



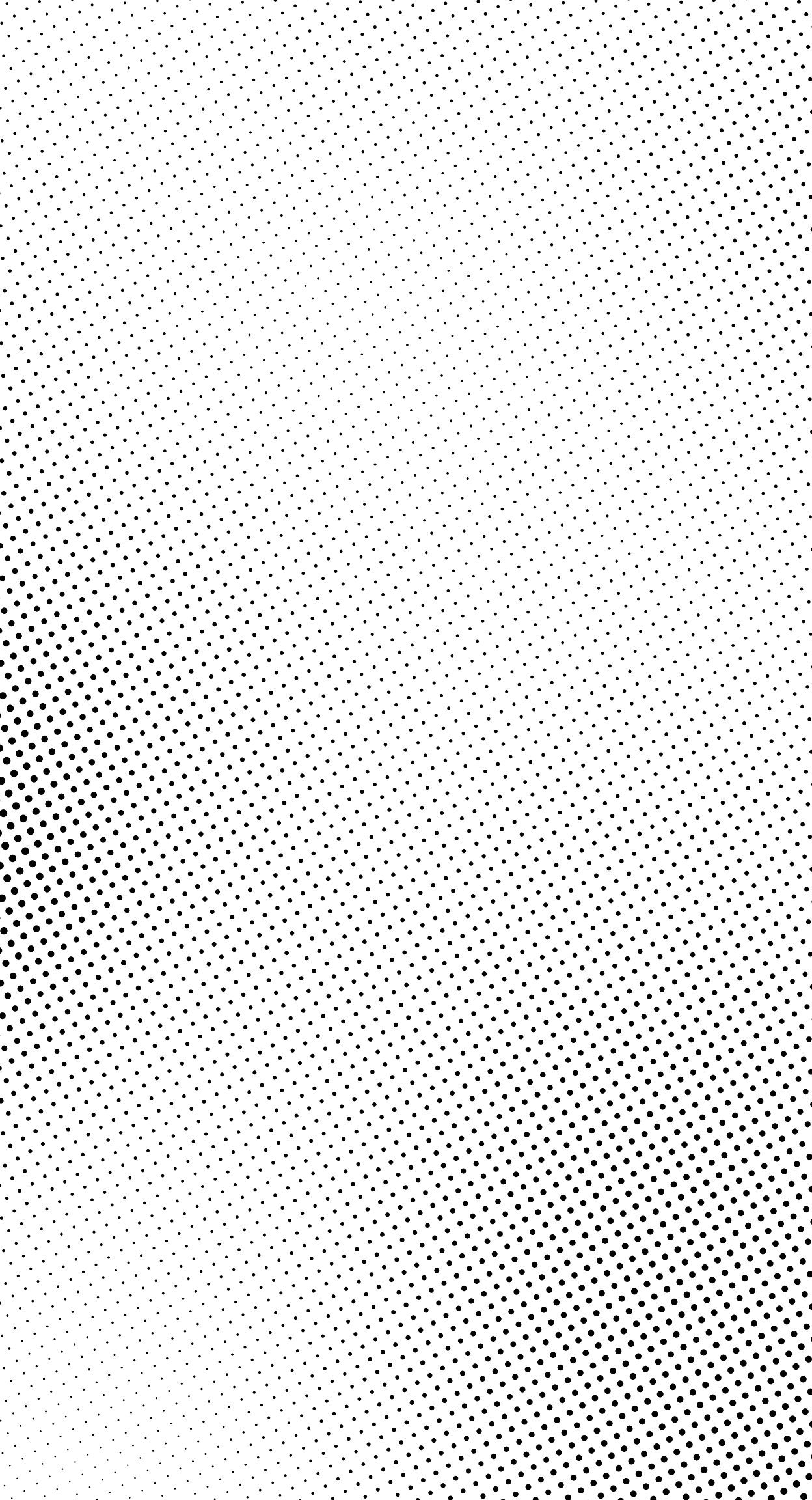
**Delicious!**



**YOU  
MEE**

SUSHI DIMSUM  
RAMEN ROBATA

*It's  
Moriya.*





It's

**YOÜ & MEE**

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**Delhi NCR | Bangalore | Mumbai | Pune**



OfficialYouMee



Official\_YouMee

# APPETIZERS

Snack (小吃) small plates, grilled, wok-tossed and fried to perfection.

