



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

- Zucchini noodle bowl**
zucchini noodles, baby cos lettuce, pickled carrot, cucumber, coriander, thai basil, mint, jalapeño, roasted peanuts & nuoc cham dressing D V G 14
- Grilled chicken salad**
roasted cashews, mint, carrot, red cabbage, coriander D G 20
- Crispy pork belly salad**
baby cos lettuce, vietnamese mint, sprouts, ginger nuoc cham dressing D G 19

BAO BUNS

- 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 14
- Blue cheese & peanut wontons**
berry coulis V 16
- Beggars purse**
mushroom, leek, bamboo, peanuts, red vinegar sauce D V 17
- Coconut prawn dumplings**
galangal, bamboo, lemongrass D 17
- Salmon parcels**
spinach & cashew pesto, pickled ginger, garlic soy sauce D G 18
- Phoenix & dragon dumplings**
minced chicken & prawn, spring onion, garlic, ginger, coriander, soy, sweet & spicy mayo D 18
- Pekin duck gyoza**
shiitake mushrooms, savoy cabbage, garlic, ginger, plum sauce D 18
- Sichuan-style pork dumplings**
pork, chive, garlic, ginger, hot & sour chilli oil D 18
- Prime angus beef dumplings**
spring onion, coriander, kaffir lime, sweet chilli soy D 17

GRILL

- BBQ tofu skewers**
peanut & cucumber sauce D V G 14
- Thai-style fish cakes**
green beans, spring onion, kaffir lime, lemon & chilli, nam prik sauce D G 18
- Chicken satay**
cucumber, peanut sauce D G 17
- Cross-cut beef rib**
teriyaki glaze, cucumber chilli soy D 19

FRY

- Aloo tikki (potato cakes)**
green chilli, garlic, lemon zest, turmeric, thai basil & mint mayo D V 12
- Popcorn tofu**
sweet & sour plum sauce D V 15
- Vegetable spring rolls**
sweet chilli sauce D V 15
- Tempura cauliflower**
bang-bang vegan mayo D V 16
- Salt & pepper squid**
wasabi mayo D 16
- Crispy fried chicken**
sweet chilli sauce D 17

CURRY

- Red pumpkin curry**
garam masala roasted pumpkin, bamboo, cherry tomatoes coriander, spring onion & roast cashews D V G 14
- Vegetable jungle curry**
roast vegetables, kaffir lime, tofu & coriander D V G 20
- Coconut chicken curry**
chicken, coconut cream & chow spice mix. coriander, spring onion D V G 21
- 5 spice yellow chicken curry**
cherry tomatoes, peas, & beans D 23
- Mussaman lamb curry**
kumara, coriander & roasted peanuts D G 25
- Thai-style duck curry**
cherry tomatoes, bamboo shoots, pineapple, thai basil D 27

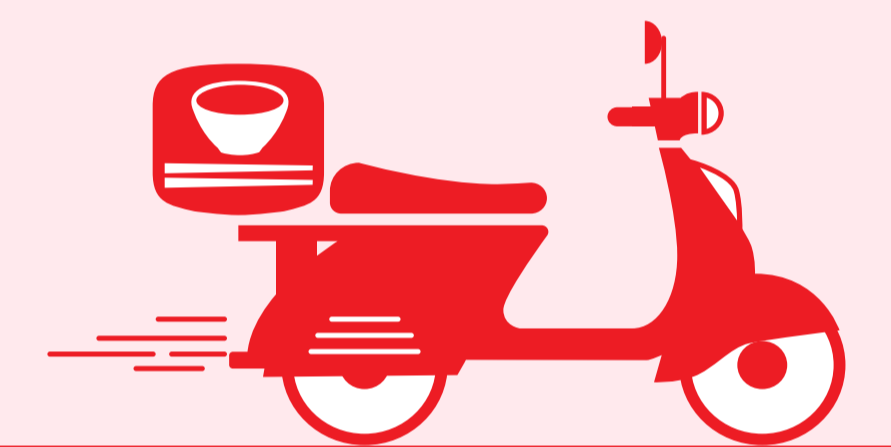
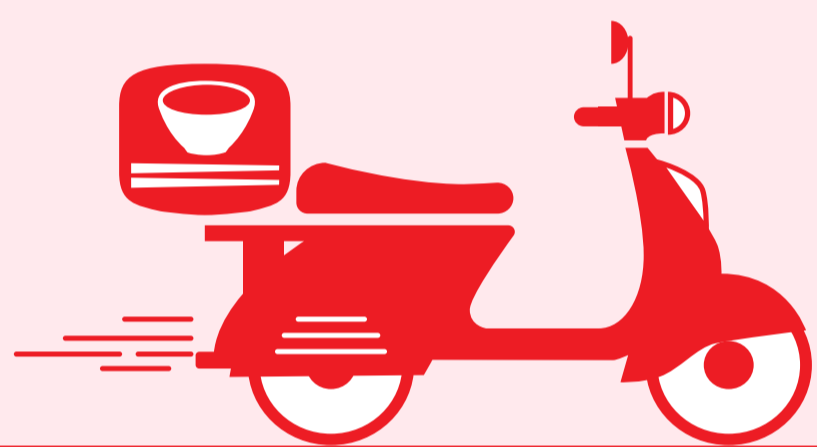
SWEET

