onions, and delicious soy sauce. This can be filleted for you at your table. (30 mins preparation time)

- **Prawns & cauliflower in a spicy coconut sauce** £19.50
  椰汁菜花蝦
  An authentic dish served in a fabulously rich & creamy spicy coconut sauce. (20 mins preparation time)

- **Peppered king prawns in a Canton honey sauce** £18.50
  蜜糖黑椒蝦
  Medium spicy, honey pepper sauce. Served sizzling and sprinkled with spring onions & red chilli

- **Braised monkfish & king oyster mushroom in miso sauce** £19.50
  日式味增爆和尚魚杏鮑菇
  Miso, Japanese soy sauce, sake, mirin & sesame seeds, umami & sweet savory sauce makes this dish popular

- **Sizzling oriental monkfish** £19.50
  醬爆和尚魚 GF*
  Tender monkfish in a chilli bean sauce, sautéed with onions and red & green peppers

GF* Gluten free on request

GF Gluten free

Vegan

** Can be changed to vegan

Vegetarian

Contains milk

Contains nut



Braised king prawns & Chinese leaf in satay sauce



Steamed monkfish fillet with Thai lime spicy sauce



Braised monkfish & king oyster mushroom in miso sauce

- Stir-fried king prawns, scallops & broccoli
  £19.50
  鳳巢西蘭花炒蝦扇貝 GF
  A delectable seafood dish, light & healthy. Served in a crispy, deep fried basket
- Steamed monkfish fillet with Thai lime spicy sauce
  £19.50
  泰式蒸和尚魚 GF
  A healthy option: an appetising, slightly hot & sour dish
- Salt & pepper stuffed squid with minced prawns
  £18.50
  召鹽百花釀鮮魷 GF
  Served with Thai sweet chilli sauce
- Sautéed king prawns in a chilli & garlic sauce
  £17.25
  魚香蝦
  Sweet & chilli sauce diced with green & red peppers
- Salmon in “five willows” sauce
  £18.50
  五柳三文魚 GF
  Topped with pickled carrots & cucumber in a sweet & sour sauce (15 mins preparation time)
- Sautéed king prawns in a sweet & sour sauce
  £17.25
  甜酸咕嚕蝦 GF
  Lightly battered king prawns served with fresh green pepper, red pepper and pineapple coated in a sweet & sour sauce



Beef with cayenne pepper sauce

MEAT DISHES

- Sizzling black pepper 10 oz British beef fillet with Merlot
  £23.85
  黑椒牛柳
  Served on a bed of sautéed onions

- Salt & pepper 10 oz British beef fillet
  £23.85
  召鹽孜然牛柳 GF
  Served with a Thai sour & spicy dipping sauce.

- Cantonese style sautéed 10 oz British beef fillet
  £23.85
  中式牛柳 GF
  A slightly sweet dish served on a bed of sautéed onions

- Crispy shredded British rumptail coated in Peking sauce
  £16.50
  京脆牛絲 GF
  Crispy chilli beef coated in a slightly sweet & sticky sauce. Served in a crispy, deep fried basket

- Sizzling 10 oz British beef fillet in pepper Canton honey sauce
  £23.85
  蜜糖黑椒牛柳
  Medium spicy, honey pepper sauce. Served sizzling with spring onions & red chilli

- British topside with green peppers & coated in black bean sauce
  £17.25
  經典豉椒牛 GF *
  One of the most popular dishes in Cantonese food

- British topside with cayenne pepper sauce £17.25
  麻辣牛肉 GF * 🌶🌶
  Coated with a numbing and spicy cayenne sauce, mange tout & bamboo shoots

- British topside with ginger & spring onion £17.85
  紹興京蔥牛煲 GF *
  Garlic, spring onion and Chinese wine "Shao xing" served in a clay pot

- Sautéed pork in sweet & sour sauce £15.50
  甜酸香肉 GF
  Lightly battered pieces of pork with fresh pineapple, green & red peppers

- Bean sprouts tossed with strips of chicken char siu and beef £15.50
  銀芽三絲 GF *
  A light & appetising dish

- Stir-fried sliced lamb & leeks in Xinjiang spicy sauce £16.85
  孜然京蔥炒羊肉 🌶
  Cumin, Shaoxing rice wine & chilli make this dish popular all over China

