



# 漁 | 膳 | 房

Y U S E A F O O D

海鮮專門店

## 膳

最完美的食材要用最完美的態度與技術去對待，正是我們漁膳房的大廚們所奉行的原則。料理對我們來說，不單單隻是把食物做到美味，更是一門精深的學問和藝術。從處理食材、烹飪到擺盤，我們們都追求盡善盡美。除了調製出最美味的、符合華人飲食習慣的口味，我們更是注重不破壞食材本身的美味之處，並讓人從食中感悟養生之道。

我們注重菜品的多樣化，從早茶點心、午餐套餐到正餐，應有盡有，隻為了滿足消費者們不同的飲食需求。我們注重菜品背後的養生文化，特色推出燉湯系列，功效涉及補氣、健脾、補腎、清熱解毒、抗衰老等等方面，可根據您不同的健康調理需求來選擇。所有的燉湯的食材均為真材實料，集聚草本精華，是健康飲食的不二之選。

在著所有美味的背後，是我們擁有兩名超過 30 年烹飪經驗的粵菜大廚以及後廚超過 30 人的團隊一起合作，給您帶來真正海鮮粵菜藝術。

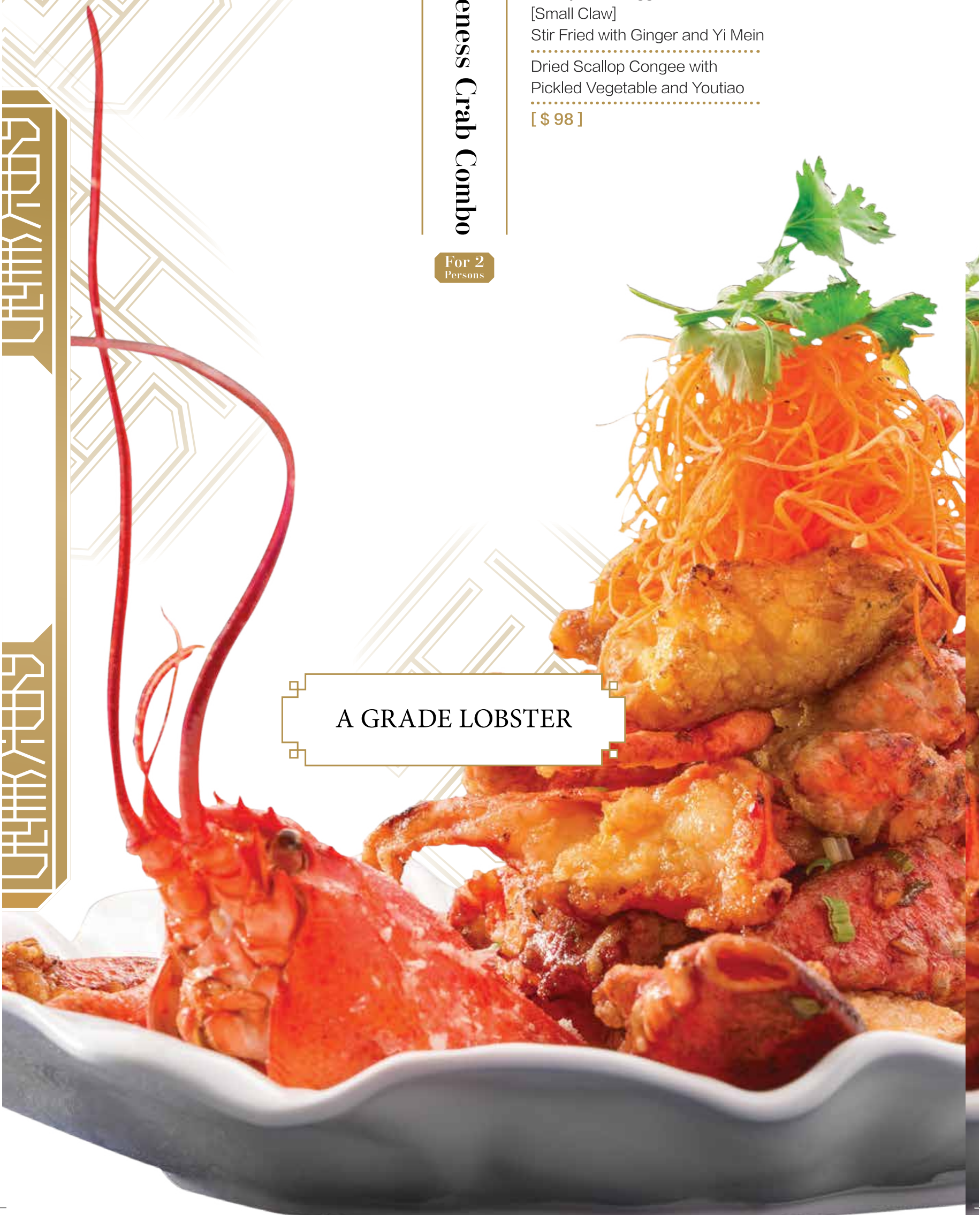
\* 1. Payment method: Cash & Debit 2. Price does not include tax nor tips.  
3. Combo price varies according to the final seafood weight. 4. Please inform us of any allergies before ordering. 5. Bottle service is \$15 +tax per bottle. 6. One combo per table.

