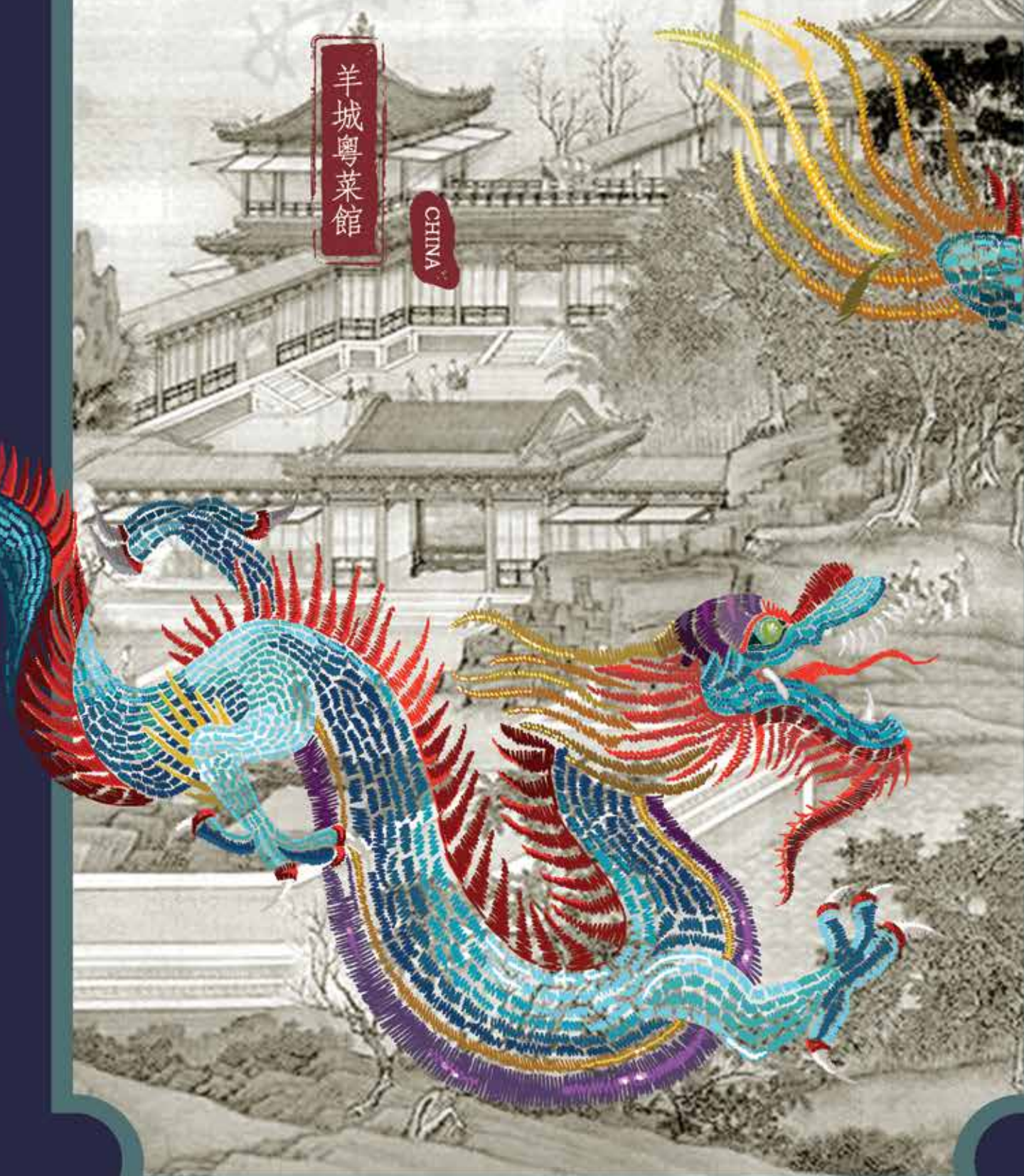




YEUNG SING

羊城粵菜館

CHINA





A Beauty & the Beast Christmas

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

Our amazing team is here to make your evening as perfect as possible, serve wonderful food, exotic drinks and add a little magic to the end of 2024.