TRADITIONAL CANTONESE ROASTS

- Char siu loin of pork £16.50
  叉燒
  Sliced roasted pork with BBQ honey sauce served on slices of pineapple

- Roasted duck and char siu with Chinese plum sauce £17.50
  雙拼
  Served on a bed of pineapple with Chef Yiu's special plum sauce

TOFU DISHES

- Vegan mapo tofu with soy mince £14.85
  素麻婆豆腐
  A traditional Sichuan dish, medium-firm silken tofu simmered with fermented bean paste.
- Fried tofu with aubergine in chilli & garlic sauce £15.25
  素魚香豆腐茄子煲
  A slightly spicy & mildly sweet dish served in a clay pot
- Soy braised king oyster mushroom, fried tofu & pak choi £14.85
  紅燒扣杏鮑菇,豆腐和白菜
  Umami, sweet & savory sauce make this dish popular

VEGETABLE DISHES

- Macanese style curried mixed vegetable £15.25
  葡國雜菜
  A beautiful Chinese fusion chicken dish from Macau & Portugal. It is a lightly spiced, slightly sweet curry in a fabulously rich & creamy coconut sauce (20 mins preparation time)
- Crispy shredded vegan beef coated in Peking sauce £15.25
  脆素牛絲
  Crispy vegan beef coated in a slightly sweet & sticky sauce. Sprinkled with sesame seeds
- Kung Pao king oyster mushroom with cashew nuts £15.25
  鳳巢宮保杏鮑菇
  Diced mixed vegetables in a chilli soy bean sauce served in a deep fried crispy basket

