

Tai Wu Chefs Recommendations And Seasonal Specials

Starters

- **Appertiser Combination**(min 2 persons@ £ 8.5 per head)

Salt and Pepper Spare Rib, Sesame Prawns on Toast, Crispy Seaweed,
Deep Fired Prawn Wun Ton, Meat Spring Roll.

- **Dim Sum Combination**(min 2 persons@ £ 8.5 per head)

Steamed Prawn Dumplings, Prawn and Pork Dumplings, Pork Spring
Rolls, Prawn Balls with Mayo, Crispy Seaweed.

- **Black Pepper Beef Roll 3PCs** £ 10.50 黑椒牛柳卷

- **Golden Salted Tofu Cubes** £ 13.50 椒鹽豆腐

- **Long Pork Ribs in OK sauce** £ 11.50 OK 長骨

- **Salt and Pepper Soft Shell Crabs** £ 14.00 椒鹽軟殼蟹

- **Deep-Fried Oysters with a Crispy Batter** £ 17.00 酥炸生蠔

Main Course

- **Black Pepper Beef Short Ribs** £ 15.80 黑椒牛仔骨

- **Half Soy Sauce Chicken (with bone)** £ 13.80 半只豉油雞

- **Combines golden garlic flavor with cured Bacon**

£ 15.80 蒜香風肉片

Main Course V

- **LuoHan Buddha Bowl** £ 18.80 齋佛鉢 V

A crispy, taro paste-based bowl resembling a Buddhist alms bowl, filled with stir-fired mushroom. It is served with a separate portion of savoury mushroom gravy.

- **Dinghu Shangsuo** £ 18.50 鼎湖上素 V

Originating from the Dinghu Mountain area, it is a celebrated vegetarian dish often featured in Buddhist temple cuisine and high-end banquets.

It features a luxurious mix of ingredients like wood ear fungus, silver ear fungus, shiitake mushrooms, king oyster mushrooms, straw mushrooms, carrots, bamboo pith, and bok choy. (木耳, 銀耳, 靈芝菇, 冬菇, 草菇, 紅蘿卜, 竹筍, 小白菜)

Tai Wu Set Dinner @ £ 32 Per Head (Min 2 Persons)

1st Course

Prawn Crackers

Chicken and Sweet Corn Soup or Beijing Hot and Sour Soup

2nd Course

Appetiser Combination

(Salt and Pepper Spare Rib, Sesame Prawns On Toast, Crispy Seaweed, Deep Fired Prawn Wun Ton, Meat Spring Roll)

Main Course, Served with Egg Fried Rice

2 Persons

Sizzling Cantonese Beef Fillet Steak

Chicken Green Peppers with Black Bean Sauce

3 Persons

Sichuan Minced Pork With Fine Beans

4 Persons

King Prawns with Ginger and Spring Onion

5 Persons

Stir Fired Monkfish Fillet with Celery in XO sauce

Tai Wu Set Banquet @ £ 38 Per Head (Min 2 Persons)

1st Course

Appetiser Combination

(Salt and Pepper Spare Rib, Sesame Prawns On Toast, Crispy Seaweed, Deep Fired Prawn Wun Ton, Meat Spring Roll)

2nd Course

Crispy Aromatic Duck, served with Pancakes, Cucumber, Spring onion and Hoi Sin Sauce

Main Course, Served with Egg Fried Rice

2 Persons

Sizzling Beef Fillet Steak with Ginger and Spring Onion

Sweet and Sour Chicken

3 Persons

King Prawns with Green Pepper and Black Bean Sauce

4 Persons

Lamb Fillet with Black Pepper Sauce

5 Persons

Steamed Whole Sea Bass with Ginger and Soy Sauce