## Dungeness Crab Combo

For 2  
Persons

Dungeness Crab [ 2.5 lb ]  
[Big Claw & Body]  
Stir fry with Maggie Sauce  
[Small Claw]  
Stir Fried with Ginger and Yi Mein  
Dried Scallop Congee with  
Pickled Vegetable and Youtiao  
[ \$ 98 ]

A GRADE LOBSTER





### Lobster Combo

A Grade Lobster [ 2.5 lb ]  
[Body]  
Steamed with Truffle and Garlic  
[Claw] Congee  
Stir Fried Yi Mein with Abalone  
[ \$ 98 ]

For 2  
Persons

### Bass Fish Combo

Bass Fish [ 1.5 lb ]  
[Body]  
Congee with Pickled  
Vegetable and Youtiao  
[Belly & Bone]  
Stir fried with Maggie Sauce  
Kidney Bean Mixed Vegetable  
Fried Noodle  
[ \$ 78 ]

For 2  
Persons

### Turbot Combo

Turbot Fish  
[Body]  
Congee with Pickled  
Vegetable and Youtiao  
[Belly & Bone]  
Stir Fried with Maggie Sauce  
Kidney Bean Mixed Vegetable  
Fried Noodle  
[ \$ 158 ]

For 2  
Persons



**KING CRAB STEAMED  
WITH GARLIC**

**Geoduck Combo**

For 2-3  
Persons

- .....
- Geoduck [ **2 lb** ]
- [Body] Sashimi
- [Gall]
- Congee with Pickled  
Vegetable and Youtiao
- .....
- Stir Fried Yi Mein with Abalone
- .....
- Fried Dough Stick (1)

[\$ 148]

**Lobster & Turbot Combo**

For 6  
Persons

- .....
- A Grade Lobster [ **5 lb** ]
- Stir Fried with Noodle Fish and Garlic
- .....
- Turbot Fish
- [Body] Congee with Pickled  
Vegetable and Youtiao
- [Belly & Bone]
- Stir Fried with Maggie Sauce
- .....
- Kidney Bean Mixed Vegetable
- Fried Noodle
- .....
- Pea Sprout Braised in Premium Broth
- .....
- Fried Dough Stick (1)

[\$ 348]

SOULYUHHAN

SOULYUHHAN



## King Crab Combo

- ..... Sashimi Platter
- ..... **[ 15 pcs ]**
- ..... King Crab
- ..... **[ 6 lb ]**
- ..... [Body] Steamed with Garlic
- ..... [Big, Small Claw] Stir Fried with Maggie Sauce
- ..... Pea Sprout Braised in Premium Broth
- ..... Stir Fried Yi Mein with Abalone Slices
- .....