- **Chili Garlic Crispy Vegetables**  
Wok-tossed crispy vegetables flavoured with chili & garlic

395
- **Cheese Spring Roll**  
Deep-fried rolls stuffed with asparagus, corn, thai herbs and cheese served with spicy chili jam

425
- **Rock Corn Tempura**  
Crispy corn and nori tempura served with tentsuyu dipping sauce

395
- **Honey Chili Potato**  
Crispy-fried potato fingers with honey chili sauce & sesame seeds

395
- **Himalayan Pink Salted Edamame**  
Classic Japanese appetiser consisting of steamed soybeans in the pod. Served with a Himalayan pink salt dressing

425
- **Chili Garlic Edamame**  
A classic Japanese appetiser consisting of steamed soybeans in the pod. Served with a chili garlic dressing

425
- **Tangy Lotus Stem**  
Crispy-fried lotus stem glazed with tamarind and palm jaggery

395
- **Konjee Crispy Mushroom**  
Sweet & spicy crispy-fried shiitake mushrooms wok-tossed with red & yellow bell peppers

475
- ▲

**Sichuan Crispy Chicken**  
Crispy, tasty chicken pieces stir-fried with a generous amount of dried himalayan round chilies, black beans & sichuan pepper

475
- ▲

**Honey Chili Chicken**  
Crispy-fried chicken tossed with honey, chili sauce and sesame seeds

475
- ▲

**Star Anise Chicken With Crispy Spinach**  
Five-spice flavored chicken, spring onion, star anise and dry red chili with crispy spinach

475
- ▲

**Tsukune Chicken Meatballs**  
Succulent meatball skewers topped with shichimi powder

475
- ▲

**Bacon Wrapped Prawns**  
Prawn wrapped bacon topped with sake mirin glaze

755
- ▲

**Char Siu Pork Belly**  
A popular chinese-style bbq pork belly with char siu glaze

625
- ▲

**Konjee Crispy Lamb**  
Sweet & spicy crispy-fried lamb wok-tossed with red and yellow bell peppers, onions, and sesame seeds

755
- ▲

**Black Pepper Butter Garlic Calamari**  
Crispy-fried squid rings tossed in black pepper, butter garlic & Shao Xing wine

625

小吃



Prices are exclusive of government taxes and service charge. Some dishes may contain allergens such as nuts, seeds, dairy, gluten & shellfish. Please inform your server if you have any food allergies & dietary requirements.\*



# SALAD

Salad (沙拉) is a mixture of raw usually green leafy vegetables combined with other vegetables and served with a dressing

- Goma Ae Salad

395

A traditional Japanese salad loaded with spinach & seasoned with delicious, creamy sesame dressing
- Pai Huang Gua

395

Sichuan-style smashed crip cucumbers salad topped with soy & sesame dressing
- Raw Papaya “Som Tam”

395

A sweet & spicy Thai salad consisting of green papaya, palm Jaggery, bird's eye chili and crushed peanuts
- Tofu Heaven Poke Bowl

395

A veggie lover's heaven - silken tofu, Himalayan pink salt roasted onion, cucumber, edamame, iceberg, seaweed, roasted sesame, sweet chili sauce, & Japanese mayo



# SASHIMI

Sashimi (刺身) is a Japanese delicacy consisting of fresh raw fish or meat sliced into thin pieces and often eaten with soy sauce.

NON-VEGETARIAN

- Miso Soy Salmon

725

A carpaccio-style salmon sashimi topped with miso paste, sliced red onions, jalapenos, capers & lemon wedges
- Sriracha Seared Salmon

725

A pan-seared salmon sashimi topped with sesame seeds & sriracha sauce
- Tuna & Scallion

725

Tuna sashimi topped with sesame garlic sauce & spring onions



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# SUSHI

Sushi (すし, 寿司, 鮓) is a traditional Japanese dish of prepared vinegared rice, usually with some sugar and salt, accompanying a variety of ingredients, such as seafood, often raw, and vegetables. Our chefs at YOU MEE use the traditional ingredients but serve the 'maki-zushi' in a modern, contemporary style. Every sushi roll is accompanied with pickled ginger (gari), wasabi and soy sauce.

