

VEGAN TAKEOVER



2 FOR 1 FOOD ALL DAY, EVERY MONDAY



2 FOR 1 COCKTAILS

Celebrate every wed and Sat



SHARED DINING EXPERIENCE



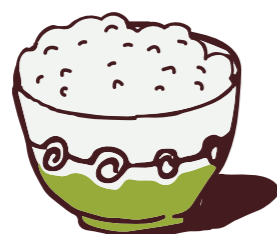
Try a little bit of everything

CURRY

Butter chick-pea curry G 22
House-made garam masala, potatoes, fenugreek, chickpeas

Tofu sambal G 22
Coconut tofu, roasted & served with a sauce of ginger, garlic, shallot, coriander. Cherry tomatoes, cucumber, cashew & coriander

Vegetable jungle curry G 25
Roast vegetables, kaffir lime, tofu & coriander



DON'T FORGET TO ORDER RICE

FRESH

Angry edemame G 10
Sea salt, sesame, ginger, garlic, maple, soy sauce

Vietnamese rice paper rolls G 16
Vermicelli, red pepper, mint & coriander

Summer rolls G 17
Avocado, red pepper, little gem mint, coriander & ginger soy

Soba noodle salad G 19
Green beans, red & white cabbage, spring onion, mango pickle & chilli soy dressing

Duck lettuce cups G 22
Chilli hoison glazed mock-duck, baby cos lettuce, shiitake mushrooms, vermicelli, capsicum & cherry tomatoes

Orange & pistacchio salad G 19
Spring onion, mint, coriander & chilli soy dressing

GRILL

BBQ tofu skewers G 18
Nori furikake, white miso dressing

Duck pancakes 19
Duck, cucumber, chow pickles, hoisin

Flat mushrooms G 18
Garlic, chilli & teriyaki sauce

Grilled eggplant skewers G 18
Marinated with garlic, miso paste, soy, chilli, black pepper, chilli garlic soy dipping sauce

HOW DID WE DO?

Share your thoughts on google



SOUL FOOD

Tempura cauliflower G 19
Bang-bang vegan mayo

Salt & pepper popcorn tofu G 19
Sweet & sour plum sauce

Vegetable spring rolls 19
Lettuce, sweet chilli

DUMPLINGS

Beggars purse 20
Leek, bamboo, mushroom, peanuts red raspberry vinegar

Mushroom cream cheese wontons 18
White button mushrooms, garlic, spring onion, soy sauce & vegan cream cheese, hoisin sauce

Duck wontons 19
White button mushrooms, nutri, hoisin, plum dipping sauce

Smoked chicken & lemongrass moneybags 19
lemongrass, smoke, garlic, chives, sweet chilli sauce

Aloo saag momos 19
Indian spiced potato & spinach dumplings, chilli sambal & pickled red onions

Dragon's Breath Dumplings 19
Cabbage, baby peas, spring onion, carrots, coriander, hoisin dipping sauce

Potstickers 19
Garam masala roasted pumpkin, cashew, red onion coriander, chilli coconut lime dressing & chilli toasted pumpkin seeds finished on the grill

BAO

Fish bao 12
Crumbed banana blossom, white cabbage, pickled carrot, red onion, mayo

Bang-bang tofu 12
Togarashi tofu, pickled cucumber, pickled carrot, spiced broad beans, sweet & spicy mayo

Jackfruit 12
Five-spice pulled jackfruit, red cabbage, carrot, coriander & bang-bang vegan mayo

DESSERTS

Lemongrass & Yuzu Crème Brûlée G 15
Coconut cream, vanilla bean, burnt sugar

Coconut sago pudding G 15
Minted mango compote



SIDES

Chinese greens black bean 9

Black garlic & chilli udon noodles 8

Roti chenai with curry sauce 10

Jasmine rice G 4

Coconut rice G 5

CHOW

**2 FOR 1
FOOD EVERY
MONDAY**



Enjoy double the deliciousness every Monday with our 2 for 1 food offer right here at Chow

Book now at chow.co.nz



\$17 EXPRESS LUNCH

BROTH + 2 DISHES + RICE

AVAILABLE 11:30AM - 4.30PM, TUESDAY-SUNDAY

BROTH

Miso
Wakame & tofu G

CHOOSE 2 DISHES

Vietnamese rice paper rolls G
Vermicelli, red pepper, mint, coriander

BBQ tofu bao
Red cabbage, carrot, coriander
bang bang vegan mayo

Vegetable jungle curry G
Roast vegetables, kaffir lime,
tofu & coriander

Crispy tofu salad G
Baby cos lettuce, vietnamese mint,
sprouts, ginger, chilli coconut lime soy

Beggars purse
Leek, bamboo, mushroom, peanuts
red raspberry vinegar

Salt & pepper popcorn tofu G
Sweet & sour plum sauce

Tempura cauliflower G
Bang-bang vegan mayo

CHOOSE RICE

Jasmine rice G

Coconut rice G



ADD DRINK \$7

Asahi super "dry" on tap - Lager 5.0%
285ml

Nautilus - Sauvignon Blanc
Marlborough

Mesta - Tempranillo
Spain

Classic Peach Iced tea
with Seasonal fruit



D = Dairy free V = Vegetarian V = Vegan
G = Gluten free G = Gluten free upon request



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