- Banoffee wontons**
banana, nutella, salted carmael G V 11

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



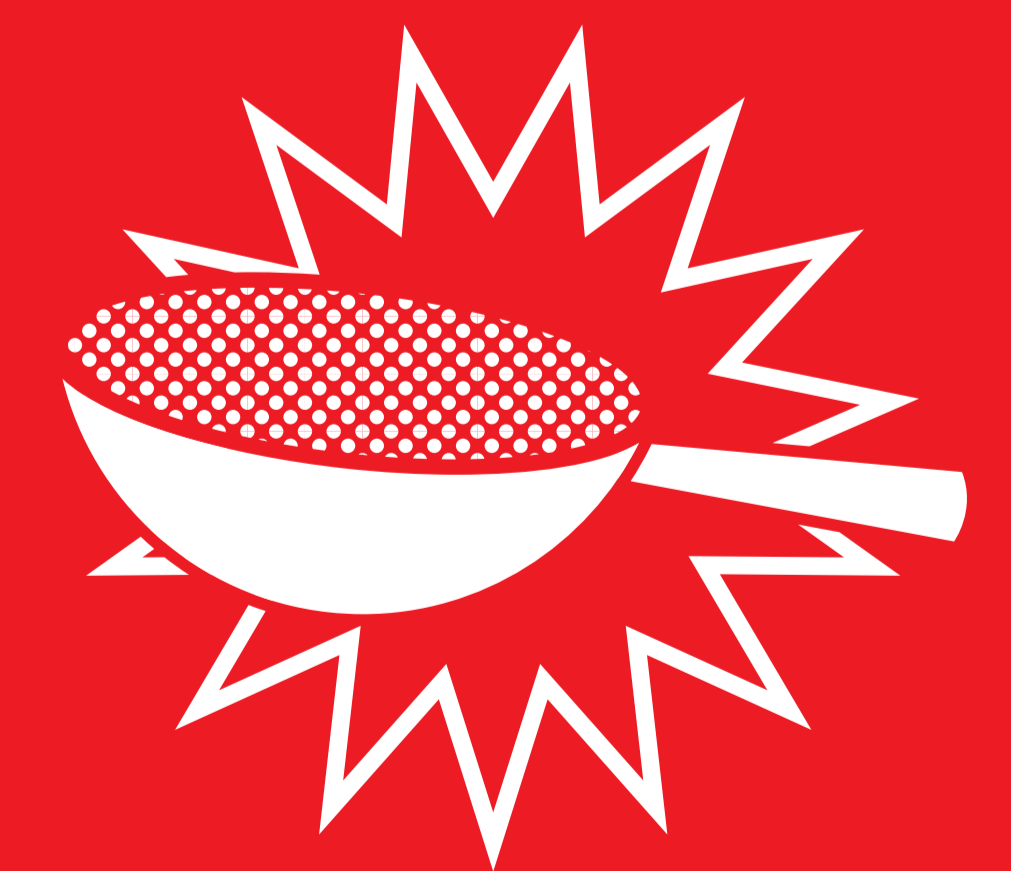
Click & Collect \$15 Lunch

Tuesday - Sunday 12 - 4.30pm



Daily specials

Follow us on Facebook & Instagram to see our daily lockdown level 3 specials



Free delivery Thursday

Chow & DeliverEasy & have got your back every Thursday with **FREE DELIVERY** on orders over \$30
 Head to Chow.co.nz to order



WE LOVE SHARING!



CHOW.CO.NZ