## VEGETARIAN

4pcs @ 445 / 8pcs @ 785 / 12pcs @ 1,125

### ■ Vegetable California

The ultimate veggie roll consisting of cucumber, avocado, takuwan, asparagus, and sesame seeds

### ■ Sriracha Blush

A tangy roll wrapped with carrot preserve, jalapenos, avocado, and cream cheese

### ■ YOU MEE Garden Dragon

Our signature roll consisting of crunchy tempura-fried asparagus, avocado, & spicy mayo

### ■ Yasai Tempura Roll

A veggie roll wrapped with tempura-fried vegetables, sesame seeds, tanuki flakes & spicy mayo

### ■ Truffle Mushroom

A tempura-fried enoki & shiitake mushroom roll topped with truffle tanuki flakes

### ■ Avocado & Mango Black Rice Sushi 455 | 795 | 1,155

Youmee signature organic black rice sushi with avocado, cucumber, cream cheese & mango

### ■ Emperor Roll 455 | 795 | 1,155

A roll fit for kings packed with avocado, takuwan, asparagus, cream cheese, & pickled carrots

### ■ Spinach Fiesta 445 | 785 | 1,155

A new-age roll wrapped with avocado, cucumber, cheese & finished with our sweet & creamy sesame spinach goma ae

## NON-VEGETARIAN

4pcs @ 455 / 8pcs @ 795 / 12pcs @ 1,155

### ▲ Hamachi New York Dragon

Avocado, prawn tempura, salmon, Hamachi yellowtail, & spicy mayo

### ▲ Super Philli Cheese Roll

Smoked salmon & Philadelphia cream cheese - an American sushi classic!

### ▲ Spicy Chicken Katsu

Crispy 'karaage'-fried chicken roll topped with mayo & togarashi pepper

### ▲ Crunchy Tuna Roll

Fine cuts of delicious tuna wrapped with onion, cucumber, shichimi powder, tempura flakes & a light dollop of sriracha chili oil

### ▲ Prawn Tempura Roll

A fan-favourite consisting of ebi tempura, crab, cucumber, mayo & topped with ikura roe

### ▲ Dynamite Shrimp Roll

Crispy-fried shrimp topped with a hearty dollop of sriracha mayo

### ▲ Rainbow Maki

A rainbow sushi roll wrapped with tuna, salmon, crab stick, cucumber & tobiko

### ▲ Salmon Aburi Roll 520 | 925 | 1,275

One of our signature rolls consisting of smoky flame-seared salmon belly, spicy mayo, & unagi sauce

### ▲ Amazing Sashimi Roll 520 | 925 | 1,275

A special "no rice" roll filled with hamachi tuna, salmon, crab stick, Philadelphia cheese & takuwan topped with orange tobiko and yuzu mayo

### ▲ Salmon & Avocado Roll 520 | 925 | 1,275

A classic uramaki roll with fresh salmon, spring onions, mayo & sesame seeds

### ■▲ Sushi Platter - 12 pcs | 1,160

Choose any 3 sushis (veg or non-veg)

### ■▲ Sushi Boat - 24 pcs | 2,390

Choose any 6 sushis (veg or non-veg)

### ■▲ Sushi Cruise - 48 pcs | 4,350

Choose any 12 sushis (veg or non-veg)



# DIM SUM

Dim sum (點心) translates to small treats “touching the heart”. These treats are the most experimented variety in Asian cuisine, as they adapt flavours most heartily. Our chefs have curated each variety with love, specially for YOU!

## VEGETARIAN

4pcs @ 445 / 8pcs @ 780 / 12pcs @ 1,100

### ■ New York Cheese & Chili Oil

Our signature dim sum packed with cream cheese, button mushrooms, water chestnut & topped with chili oil

### ■ Thai Flavoured Asparagus

Thai Flavoured Asparagus- finely chopped Thai herbs, asparagus & mushrooms.

### ■ Edamame Truffle Oil

A lotus-shaped dumpling comprising of potato flakes, edamame & truffle oil

### ■ Spicy Vegetable & Chive

A fiery veggie dumpling comprising of chives, lotus stem, water chestnut, black mushroom & fresh red chili

### ■ Spinach Pot Sticker Dumpling

A steam-fried dumpling wrapped with crunchy almond, spinach & molten cheese

### ■ Crispy Sweet Chili Jam Wonton

A wonton crisped to perfection and filled with turnip, shiitake mushrooms, carrot & topped with sweet chili jam

### ■ Edamame & Black Mushroom

A purple toffee-shaped dumpling filled with edamame, black mushroom & topped with crushed peanuts & Sichuan chili oil

### ■ Broccoli & Almond

A triangle-folded dim sum with crunchy almond, broccoli & sesame oil



## NON-VEGETARIAN

4pcs @ 455 / 8pcs @ 795 / 12pcs @ 1,125

### ▲ Chicken Gyoza

A popular Japanese pan-fried chicken dumpling served with a fiery shanghai sauce

### ▲ Chili Coriander Chicken Dumpling

A dumpling consisting of minced chicken, fresh red chili, shiitake mushrooms & topped with a dollop of tangy coriander sauce

