

# Mrs Yang's 木易

Food allergies and intolerance  
Please speak to our staff about your requirements before ordering.

To ensure the best dining experience,  
we greatly appreciate pre-order for parties of 10 or more.

No service charge included



Spicy









Nuts



Vegetarian

## 头盘 *Appetisers*

*Classic Mixed Platter* (Minimum for 2 people) 经典拼盘   - £14.95 (PER HEAD)  
(BBQ Ribs, Prawn Toast, Vegetable Spring Roll, Chicken Satay Skewers , Seaweed)

*Chef's Mixed Platter* (Minimum for 2 people) 厨师拼盘   - £16.95 (PER HEAD)  
(Peking Ribs, SiuMai, Oriental Beef , Vegetable Spring Roll, Seaweed)


*Aromatic Crispy Duck* 香酥鸭  
Quarter ¼: £18.50 Half ½: £32.50 Extra Pancake or Salad £2.50

*Mandarin Dumplings* 手工煎饺 (斋菜或猪肉) - £8.75  
(Vegetable or Pork Minced)  
Handmade Northern Chinese dumplings pan fried

*Spring Roll Vegetable/Duck* 春卷斋/鸭 - £8.50

*Skewer Satay Chicken* 沙爹鸡串   - £10.50  
The Chef's special recipe stands out from the rest

*Lamb Skewer* 羊肉串 - £10.50  
Authentic Northern Chinese specialties infused with the Chef's special spices

*Vegetable Teriyaki Skewer* 串烧杂菜  - £9.50  
The best choice for vegetarians, grilled and topped with the chef's teriyaki sauce

*Salt and Chilli Pepper* 椒盐菜 

King Prawn or Squid 大虾或鱿鱼 - £10.50

Aubergine or Tofu 茄子或豆腐  - £8.95

*Spare Ribs* 排骨 - £9.50  
BBQ Sauce, Peking Sauce or Salt and Chilli Pepper  BBQ 汁, 京汁, 椒盐

*Crispy Seaweed* 海草  - £7.50

## 汤类 *Soup* - £6.75

Hot and Sour Soup

酸辣汤

Chicken and Sweetcorn Soup

粟米鸡蓉汤

Chicken Mushroom Soup

毛菇鸡汤

## 正餐 *Main Course*

### *Chef's Signature Dish:*

*Sizzling Mongolian Lamb* 铁板蒙古羊  - £16.95

Flavored with a bold Mongolian sauce, stir-fried with green peppers and onions, and served sizzling on a hot iron plate

*Velvet Soya Pork Fillet* 酱香猪柳 - £16.95

A rich and savory dish, featuring the chef's homemade sauce with spring onions and garlic

*Oriental Peking Beef* 北京牛肉粒  - £16.95

A well-loved favorite, ideal for spice lovers, Chunky beef served with onion, leeks and pepper

*Crispy Chicken in Plum & Pineapple Sauce* 菠萝梅子鸡 - £15.50

Golden crispy chicken blended with tangy plum sauce and pineapple chunks

*Spicy Dry Pot Duck* 酱炒干锅鸭  - £16.95

A classic Northern Chinese dish, featuring the chef's signature sauce with onions, green peppers, and garlic, served in a hot clay pot

*Saucy Stir-Fried Three Delights* 煲仔三宝 - £21.50

Succulent prawns, tender squid, and Manx scallops stir-fried on high heat with spring onions and onions for a fragrant finish

*Clay Pot Sea Bass Fillets* 煲仔鲈鱼片 - £18.50

Crispy sea bass fillets stir-fried with aromatic spring onions and garlic

*Spicy Szechuan Stir-Fry* 麻辣叉烧豆腐  - £15.50

Tender char siu and tofu stir-fried with spicy Sichuan mala sauce, a true traditional favorite

