

Cocktails

Hónghǎi	14.00
Vodka, Sake, apple juice, fresh lime, egg white, ginger syrup	
CHOWtini	14.00
Vodka, ginger, vanilla and chilli infused syrup, apple juice, lemon juice and egg white	
Rhubard Margarita	14.00
Gold tequila, rhubarb, chilli and vanilla infused syrup, grenadine and lemon juice	
Shisho and Kumquat Mule	14.00
Vodka, kumquat liqueur, shiso infused syrup, yuzu juice and ginger beer	
Mandarin Sour	14.00
Sake, mandarin liqueur, cinnamon infused syrup, yuzu juice and egg white	
Opium #198	14.00
Gin, poppy liqueur, sweet vermouth, hibiscus bitters, lemon juice and egg white	
Mango Spritz	14.00
Aperol, mango purée, fresh mango and cava	
Ginger Cooler	14.00
Gold rum, cinnamon infused syrup, apple juice, ginger syrup, cardamom seeds and ginger ale	
Lemongrass Aviation	14.00
Gin, maraschino liqueur, lemon juice, lemongrass syrup, violet essence and egg white	

VAT INCLUDED

Sushi



Salmon Roll (GF) **19.50**
Smoked salmon, salmon tartare, avocado, cucumber, wakame, cream cheese, ikura



Prawn Fantasy Roll **18.50**
Panko shrimp, avocado, mango, teriyaki, sesame seeds, red and black tobiko mayonnaise



Spicy Tuna Roll (GF) (s) **19.50**
Spicy tuna tartare, cucumber, kimchi mayo, avocado, dragon fruit, crispy onion



Chang Mai Vegan Roll (GF) (V) (N) **15.00**
Purple organic rice, avocado, tofu, cucumber, carrots, kale leaf, satay sauce



Rainbow Roll (GF) **22.00**
Crab meat, Japanese mayonnaise, sea bass, salmon, tuna, avocado, tobiko



Snow Crab Roll (GF) **20.00**
Crab meat, avocado, cucumber, mango, yuzu caviar, sea bass tartare mayonnaise



Nigiris

Nigiri

Tuna 3pcs (GF) Ponzu glaze	8.50
Salmon 3pcs (GF) Yuzu glaze	6.50
Shrimps 3pcs (GF)	6.50
Scallops 3pcs (GF) Korean BBQ sauce	7.50



Mixed Sashimi

Sashimi

Tuna 3pcs (GF)	9.00
Salmon 3pcs (GF)	6.50
Sea bass 3pcs (GF)	6.50
Octopus 3pcs (GF)	6.00
Scallop 3pcs (GF)	7.00
Mixed Sashimi 9pcs (GF)	21.00



Samurai Platter



Sushi Platter

Samurai Platter (3 - 4 people) (GF) 9 Sashimi / 9 Nigiri / 2 Gunkan	54.00
Sushi Platter (3 - 4 people) (GF) Tuna Roll / Salmon Roll / 4 Nigiri / 6 Sashimi / Asian Wakame	59.00

Mixed Dim Sum



Starters

Chinese Sticky Pork Ribs (GF) Crispy, tender fried ribs, Char Siu sauce	11.00
Vietnamese Spring Rolls 3pcs (GF) Prawns, lettuce, mint, nuoc man sauce	12.00
Chicken Satay 4pcs (GF) (N) Marinated chicken skewers, peanut sauce	12.00
Crab Salad (GF) Crispy fried soft shell crab, pomelo and coconut dressing	17.00
Cucumber Salad (GF) (S) (N) Green beans, cherry tomatoes, tamarind sauce, chilli, peanuts	10.50
San Choy Bow (GF) (N) Stuffed fresh lettuce leaves, minced corn-fed chicken, cashew nuts, Japanese barbecue sauce	11.00
Crystal Shrimp Dumplings (S) Prawns, soy and chilli sauce	10.00
Chicken Gyoza 3pcs Soy and spring onion sauce	9.00
Chicken and Shrimp Shumai Wonton dough, tamarind sauce	9.00
Mixed Dim Sum (2 people) Chef's selection, 9 pcs	26.50
Chow Signature Sharing Starter (2 people) (GF) (N) Vietnamese spring rolls, Chicken satay, Chinese sticky pork ribs	27.50

Soups

Wonton Soup Chicken broth, chicken dumplings	10.00
Duck Ramen Egg noodles, soft egg, duck, edamame, tofu, dashi broth	13.00
Tom Kha Goong Soup (S) (GF) Famous Hot & Sour prawn soup	11.00

(V) - Vegetarian, (VE) - Vegan, (GF) - Gluten Free, (S) - Spicy (N) - Nuts
Cover charge 2€/pp

Mains

Chicken and Duck

Kung Pao Spicy Chicken (S) (GF) (N) **17.50**

Stir-fried, marinated chicken, cashew nuts, green beans

Classic Lemon Chicken (GF) **17.50**

Citrus marinated, stir-fried vegetables

Yellow Curry Chicken (GF) (N) **17.50**

Golden curry sauce, vegetables, peanuts

Chow Roast Peking Duck **Half 28.00 / Whole 55.00**

Pancakes, pickles, duck sauce and plum sauce

Shredded Duck **Half 28.00 / Whole 55.00**

Pancakes, pickles, duck sauce and plum sauce



Beef

Black Bean Beef (GF) **19.50**

Stir-fried, marinated beef, peppers, spring onions, carrots

Mongolian Beef (GF) **19.50**

Stir-fried, soy sauce, ginger, garlic, cumin, carrots, peppers

Vietnamese Beef Salad (GF) (N) **18.00**

Rice noodles, fresh and pickled vegetables, marinated stir-fried beef with lemongrass. Topped with peanuts, fresh herbs, crispy shallots and sweet and sour garlic dressing

