# Moochowchow | MENU

| | |
|---|---|
| Clevedon Coast organic oyster w/ ginger, chilli & lime dressing | 4 |
| Wild mushroom salad w/ mint, shallots, coriander and roasted chilli | 14 |
| Orange sour curry w/ steamed clams, snake beans, coriander & fried shallots | 16 |
| Grilled salmon & sweet pork salad w/ a tamarind, lemon grass dressing | 18 |
| Caramelised pork hock & chilli vinegar | 18 |
| Char grilled corn feed chicken w/ green mango, coriander, mint & peanuts | 20 |
| Stir fried wild pork, green beans & kaffir lime leaf | 22 |
| Brasied beef shin w/ sesame oil, chilli, coriander, mint & shallots | 26 |
| Five spiced crispy skinned chicken Half-20 | Whole-30 |
| Mussaman curry of brasied goat w/ potatoes, shallots & peanuts | 30 |
| Grilled Beef Short Ribs with coriander, mint, roasted chilli & shallots | 30 |

Vegetarians - talk to our staff. Tofu substituions available for most of our dishes.

| | |
|---|---|
| Choko salad w/snake beans, bird's eye chilli & tomatoes | 8.0 |
| Jasmine Rice (per person) | 3.0 |
| Pickled Cucumber | 6.0 |
| Pickled Ginger | 3.0 |

# MOOCHOWCHOW | DESSERTS

| | |
|---|---|
| Lemongrass and coconut brulee | 14 |
| Pandanus and yoghurt bavarois | 14 |
| Lychee sorbet | 9.0 |

## Dessert Wine

| | Glass | Bottle |
|---|---|---|
| Baumard Coteaux du Lyon Carte d'Or 2007 Loire Valley | 8.0 | 40 |
| Chateau Baulac Dodijos 2007 Sauternes | 10 | 50 |
| Paritua Dinah Noble Semillon 2008 Hawkes Bay | 12 | 60 |

## Aperitif / digestif

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|---|---|
| Lustau Manzanilla Sherry | 8.0 |
| Lustau Pedro Ximenez San Emilio Sherry | 14 |
| Grahams Fine Tawny Port | 8.0 |
| Remy Martin VSOP Cognac | 11 |
| Delamain XO Cognac | 18 |
| Delord VSOP Armagnac | 8.0 |
| Domfrontais Calvados Vielle Reserve | 10 |
| Grappa Di Rubizzo | 9.0 |

# MooChowChow | TEA LIST

**Jasmine Dragon Pearl** 5

Fragrant & soft on the palate with a hint of citrus. Beautiful with shellfish.

**White Peony** 5

Light, white, mild & refreshing.
Drink w/ spicy pork, chicken & fish dishes to cleanse & calm

**Ginseng Oolong** 5

Full bodied Oolong softened with ginseng.
The hint of sweetness goes well with both curries and desserts.

**Lemongrass Green** 5

The light lemony astringency of green tea pairs
well with smoked seafood & tofu dishes.

**Vintage Black** 5

Aged 10 years, this tea is rich, dark and smokey,
like a good man. A must with braised red meats.

**Bubble Tea** 5

Milk, Pandanus leaf & a touch of sweetness. Finished with tapioca pearls &
Pandanus jelly. Think an Asian style lassi to soothe all things spicy.

**Chemex Coffee** 5

Single source, clean & crisp tasting filter coffee.
Brewed before your eyes. Sit back & watch the magic happen.

**The MooChowChoc** 8

Home brewed hot chocolate with the Colonel's top secret spices.
Served with lashings of whipped cream & no apologies.