### ▲ Crunchy Chicken Dumpling

Crunchy chicken, spring onions & chili flakes, served with a dipping sauce

### ▲ Classic Prawn Har Gow

A traditional Cantonese-style dumpling filled with crunchy tiger prawn, bamboo shoot & water chestnut

### ▲ Prawn With Hot Yellow Curry

A dumpling filled with prawn, thai herbs & coriander served on a bed of delicious coconut-flavoured Thai yellow curry

### ▲ Crystal Duck & Cherry

A delightfully sweet & tangy dumpling consisting of roasted duck, cherry & Char Siu sauce

### ▲ Prawn Spinach Roll

A keto-friendly dumpling consisting of water chestnut, prawn, fresh red chili & topped with black bean jam

### ▲ Prawn With Celery

A strikingly colourful dim sum with shiitake mushroom, water chestnut, coriander, spring onion, and fresh red chili

### ▲ Spicy Pork Dumpling

A fiery & meaty dumpling wrapped with pork, onions, coriander & fresh red chili

### ▲ Prawn Dynamite

A special prawn dumpling served with our in-house fiery red & spicy dip

### ▲ Poached Chicken Dumpling

A minced chicken dumpling filled with ginger, bok choy, & served in a tangy soy broth

### ▲ Sichuan Chili Oil Chicken Wonton

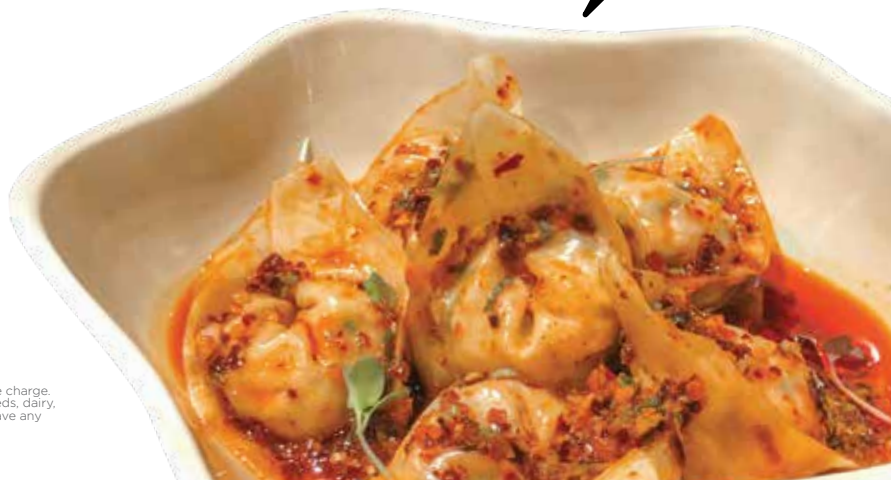
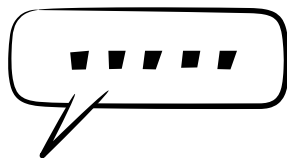
Your soon-to-be favourite dumpling-delightfully steamed and submerged in our fiery signature sichuan chili oil

### ▲ Sichuan Chili Oil Prawn Wonton

Your Soon-To-Be Favourite Dumpling -Delightfully steamed and Submerged In Our Fiery Signature Sichuan Chili Oil

### ▲ YouMee Dimsum Party Pack - 24 pcs | 2,555

Choose any 6 Dimsum (veg or non-veg)





# BAOS

Baos (包子) are types of yeast-leavened filled buns, present in various Chinese cuisines. There are many variations in fillings (meat or vegetarian) and preparations, though the buns are most often steamed.

- ▲

**Chili Basil Tofu Bao**  
Red cabbage, asparagus & spicy Thai-flavoured silken tofu

475
- ▲

**Goat Cheese & Pickled Mushroom Bao**  
Goat cheese fritters, pickled mushrooms, lettuce, & radish

475
- ▲

▲

**Katsu Chicken Bao**  
Crispy chicken, iceberg lettuce, cucumber & sesame seeds

525
- ▲

▲

**Char Siu Pork Bao**  
BBQ roasted pork belly, cucumber, iceberg lettuce & pickled chilies

525
- ▲

▲

**Yuzu Rock Shrimp Bao**  
Chili garlic mayo, lettuce, cucumber & yuzu syrup

525



# SOUPS

Soup (スープ) is generally served warm or hot (but may be cool or cold), that is made by combining ingredients of meat or vegetables with stock, milk or water

