

Having travelled extensively across South East Asia, YAO San decided to bring his culinary gastronomic experience to Nairobi. Our menu reflects his interpretation of modern Asian cuisine.



Chef's recommendation

All prices are in Ksh and are inclusive of VAT, catering levy and service charge.  
Some dishes may contain nuts or traces of. If you have any food allergies, please let us know.

GREENS & SOUPS

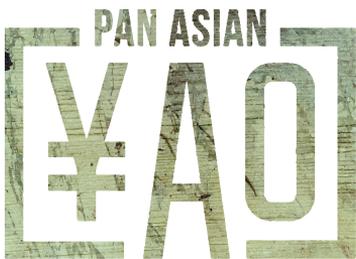
STARTERS

HOT POT

DIM SUM

SUSHI & SASHIMI

YAO



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## Yao's greens

Vegetarian

**Indonesian gado gado** 600  
Veg and boiled egg, crispy tofu in peanut sauce

**Raw mango salad** 700  
Bean sprouts, cashews in tamarind

**Miang kham** 700  
betel leaf, shallots, palm sugar and peanut dip

Non vegetarian

**Avocado and tuna tartare** 1200  
Arugula salad and lime vinaigrette

**Tohoku prawn tempura** 1400  
Japanese style prawn tempura

 **Warm squid salad** 900  
Sautéed mushroom, onion and leafy greens

**Tandoori chicken** 800  
Char-grilled chicken with chili and mint

**Miang kham** 900  
betel leaf, shrimp, shallots with peanut dip

## Asian soups

**Hot and sour**  
**Vietnamese coriander**  
**Tibetan thupka**  
**Indian rasam**

Vegetables and tofu **400** | Chicken **500** | Sea food **650**

<b>Vegetarian</b>		<b>Non vegetarian</b>	
<b>Mini spring roll</b> Crispy vegetables with bean sprout salad	<b>700</b>	<b>Yao's basil wings</b> Chicken in signature Yao's bbq sauce	<b>1100</b>
<b>Singaporean tofu</b> Wok fried tofu with black pepper	<b>900</b>	<b>Crispy duck wonton</b> With fresh mango salad and plum sauce	<b>900</b>
 <b>Avocado soft tofu</b> Panko tofu served with mixed greens	<b>900</b>	<b>Indonesian style satay</b> Char grilled chicken with chili peanut sauce	<b>800</b>
<b>Blackbean eggplant</b> With chili bean sauce and salsa	<b>700</b>	<b>Mini chicken spring roll</b> Chicken and coriander	<b>800</b>
<b>Kolkata Tangra paneer</b> With green chili, ginger and soy sauce	<b>800</b>	 <b>Yuzu scallop</b> Pan seared scallop with yuzu sauce	<b>1300</b>
<b>Chilli garlic shitake mushroom</b> Crispy fried shitake mushroom	<b>900</b>	 <b>Prawn lemongrass</b> Served with tomato broth	<b>1200</b>
<b>Asian pani puri</b> Vodka tom yum, tamarind and mint water	<b>700</b>	<b>Kolkata Tangra chili chicken</b> With green chili, ginger and soy sauce	<b>850</b>
<b>Sichuan lotus and broccoli</b> Lotus stem and broccoli in chili sauce	<b>900</b>	<b>Honey chili lamb</b> Tossed in red onion, chili and honey	<b>1100</b>
 <b>Vegetable tofu skin rolls</b> Chili vegetables wrapped in tofu skin	<b>900</b>	<b>Filipino Lechon</b> Crispy pork ribs in vinegar and garlic	<b>1400</b>
		<b>Shredded beef tofu skin roll</b> Garlic beef wrapped in a tofu skin	<b>1100</b>

**1. Choose your broth**

**Sichuan**

Spicy broth with Sichuan paste and peppercorn

**Tom yum**

Lemon grass flavoured spicy broth with hint of lemon

**Beijing**

Non spicy clear stock, with ginger and spring onion

**Tonyu nabe (vegan)**

Soya milk, miso paste and vegetable broth

**2. Choose your noodle** (any one)

Tofu skin noodle | Glass noodle | Rice cake

**3. Choose your sauce** (any three)

Hot garlic sauce | Chili paste | Ginger Ponzu  
XO | Onion chili vinegar | Chili seed lemon  
Tamarind | Oyster | Sesame Coriander & cumin  
Chili peanut | Light soya | Sha cha | Hoisin