Our team will be delighted to guide you through the cocktail, food and drink menu. If there is anything you don't see on the menu simply ask and we will do our best to accommodate.

All our food is prepared and produced to a very high standard in the same kitchen.

Whilst 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 of our dishes.



www.bingham.uk

Set Menu 'A'

For two or more, £30 per person

Aromatic crispy duck  *

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

Add: chef's special mixed appetisers (£9.25pp supplement)

Salt & pepper softshell crab  , Peking spare ribs 
duck spring rolls, Sesame lobster & king prawns toast, Crispy seaweed 

Serve with Thai sweet spicy sauce and sweet plum sauce

Sizzling Peppered fillet of beef in a Canton honey sauce

Deep fried crispy king prawns served with wasabi mayo 

Stir-fried chicken fillet with mange tout and cashew nuts  

Egg fried rice

Set Menu 'B'

For four or more, £39.50 per person

Chef's special mixed appetisers:

Salt & pepper softshell crab  , Peking spare ribs 
duck spring rolls, Sesame lobster & king prawns toast, Crispy seaweed 

Serve with Thai sweet spicy sauce and sweet plum sauce

Finely chopped cumin lamb served with crispy lettuce wraps 

or

Aromatic crispy duck (£2.50pp supplement)  *

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

Fillet of beef in homemade XO sauce  

Thai green duck curry coconut milk, lemongrass lime, basil 

Sautéed king prawns in lemon sauce 

Stir-fried broccoli in garlic & ginger sauce  

Egg fried rice

*All set menus include tea or coffee
with petit fours*

Set Menu 'C'

For eight or more, £43.50 per person

Chef's special mixed appetisers:

Salt & pepper softshell crab  , Peking spare ribs 
duck spring rolls, Sesame lobster & king prawns toast, Crispy seaweed 

Serve with Thai sweet spicy sauce and sweet plum sauce

Aromatic crispy duck  *

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

Sizzling filet of beef in red wine & black pepper sauce

Deep fried crispy jumbo king prawns served wasabi mayo 

Monkfish with treasure vegetables in a crispy basket 

Macanese style curried chicken

It is a lightly spiced & sweet dish in a fabulously rich & creamy sauce.

Sautéed lotus root with king oyster mushrooms and mange
tout in homemade XO sauce  

Egg fried rice

Hello Vegetarian

For two or more, £33.50 per person

Chef's special mixed appetisers:

Salt & pepper cauliflower, Vietnamese vegetable spring rolls, Asian
pickled vegetables with sesame, Crispy lotus roots in honey chilli sauce,
Tofu skewers with Tonkatsu sauce, Crispy seaweed

Serve with Thai sweet spicy sauce and sweet plum sauce

Finely chopped mixed mushroom with cayenne pepper
served with crispy lettuce wraps 

Stir-fried lotus root with king oyster mushrooms and mange
tout in mushroom sauce

Vegan tofu Buddha's delight in creamy bean curd sauce

Salt & pepper cauliflower

Boiled rice

Mid Week Group Menu

Tuesday to Thursday
For eight or more, £29 per person

An easy and affordable menu for larger groups and office parties. We have created an eat-all-you like menu with all the favourites that is designed to make booking and ordering simple for the organiser!

- Deep fried breaded prawns
- Spring rolls - duck or vegetable
- Spare ribs - Peking or salt & pepper 
- Sweet & sour chicken won tons
- Chicken skewers in satay sauce 
- Salt & pepper - Mushrooms or cauliflower  **
- Vegetarian hot and sour soup 
- Chicken sweetcorn soup
- Lettuce wrap - Chicken or vegetarian

Add aromatic crispy duck served with pancakes & salad

£9 (1/4) £18 (1/2) £35 (whole)

All main courses served with egg fried rice, boiled rice or chips

- Sweet & sour sauce - chicken or pork 
- Sweet & sour chicken balls
- Black bean sauce - chicken or topside beef 
- Curry sauce - chicken or topside beef
- Chilli & garlic sauce- chicken or king prawns
- Chicken or quorn in lemon sauce 
- Crispy beef coated in piquant sauce 
- Satay sauce - chicken or king prawns 
- Chow mein - chicken or plain
- Sweet and sour tofu  
- Aubergine & quorn in black bean sauce  
- Tofu with aubergine in chilli & garlic sauce 
- Kung Pao broccoli (diced mixed vegetables with cashewnuts)   