- ▲

**Oriental Manchow Soup**  
(Vegetable/**Chicken**)

330 / 385
- ▲

**YouMee Greenhouse**  
(Vegetable/**Chicken**)  
Healthy vegetable soup served with veg or chicken dumping

330 / 385
- ▲

**Miso Shiru**  
White miso paste, dashi stock, seasonal vegetables and spring  
Onion served with tofu or prawn  
(Vegetable/**Seafood**)

330 / 395
- ▲

**Oriental Clear Noodle Soup**  
(Vegetable/**Chicken**/**Seafood**)

330 / 385 / 395
- ▲

**Tom Yum Soup**  
(Vegetable/**Chicken**/**Seafood**)

330 / 385 / 395
- ▲

**Dumpling Suimono**  
(Vegetable/**Chicken**/**Seafood**)

330 / 385 / 395



# RAMEN

Choose your stock:

**Light** - a light miso-flavoured vegetable broth

**Spicy** - a spicy miso-flavoured vegetable broth infused with chili & flavouring spices

**Rich** - a rich herb-flavoured vegetable broth mixed with dashi and miso

■▲ **Mango Curry Ramen** **625 / 725 / 795**

The flavour of the season! Introducing our mango curry ramen - A coconut milk curry ramen bowl infused with coriander, Thai herbs & topped with freshly diced mangoes

(Vegetable/Chicken/Seafood)

■ **Braised Tofu** **625**

Beansprouts, pok choy, jalapeno peppers & cilantro with braised tofu, served in a delicious light broth

■ **Veggie Delight** **625**

An anytime of the day ramen meal bowl with mushroom, pok choy, Chinese cabbage & bean sprouts, in a garlic sesame-flavored broth

■ **Vegan Coconut Curry Ramen** **625**

A vegan coconut curry ramen bowl made with coconut milk, broccoli, baby corn, carrot, mushroom, cauliflower, coriander, spring onions, & fresh red chili

■ **Crumbled Tofu & Peanut Ramen** **625**

A delicious crumbled tofu ramen with shimeji mushroom, beansprouts and chili oil in a peanut-flavoured broth

■ **Kabu Kabu Ramen** **575**

White turnip, pickled purple daikon, pok choy, snow peas, & mushroom in a light broth

▲ **Chicken Coconut Curry Ramen** **725**

A coconut curry ramen bowl made with coconut milk, shredded chicken, broccoli, baby corn, carrot, mushroom, cauliflower, coriander, spring onions & fresh red chili

▲ **Chicken Ramen** **725**

Grilled chicken, seasonal greens, bamboo shoot & spring onion served in a spicy broth

▲ **Teriyaki Chicken Ramen** **725**

A teriyaki glazed-chicken ramen bowl with mixed greens, wakame, and nori, served in a miso-flavoured broth

▲ **Spicy Chicken Ramen** **725**

Stir-fried chicken, bell peppers & exotic vegetables in a spicy miso broth

▲ **Taiwanese Water Buffalo Ramen** **795**

Stir-fried water buffalo tenderloin slices with tiantaishi soy broth & chicken chili oil

▲ **Youmee Signature Ramen** **795**

Grilled chicken, prawn, calamari, seasonal greens, wakame, bamboo shoots, & egg, served in a miso ginger flavored broth

▲ **Salmon Tsukune Ramen** **795**

Delicately cooked salmon meatballs, Asian vegetables, shimeji mushrooms & wakame served in a spicy broth



# WOK TALK

Wok ( 鑊 ) the round-bottomed cooking pot is a magical utensil for most East, South and South-East Asian kitchens. It is magical as it can be used for various cooking techniques, including stir-frying, steaming, pan-frying, deep-frying, poaching, boiling, braising, searing... you get the point. Chahn (spatula) & hoak (ladle) are inseparable friends in the wok-style of cooking.

