



STARTERS

Dim Sum Platter	8.00
ha gau, snow pea & crab meat dumplings served in a bamboo basket	
Combinations Platter	per head 6.00
prawn toast, spare ribs, seaweed, satay chicken & spring rolls	
Peking Duck	Half 18.00
served on a bed of prawn crackers, pancakes, Salad and plum sauce	
Fragrant Aromatic Duck	Quarter 8.00
served with pancakes, spring onions, cucumber and hoi sin sauce	
Seaweed	4.00
shredded spring greens, with a sprinkling of roasted grounded fish	
Crispy Spring Rolls (meat or vegetables)	4.00
Peking Dumpling	4.00
pastry stuffed with pork and lightly fried	
Satay Chicken	5.00
tender chicken on skewers served with traditional satay sauce	
Capital Spare Ribs	6.00
stir fried then topped with sweet & sour sauce	
Salt & Chilli Spare Ribs	7.00
crispy fried ribs served with spicy salt	
Minced Pork Wrap served with lettuce & hoi sin sauce	10.00
Sesame Chicken	6.00
crispy chicken fillet coated with sesame seeds & lightly fried	

SEAFOOD STARTERS

Seafood Platter	per head 8.00
satay prawns, salt & chilli squid, rice paper prawns, prawn on toast & seaweed	
Prawn Toast	6.00
pieces of bread topped with prawn mix & sesame seeds and fried	
Butter Garlic Squid	10.00
deep fried to perfection, great with any wine	
Garlic Prawns deep fried with butter & garlic	11.00
Salt & Chilli Prawns	11.00
prawns fried in spicy salt with red chilli	
Spicy Squid lightly fried with salt & pepper	10.00
Rice Paper Prawns served with sweet chilli sauce	6.00
Soft Shell Crab deep fried with spicy salt	each 6.00
Fresh Diver's Scallops	each 7.00
steamed with shell, natural or black bean sauce (min 2)	
Seafood Wrap served with lettuce & hoi sin sauce	12.00
Crispy Korean Oyster served with fresh lemon	10.00
Prawn Balls served with Sweet & sour sauce	10.00

SOUP

Shark's Fin Soup served with Crab Meat or chicken Broth	10.00
Creamy Sweet Corn Soup	4.00
creamy soup served with chicken shreds or Crab Meat	
Fish Maw & Crab Meat Soup	8.00
a thick soup contains egg whites & chinese wine	
Sai Woo (West Lake) Soup	4.00
creamy soup with minced beef, coriander & egg	
Classic Hot & Sour Soup	4.00
with prawns, cha siu & preserved vegetables or veg	
Won Ton Soup	5.00
minced pork & prawns wrapped in filo type with Chinese leaves in clear soup	
Tom Yum Soup hot & spicy soup with herbs and prawns	6.00

SEAFOOD

Fresh Dover sole	35.00
whole doversole (1.5 lb) steamed with black bean sauce	
Seabass	25.00
whole Seabass (1.5 lb) steamed with ginger & spring onion	
Sweet & Sour Fish	10.00
fish fillet with traditional sauce	
Asparagus Scallops X.O	16.00
stir fried in XO sauce (hot & spicy)	
Sizzling Garlic Scallops	16.00
fresh scallop fried with sea spice & garlic	
Squid with Black Bean Sauce	10.00
fry with peppers & onions	
Ginger Squid	10.00
with finely chopped spring onion & fresh ginger	
Sizzling Scallops & Prawns	15.00
served mixed with ginger & spring onion	
Sizzling Oyster	12.00
stir fried with traditional black beans sauce	
Mango Prawns	11.00
stir fried with fresh mango slices	
Prawns with Ginger & Spring Onions	11.00
king prawns cooked with special recipe	
Szechuan Prawns	11.00
stir fried prawns with hot & spicy sauce	
Sweet & Sour Prawns	11.00
with pineapple, sweet pepper & onions	
Ginger Lobster in shell	30.00
whole lobster stir fried with ginger & spring onion	
Salt & Chilli Lobster	30.00
whole lobster with shell wok fried with hot & spicy salt	
Hot & Chilli Lobster	30.00
fresh lobster braised with finely chopped pepper, onion & garlic	
Abalone with Chinese Mushrooms	45.00
sliced & then braised with oyster sauce served on a bed of mushrooms	

BEEF

Sizzling Black Pepper Steak	14.00
stir fried with shredded red & green pepper	
Sizzling Ginger Steak	14.00
wok-fried with ginger & spring onion, served on hot plate	
Crispy Chilli Beef	10.00
beef shreds with chilli & carrot	
Mango Fillet Steak	12.00
beef shreds with fresh mango	
Cantonese Fillet Steak	14.00
wok-fried mixed with traditional chinese sauce	
Beef Slices with Sweet Pepper	9.00
in black bean sauce	
Beef Curry	9.00
slices of tender beef marinated and braised with pepper, onion & peas	
Baby "Pak Choi" Beef	9.00
beef slices with seasonal chinese vegetables	

PORK

Cantonese Honey Pork	9.00
pork coated with cha siu sauce and roasted to perfection	
Sweet & Sour Pork	8.00
diced pork wok stirred with pineapple & sweet pepper	
BBQ Pork & Onion	8.00
cha siu stir fried with sliced onions & wine sauce	
Celery & Char Siu	8.00
BBQ pork stir fried with finely chopped garlic & celery	
Char Siu with Baby Pak Choi	8.00
chinese baby vegetables with roast pork	
Cantonese Roasted Belly Pork	9.00
freshly roasted pork with a crunchy skin	