Vegetarian



Vegan



Contains nut

** Can be change
to vegan

APPETISERS

- Aromatic duck** GF *

香酥鴨

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

Quarter: £14.80
Half: £ 28.50
Whole: £55
- Spare ribs:**

Peking or salt & pepper style (6pc) £10.80

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** £10.50pp

雜錦拼盤

For a minimum of 2 persons. Traditional Cantonese taster platter – Peking spare ribs, duck spring rolls, chicken wonton with a sweet & sour sauce, breaded king prawns, curry samosas & crispy seaweed
- Steamed king prawns (8pc)** £15.80

蒸大蝦 GF

 - with black bean sauce
 - with garlic & spring onion
- Sesame prawn toast (5pc)** £8.50

芝麻蝦多士
- Lettuce wraps (for two people)**

生才包 GF

Finely chopped bamboo shoots, water chestnuts

 - with seafood £13.50
 - with chicken £12.80
 - with vegetables & pine nuts VG NO £12.00
- Crispy duck spring rolls (3pc)** £8.25

鴨春捲 MI

Hoisin sauce

GF * Gluten free on request

GF Gluten free

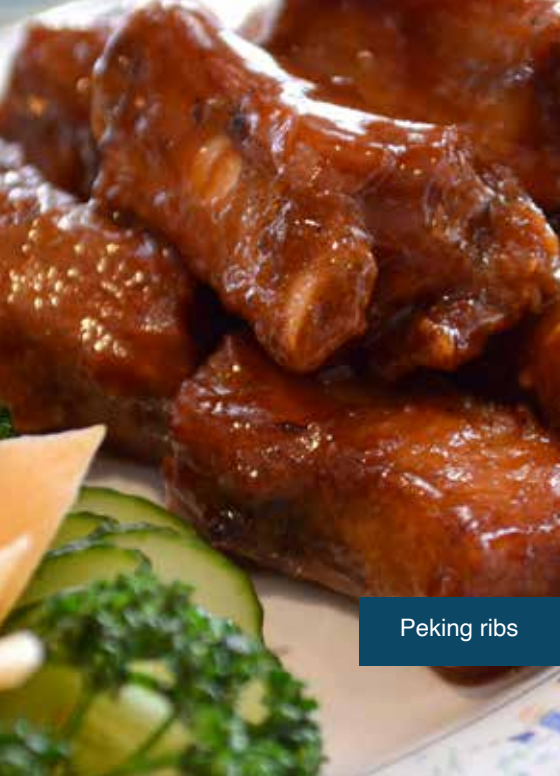
VG Vegan

** Can be changed to
vegan

VG Vegetarian

MI Contains milk

NO Contains nut



Peking ribs



Salt & pepper cauliflower




Deep fried baby squid
with Thai lime spicy
sauce

- Special vegetarian mixed appetisers
£9.50pp
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)
£7.50
齋春捲 🍷 🌿
Hoisin sauce
- Salt & pepper vegetables
£8.75
召鹽
• Mushrooms 🌿
• Cauliflower 🌿 **
- Vegan crispy 'duck' with pancakes
£10.80
香酥素鴨 🌿
Served with pancakes, baby cucumber, spring onion & Peking sauce
- Mongolian style skewers
雞串燒 🍷
Served sizzling with satay sauce
• with seafood (3pc)
£11.80
• with chicken (4pc)
£9.80
- Deep fried baby squid with Thai lime spicy sauce
£10.25
魷魚拼青寧辣汁 🍷 GF
Refreshing, hot & sour
- Stir-fried mussels
£13.50
魚香或豉汁青口
• with chilli & garlic 🍷
• with black bean sauce 🍷 GF

SOUP

- Prawn & pork wonton soup £7.25
紫菜雲吞湯
Dumplings with fresh prawns and pork,
flavoured with sesame oil
- Chicken sweet corn soup £6.25
雞蓉金粟湯  *
Diced chicken, sweet corn & egg
(vegetarian option available)
- Crab meat sweet corn soup £6.50
蟹蓉金粟湯  *
Sweet crab meat, sweet corn & egg
- Duck & bamboo shoot soup £7.50
鴨湯  *
Shredded duck, mushrooms & bamboo shoot
- Vegetarian hot and sour soup £6.00
素酸辣湯   
Mushrooms, bamboo shoots & carrot


