

Cocktails

Hóngxhǎi	13.00
Vodka, Sake, natural apple juice, fresh lime, egg white, ginger syrup	
CHOWtini	13.00
Vodka, vanilla, ginger and chilli infused syrup, apple juice, lemon juice and egg white	
Rhubarb Margarita	13.00
Gold tequila, rhubarb, chilli and vanilla infused syrup, grenadine and lemon juice	
Shiso and Kumquat Mule	13.00
Vodka, kumquat liqueur, shiso infused syrup, yuzu juice and ginger beer	
Mandarin Sour	13.00
Sake, mandarin liqueur, cinnamon infused syrup, yuzu juice and egg white	
Opium #198	13.00
Gin, poppy liqueur, sweet vermouth, hibiscus bitters, lemon juice and egg white	
Mango Spritz	13.00
Aperol, mango liqueur, fresh mango and cava	
Ginger Cooler	13.00
Gold rum, cinnamon infused syrup, apple juice, ginger liqueur, cardamom seeds and ginger ale	
Mezcalito	13.00
Aged mezcal, apple and basil infused syrup, lemon juice and egg white	
Lemongrass Aviation	13.00
Gin, maraschino liqueur, lemon juice, lemongrass syrup, violet essence and egg white	
Yóng Cú	13.00
Gold rum, apricot brandy, balsamic vinegar de Jerez, lemon juice	

VAT INCLUDED

Sushi



Salmon Roll  18.50
Smoked salmon, salmon tartare, avocado, cucumber, wakame, cream cheese, ikura



Prawn Fantasy Roll 17.50
Panko shrimp, avocado, mango, sweet soya sauce, sesame seeds, red and black tobiko mayonnaise



Spicy Tuna Roll   18.50
Spicy tuna tartare, cucumber, kimchi cream cheese, avocado, dragon fruit, tempura flake



Chang Mai Vegan Roll   14.00
Purple organic rice, avocado, tofu, cucumber, carrots, kale leaf, satay sauce



Rainbow Roll  21.00
Crab meat, Japanese mayonnaise, sea bass, salmon, avocado, orange tobiko



Snow Crab Roll  19.00
Crab meat, avocado, cucumber, mango mayonnaise, yuzu caviar, sea bass tartare



Nigiris

Nigiri

Tuna Ponzu glaze	8.00
Salmon Yuzu glaze	6.00
Shrimp	6.00
Scallop Korean BBQ sauce	7.00



Mixed Sashimi

Sashimi

Tuna 3pcs	8.25
Salmon 3pcs	6.00
Sea bass 3pcs	6.00
Octopus 3pcs	5.50
Scallop 3pcs	6.50
Mixed Sashimi 9pcs	19.50



Samurai Platter



Sushi Platter

 Samurai Platter (3-4 people) 9 Sashimi / 9 Nigiri / 2 Gunkan	51.00
 Sushi Platter (3-4 people) Tuna Roll / Salmon Roll / 4 Nigiri / 2 Sashimi / Asian Wakame	56.00

Mixed Dim Sum



Starters

	Chinese Sticky Pork Ribs Crispy, tender fried ribs, signature sweet and sour sauce	9.75
	Vietnamese Spring Rolls 3pcs Prawns, lettuce, mint, sweet and sour garlic sauce	11.50
	Chicken Satay 4pcs Marinated chicken skewers, peanut sauce	11.50
	Crab Salad Crispy fried soft shell crab, pomelo and coconut dressing	16.00
	Cucumber Salad Green beans, cherry tomatoes, tamarind sauce	9.50
	San Choy Bow Stuffed fresh lettuce leaves, minced corn-fed chicken, cashew nuts, Japanese barbecue sauce	10.50
	Crystal Shrimp Dumplings Prawns, soy and chilli sauce	9.50
	Chicken Gyoza 3pcs Soy and spring onion sauce	8.50
	Chicken and Shrimp Shumai Wonton dough	8.50
	Mixed Dim Sum (2 people) Chef's selection, 9 pcs	25.00
	Chow Signature Sharing Starter (2 people) Vietnamese spring rolls, Chicken satay, Chinese sticky pork ribs	26.00

Soups

	Wonton Soup Chicken broth, chicken and shrimp dumplings	9.50
	Duck Ramen Egg noodles, soft egg, duck, edamame, tofu, dashi broth	12.00
  	Tom Kha Goong Soup Famous Hot & Sour prawn soup	9.75

Mains

Chicken and Duck



Kung Pao Spicy Chicken

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

16.50



Classic Lemon Chicken

Citrus marinated, stir-fried

16.50



Yellow Curry Chicken

Golden curry sauce, vegetables

16.50

Chow Roast Peking Duck

Pancakes, pickles, duck sauce and plum sauce

Half 26.50 / Whole 52.00

Shredded Duck

Pancakes, pickles, duck sauce and plum sauce

Half 26.50 / Whole 52.00



Kung Pao Chicken



Chow Roast Peking Duck

Beef



Black Bean Beef

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

18.50



Mongolian Beef

Stir-fried, soy sauce, ginger, garlic

18.50



Vietnamese Beef Salad

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

16.75

Fish and Seafood

 	Rock Shrimp Tempura Spicy Japanese mayonnaise	16.95
  	Szechuan Glazed Prawns Tangy spicy sauce	16.95
  	Red Thai Prawn Curry	16.95
 	Chow Chilli Crab Soft shell crab, spicy sweet and sour tomato sauce	25.50
	Stir Fried Calamari Pepper sauce	16.95
	Asian Steamed Sea Bass Fillet Ponzu sauce, spring onions	28.50