Fish and Seafood

Rock Shrimp Tempura (S) (GF) Spicy Japanese mayonnaise	18.00
Szechuan Glazed Prawns (S) (GF) Tangy spicy sauce	18.00
Red Thai Prawn Curry (S) (GF)	18.00
Chow Chilli Crab Soft shell crab, spicy sweet and sour tomato sauce	27.00
Stir Fried Calamari (GF) (S) Szechuan pepper sauce	18.00
Asian Steamed Sea Bass Fillet (GF)	30.00



Pork

Bao Char Siu Pork Bao bun, pickles, Char Siu sauce	18.00
Sweet and Sour Pork (GF) Crispy fried pork with sticky sweet and sour sauce	18.00

Noodles

Singapore Noodles (GF)

Rice noodles, egg, peppers, curry sauce.

Choose:

Char Siu Pork	13.50
Prawns	18.00
Vegetarian (V)	15.00

Mee Goreng (S)

Egg noodles, bean sprouts, cabbage, fresh chilli, sweet soy sauce.

Choose:

Chicken	16.00
Prawns	18.00
Vegetarian (V)	15.00

Rice

Cantonese Fried Rice (GF)

Shrimp, Chinese pork sausage, egg, green peas

15.00

Nasi Goreng (S) (GF) (N)

Spring onions, fried egg, peanuts, sweet and spicy sauce

Choose:

Chicken	16.00
Tofu (V)	15.00

Sides

Pak Choi (VE) (GF)

6.50

Stir fried vegetables (VE) (GF)

9.00

Cucumber salad (VE) (GF)

10.00

Steamed jasmine rice (VE) (GF)

4.00

Egg fried rice (V) (GF)

5.00



Mee Goreng

Desserts

Coconut Flan (GF) Salted caramel sauce, vanilla chantilly cream	8.00
Mango Cheesecake Five-spice baked cheesecake, mango sauce	8.00
Chocolate Mousse Five-spice crumble, kumquat marmalade	8.00
Fruit Plate (GF) Yuzu sorbet	13.50
Ice Cream (GF) Two scoops. Ask your server for our selection	7.50



Drinks

Sake Dinsa	7.00
Sauternes	8.00
Suntory Toki	10.00
Nikka from the Barrel	13.50
Hibiky Harmony	16.75
Yamazaki Dist. Reserve	20.00
Authentic Chinese Teas Lapsang, Oolong, Jasmine, Green Tea	5.00
Homemade Lemonades Flavours – Apple, Lychee, Watermelon, Elderflower	7.00

White Wines

 Yllera Sauvignon Blanc Rueda, T. Castilla	7.00 / 26.50
 Pinot Grigio Italy	7.50 / 27.00
 Señorio Sobral Rias Baixas, Albariño	7.50 / 31.00
 Jose Pariente Rueda, Verdejo	7.50 / 32.00
Mar de Frades Rias Baixas, Albariño	38.00
Gavi de Gavi Gavi, Cortese	40.00
Finca de la Colina Rueda, Sauvignon Blanc	43.00
 Petit Chablis Chablis, Chardonnay	9.50 / 50.00
Cloudy Bay Sauvignon Blanc Marlborough, New Zealand	76.00
Clos du Château de Puligny Montrachet Burgundy, Chardonnay	97.00

Red Wines

 Yllera Tinto 9 months Tempranillo, T. Castilla	7.00 / 26.50
Vizcarra Ribera del Duero, Tempranillo	29.50
 Ninin Ribera del Duero, Tempranillo	7.50 / 37.00
 Viña Pomal Crianza Rioja, Tempranillo	8.00 / 38.00
F. Schatz Acinipo Lamberger, Ronda	38.00
Baron de Ley Finca Monasterio Rioja, Tempranillo	48.00
Domaine Bousquet Reserve Malbec Malbec, Mendoza, Argentina	48.00

Pago de los Capellanes Crianza Ribera del Duero, Tempranillo	62.00
Enate Aragón, Cabernet, Cabernet	62.00
Aalto Ribera del Duero, Tempranillo	73.00
Vincent Girardin Pommard Pinot Noir, Burgundy, France	104.00

Rose Wines

🍷 Naranjas Azules Garancha, Castilla y Leon	7.00 / 26.50
🍷 Pinot Grigio Blush Delle Venizie, Pinot Grigio	7.50 / 36.00
Ultimate Provence Côtes de Provence, Coupage	43.00
🍷 AIX Côtes de Provence, Coupage 1.5L	9.95 / 48.00 91.00
Whispering Angel Côtes de Provence, Coupage	67.00

Champagne and Sparkling Wines

🍷 Möet & Chandon Brut	17.00 / 105.00
Veuve Clicquot Brut Yellow Label	110.00
Möet & Chandon Ice Imperial	121.00
Laurent Perrier Rosé	190.00
🍷 Anna de Codorníu	9.00 / 34.00
Tallero Prosecco di Treviso	39.00

VAT INCLUDED