*Amo's Signature Beef Ribs* 招牌牛肋骨 - £21.50

Slow-braised Xinjiang-style beef ribs, deeply flavored and served best with rice

*Hong Shao Belly Pork* 红烧肉 - £16.50

It is a popular dish as family meal. Slow cooked with chef's sauce

*Beef Teriyaki* 日本牛 - £16.50

Wok-tossed with the chef's signature teriyaki sauce, along with onions and green peppers


*Manx Steak* 牛扒配中式汁或黑椒汁  
with Cantonese Sauce or Black Pepper Sauce  - £18.95


## 传统正餐 *Main Course*

### *Traditional dishes:*


<i>Sweet and Sour Chicken</i> 甜酸鸡	- £14.50
<i>Sweet and Sour King Prawn</i> 甜酸大虾	- £16.00
<i>Kungpo Chicken</i> 宫保鸡 	- £15.50
<i>Kungpo King Prawn</i> 宫保大虾 	- £15.50
<i>Deep Fried Shredded Chilli Beef</i> 甜辣牛丝 	- £15.50
<i>Deep Fried Shredded Beef in Plum Sauce</i> 梅子牛丝	- £15.50
<i>Crispy Chicken in Lemon Sauce or Orange Sauce</i> 柠檬鸡/橙汁鸡	- £14.95
<i>Salt and Chilli Pepper Chicken</i> 椒盐鸡 	- £14.50
<i>Roast Duck and BBQ Pork</i> 烧鸭叉烧	- £16.95
<i>Roast Duck in Sweet &amp; Sour Sauce or Plum Sauce</i> 甜酸/梅子鸭	- £18.95
<i>Lao GanMa Chicken</i> 老干妈鸡 	- £14.50
<i>Chicken with Broccoli and Garlic Sauce</i> 西兰花鸡	- £14.50


*Green Pepper and Black Bean Sauce* with a Choice of : Chicken, Beef, King Prawn

*Szechuan Sauce* with a Choice of : Chicken, Beef, King Prawn 

*Satay Sauce* with a Choice of : Chicken, Beef, King Prawn 

*Ginger Spring Onion* with a Choice of : Chicken, Beef, King Prawn

*Chinese Curry* with a choice of : Chicken, Beef, King Prawn 

*Singapore Curry* with a choice of : Chicken, Beef, King Prawn 


Above Chicken dishes - £14.50 | Beef and King Prawn - £16.50

## 青菜类 *Main Course:*

### *Vegetable Dishes*


*Stir Fried Broccoli* with Garlic Sauce 蒜蓉西兰花 - £12.95

*English Mushroom* with Oyster Sauce 蚝油毛菇 - £12.95

*Tofu (Bean curd)* with Szechuan Sauce/Lao GanMa Sauce 豆腐四川汁/老干妈汁  - £13.95

### *Stir Fried Mixed Vegetable*

with Oyster Sauce 蚝油时蔬 - £12.95 | with Black Bean Sauce 豆豉时蔬 - £12.95

with Szechuan Sauce 四川时蔬  - £12.95



## 主食类 *Chow Mein, Noodle, Hofun, Rice and Side Dishes*

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*Chowmein* 主食类 - £16.50

(Served Crispy Noodle) with a Choice of Chicken, Beef, King Prawn

肉类炒面

Beef and King Prawn +£2.00

*Singapore Noodle* 新加坡面   - £15.50

with Choice of Vegetable /Meat

*Beef or King Prawn Hofun* 干炒牛/大虾河粉 - £15.50

*Japanese Udon* 斋炒乌冬  - £10.50

*Beansprout Noodle* 芽菜炒面  - £5.50

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*Chicken /Pork Fried Rice* 鸡/叉烧炒饭 - £13.50

*Beef/King Prawn Fried Rice* 牛/大虾炒饭 - £15.50

*Egg Fried Rice* 蛋炒饭 - £4.80

*Boiled Rice* 白米饭 - £4.00

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*Salt and Chilli Pepper Chips* 椒盐薯条  - £5.00