**[ \$ 588 ]**

**For 2  
Persons**

## Lobster, Dungeness Crab & Bass Combo

- ..... A Grade Lobster with Maggie Sauce **[ 6 lb ]**
- ..... Two Dungeness Crab **[ Total 5 lb ]**
- ..... [One] Steamed with Garlic and Glass Noodle
- ..... [One] Stir Fried with Noodle Fish and Garlic
- ..... Green Bass Fish
- ..... [Body] Congee with Pickled Vegetable and Youtiao
- ..... [Belly & Bone] Stir Fried with Maggie Sauce
- ..... Kidney Bean Mixed Vegetable Fried Noodle
- ..... Pea Sprout Braised in Premium Broth
- ..... Fried Dough Stick [ 2 ]
- .....

**[ \$ 498 ]**

**For 10  
Persons**

## Grade A Lobster Combo

- ..... Shrimp Dumplings **[ 1 portion ]**
- ..... Steamed Beef Rice Noodle Roll **[ 1 portion ]**
- ..... A Grade Lobster **[ 4 lb ]**
- ..... [Body & Leg] Stir Fried with Maggie Sauce
- ..... [Claw] Congee
- ..... Stir Fried Yi Mein with Abalone Slices
- ..... Fried Dough Stick [ 1 ]
- .....

**[ \$ 168 ]**

**For 4  
Persons**

- ..... Geoduck **[ Seasonal ]**
- ..... King Crab **[ Seasonal ]**
- ..... A Grade Lobster **[ Seasonal ]**
- ..... Turbot Fish **[ Seasonal ]**
- ..... Bass **[ Seasonal ]**
- ..... Dungeness Crab **[ Seasonal ]**
- ..... Eel **[ Seasonal ]**

## Lunch Seafood





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# OYSTER

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.....  
Oyster [ **Seasonal** ]  
[Ask server for detail ]  
.....



JAPANESE  
GOLDEN-EYE  
SNAPPER



JAPANESE  
RED SNAPPER

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# SASHIMI

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.....  
Japanese Fishery [ **Seasonal** ]  
[Ask server for detail ]  
.....

Sashimi Platter

Small [18 pieces] [ **\$78** ]

Medium [28 pieces] [ **\$98** ]

Large [38 pieces] [ **\$128** ]  
.....

Lobster Sashimi [ **Seasonal** ]

Geoduck Sashimi [ **Seasonal** ]

[Ask server for detail ]  
.....



# FIN SOUP

PREMIUM

PREMIUM

Premium Fin Soup [ \$82.88/Order ]

Premium Fin Soup [ \$48.88/Order ]  
with Crab Meat

Premium Fin Soup with [ \$43.88/Order ]  
Abalone and Ginseng





# STEWED SOUP

Wild Ginseng with Conch and Black-boned Chicken

Chinese Yam, Wolfberry with Dangshen and  
Black-Boned Chicken

Ginseng with Chicken

Bitter Melon, Soy with Pork Rib

Watercress, Mangosteen with Dried Duck Gizzard

(All of above are required to pre-order one day prior to dine-in)

[ \$ 128 ]

Fritillary Bulb, Snow Pear with Coconut and Partridge

Cordyceps Flower with Teal

Sea Yuzhu, Fig with Teal

(All of above are required to pre-order one day prior to dine-in)

[ \$ 168 ]

Buddha's Temptation – the most prestigious cuisine

[ Abalone, Ginseng, Shark Fin—all premium and luxury Chinese ingredient ]

(All of above are required to pre-order one day prior to dine-in)

[ Small | For 5 persons | \$498 ]

[ Large | For 10 persons | \$988 ]

Add 1 person | \$98 / Each

# APPETIZER

Jellyfish head w/balsamic vinegar sauce [ \$16.98 ]

Wild snow fungus w /cucumber [ \$12.98 ]

Pickled pepper lemon chicken feet [ \$16.98 ]

Laksa beef shank [ \$15.98 ]

Spicy Duck Tongue [ \$16.98 ]

LAKSA BEEF SHANK

SPICY DUCK TONGUE

# CHEF'S CHOICE

Peking Duck Slice [ Whole: \$108 ]  
[ Diced Duck Meat w/ Lettuce ]

Crispy Fried Squab [ Whole: \$48 ]

Marinated Duck w/Home Made Sauce [ Half: \$34 ]

Fresh King Crab Meat Soup w/Fish Maw [ \$52 ]

