

OPEN 7 DAYS



CHOW

TAKEAWAY & DELIVERY AVAILABLE

FRESH

**Vietnamese rice paper rolls**  
vermicelli, red pepper, mint, coriander

D V G 13

**Prawn summer rolls**  
chives, red pepper, coriander, lettuce, peanut nahm prick

D G 15

**Edamame**  
sea salt, sumac

D V G 9

SALADS

**Papaya salad**  
cucumber, sunflower seeds, roasted peanuts, spring onion, coriander & maple-soy dressing

D V G 18

**Grilled chicken salad**  
roasted cashews, mint, carrot, red cabbage, coriander

D G 20

**Pekin duck lettuce cups**  
shiitake mushroom, lemongrass, spring onion & hoisin dipping sauce

D 19

**Crispy pork belly salad**  
baby cos lettuce, vietnamese mint, sprouts, ginger nuoc cham dressing

D G 19

BAO BUNS

**Sweet corn**  
sweet corn fritter, pickled red onion, coriander & sweet chilli mayo

D V 10

**Faux fish**  
banana blossom, kaffir lime, lemon zest, garlic, chilli, coriander & soy & chilli ponzu

D V 10

**karaage chicken**  
red cabbage & onion pickle, cucumber, carrot & coriander

11

**Roast pork belly**  
pickled carrot, daikon, coriander, kecap manis, sriracha mayo

12

DUMPLINGS

**Smoked tofu & cashew gyoza**  
wong bok cabbage, chilli, coriander, ginger, sweet chilli sauce

D V G 13

**Truffle & mushroom siu mai**  
black truffle, shiitake, portobello & porcini, chilli, bamboo, chives, truffle soy dipping sauce

D G 15

**Blue cheese & peanut wontons**  
berry coulis

D V G 9

**Beggars purse**  
mushroom, leek, bamboo, peanuts, red vinegar dipping sauce

D V G 18

**Coconut prawn dumplings**  
galangal, bamboo, lemongrass

D 17

**Salmon parcels**  
spinach & cashew pesto, pickled ginger, garlic soy sauce

D G 20

**Phoenix & dragon dumplings**  
minced chicken & prawn, spring onion, garlic, ginger, coriander, soy, sweet & spicy mayo

D 19

**Pekin duck gyoza**  
shiitake mushrooms, savoy cabbage, garlic, ginger, plum sauce

D G 19

**Sichuan-style pork dumplings**  
pork, chive, garlic, ginger, served in hot & sour chilli oil

D 18

**Waygu beef dumplings**  
spring onion, coriander, kaffir lime, sweet chilli soy

D 19

GRILL

**Bbq tofu skewers**  
peanut & cucumber dipping sauce

D V 14

**Thai-style fish cakes**  
green beans, spring onion, kaffir lime, lemon & chilli, nam prik dipping sauce

V 19

**Char-grilled tiger prawns**  
coconut miso butter, yuzu aioli

V 16

**Chicken satay**  
cucumber, peanut sauce

D V 17

**Crispy pork pancakes**  
twice-cooked pork belly, spring onion, house-made pickles, hoisin dipping sauce

D 17

**Sticky bbq lamb ribs**  
chilli, soy, ginger, garlic & honey

D G 18

**Cross-cut beef rib**  
teriyaki glaze, cucumber chilli soy

FRY

**Aloo tikki (potato cakes)**  
green chilli, garlic, lemon zest, turmeric, thai basil & mint mayo

D 18

**Popcorn tofu**  
sweet & sour plum sauce

D 18

**Vegetable spring rolls**  
sweet chilli dipping sauce

D 18

**Tempura cauliflower**  
bang-bang vegan mayo

D 19

**Salt & pepper squid**  
wasabi mayo

D 16

**Crispy fried chicken**  
sweet chilli sauce

D 17

CURRY

**Vegetable jungle curry**  
roast vegetables, kaffir lime, tofu & coriander

D V G 14

**5 spice yellow chicken curry**  
cherry tomatoes, peas, & beans

D G 18

**Mussaman lamb curry**  
kumara, coriander & roasted peanuts

D G 19

**Red duck curry**  
cherry tomatoes, bamboo shoots, pineapple, Thai basil

D G 17

D 20

D G 22

**Frozen layered sorbet**  
layered mango, plum & anise, coconut & lemongrass served with a tropical fruit salsa

D 19

**Banoffee wontons**  
banana, nutella, salted carmael

D V 13

**Whittaker's chocolate & chilli brownie**  
coconut & activated charcoal gelato

D V 13

**Chow Sundae**  
lychee gelato, vanilla gelato, coconut & salted caramel sauce, raspberry sauce, caramelised peanuts & hokey pokey

D V 15

D V 15

D V 16

D 16

D 17

D V G 20

D 23

D G 25

D 27

D V G 11

G V 11

G V 13

G V 14

D = Dairy free

V = Vegetarian

V = can be Vegan

V = Vegan

G = Gluten free

G = can be made Gluten free

ADD SOME SIDES & SHARE!

**Roti Chenai** satay sauce

D V G 9

**Broccoli, carrot, green beans** tonkatsu sauce

D V G 9

**Pickles**

D V G 6

**Jasmine rice**

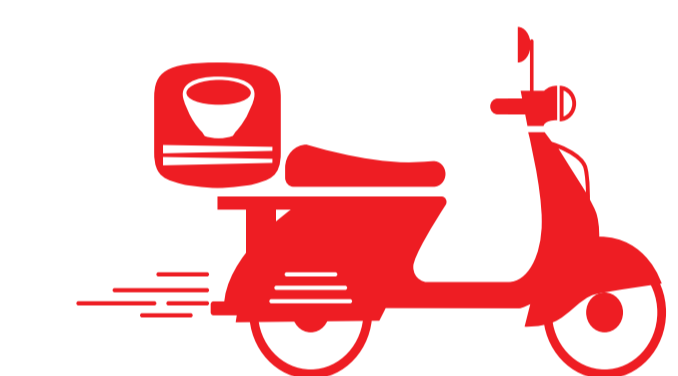
D G V 3

**Coconut rice**

D G V 4

**Udon noodles** with sweet garlic soy

D V 8



Fast, Fresh & Free-Range

2 for 1 Mondays

Every Monday all day & night **order any 2 dishes** & we will give you **the lower priced item free**. Sides are not included.



Chow Vegan



\$15 Lunch

Tuesday - Sunday 12 - 4.30pm

Free Wi-Fi



Drink Specials

Wednesday & Saturday



WE LOVE SHARING!



CHOW.CO.NZ