*Onion Pepper Chips* 葱炒薯条  - £5.50

*Chips* 薯条 - £4.50

*Curry/Sweet Sour/Satay Sauce*  咖喱/甜酸/沙爹 汁 - £4.00

*Chilli Oil* 辣椒油   - £2.50

## *Traditional Style Banquet*

(Minimum 4 People)

**£ 34.95**

per person

BBQ Ribs

Prawn Toast

Vegetable Spring Roll

Chicken Satay Skewers

Seaweed

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Sizzling Mongolian Lamb

Salt and Chili Pepper Chicken

Beef Green Peppers Black Bean Sauce

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Stir Fried Broccoli in Garlic Sauce

Egg Fried Rice

Noodles

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## *Modern Style Banquet*

(Minimum 4 People)

**£ 38.95**

per person

Peking Ribs

SiuMai

Oriental Beef

Vegetable Spring Roll

Seaweed

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Hong Shao Belly Pork

Beef Teriyaki

Lao Gan Ma Chicken

King Prawn Ginger and Spring Onion

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Stir Fried Mixed Vegetable

Egg Fried Rice

Noodles

## White Wine

*Bella Modella 'La Farfalla'* - Pinot Grigio - Italy £6.70 - £26.50

Fresh, harmonious aroma with notes of green apple, peach, and white flowers.  
Taste is fresh, elegant, with notes of apple and pear, balanced acidity and a long finish.

*Brookford* - Chardonnay Semillion - Australia £7.00 - £28.00

Bursting with citrus and tropical fruit notes and has a lovely mellow texture from the Semillon.

*Caliterra Reserva* - Sauvignon Blanc - Chile £7.75 - £30.00

The nose is intensely aromatic with great freshness and aromas of mango and passion fruit.  
On the palate, it shows a pleasant acidity and a citrus feeling that makes it an easy white wine to harmonize dishes. 100% Sauvignon Blanc.

*Cloud Factory* - Sauvignon Blanc - New Zealand £33.00

Elegant and complex, this New Zealand Sauvignon Blanc is a veritable fruit salad on the nose with gooseberries, limes, guavas, and passionfruits, followed by a tangy lemony slap on the taste buds.

*Domaine De La Motte* - Chablis - France £44.00

A classic and wonderfully fresh Chablis with robust floral notes. Hints of apple, citrus, and flint minerality giving a complex depth of flavours and a long silky smooth finish.  
Perfect with fish, chicken, and spicy aromatic dishes.

## Rosé Wine

*Bella Modella* - Pinot Grigio Rosé - Italy £6.70 - £26.50

Deliciously strawberry laced aromas followed by a seductive palate of crisp, juicy, and refreshing creamy fruit.

*Coteaux D'aix En Provence* - Rosé - France £7.75 - £30.00

On the nose, red fruits like raspberries and strawberries, with more exotic fruits like guava in the background. The palate is fresh and clean, emphasizing ripe strawberries and perfectly balanced acidity. A classic Provence rose.

## Red Wine

*Santa Alba* - Merlot - Chile £6.70 - £26.50

Bright aromas of plum and blackberry with subtle smoky notes. Well rounded and mouthfilling fruit flavours with a classic Merlot plushness.

*Currabridge* - Shiraz - Australia £6.70 - £26.50

Well balanced and moreish Aussie red, bursting with bramble fruit, plums, blackberries, and spicy black pepper.

*Santa Alba* - Pinot Noir - Chile £7.50 - £30.00

Cherries, wild berries and a note of cinnamon smoke all appear in this Pinot Noir. The palate is elegant and has just a touch of weight, fine smoky tannins, dark cherries covered in chocolate & vanilla ice cream can all be found in this superbly crafted wine.

*La Forencia* - Malbec - Argentina £7.75 - £30.00

Intense and powerful aromas, with red and black fruit, notes of violet, blackcurrant, and hints of pepper and spice. Velvety smooth with a lingering rich finish.

*Navajas* - Rioja - Spain £30.00

A beautifully structured and fruity Rioja with lovely notes of plums, blackcurrant, vanilla, and mocha. Smooth and concentrated on the palate, pairs wonderfully with beef, lamb and veal.

