



Savouring Authentic Chinese Delights at YEYE'S Traditional Recipes with a Contemporary Flair

BY
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YEYE'S restaurant offers traditional Chinese dishes with innovative twists. Warm atmosphere, friendly staff, and delicious dishes like teriyaki chicken soup and salt and pepper crispy squid. A must-visit spot.

The smashed lemon tea was a refreshing and delicious

The spring rolls were crispy and flavourful.

The chive and prawn dumplings were perfectly cooked and had a delicious fresh flavour.

The teriyaki chicken soup was light and refreshing, with perfectly cooked noodles and crispy sliced chicken.

In the bustling heart of London's vibrant food scene, YEYE'S Noodle & Dumpling stands out as a beacon for those seeking an authentic taste of Chinese culinary tradition, with a twist of modern innovation. Nestled amid the cacophony of a busy market street, YEYE'S second branch at 58 Wentworth St, which I had the pleasure of visiting, is a gem not to be overlooked.

From the moment you step inside, the contrast between the lively outdoor atmosphere and the restaurant's soothing interior is palpable. Warm lighting and spacious seating arrangements invite diners into a serene dining experience, a much-welcomed respite from the weekend market hustle.

YEYE'S passion for traditional Chinese cuisine is evident in their meticulous approach to crafting noodle and dumpling dishes. Their dedication to innovation is equally apparent, with the owner's specially created noodle recipes representing years of perfected

culinary artistry. This balance of old and new creates a menu that is both comforting and exciting, promising a unique experience for every visit.

My visit was made all the more enjoyable by Hang, my attentive waiter, whose service was as commendable as it was friendly. His reassurances regarding my nut allergy concerns were much appreciated, with a menu considerate enough to cater to such dietary needs without compromising on taste or variety.

The culinary journey began with a refreshing smashed lemon tea, an invigorating blend of lemon, kiwi lime, and a touch of syrup—a perfect palate cleanser. The starters set a high standard; the spring rolls were a delightful crunch, paired impeccably with sweet chilli sauce, while the chive and prawn dumplings were an exemplary showcase of softness and flavor.

The main course, teriyaki chicken soup, was a standout. The noo-

dles, years in the making, did not disappoint; they were deliciously accompanied by crispy chicken slices and a generous helping of vegetables. This dish is a testament to YEYE'S ability to elevate simple ingredients into something extraordinary.

Finally, the salt and pepper crispy squid was an exercise in textural perfection. Lightly seasoned for that extra zing, it was an impeccable end to a truly satisfying meal.

YEYE'S Noodle & Dumpling is more than just a restaurant; it's an experience that celebrates the rich tapestry of Chinese cuisine while embracing the spirit of innovation. Whether you're stopping by for a quick takeaway at their original location or settling in for a full dining experience at their Wentworth Street branch, YEYE'S promises an unforgettable culinary adventure. For those in search of noodles and dumplings made with love and a dash of creativity, look no further—YEYE'S has you covered.