 * Gluten free on request

 Gluten free

 Vegan

** Can be changed to
vegan

 Vegetarian

 Contains milk

 Contains nut



HEAD CHEF CHEUNG RECOMMENDS

- Salmon in 'five willows' sauce £16.25

五柳三文魚 

Topped with pickled carrots and cucumber in a sweet and sour sauce (15 minute preparation time)
- Macanese style curried chicken £17.50

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
- Drunken jumbo king prawns (6pc shell on) £18.20

火焰醉蝦煲

Flambéed with brandy served in a clay pot
- Peppered king prawns in a Canton honey sauce £16.80

蜜糖黑椒蝦  

Medium spicy, honey pepper sauce. Served sizzling
- Sizzling mixed meat in a mild Szechuan sauce £19.00

高星三拼 

Pork ribs, duck, chicken served on a bed of onions with a rich soybean chilli sauce
- Soy braised king oyster mushroom £14.50

紅燒杏鮑菇   **

Served with pak chio in sweet cumin sauce
- Stir-fried broccoli & preserved vegetables £13.50

蘭花炒梅菜   

with crispy seaweed and pine nuts
- Crispy Quorn fillets with Peking sauce £12.80

芝麻檸檬素雞  

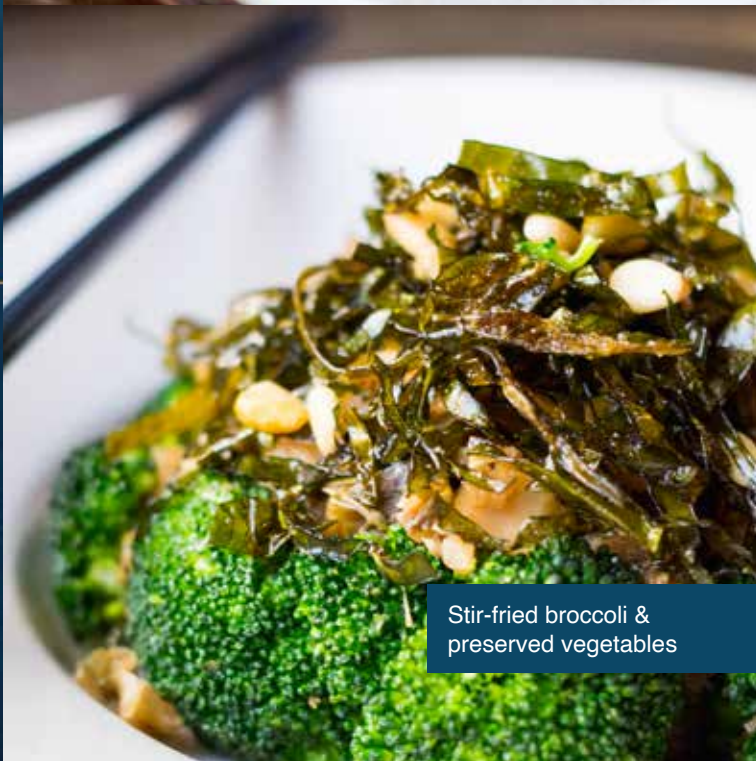
Our classic dish with crispy Quorn fillets



Soy braised king oyster mushroom with sweet cumin sauce



Drunken king prawns




Stir-fried broccoli & preserved vegetables

POULTRY DISHES

- Sizzling fillet of chicken with green pepper & black bean sauce


£14.80

鐵板豆豉雞 

Tender wok fried sliced chicken fillets with chillies in a black bean sauce

- Braised fillet of chicken with ginger & spring onion

£14.80

花彫京蒜雞煲 

Garlic, spring onion and Chinese wine "Hua Diao" served in a clay pot

- Sizzling sliced chicken fillet in a sweet BBQ sauce


£14.80

鐵板燒汁雞

A sweet & salty dish served on a bed of onions & sprinkled with sesame seeds

- Sliced fillet of chicken with fresh lemon sauce




£13.80

芝麻檸檬雞 

Our classic lemon chicken dish; crispy chicken breast sprinkled with sesame seeds & fresh lemon

- Stir-fried chicken fillet with cashew nuts and chilli pepper

£14.00

山城辣子雞   

Dry chilli, garlic & Szechuan pepper. Let us know how spicy you would like it!