*Soraighe Valpolicella* - Ripasso - Italy £55.00

Finished in chestnut and oak casks, this has full, rich flavours and a distinctive velvety palate with a bouquet of vanilla and almonds.

## Sparkling Wine

*Martinotti Prosecco Spumante Brut NV* - France £6.10 - £30.00

A fresh and gentle fruity fizz with citrus and green apple aromas, ripe grapey fruit characters and a refreshingly zesty finish. A perfect aperitif or celebration wine!

*Taittinger Brut* - France £80.00

Delivers aromas of fruit and brioche. it also gives off the fragrance of peach, white flowers (hawthorn, acacia) and vanilla pod.

*Veuve Clicquot* - France £120.00

We say that the label correctly signifies the brilliance within: rich yet dry, mousse-y yet elegant, yeasty yet citrusy.



### *Beer & Cider*

Tsing Tao - China	- £4.75	Asahi - Japan	- £5.25
Magners Cider	- £5.50	Corona - Mexico	- £4.75
Becks blue (alcohol free)	- £3.50	Guinness (pint)	- £5.50

### *Gin*

Gordon's London Dry Gin	- £3.50
Gordon's London Pink Gin	- £4.00
Whitley Neil Gin	- £5.50
Hendricks Gin	- £5.50
Roku	- £6.00

### *Tequila*

Jose Cuervo Gold	- £4.20
Jose Cuervo Silver	- £4.30

### *Vodka*

Smirnoff Vodka Red label	- £3.50
Absolut Raspberry	- £4.00
Greygoose	- £6.00

### *Whiskey*

Bell's Blended Scotch Whiskey-	£3.50
Jameson's	- £4.00
Jack Daniel's	- £4.00
Johnny Walker Black	- £4.50
Mister Katzs	- £5.00
Glenffidich 12 Year Old	- £6.00
Kaiyo	- £5.50
Toki Suntory	- £6.00

### *Cognac*

Courvoisier VS	- £3.50
Hennesy VS	- £6.00

### *Liquors*

Amaretto	- £3.50
Archers Peach	- £3.50
Baileys	- £3.50
Cointreau	- £3.50
Malibu	- £3.50
Kahlúa	- £3.50
Tia Maria	- £3.50
Southern Comfort	- £3.50
Drambuie	- £4.00
Glavya	- £4.00
Pimm's	- £4.00

### *Soft Drinks*

Coca Cola	- £2.75
Diet Coca Cola	- £2.75
Fanta Orange	- £2.75
Sprite	- £2.75
Tango Apple	- £2.75
Vimto	- £2.75
Lilt Pineapple & Grapefruit	- £2.75
Tonic Water	- £2.45
Slimline Tonic Water	- £2.45
Soda Water	- £2.45
Ginger Beer	- £2.45
Ginger Ale	- £2.45
J2O Orange Passion	- £2.75
Appletiser	- £2.75
Orange Juice	- £3.00
Apple Juice	- £3.00
Pineapple Juice	- £3.00
Cranberry Juice	- £3.00
Orange Squash	- £2.50
Blackcurrant Squash	- £2.50
Lime Cordial	- £0.50
Still/Sparkling 750ml	- £4.95

### *Rum*

Captain Morgan Dark Rum	- £3.50
Captain Morgan Spiced Rum	- £3.50
Bacardi Blanco	- £3.50
Havanna Club Dark Rum	- £4.00
Kraken Dark Rum	- £4.50

# Mrs Yang's 木易

If you don't see the dish you'd like on this menu,  
please ask our team-we'll be happy to help

💎 温馨提示 💎

除了菜单上的美味，本店还可根据您的口味，特别准备北方菜、川菜、粤菜等各类佳肴，由于食材新鲜选取我们需要至少48小时提前预定。

同时，我们也提供包场及私人聚会服务，欢迎咨询预定！

Call Us On  
01624-886886