



## Tau Poon (Starters)

Choi Beng (v) £4.90  
Diced vegetables and potato chilli cake.

Har Mei £6.30  
King prawn cocktail with apples and orange mayonnaise.

Hong Bun Har £6.20  
Tiger prawns gently simmered in a delicate champagne sauce, topped with fresh strawberries.

Chee Ci Gai £5.90  
Fresh mango and mozzarella wrapped in slices of chicken breast, served with mango sauce.

Mei Tong £4.90  
Creamy chicken sweet corn broth.

Jiao Yeem Choi (v) £5.30  
Tempura vegetables, wok fried with fresh chillies, garlic and rock salt.

## Jing (Mains)

Sing Mei £15.90  
Spicy rice noodles stir fried with mixed vegetables, tiger prawns, chicken and scotch beef.

Lo Hon Gai £13.50  
Breast of chicken, on a bed of asparagus, pak choi and shitake mushrooms in a Chardonnay sauce. Served with boiled rice.

Mong Gor Gai £13.50  
Breast chicken in a mango sauce, with onions, coriander and crushed cashewnuts. Served with boiled rice.

Lat Jiao Niu £13.50  
Scotch beef stir fried with mixed vegetables in a chilli sauce. Served with boiled rice.

Thai Har £15.50  
Tempura prawns with apples and pineapples in Thai fresh lemongrass chilli sauce. Served with boiled rice.

Jhing Yu £16.90  
Fillet sea bass steamed with fresh ginger, spring onion and soy sauce. Served with boiled rice.