

yā Signature

A journey through the flavor worlds of Chinese cuisine – united in one menu. We pamper you with a selection of aromas and textures, presented in the finest dishes from our kitchen!

À LA CARTE	
中式鱼生拼盘	23€
● Sashimi de Chine Sashimi platter of bluefin tuna and Scottish salmon, served with house-roasted peanuts, pickled ginger, beetroot, radish, and frisée salad ^{D,E,F}	
牛肉塔塔配葱油饼 ❶	20€
● House-Style Beef Tartare from Tenderloin with sesame oil, served with a Chinese Scallion Pancake ^{E,G}	
炸云吞拼盘	19€
● Crispy Wontons with Truffle Ponzu Mayo Two pieces filled with Braised Beef Short Rib, Two pieces filled with Prawns	
黄金蒸蒜西兰花 ❷	16€
● Steamed Broccoli Served with oyster–garlic sauce ^{A,E,H}	
私房烤鸭	36€
● Canton Duck Grilled duck prepared according to a traditional recipe. Served with cucumber, leek, and pancakes for self-rolling. Refined with our homemade hoisin sauce ^{A,E}	
龙虾尾烧年糕	39€
● Seared Lobster Tail with Ponzu Butter, served over Sticky Rice Noodles in Classic Hongshao Sauce	

Total

125 €

for

2 Persons

主厨推荐

yā Classic

Many regular guests have missed our old menu from the year 2020, so we are now offering it again as a classic menu.

À LA CARTE	
麻酱菠菜 ❷	14€
● Baby Spinach with Okra In sesame paste, ponzu sauce and wasabi ^{D,E}	
三文鱼塔塔 ❶	20€
● Salmon Tartar With garlic, chili and coriander in soy sauce and sesame oil ^{E,G}	
点心拼盘	16€
● Steamed Dumpling Mix 2 pieces filled with shrimp and Iberico pork 2 pieces filled with beef ^{A,E,F}	
锅贴拼盘	18€
● Pan-Fried Guo Tie Dumplings Chinese dumplings in wonton pastry Three pieces filled with Black Angus Beef, Bell Pepper & Scallions Three pieces filled with Prawns & Ginger ^{A,E,F}	
私房烤鸭	36€
● Canton Duck Grilled duck prepared according to a traditional recipe. Served with cucumber, leek, and pancakes for self-rolling. Refined with our homemade hoisin sauce for dipping ^{A,E}	
香煎日式牛排卷配鱼子酱配寿司米饭	38€
● Honshu Beef Grilled Wagyu beef slices, served with our yà-grill sauce made from pepper, fruity soy sauce and caviar ^{A,E,F}	

Total

115 €

for

2 Persons

经典2020

yā Hot Surf & Turf

The aromas of chili and Sichuan pepper define this menu of meat and seafood dishes.

À LA CARTE	
茄子沙拉 ❶	14€
● Steamed Eggplant Served cold in ponzu–truffle vinaigrette ^E	
鸭肉沙拉 ❶	18€
● Duck Salad Deboned duck leg meat with cucumber in a sesame–peanut–chili sauce ^{D,E,F}	
炸蟹饼配辣白菜美乃滋 ❶	19€
● Crab croquettes with kimchi mayo and lime leaves ^{B,C,E,F}	
红油松露抄手 ❶	18€
● Wan Tan filled with Shrimp With pickled radish, coriander, and spring onions in a chili oil truffle sauce ^{A,E,F}	
私房烤鸭	36€
● Canton Duck Grilled duck prepared according to a traditional recipe. Served with cucumber, leek, and pancakes for self-rolling. Refined with our homemade hoisin sauce for dipping ^{A,E}	
宫保虾球 ❶	32€
● Fried Giant Prawns Whole prawns with Sichuan pepper, served with spicy coated cashews in a sweet and sour hot sauce and seasonal vegetables ^{A,E,F}	

Total

115 €

for

2 Persons

无辣不欢

yā Delight

Fresh, light ingredients – deliciously prepared. A menu to enjoy, for a mindful and healthy journey into the world of dim sum and Cantonese duck.

- 薄切甜菜头

●

● Beet Carpaccio

In ponzu–truffle vinaigrette

E

16€
- 牛肉塔塔配葱油饼

●

● House-Style Beef Tartare

from Tenderloin with sesame oil, served with a Chinese Scallion Pancake

E,G

20€
- 红油松露抄手

●

● Wan Tan filled with Shrimp

With pickled radish, coriander, spring onions, chili oil, and freshly shaved truffle

A,E,F

18€
- 锅贴拼盘

● Fried Guo Tie Dumplings

Chinese dumplings with wonton dough:
2 pieces filled with Black Angus beef mince, bell pepper and spring onions
2 pieces filled with shrimp and ginger

A,E,F

18€
- 私房烤鸭

● Canton Duck

Grilled duck prepared according to a traditional recipe. Served with cucumber, leek and pancakes for self-rolling. Refined with our homemade hoisin sauce for dipping

A,E

36€
- 火爆大头菜

●

● Fried Pointed Cabbage

With Sichuan Pepper, garlic and Chilli

E

16€

Total
105 €
for
2 Persons

轻食主义

yā Vegi Love

Our vegetable and tofu dishes prove how delicious vegetarian cuisine can be. We don't view these ingredients as meat substitutes—we create unique dishes that can even win over non-vegetarians.

- 豆腐塔塔

●

● Silken Tofu Tartar with Okra

With spring onions in sesame–peanut sauce and chili oil

D,E

16€
- 薄切甜菜头

●

● Beet Carpaccio

In ponzu–truffle vinaigrette

E

16€
- 葱油饼鹰嘴豆泥

●

● Traditional Chinese Scallion Pancake

served with Homemade Hummus seasoned with Ya Spice Blend and Pickled Beetroot

A

18€
- 松露麻酱一口面

●

● Homemade Chinese Noodles

With peanut and sesame paste, freshly shaved truffle and chili oil

A,D,E

18€
- 斋菜煲

●

● Fried King Oyster Mushrooms with Silken Tofu

Served with seasonal vegetables, garlic, and sweet potato ribbon noodles in dark soy sauce

A,E

22€
- 锅包平菇

●

● Crispy Oyster Mushrooms

tossed in a homemade sweet and spicy sour sauce

A,E

22€

Total
95 €
for
2 Persons

素食主义



过敏物

A – Cereals containing gluten
B – Crustaceans and products thereof
C – Eggs and egg products
D – Peanuts and peanut products
E – Soybeans and soybean products
F – Sesame seeds and sesame products

G – Milk and dairy products
H – Glutamate
I – Coloring agents
J – Celery and celery products
K – Phosphate
L – Antioxidants

M – Sulfur dioxide
N – Contains caffeine
O – Contains quinine
P – With sweetener (aspartame)
Q – Sulfites