**Choose your vegetables** (any 4 veg and 1 tofu)

Black fungus | Fresh pok choy  
Fresh spinach | Soft tofu | Dried tofu  
Black tofu | Baby corn | Oyster mushroom  
Broccoli flowers | Fried taro  
Shitake mushroom | Bamboo shoots  
Ribbon carrots | Fried lotus stem **1500**

**Choose your meat** (any 5 with 2 meats and 3 veg)

Beef | Chicken | Lamb **1900**

**Choose you seafood** (any 5 with 2 seafood, 1 meat and 2 veg)

Fish | Prawn | Squid | Crab **2200**

**Extra plates**

Vegetables **300** | Meat **500**

Prawn / Fish / Squid **600**

Crab / Lobster **1400**

## Sushi

### Small plates

 **Beef tataki** 1200  
Searched beef served with vinegar and pickled ginger

**Timbale kariforunia** 1200  
Timbale of crab, avocado and tobiko

**Prawn tempura roll** 1500  
With chili mayonnaise and black pepper sauce

 **Yao strip** 1700  
Lobster, mango, avocado with crispy lotus stem and truffle oil

### Vegetarian

**Chili eggplant** 900  
Pan fried eggplant in chili paste and garlic

**Crispy vegetable tempura** 1100  
Served with Sriracha sauce

**Chili dynamite** 1100  
Cucumber, avocado and sprouts with chili

**Paneer tikka maki** 1100  
Marinated with yoghurt and spice

**Lotus crunch** 1200  
Crispy lotus, tempura asparagus and spicy mayonnaise

 **Truffle mushroom** 1400  
Assorted mushroom and truffle oil

**Mix it up - Sushi / Nigiri / Sashimi** 12 or 24 pieces 1800 | 3500  
Choice of

### Vegetarian

Cucumber, Avocado, Tofu, Chili dynamite, Paneer tikka, Crispy tempura

### Non vegetarian

Salmon, Tuna, Octopus, Red snapper, Prawn tempura, Crab roll

## Sashimi

### À la carte

 **Coriander crusted tuna** 1400  
Arugula leaves and red wine glaze

**Octopus** 950  
With grilled mango skewer and seaweed salad

**Pacific salmon** 1400  
Ikura sushi, capers and kimchee emulsion

 **Salmon asparagus** 1600  
Pomegranate drizzle and tobiko cream

### Slices of sashimi 4, 8 or 12 pieces

Salmon 800 | 1400 | 1800

Tuna 700 | 1200 | 1700

Octopus 600 | 900 | 1200

Red snapper 600 | 900 | 1200

### Nigiri 4, 8 or 12 pieces

#### Vegetarian

Cucumber 500 | 800 | 1100

Avocado 600 | 900 | 1200

Tofu 600 | 900 | 1200

#### Non vegetarian

Salmon 800 | 1400 | 1800

Tuna 700 | 1200 | 1700

Octopus 600 | 900 | 1200

Red snapper 600 | 900 | 1200

## Small plates 4 pieces

### Vegetarian

-  **Crystal dumpling** 900  
Served with julienne vegetable
-  **Trio mushroom dumpling** 1200  
Served with soy shitake

### Non vegetarian

- Chicken and prawn shui mai** 800  
Open face dumpling served with fried spring onion
- Lamb black bean roll** 800  
Mince lamb in Chinese cabbage and pickled carrots
-  **Hargau** 900  
Prawn wrap with bamboo shoot and fried basil
- Prawn and chestnut roll** 1000  
Spinach wrapped roll served with light fish broth

