

TAO Feast MENU 火锅餐牌 - 想吃多少就吃多少 Price per person £38 / U12 £20 / U5 Free

‘Eat as much as you like’ For a limited time only – available from 21st June – 31st August 2024 (from 12 -10pm)

1 Choose our amazing broths **2** Order your fresh ingredients & dip choices **3 COOK** in broth, **DIP** and, **ENJOY!**

TAO RULES Maximum 2hrs dining - Please select a few items at a time to avoid overcrowding at the table - **Over ordering wastage may incur extra charges - Takeaway is not permitted** - All persons must order from the same menu - Management reserves all rights - See Allergens notes below - A discretionary service charge of 10% will be added to your bill

火锅湯 Hot Pot Broth

Included : 蒜泥Garlic, 香菜Coriander, 葱花Spring onion

和牛油锅 TAO Wagyu Sichuan chilli spice

□ 微辣 Mild / □ 中辣 Medium / □ 特辣 Hot

□ 蒜香花甲锅 Signature Clam

□ 养生菌汤锅 Mushroom medley (V/VN/GF)

□ 滋补海底椰锅 Sea coconut (GF)

□ 浓郁番茄锅 Tomato (V/VN/GF)

□ 酸菜鱼锅 Sichuan Fish, Pickled Cabbage

□ 椰子鸡锅 Coconut Chicken (GF)

鸳鸯锅 Yuan yang double broth(2)

(Select 2 Broths)

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精品必点菜 Signature

□ 伯克希爾猪肉 Kurobuta Berkshire Pork (GF)

□ 和牛牛舌 Wagyu tongue (GF)

□ 牛筋 Tendon

□ 纽西兰羔羊 New zealand lamb(GF)

□ 肥牛卷Beef rolls (GF)

□ 肥羊卷Lamb rolls (GF)

□ 爽口黄喉 Scalded aorta

□ 大刀鲜毛肚Ox tripe

□ 贵妃牛肉 Tender beef

□ 麻辣牛肉 Spicy beef

□ 面筋虾滑 Dough balls with Prawn Mash

□ 鱼,肉丸杂锦 MeatBall Platter

(鱼, 牛肉, 鸡肉, 猪肉丸 Fish, Beef, Chicken, Pork)

新鲜海鲜 Seafood (DF)

□ 青口贝 Mussels in shell (GF)

□ 蟹籽虾滑 Crab roe with Prawn Mash

□ 棒棒大海虾 Tiger Prawns (GF)

□ 冰镇鲈鱼片 Sea Bass Fillet (GF)

□ 手打鱼肉丸 Fish Balls

□ 巴沙鱼 Basa fillet (GF)

新鲜时蔬 Vegetables (V/VN/GF/DF)

□ 菌类拼盘 Mushroom platter

□ 时菜拼盘 Vegetable Platter

□ 菌蒿Chinese Tong ho

□ 菠菜 Spinach

□ 大白菜Chinese Leaves

□ 生菜 Cos Lettuce

□ 金针菇 Enoki Mushroom

□ 平菇 Oyster Mushroom

□ 杏鲍菇 King trumpet mushroom

□ 白玉菇 Shimeji mushroom

□ 云耳 Cloud ear fungus

□ 藕片 Lotus root slices

□ 山药 Chinese yam

□ 海带结 Kelp

□ 白萝卜 White Radish Slices

□ 土豆片 Potato Slices

豆腐 Tofu (V/VN/GF/DF)

□ 豆腐双拼Mixed Tofu platter

(新鲜嫩豆腐Fresh Tofu, 冻豆腐Frozen Tofu)

□ 新鲜嫩豆腐 Fresh Tofu

□ 冻豆腐 Frozen Tofu

□ 响铃卷 Fried Tofu Skin

□ 炸豆腐 Fried Tofu puffs

荤菜 Meat

□ 爽脆牛百叶 Layered beef tripe (GF)

□ 日式香肠 Japanese-style sausage

□ 午餐肉 Luncheon meat

□ 虎皮鸡爪 Chicken feet (GF)

□ 鸡腿肉 Chicken thigh

□ 大刀腰片 Sliced kidney (GF)

□ 香辣小郡肝 Spicy chicken gizzard (GF)

□ 卤水肥肠 Pork intestines

□ 手打牛肉丸 Beef balls

□ 手打猪肉丸 Pork balls

□ 手打鸡肉丸 Chicken balls

□ 蟹籽混沌 Tao Wonton (crab roe & prawn)

□ 鲜虾韭菜水饺 Chive dumplings

主食 Sides

□ 炸面筋 Fried Gluten (V/VN/DF)

□ 魔芋丝 Konjac Noodle Bundles (V/VN/DF/GF)

□ 刀削面 Sliced Noodle (V/VN/DF)

□ 龙口粉丝 Vermicelli (V/VN/DF/GF)

□ 乌冬 Udon (V/VN/DF)

□ 火锅面 Hot Pot Noodle (V/VN/DF)

□ 红薯宽粉 Sweet Potato Noodles (V/VN/DF/GF)

□ 年糕片 Sliced Rice Cake (V/VN//GF)

□ 白米饭 Jasmine Rice (V/VN/DF/GF)

□ 蛋炒饭 Egg Fried Rice (V)

火锅调料 Dipping sauce

□ 麻酱 Sesame Paste

□ 香油 Sesame oil

□ 香辣酱 Spicy Sauce

□ 腐乳酱 Preserved Beancurd

□ 沙茶酱 Satay Sauce

□ 干碟 Dried Chilli

□ 新鲜小米椒 Bird Eye Chilli