- Braised spicy chicken with king oyster mushrooms £14.80
干锅雞肉杏鲍菇  
Garlic, oyster suace, red & green chilli make this dish popular all over China
- Sautéed chicken fillet with cashew nuts £14.00
腰果雞   *
A mellow flavoured dish with carrot, bamboo shoots, onion and ginger
- Sautéed chicken in a sweet and sour sauce £14.00
甜酸香雞 
Fresh green peppers, red peppers and pineapple
- Rainbow duck served in a crispy basket £16.00
鳳巢彩虹鴨 
Topped with pickled carrots and cucumber in a sweet and sour sauce

SEAFOOD DISHES

- Whole steamed sea bass £28.50
燻魚  *
Ginger, spring onion and soy sauce
- Sizzling satay king prawns £16.50
沙爹蝦 
Served on a bed of sautéed onions
- Sizzling oriental monkfish £17.50
醬爆魚柳 
Tender monkfish in a chilli bean sauce, sautéed with onions and red & green peppers
- Stir-fried king prawns, scallops & broccoli
Or asparagus if in season  £16.80
鳳巢路筍炒蝦扇貝
A delectable seafood & asparagus dish, light & piquant. Served in a crispy, deep fried basket
- Sautéed king prawns in a chilli & garlic sauce £15.80
魚香蝦  
Sweet & chilli sauce diced with green & red peppers
- Stir-fried king prawns in Szechuan sauce £15.80
四川大蝦 
Sautéed with sliced onions and red & green peppers



Prawns & cauliflower in spicy coconut sauce

- Sautéed king prawns in a sweet & sour sauce
£15.80
甜酸咕嚕蝦 (GF)
Served with fresh green pepper, red pepper and pineapple

- Prawns & cauliflower in a spicy coconut sauce
£18.00
椰汁菜花蝦 (V)
A fabulously rich & creamy coconut sauce.



Steamed monkfish fillet with Thai lime spicy sauce

- Stir-fried broccoli with fresh scallops and garlic
£16.50
鳳巢西蘭花炒帶子 (GF)
Served in a crispy, deep fried basket
- Steamed monkfish fillet with Thai lime spicy sauce
£16.50
泰式蒸魚 (GF) 🌶️
A healthy option: an appetising, slightly hot & sour dish

- Salt & pepper stuffed squid with minced prawns
£16.50
召鹽百花釀鮮魷 🌶️
Served with homemade sweet chilli sauce



Sizzling oriental monkfish

If you are looking for wild turbot, lobster or fresh crab etc , please let us know ahead and we can order and cook something truly authentic.


MEAT DISHES

- Sizzling fillet of beef in a red wine & black pepper sauce
£20.50
黑椒牛柳 
Served on a bed of sautéed onions
- Beef with ginger & spring onion
£15.00
薑蔥花雕牛煲 
Garlic, spring onion and Chinese wine "Hua Diao" served in a clay pot
- Sautéed fillet of beef
Cantonese style
£19.50
中式牛柳 
A slightly sweet dish served on a bed of sautéed onions
- Crispy shredded beef coated in Peking sauce
£14.50
京脆牛線 
Crispy chilli beef coated in a slightly sweet & sticky sauce
- Sizzling fillet of beef in pepper Canton honey sauce
£19.50
蜜糖黑椒牛柳 
Medium spicy, honey pepper sauce.
Served sizzling
- Beef with green peppers & black bean sauce
£14.50
乾蔥豆豉牛 
One of the most popular dishes in Cantonese food
- Beef with cayenne pepper sauce
£14.50
麻辣牛肉 鍋  
A numbing and spicy cayenne sauce with mange tout & bamboo shoots