GF* Gluten free on request

GF Gluten free

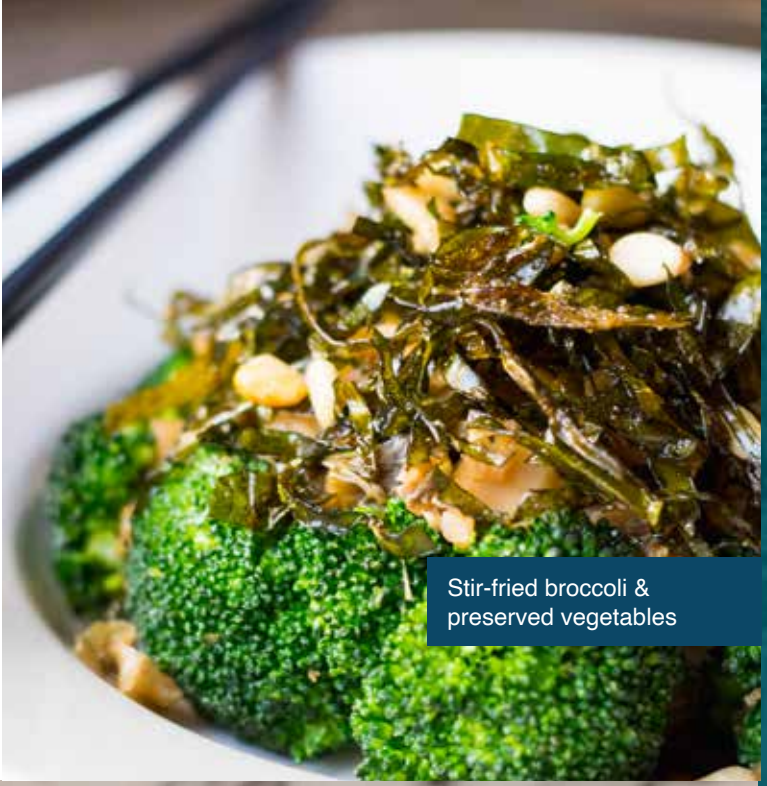
Vegan

** Can be change to vegan

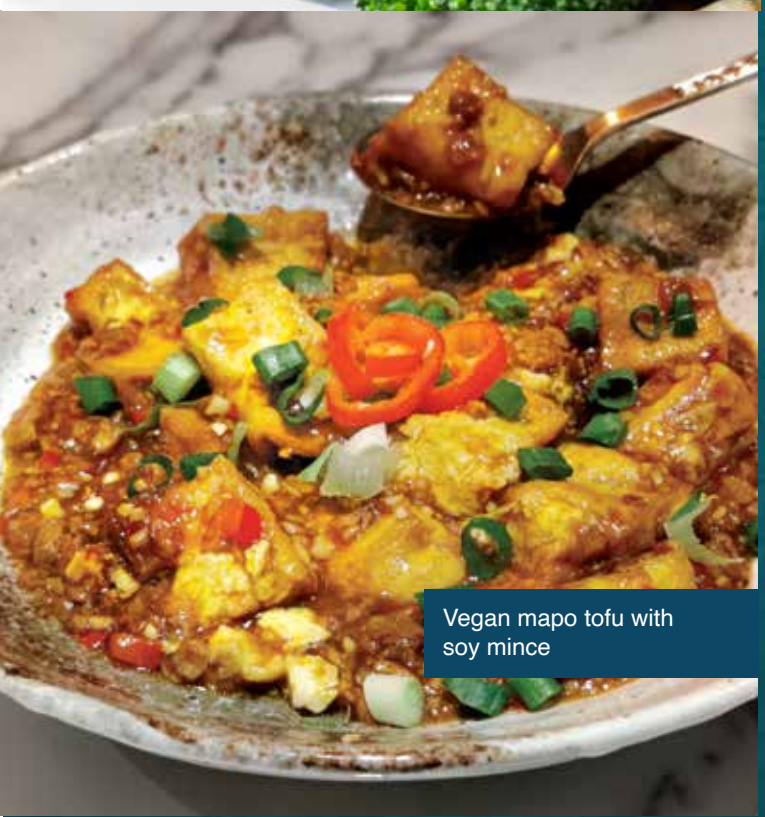
Vegetarian

Contains milk

Contains nut



Stir-fried broccoli & preserved vegetables



Vegan mapo tofu with soy mince



Crispy shredded vegan beef coated in Peking sauce

- Buddha's delight
  £15.25
  腐乳羅漢斋煲 (V) (GF)
  Bamboo shoots, mushrooms, fried tofu, seasonal vegetables in a creamy bean curd sauce

- Stir-fried broccoli & preserved vegetables
  £14.25
  蘭花炒梅菜 (GF) (V) (N)
  with crispy seaweed and pine nuts

- Stir-fried green bean, soy mince & lotus root in preserved olive leaf
  £15.50
  欖菜四季豆炒蓮藕 (GF)* (V)
  Discover this wonderful traditional Chinese sauce made from Chinese olives

- Stir-fried cauliflower, cashew nuts & chilli peppers
  £13.85
  山城辣子菜花 (GF)* (V) (N)
  Dry chilli, garlic & Szechuan pepper. Let us know how spicy you would like it

- Yeung Sing Aubergine
  £13.85
  羊城茄子 (V)
  Diced tomatoes, onions, green & red pepper with sweet & spicy sour sauce

- Stir-fried greens with garlic
  £8.50
  炒白菜，荷豆芽菜炒四季豆或雜菜 (GF) (V)
  - with pak choi (Add £1.50)
  - with mange tout, green beans & bean sprouts
  - with mixed vegetables

RICE & NOODLE DISHES

- Yeung chow fried rice (for 2pp) £12.50
  羊周炒飯 GF *
  Chicken, char siu & shrimp fried rice
- Shredded duck fried rice (for 2pp) £15.25
  火鴨粒黃金蛋炒飯
  carrots, mange tout, onions, egg, crispy onions & hoisin sauce
- Mixed vegetable fried rice with preserved olive leaf (for 2pp) £13.25
  雜菜橄欖菜炒飯 GF
  Broccoli, carrot, green & red pepper, egg, bean sprout, onion & crispy onions
- Spicy Singapore rice vermicelli (for 2pp) £13.25
  星洲炒米 GF * 🌶
  Chicken, char siu, shrimp, egg, beansprout & onions
- Ho-fun noodles with British topside beef (for 2pp) £14.85
  干炒牛河
  One of the most propular noodle dishes in Hong Kong.
- Spicy vegetarian Singapore rice vermicelli (for 2pp) £12.50
  雜菜星洲炒米 V 🌶 GF *
  Broccoli, carrot, green & red pepper, egg, bean sprout & onion
- Fine noodles flavoured with soya sauce £9.85
  豉油皇炒面 V
  Bean sprout & onion
- Special seafood fried rice (for 2pp) £14.85
  海鮮炒飯 GF *
  Mixed chopped king prawns, bamboo shoots & carrots in a mild sauce
- Egg fried rice (for 2pp) £7.75
  蛋炒飯 GF
- Boiled rice (for 2pp) £6.25
  白飯 GF V