Black Bean Beef



Asian Steamed Seabass

Pork

	Bao Char Siu Pork Bao bun, pickles, Char Siu sauce	16.95
 	Sweet and Sour Pork Crispy fried pork with sticky sweet and sour sauce	16.95

Noodles



Singapore Noodles

Rice noodles, egg, peppers, curry sauce.

Choose:

Char Siu Pork

12.75

Prawns

16.95



Vegetarian

13.75



Mee Goreng

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

Choose:

Chicken

14.95

Prawns

16.95



Vegetarian

13.75

Rice



Cantonese Fried Rice

13.75

Shrimp, Chinese pork sausage, egg, green peas



Nasi Goreng Fried Rice

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

Choose:

Chicken

14.95



Tofu

13.75

Sides



Pak Choi

6.25



Stir fried vegetables

8.50



Cucumber salad

9.50



Steamed jasmine rice

3.75



Egg fried rice

4.75



Mee Goreng

Desserts

	Coconut Flan Salted caramel sauce, vanilla chantilly cream	7.50
	Mango Cheesecake Five-spice baked cheesecake, mango sauce	7.50
	Chocolate Mousse Five-spice crumble, kumquat marmalade	7.50
	Fruit Plate Yuzu sorbet	12.75
	Ice Cream Two scoops. Ask your server for our selection	6.95



Speciality Drinks

Sake Dinsa	6.50
Sauternes	7.50
Suntory Toki	9.50
Nikka from the Barrel	12.75
Hibiky Harmony	15.95
Yamazaki Dist. Reserve	18.95
Yanghe Ocean Blue Baijiu A clear grain spirit named after the blue ocean, that is silky smooth	12.75
Authentic Chinese Teas Lapsang, Oolong, Jasmine, Green Tea	4.75
Homemade Lemonades Flavours – Apple, Lychee, Watermelon, Elderflower	6.50

White wine



Sospechoso

Castilla, Airen/Macabeo
Glass/Copa
75cl

5.75
23.50

José Pariente

Rueda, Verdejo
75cl

30.00

Pazo de Rubianes

Rias Baixas, Albariño
75cl

34.00



Mar de Frades

Rias Baixas, Albariño
Glass
75cl

6.95
36.00

Gavi de Gavi

Gavi, Cortese
75cl

38.00



Finca de la Colina

Rueda, Sauvignon Blanc
Glass
75cl

7.95
41.00



Drouhin Chablis

Chablis, Chardonnay
Glass
75cl

9.00
47.00

Cloudy Bay

Marlborough, New Zealand, Sauvignon Blanc
75cl

54.00

Clos du Château de Puligny Montrachet

Burgundy, Chardonnay
75cl

92.00

Red wines

	Sospechoso Castilla, Tempranillo Glass 75cl	5.75 23.50
	Vizcarra Ribera del Duero, Tempranillo 75cl	28.50
	Ninin Ribera del Duero, Tempranillo Glass 75cl	7.50 35.00
	Finca Athus Rioja, Tempranillo 75cl	36.00
	Talum Ronda 75cl	36.00
	Dom Penedes, Cabernet Merlot Glass 75cl	7.95 38.00
	Baron de Ley Finca Monasterio Rioja, Tempranillo Glass 75cl	9.00 45.50
	Domaine Bousquet Reserve Malbec Mendoza, Malbec 75cl	45.50
	Pago de los Capellanes Crianza Ribera del Duero, Tempranillo 75cl	50.00
	Saint Clair Pioneer Block 10 Blenheim, Pinot Noir 75cl	66.00
	Enate Aragón, Cabernet Canernet 75cl	68.00
	Hacienda Monasterio Reserva Ribera de Duero, Tempranillo 75cl	90.00

Rose wines

	Sospechoso Castilla, Tempranillo Glass 75cl	5.75 23.50
	Pinot Grigio Blush Delle Venizie, Pinot Grigio Glass 75cl	7.50 34.00
	Ultimate Provence Côtes de Provence, Coupage 75cl	41.00
	Aix Côtes de Provence, Coupage Glass 75cl/1.5l	9.95 45.50/89.00
	Whispering Angel Côtes de Provence, Coupage 75cl	64.00

Champagne and Sparkling wines

	Möet & Chandon Brut Glass 75cl	15.95 100.00
	Veuve Clicquot Brut Yellow Label 75cl	105.00
	Möet Ice Imperial 75cl	116.00
	Laurent Perrier Rosé 75cl	150.00
	Anna de Codorníu Glass/75cl	8.50/32.00
	Tallero Prosecco di Treviso 75cl	37.00