- Salt & pepper fillet of beef with cumin £18.80
 召鹽孜然牛柳 
 Fresh pineapple, green & red peppers
- Sautéed pork in sweet & sour sauce £14.00
 甜酸香肉 
 Fresh pineapple, green & red peppers
- Bean sprouts tossed with strips of chicken char siu and beef with fresh spring onion £14.00
 銀芽三線 
 A light & appetising dish
- Stir-fried sliced lamb & leeks in Xinjiang spicy sauce £14.80
 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 £14.50
 叉燒
 Sliced roasted pork with BBQ honey sauce served on slices of pineapple
- Roasted duck and char siu with Chinese plum sauce £15.50
 雙拼
 Served on a bed of pineapple with the chef's special plum sauce


 * Gluten free on request


 Gluten free

 Vegan

** Can be changed to vegan

 Vegetarian

 Contains milk

 Contains nut

TOFU DISHES

- Ma Po tofu with mixed mushrooms** £12.80
 素麻婆豆腐, 雜菇 GF V 
 A delicious mildly spicy dish with bamboo shoots
- Tofu with aubergine in chilli & garlic sauce** £13.80
 素魚香豆腐茄子煲   
 A slightly spicy & mildly sweet dish served in a clay pot

VEGETABLE DISHES

- Macanese style mixed vegetable curry in a creamy coconut sauce** £13.50
 葡國雜菜  
 A slightly spicy & mildly sweet dish.
- Crispy shredded vegan beef coated in Peking sauce** £13.80
 素牛線 GF V
 Crispy vegan beef coated in a slightly sweet & sticky sauce. Sprinkled with sesame seeds
- Yeung Sing Aubergine** £12.80
 羊城茄子 V 
 Diced tomatoes, onions, green & red pepper with sweet spicy sour sauce
- Kung Pao king oyster mushroom with cashew nuts** £13.80
 鳳巢公保杏鮑菇 V  GF
 Diced mixed vegetables in a chilli soy bean sauce served in a deep fried crispy basket


GF * Gluten free on request


GF Gluten free

V Vegan

** Can be change to vegan

 Vegetarian

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Buddha's delight



Yeung Sing Aubergine



Crispy shredded vegan beef coated in Peking sauce

- Buddha's delight**
£13.50
 南乳羅漢齋煲  
 Bamboo shoots, mushrooms, fried tofu, seasonal vegetables in a creamy bean curd sauce
- Sizzling Quorn fillet in black bean sauce**
£11.50
 豉汁素雞  
 Tender wok fried sliced Quorn fillets with chillies in a black bean sauce
- Crispy Quorn fillets with sticky honey & lemon sauce**
£11.80
 檸檬素雞  
 Our classic dish with crispy Quorn
- Stir-fried king oyster mushroom & leeks in Xinjiang spicy sauce**
£13.50
 孜然京蔥杏鮑菇   
 Cumin, Shaoxing rice wine & chilli make this dish popular.
- Stir-fried cauliflower, cashew nuts & chilli peppers**
£12.80
 山城辣子菜花    
 Dry chilli, garlic & Szechuan pepper. Let us know how spicy you would like it
- Stir-fried greens with garlic**
£7.80 
 炒路筍, 白菜, 荷豆
 或雜菜

 - with pak choi (Add £1.50)
 - with mangetout & cashew nuts 
 - with mixed vegetables

RICE & NOODLE DISHES

- **Yeung chow fried rice** £10.50
羊周炒飯 (GF)
Chicken, char siu, beef & shrimp fried rice
- **Egg fried rice (for two people)** £7.50
蛋炒飯 (GF) 🌿
- **Boiled rice (for two people)** £6.00
白飯 (GF) (V)
- **Spicy Singapore rice vermicelli** £12.00
新加坡米粉 (GF) 🌶️
Chicken, char siu, beef & shrimp
- **Spicy vegetarian Singapore rice vermicelli** £10.50
新加坡米粉 (GF) 🌿 ** 🌶️
- **Fine noodles flavoured with soya sauce** £9.50
士油皇炒面 (V)
- **Special seafood fried rice** £12.75
海鮮炒飯
Mixed chopped king prawns, bamboo shoots & carrots in a mild sauce
- **Pan fried crispy fine noodles with special seafood topping** £13.75
海鮮煎面
Mixed chopped king prawns, bamboo shoots & carrots in a mild sauce