All Prices are inclusive of VAT
A 12.5% discretionary service charge will be added to your final bill



LAMB

- Sizzling Ginger Lamb** 11.00
lamb fillet with ginger & spring onion
- Lamb with Celery & Lemon Grass** 10.00
sliced lamb fried with a hint of lemon grass
- Sizzling Black Pepper Lamb** 11.00
with onion, pepper, & siu hing wine

POULTRY

- “Kung Po” Chicken** 8.00
chicken fillet with hot & spicy sauce
- Chicken with ginger & spring onion** 8.00
diced chicken stirred with traditional recipe
- Chinese Mushroom Chicken** 8.00
chicken fillet stir with oyster sauce
- Sweet & Sour Chicken** 9.00
diced chicken with onion & pineapple
- Chilli Black Bean Chicken** 8.00
tender chicken cooked with black beans, garlic & green pepper
- Curry Chicken** 8.00
chicken fillet in curry sauce
- Crispy Lemon Chicken** 8.00
crispy fillet chicken topped with lemon sauce
- Cashew Nut Chicken** 8.00
chicken fillet fried with cashewnuts
- Mango Duck** 9.00
with sweet pepper & onion
- Sweet Ginger Duck** 9.00
roasted Duck with sweet ginger & pineapple
- Duck with Ginger & Spring Onion** 9.00
stir fried boneless duck
- Orange Duck** 9.00
a must for duck lovers
- Cantonese Roast Duck** 9.00
freshly roasted to perfection
- Black Pepper Roast Duck** 9.00
with mushrooms & black pepper

VEGETABLES

- “ Pak Choi”** 8.00
chinese white cabbage with oyster sauce
- “Choi Sum”** 8.00
chinese flowering cabbage stir fried with garlic
- “Gai Lan”** 9.00
mustard green with ginger sauce
- Assorted Vegetables** 6.00
mixed vegetables with oyster sauce
- Garlic Asparagus** 8.00
with wine sauce and crushed garlic
- Water Chest Nuts & Cashew Nuts** 6.00
kung po style (hot & spicy)
- Garlic Bean Sprouts** 5.00
stir fried with finely chopped garlic & ginger
- Chinese Mushrooms** 6.00
mushrooms on a bed of seasonal vegetable topped with oyster sauce
- Chiw Yim Tofu** 6.00
crispy beancurd with spicy salt
- Ma Po Tofu** 10.00
beancurd in hot sauce with minced meat
- Supreme Tofu Hot Pot** 10.00
assorted seafood, meat & vegetables with traditional sauce

ACCOMPANIMENTS

- “Yeung Chow” Fried Rice** 6.00
special fried rice with roast pork, peas & egg
- Egg Fried Rice** 4.00
jasmine rice fried with egg, peas & garlic
- Steamed Fragrant Rice** 3.00
this is an accompaniment dish
- Lotus Leaf Rice** 10.00
fried with with assorted meat wrapped in lotus leaf (for 2)
- Yin Yan Fried Rice** 10.00
chicken sauce & a white crab meat sauce on king prawn rice base (for 2)
- Singapore Vermicelli** 7.00
fried noodles with prawns, pork, egg, red pepper & a hint of curry powder
- Assorted Seafood Fried Noodle** 10.00
stir fried noodles with prawns, scallop & squid
- Noodle with Bean Sprouts** 4.50
soft noodles with a hint of onion & spring onion
- Udon with Assorted Seafood** 11.00
large rice noodle with prawns, scallops & squids

SET MENU

HOUSE SPECIAL £22

- Variety Platter**
satay chicken, honey spare ribs, spring rolls, prawn toast & seaweed
- Chicken Sweet Corn Soup**
- Sizzling Ginger Lamb**
- Sweet & Sour Pork**
- Four Season Vegetables**
- Egg Fried Rice**

For 6 or more people add extra dish of Shredded Beef

CHEF'S RECOMMENDATION £28

- Variety Platter**
satay chicken, honey spare ribs, spring rolls, prawn toast & seaweed
- Crispy Aromatic Duck** served with pancakes & salads
- Sizzling Black Pepper Steak**
- Chicken with Cashewnuts**
- Sweet & Sour Prawns**
- Assorted Vegetables**
- “Yeung Chow” Fried Rice** with shrimp, roast pork, peas & eggs

For 6 or more people add extra dish of Crispy shredded beef

SEAFOOD £38

- Crabmeat Sweetcorn Soup**
- Fresh Lobster** Baked lobster with shell served in a choice of flavours
a) Ginger & Spring Onion b) Hot & Spicy Salt
c) Thai Sauce d) Black Bean Sauce
- Sizzling Mixed Seafood**
Stir fried prawns, scallop & squids with ginger & spring onions
- Grilled Seabass**
- Pak Choi with Garlic**
- Garlic Seafood Fried Rice**

For 6 or more people extra dish of Salt & Chilli Prawns

Price are per head bases and are a min of 2 people
Dishes may vary without prior notice • Some dishes may contain nuts



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OPENING TIMES:
Mon - Sat 12noon to 11pm
Sun 11am - 10.30 pm
Bank Holidays 12noon - 10.30 pm