

\$15 LUNCH

BROTH +2 DISHES + RICE

available 12pm - 4.30pm, Tuesday - Sunday

CHOOSE YOUR BROTH

Miso

wakame & seaweed



Beef Pho

traditional Vietnamese bone broth



CHOOSE 2 DISHES

Vietnamese rice paper rolls

vermicelli, red pepper, mint, coriander



Banana blossom wontons

kaffir lime, lemon zest, garlic, chilli, coriander & soy & chilli ponzu



BBQ tofu skewers

peanut & cucumber dipping sauce



Red pumpkin curry

garam masala roasted pumpkin, bamboo, cherry tomatoes, peas, spring onion, coriander & cashews



Vegetable jungle curry

roast vegetables, kaffir lime, tofu & coriander



Coconut prawn dumplings

galangal, bamboo, lemongrass, cucumber chilli soy



Fish cakes

potato, green chilli, coriander, ginger & garlic, gochujang mayo



Salt & pepper squid

wasabi mayo



Crispy fried chicken

sweet chilli sauce



Sichuan-style pork dumplings

pork, chive, garlic, ginger, served in hot & sour chilli oil



Prime angus beef dumplings

spring onion, coriander, kaffir lime, sweet chilli soy



Jasmine or coconut rice



#CHOWDOWN

SHARED FEAST \$50PP

available Tuesday - Sunday (minimum of 8 people)

FRESH

Vietnamese rice paper rolls

vermicelli, mint & coriander



Edamame

chargrilled, sea salt, sumac



SALADS

Spicy tofu salad

spinach, green apple, cos lettuce, red capsicum, cucumber with chili, garlic, soy & maple dressing



Crispy pork belly salad

baby cos lettuce, vietnamese mint, sprouts, ginger nuoc cham dressing



DUMPLINGS

Beggars purse

mushroom, leek, bamboo & peanuts



Blue cheese & peanut wontons

with berry coulis



Prime angus beef dumplings

spring onion, coriander, kaffir lime, sweet chilli soy



GRILL & FRY

Vegetable spring rolls

sweet chili dipping sauce



Salt & pepper squid

wasabi mayo



Chicken satay

cucumber & peanut sauce



CURRIES & SIDES

Vegetable jungle curry

roast vegetables, kaffir lime, tofu & coriander



Mussaman lamb curry

braised lamb shoulder, kumara, coriander & roasted peanuts



Jasmine & coconut rice



CHOW

EVERYTHING IS FREE-RANGE

SHARED DINING

Some dishes do come out at different times & we recommend sharing dishes so you can try a little bit of everything.

WE LOVE SHARING!



2 FOR 1 FOOD

ALL DAY EVERY MONDAY

sides not included

FRESH

Vietnamese rice paper rolls

vermicelli, red pepper, mint, coriander

D V G 13

Prawn summer rolls

chives, coriander, lettuce, peanut nam prik

D G 15

Edamame

sea salt, sumac

D V G 9

SALADS

Spicy tofu salad

spinach, green apple, cos lettuce, red capsicum, cucumber with chilli, garlic, soy & maple dressing

D G V 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, carrot & coriander

D 11

Roast duck

pickled carrot & cucumber, coriander, hoisin

D 13

Jackfruit

five spice pulled jackfruit, red cabbage, carrot, coriander & bang-bang vegan mayo

V 12

DUMPLINGS

Banana blossom wontons

kaffir lime, lemon zest, garlic, chilli, coriander & soy & chilli ponzu dipping sauce

D V 13

Blue cheese & peanut wontons

berry coulis

V 16

Beggars purse

mushroom, leek, bamboo, peanuts, hoisin sauce

V D 17

Coconut prawn dumplings

galangal, bamboo, lemongrass cucumber chilli soy

D 17

Salmon parcels

spinach & cashew pesto, pickled ginger, garlic soy sauce

D G 18

Sichuan-style pork dumplings

pork, chive, garlic, ginger, served in hot & sour chilli oil

D 18

Prime angus beef dumplings

spring onion, coriander, kaffir lime, sweet chilli soy

D 17

Pekin duck gyoza

shiitake mushrooms, savoy cabbage, garlic, ginger, plum sauce

D 18

Spicy caramel chicken dumplings

spring onion, pickled red onion, garlic, ginger, chilli garlic, spicy caramel sauce

D 18

ADD SOME SIDES & SHARE!

Roti Chenai

satay sauce

V D 9

Broccoli, carrot, green beans

tonkatsu sauce

V D G 9

Udon noodles

sweet garlic soy

V D 8

Side salad

V D G 10

GRILL

BBQ tofu skewers

peanut & cucumber dipping sauce

D G V 15

Fish cakes

potato, green chilli, coriander, ginger & garlic, gochujang mayo

D 17

Chicken satay

cucumber, peanut sauce

D G 17

Cross-cut beef rib

teriyaki glaze, cucumber chilli soy

D 20

Crispy pork pancake

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

D 20

Grilled asparagus

hoisin dipping sauce

V D 12

FRY

Popcorn tofu

sweet & sour plum sauce

D V 15

Vegetable spring rolls

sweet chilli dipping 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

Jasmine rice

V D G 3

Coconut rice

V D G 4

Miso

tofu & wakame seaweed

V D G 4

Beef Pho

traditional Vietnamese bone broth

D 5

CURRY

Red pumpkin curry

garam masala roasted pumpkin, bamboo, cherry tomatoes, peas, spring onion, coriander & cashews

D V G 17

Vegetable jungle curry

roasted vegetables, kaffir lime, tofu & coriander

D V G 20

Coconut chicken curry

chicken, coconut cream & chow spice mix, coriander, spring onion

D G 22

5 spice yellow chicken curry

chicken, cherry tomatoes, peas, & beans

D 23

Mussaman lamb curry

braised lamb shoulder, kumara, coriander & roasted peanuts

D G 25

Sweet & sour prawn curry

make sure you try our delicious 2020 Wellington on a Plate festival dish!

coconut milk, chilli, preserved lemon, mustard seed, turmeric, ginger & tamarind sauce

D 24

DON'T FORGET TO ORDER RICE

DESSERT

Banoffee wontons

banana, nutella, salted caramel

V 11

Whittaker's chocolate & chilli brownie

coconut & activated charcoal gelato

V 13

Rice pudding

cream, saffron, cardamom, sugar, raisins, pistachio & passionfruit pouring cream

V 10

D = Dairy free

G = can be made Gluten Free

V = Vegetarian

V = Vegan

G = Gluten free

COCKTAIL SPECIALS

WEDNESDAY & SATURDAY - INCLUDES NON-ALC

Y + Y = Y

BOOK YOUR XMAS PARTY!

tory@chow.co.nz

FREE DELIVERY THURSDAY

WITH DELIVEREASY ON ORDERS OVER \$30

selected suburbs only

TAKE AWAY & DELIVERY AVAILABLE

