

Tai Wu Set Dinner and Banquets

Tai Wu Set Dinner @£32 per head (min 2 Persons)

1st Course

Prawn Crackers

Chicken & Sweet Corn Soup or Beijing Hot & Sour Soup

2nd Course

Appetiser Combination

Salt & Pepper Spare Ribs, Sesame Prawns on Toast, Crispy Seaweed, Deep Fried Prawn Wun Ton, Meat Spring Roll

Main Course, served with Egg Fried Rice

2 Persons

Sizzling Cantonese Fillet Steak

Chicken Green Peppers with Black Bean Sauce

3 Persons

Sichuan Minced Pork with Fine Beans

4 Persons

King Prawns with Ginger & Spring Onion

5 persons

Stir Fried Monkfish Fillet with Celery in XO Sauce

Tai Wu Set Banquet @ £38 per head (min 2 persons)

1st Course

Appetiser Combination

Salt & Pepper Spare Ribs, Sesame Prawns on Toast, Crispy Seaweed, Deep Fried Prawn Wun Ton, Meat Spring Roll

2nd Course

Crispy Aromatic Duck

Served with Pancakes, Cucumber, Spring Onion & Hoi Sin Sauce

Main Course, served with Egg Fried Rice

2 Persons

Sizzling Fillet Steak with Ginger & Spring Onion

Sweet & Sour Chicken

3 Persons

King Prawns with Green Pepper & Black Bean Sauce

4 Persons

Lamb Fillet with Black Pepper Sauce

5 Persons

Steamed Whole Sea Bass with Ginger and Soy Sauce

Tai Wu Chefs Recommendations and Seasonal Specials

Starters

Appetiser Combination (min 2 persons @ £8.50 per head)

Salt & Pepper Spare Ribs, Sesame Prawns on Toast, Crispy Seaweed, Deep Fried Prawn Wun Ton, Meat Spring Roll.

Hand Dived Steamed Scallop (min 2 per order @£4.00 each)

Market fresh Scallops, steamed to perfection with Glass Vermicelli, please choose from the following options;

- (a) Crushed Garlic
- (b) Black Bean
- (c) Ginger & Spring Onion

Salt & Pepper Soft Shell Crab £14.00

2 Soft Shell Crabs, dipped in a light batter, deep fried to a crispy, crunchy exterior, then tossed (by our wonderful tossers in the kitchen) with Garlic, Salt & Chilli Pepper. So good it'll knock you sideways!!

Scallop Cheung Fun £6.90 (available till 4:50pm)

Back by popular demand, juicy Scallop pieces, enveloped in a light Rice Roll, then steamed by some of our not so dim, dim sum chefs, (spoiler alert, alliteration incoming), served with a side of sweet & savoury Soy Sauce, simple yet superbly stunning!! (please allow up to 30 mins from order)

Main Course (Chefs Recommendations)

Harbin Style Pork Chops £18.00

Pork Chops enveloped in a delicate light batter, smothered with lashings of sweet and sour sauce (very different sauce to what you may be used to), sprinkled with finely chopped Ginger, this traditional dish originates from Harbin Province in the North East of China (probably twinned with Newcastle as Wai Aye Man is the masterchef behind this creation). Get it ordered when the boat doesn't come in. Chop Chop!!

Beef Strips in Golden Soup £15.50

Wafer thin Beef Strips served with Beansprouts and Glass Vermicelli, soaked in a spicy, sour golden soup, a wonderful winter warmer which makes it perfect here in Manchester on any given day throughout the year.