- **Basil Vegetables In Chili Oil & Spring Onion** 625  
Broccoli, mushroom, & pineapple mixed with hot chili basil sauce
- **Vegetables & Sichuan Peppercorn** 625  
Wok-tossed baby corn, mushroom, broccoli, & peppercorn in a spicy Sichuan sauce
- **Thai Style Basil Vegetables** 625  
Stir-fried exotic vegetables with chili & basil
- **Stir-Fried Exotic Vegetables** 545  
Stir-fried broccoli, pok choy, chinese cabbage, mushroom, zucchini, snow peas & waterchestnut mixed with brown garlic, soy, & ginger
- **Stir-Fried Mushrooms** 625  
Stir-fried shimeji, button, shiitake & seasonal mushrooms mixed  
With garlic, szechuan chili flakes & cooking wine
- **Vegetables In Almond Sauce** 625  
Wok-tossed broccoli, bell peppers, spring onions & seasonal greens  
Cooked in almond sauce
- **Thai Green Curry (Veg)** 545  
Popular Thai green curry with baby corn, mushroom, carrots & pea eggplants
- **Chilli Sichuan Aubergine** 545  
A classic & flavourful eggplant dish made in a Sichuan chili sauce
- **Mapo Tofu** 545  
Tofu bits, mushroom & soy mapo beancurd tossed in a spicy  
Sichuan-flavoured sauce



MMMM!!



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- |  |     |
|--|-----|
| ▲ <b>Guangdong-Style Prawns in Hot Garlic Sauce</b>  | 695 |
| A delicious seafood dish from the Guangdong region of China made with prawns, hot garlic sauce, celery & peppers         |     |
| ▲ <b>Mala Chicken</b>  | 695 |
| A nutmeg-flavoured deliciously spiced chicken with carnation milk, lotus stem, mushroom & tofu                           |     |
| ▲ <b>Kung Pao Chicken</b>  | 695 |
| Stir-fried Chicken Mixed With Peanuts & Red Chili Peppers  |     |
| ▲ <b>Chicken &amp; Asparagus</b>   | 695 |
| Wok-tossed Cantonese-style sliced chicken mixed with garlic, celery, oyster Sauce & sesame oil                           |     |
| ▲ <b>Spicy Sichuan Chicken</b>   | 695 |
| Sichuan-style chicken cooked in a fiery chili paste with celery, scallion, ginger, garlic, bamboo shoot & water chestnut |     |
| ▲ <b>Thai Red Curry (Chicken)</b>  | 695 |
| A red Thai curry with sliced chicken, bamboo shoot & fresh red chili   |     |
| ▲ <b>Chicken in Almond Sauce</b>   | 545 |
| Wok-tossed chicken in almond sauce mixed with broccoli, bell peppers & spring onions                                     |     |
| ▲ <b>Tuk Tuk Basil Chicken</b>   | 695 |
| Wok-tossed Thai street-style shredded chicken cooked with fresh basil & Bird's Eye Chili                                 |     |
| ▲ <b>Chili Black Bean Fish</b>   | 695 |
| Wok-tossed sole fish mixed with black bean sauce, bell peppers & onions  |     |
| ▲ <b>Singapore Chili Prawn</b>   | 775 |
| Stir-fried & slow-cooked to prawn with fresh red chili & delicious sweet chili sauce                                     |     |
| ▲ <b>Mongolian Lamb</b>  | 695 |
| A traditional Mongolian stir-fried sliced lamb with broccoli, onions, spring onions & water chestnut                     |     |
| ▲ <b>Lamb in Black Pepper Sauce</b>  | 695 |
| A deliciously tangy & peppery dish made with succulent twice cooked lamb, black pepper sauce & topped with red onions    |     |
| ▲ <b>Chili Garlic Eggplant &amp; Pork</b>  | 775 |
| Szechuan-flavoured eggplant wok-tossed with pickles, chilli paste & minced pork  |     |
| ▲ <b>Chicken Katsu Curry</b>   | 625 |
| A popular Japanese dish consisting of fried chicken made with panko bread crumbs & served in a thick yellow curry        |     |





# NOODLES & RICE

Noodles (面条) & rice (白饭) are essentials in Pan-Asian cuisine. They often complement other star dishes such as curries, wok items & soups, but sometimes pose as the main attraction.

■ Steamed Rice	225
■ Sticky Rice	275
■▲ Classic Fried Rice (Vegetable/Egg/Chicken/Prawn/Bacon)	275 / 315 / 345 / 395 / 395
■▲ Sticky Fried Rice (Vegetable/Egg/Chicken)	345 / 395 / 455
▲ Youmee Goreng Wok Tossed Mixed Meat Fried Rice With Chicken Satay And Sambal Chili Sauce	475
▲ Yang Chow Fried Rice A traditional fried rice wok-tossed with pork bits, shrimp, scallions, eggs, peas & carrots	565
■▲ Spicy Bangkok Fried Rice (Tofu/Egg/Chicken/Pork/Prawn) Hot, hot, hot! Our spicy bangkok fried rice is tossed with sichuan chili flakes, Thai herbs and served with a panko-crusted karaage-style protein of your choice & our signature dip	455 / 455 / 455 / 565 / 565
■▲ Hibachi Fried Rice (Edamame/ Egg/Chicken/Pork/Prawn) Think fried rice but better-this style of rice is cooked in a heated wok & drizzled with soy & butter before being tossed with bell peppers, onions, mushrooms & sichuan chilli flake coated peanuts	455 / 455 / 455 / 455 / 565



