

## 1st Course

### **Chicken Satay**

Mr Chow original recipe

### **Squab with Lettuce**

Vegetarian available  
Diced chicken with vegetable

### **Mr Chow Noodles**

Vegetarian available  
The classic handmade Beijing  
noodles Mr Chow introduced to  
the West in 1968

### **Jade Water Dumplings**

Fresh sole

## Of Course

### **Ma Mignon**

Mr Chow recipe since 1975 - Tender and  
delicious

### **Green Prawns**

Famed portrait "Mr. Chow as Green  
Prawn" by Keith Haring

### **Fresh Sea Bass Filet**

Steamed and served with ginger and  
cilantro

### **Velvet Chicken**

Gentle but fiery, with fresh chili

Sautéed **Rice - Vegetable** in season

## **R.B.\* Menu - \$38**

6 pm - 7 pm and after 10 pm

Per guest - per dish - 1<sup>st</sup> and Of Course - maximum four dishes per table each course - Served with sautéed rice and vegetable

Family style

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\* R.B. Recession Buster