

Lunch Menu
1 Courses £7.95
2 Courses £9.95
3 courses £11.95

Tau Poon (starters)

Soup of the Day

Please ask server for today's choice

Har Mei

Prawn cocktail with apples and orange mayonnaise.

Choi Guen (v)

Crispy pancakes rolled with sautéed vegetables.
 Served with a sweet plum sauce.

Gai Beng 🌶️

Grilled chicken, served with Malaysian chili salsa.

Jiao Yeem Gai Yik 🌶️

Chicken wings wok fried with fresh chillies, garlic and rock salt.

Sui Kut (n)

Pork ribs stir fried in a fruity Beijing sauce.

App Sa (n)

Shredded breast of duck and salad in a cranberry thai dressing.

Huk Guen 🌶️

Stornoway black pudding wrapped in crispy pancakes, served with a sweet Thai chili sauce.

Jhing (mains)

*All rice dish served with garlic butter fried rice.
 Please advice member of staff for any allergy concerned.*

Sei Jiao Har (£2.00 supplement) 🌶️

Tiger prawns and mixed peppers stir fried with a seafood black bean sauce.

Thai Ja Yu (£2.00 supplement) 🌶️🌶️

Fillet of sea bass in breadcrumbs, topped with the mixed of coriander, mango, leeks, carrots, chilli and spring onion in a Thai fresh lemongrass chilli sauce.

Mong Gor Gai (n)

Light crispy coated breast of chicken, in batter, in a mango sauce, with sautéed onions, coriander and crushed cashewnuts.

Sichuan Gai (vegetarian option available) 🌶️🌶️

Sliced breast of chicken stir fried with mixed vegetables in a spicy Sichuan sauce.

Kari Fan (vegetarian option available) 🌶️🌶️

Mussels, chicken and scotch beef gently simmered in a Malaysian curry.

Chow Nui 🌶️

Scotch beef stir fried with mixed vegetables in a spicy tangy red wine jus.

Satay Nui (n) 🌶️

Scotch beef stir fried with mixed vegetables in a peanut spicy sauce.

Hung Jiao

Scotch beef, with red peppers and onions stir fried in a peppercorn sauce.

Lo Hon Choi (v)

Seasonal vegetables, stir fried in a garlic chardonnay sauce.

Chow Mee (v)

Wok fried Malaysian noodles with seasonal vegetables.

Sides (pui choi) £3.00 each

Pak Choi (v)

Chinese style leave stir fried in a garlic oyster sauce.

Shui Jai (v)

Chips stir fried with fresh chillies, garlic pepper and rock salt.

Plain Chow Mee (v)

Wok fried noodles stir fried with onion and beansprouts.

Teem Bun (desserts)

Lychee Crème Brulee

With a lychee liqueur, and topped with lychee pieces.

Teem Bun (n)

Meringue topped with raspberries and strawberries compote and vanilla ice cream.

Koko Beng (n)

Warm chocolate fudge cake served with vanilla ice cream.

Chi Ci Beng (n)

Lime and lemongrass cheesecake, topped with berry compote.

Yiao Beng

Bread and butter pudding with raisins and Chinese goji berries served with vanilla ice cream.

Ice Cream (n)

Vanilla / Chocolate / Strawberry / Honeycomb / Mango Sorbet

(n) - may contain traces of nuts
(v) - denotes vegetarian dish

Please advise for any allergy concerned.

Service charge not included, except on six or more
10% will be added.



2009 Silver Award