# NOODLES & RICE

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- Wok Tossed Noodles**  
(Vegetable/**Egg**/**Chicken**/**Prawn**)

345 / 345 / 345 / 550
- Pan-Fried Noodles**  
(Vegetable/**Egg**/**Chicken**/**Prawn**/**Bacon**)  
Crispy pan-fried noodles with broccoli, baby corn, mushroom, pok choy & chinese cabbage

475 / 510 / 510 / 550 / 550
- Stir Fried Flat Rice Noodles**  
(Vegetable/**Egg**/**Chicken**/**Prawn**/**Bacon**)  
Hawker-style rice noodles with bok choy, mushrooms, broccoli, snow peas and bean sprouts

345 / 395 / 395 / 455 / 455
- Pad Thai Noodles**  
(Tofu/**Egg**/**Chicken**/**Prawn**/**Bacon**)  
A popular Thai hawker-style noodles with bean sprouts, chives, red Chili flakes & peanuts

475 / 510 / 510 / 520 / 550
- Stir-Fried Udon Noodles**  
(Shiitake Mushroom/**Chicken**/**Pork**/**Prawn**)  
Thicker, wheatier & chewier--our udon noodles are wok-tossed with sichuan chili flakes & assorted vegetables

550 / 550 / 595 / 595
- Drunken Noodles**  
(Mushroom/**Chicken**/**Pork**/**Prawn**)  
Taste so good, you'll feel drunk after eating it! Our drunken noodles are spicy & sweet hawker-style rice noodles tossed with red chili, fresh basil, peppers & herbs

435/ 435 / 475 / 550
- Hong Kong-Style Noodles**  
(Mushroom/**Egg**/**Chicken**/**Prawn**)  
"Lo mien" style noodles wok-tossed with bok choy, Chinese cabbage, spring onions & other spices.

435 / 435 / 475 / 510



Prices are exclusive of government taxes and service charge. Some dishes may contain allergens such as nuts, seeds, dairy, gluten & shellfish. Please inform your server if you have any food allergies & dietary requirements.\*

# DESSERT

It's always nice to end your meal on a sweet note.

- **Traditional Thai Water Chestnut**  
A traditional Thai dessert “ Tub Tim krob ” consisting of crunchy water chestnut & coconut cream

■ **Mango Sticky Rice**  
A traditional Thai dessert made with sticky rice, freshly diced mangoes and coconut cream

■ **Saffron Milk Steamed Dumpling**  
Topped with salted caramel sauce

▲ **Monte Cristo**  
Belgian chocolate mousse with hazelnut feuilletine & almond joconde sponge

▲ **Banoffee Pie**  
Classic American dessert with fresh banana, dulce de leche and vanilla creme chantilly on a biscuit base

▲ **Double Chocolate Conquest**  
Decadent slow baked chocolate mousse topped with a silky belgian chocolate mousse and maldon sea salt

▲ **Blueberry & White Chocolate Cheesecake**  
White chocolate cheesecake flavoured with lemon and topped with blueberry compote

▲ **Dorayaki Pancake**  
A Japanese-style pancake filled with cream cheese, caramel sauce, crushed peanuts & chocolate bits, topped with chocolate wafer sticks

▲ **Coconut & Palm Jaggery Pudding**  
A Japanese-style soufflé made with coconut milk, egg yolk, lemongrass, cinnamon powder & caramel sauce on top

▲ **Venetian Tiramisu**

350

395

395

350

350

350

340

350

395

365



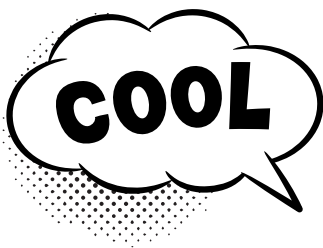
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# INSPIRATIONAL FRAPPES