## Basket 4 pieces

### Vegetarian

-  **Truffle edamame** 900  
Edamame and truffle oil
- Chive dumpling** 800  
Assorted vegetables
-  **Peking dumpling** 900  
Soya nuggets dumpling in chili soy broth
- Asparacorn** 850  
Asparagus and corn
- Pan fried veg gyoza** 700

### Non vegetarian

- Chicken pok choi** 850  
Chicken mince wrapped in pok choi
- Chicken peking** 850  
Chicken open dumpling served in chili broth
- Pork shui mai** 900  
Mince pork open dumpling
- Pan fried chicken gyoza** 850
- Pan fried prawn gyoza** 950

## Cheung fun 3 pieces

### Vegetarian

- Crispy vegetable** 900  
With soy and ginger sauce

### Non vegetarian

- Chicken char sui** 1000  
With cantonese bbq sauce
-  **Crispy prawn** 1200  
With shitake soy sauce

## Asian curries

Red | Green | Panang

### Vegetarian

Tofu, broccoli and pok choy	1300
Assorted mushrooms	1500
Chef's fave	1400

### Non vegetarian

Beef	1500	Chicken	1400
Prawn	1600	Salmon	1800

## Wok

### Vegetarian

<b>Ma po tofu</b>	900
Tofu and mushroom in chili sauce	

<b>Sichuan French bean</b>	700
Served dry, with cashewnut and chili	

<b>Stir fry pok choy</b>	800
Tossed with spring onion and chili garlic	

<b>Warm broccoli</b>	800
Tossed in almond and white garlic sauce	

<b>Spinach, corn and mushrooms</b>	900
Wok fried in chili bean sauce	

 <b>Tofu tikka</b>	900
Marinated in yoghurt sauce	

### Non vegetarian

<b>Chicken cashew nut</b>	1400
Green peppers with roasted cashew nut	

<b>Sichuan chicken</b>	1400
Sichuan pepper, chili and leeks	

<b>Sweet chili lamb</b>	1400
Tossed with snow peas and spring onion	

 <b>Singaporean style crab</b>	1950
Tossed with chili paste, tamarind and ginger	

<b>Sweet and sour pork</b>	1400
Tossed with pineapple	

<b>Soy ginger fish</b>	1100
Steam fillet with ginger and soy broth	

<b>Sichuan fish</b>	1200
Fried fish tossed in a Sichuan sauce	

<b>Hot garlic prawn</b>	1600
Sautéed with chili garlic sauce	

 <b>Black pepper sea food trio</b>	1800
Scallop, fish and squid platter	

<b>Sea food Thai basil</b>	1500
Tossed in chili, spring onion and ginger	

 <b>Lobster tom yum</b>	4500
Steamed and served with tom yum broth	

## Noodle bowl

### Vegetarian

<b>Vietnamese broth</b>	700
Rice noodles, mixed greens and bamboo shoots	

<b>Malaysian yellow curry</b>	1000
Noodles, broccoli, tofu and spinach	

### Non vegetarian

 <b>Singaporean laksa</b>	1400
Udon noodles with chicken, tofu and pok choy	

<b>Taiwanese beef soup</b>	1000
Beef broth with tomato paste and rice wine	

## Rice

<b>Steamed</b>	300
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<b>Sea food fried</b>	800
With squid, crab meat and shrimp	

<b>Nasi Goreng</b>	900
Indonesian egg fried rice with chicken satay	

<b>Bhuteko</b>	600
Nepalese fried rice in yoghurt and turmeric	

### Asian fried

Vegetable	400	Egg	500	Beef	700
Chicken	600	Prawn	800		

## Noodles

### Hakka

Vegetables	600	Chicken	700
Beef	800	Prawn	900

### Pad thai

Vegetables	600	Chicken	700
Prawn	900		

## Sweet Treats

<b>Basil and mint apple mousse</b>	900
With coconut jelly	

<b>Red wine poached pears</b>	700
With raisin-rum ice cream	

<b>Coconut panna cotta</b>	600
With caramelised melon and fruit compote	

<b>Chili pineapple ravioli</b>	800
With mascarpone and strawberry mousse	

### Homemade ice cream

Wasabi nuts	400	Coconut jaggery	300	Oreo	500
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