Stir Fried Dungeness Crab w/Malaysian Sauce [ 2.5lb: \$88 ]

CRISPY FRIED SQUAB

SPICY SHREDDED CHICKEN  
W/SHAOXING WINE

Spicy Shredded Chicken w/Shaoxing Wine [ Half: \$26 ]

Deep Fried Pork Ribs w/Chili Sauce [ \$28 ]

Stew Chicken w/Basil Sauce [ \$28 ]

Braised Chicken w/Chestnuts [ \$28 ]





## PEKING DUCK SLICE

.....  
Sauteed Pumpkin & Yam w/Mushroom [ \$24 ]  
.....

Stir Fried Sea Cucumber w/Mushroom [ \$52 ]  
.....

Stir Fried Jumbo Prawns & Scallops w/X.O. Sauce [ \$52 ]  
.....

Yu Seafood Signature Dish w/Squid, Tofu & Peanuts [ \$28 ]  
.....

Deep Fried Eel w/Teriyaki Sauce [ \$40 ]  
.....

Stir Fried Beef w/Mushroom & Green Onion [ \$32 ]  
.....

Deep Fried Pumpkin & Yam Sliced w/Salted Egg [ \$28 ]  
.....

APPÉTIT  
NON



PEA SPROUT BRAISED  
IN BROTH

.....  
Cabbage – [ Choice of Stir Fried w/ Garlic,  
Braised in Broth or Scalded ] [ \$24 ]

.....  
Chinese Kale – [ Choice of Stir Fried w/ Garlic,  
Braised in Broth or Scalded ] [ \$24 ]

.....  
Pea Sprout – [ Choice of Stir Fried w/ Garlic,  
Braised in Broth or Scalded ] [ \$26 ]

.....  
Braised Pea Sprouts w/ Crab Meat [ \$30 ]

.....  
Yu Seafood Signature Fried Rice [ \$29 ]

.....  
Shrimp Paste Fried Rice [ \$30 ]

.....  
Stir Fried Sticky Rice w/Preserved Meat [ \$28 ]

.....  
Egg White Fried Rice w/ Dried Scallop  
and Ginger [ \$26 ]

# CHEF S CHOICE

.....  
Sauteed Deep Fried Crispy Noodle w/Pea Shoot,  
Shrimp & Matsutake Mushroom [ \$32 ]

.....  
Stir Fried Rice Noodle w/Scallop &  
King Mushroom [ \$26 ]

.....  
Stir Fried Vermicelli w/ Leek Sprout, Noodle [ \$26 ]

.....  
Steamed Garlic Seafood w/Rice [ \$39 ]

.....  
Stir Fried Yi Mein w/Dry Scallops,  
Enoki Mushroom & Bean Sprouts [ \$26 ]

.....  
Stir Fried Noodle w/ Dried  
Scallop & Shrimp [ \$28 ]



STIR FRIED ANGUS BEEF  
CUBE W/ OKRA

YU SEAFOOD

YU SEAFOOD

Mixed Mushrooms & Bean Curd Stick  
in Fresh Fish Soup [ \$24 ]

Stir Fried Asparagus & Veal [ \$32 ]

Stir Fried Angus Beef Cube w/Okra [ \$36 ]

Deep Fried Pork Ribs w/X.O. Sauce [ \$30 ]

Sauteed Grouper Fillet  
w/King Trumpet Mushroom [ \$48 ]

Baked Oyster w/Shrimp Paste [ \$40 ]

Sauteed Osmanthus Clam  
w/X.O. Sauce [ \$42 ]

Grouper w/Luffa  
in Fish Superior Soup [ \$48 ]

Deep Fried Pork Ribs w/Plum &  
Cinnamon Sauce [ \$25 ]

Lamb Rack w/Teriyaki  
Sauce [ 4pcs ] [ \$38 ]

Golden Pork Ribs w/Vinegar [ \$28 ]

Braised Tamago Tofu  
w/Assorted Mushroom [ \$24 ]



SCALDED CABBAGE



LAMB RACK  
W/TERIYAKI SAUCE



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YU SEAFOOD

海鮮專門店