## TEA / FRUIT / SPARKLING

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<b>Thai - Mango Coconut Bubble Tea</b> Mango pulp, coconut milk with bubble tea	325
<b>Thai Tea</b> Traditional Thai tea infused with condensed milk	275
<b>Musky Water</b> Muskmelon, sweet and sour, orange juice topped with coconut water	250
<b>Mango</b> Thick mango puree blended with ice and garnished with dry mango	250
<b>Coconut</b> Fresh tender coconut blended with ice and garnish with grated coconut	250
<b>Trio Fizzy Twist</b> Fresh bell pepper with peach and lime	275
<b>Ginger Pineapple</b> Garden fresh pineapple muddled with fresh ginger and topped up with fizz	275
<b>Lemon Grass Jasmine Iced Tea</b> Muddled lemon grass, litchi juice, jasmine tea with touch of vanilla	275
<b>Lychee &amp; Basil Quencher</b> A blend of whole lychee, fresh basil with ice	275





## SUPER SHAKE

### Chocolate Shake

325

A freak shake blended with chocolate sauce, vanilla bean ice cream and topped with surprises

### Caramel Shake

325

A freak shake blended with caramel sauce, vanilla bean ice cream with pinch of salt and topped with surprises

### Oreo Cookie Shake

325

It's a classic American frosty treat with a creamy combination of vanilla ice cream, milk & oreo cookies. It's a great refreshing summertime drink, topped with extra oreo crunch

## COLD IMMUNE BOOSTERS

### Watermelon, Mint & Lime Cooler

275

Watermelon, mint & lime cooler

### Berry Smoothie

275

Raspberry, blueberry, coconut milk and yoghurt

## HOT IMMUNE BOOSTERS

### Cinnamon Hot Chocolate

350

Belgian dark chocolate, cinnamon stick and milk



## YOUMEE SIGNATURES

### Asian Swirl

Our signature mocktails with orange chunks, kaffir lime with hint of japanese citrus

350

### Cold Coffee

Blend of rich aromatic coffee concentrate, milk and coffee bean ice cream

350

### Youmee Cocoa

Hot chocolate made with finest rich belgian dark chocolate

350

## COLD PRESSED FRESH JUICES

Watermelon

300

Orange

300

Pineapple

300

Mix Juice

300

## STILL & SPARKLING WATER

Sparkling Water 330ml

250

Mineral Water

220

Red Bull

225

Real Fruit Juice

175

Diet Coke

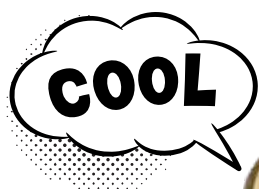
120

Aerated Beverages

110

Fresh Lime Soda/water

110





**SO  
GOOD!**

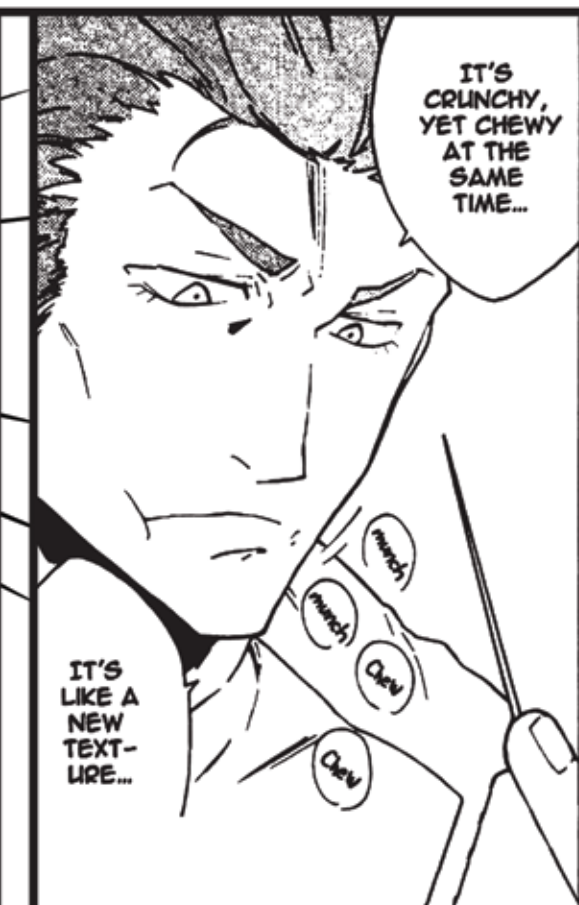
IS THAT  
EVEN ABOUT  
FOOD?





I can do it.

IT'S  
MY WIN.



IT'S  
LIKE A  
NEW  
TEXT-  
URE...

IT'S  
CRUNCHY,  
YET CHEWY  
AT THE  
SAME  
TIME...



Hee...

THIS IS  
REALLY  
INTERES-  
TING.