

ALL ABOUT THE RICHNESS OF ASIAN TRADITION AND AUTHENTICITY.





Cho Gao brings you an adventurous journey
within an intriguing atmosphere.

An Asian experience in all details through service,
decoration, the food and beverages!

‘THE CONTINENT OF THE EVER LASTING SMILE’

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 /CHO.GAO.ICAD  /CHO.GAO.ICAD

STARTERS

STEAMED EDAMAME (V)

Choice of: Sea salt

Chili 🌶️

FRESH RICE PAPER ROLLS

Shrimp, chicken, vegetables

CRISPY SPRING ROLL

Vegetable (V) (G)

Chicken (G)

Prawn (G)

SATAY (N)

Grilled beef and chicken, peanut sauce

FISH CAKE 🌶️

Sweet chili sauce

SESAME CRUSTED TUNA

Seaweed salad, yuzu dressing

SALMON TARTARE

Tobiko, truffle soy mayo

WASABI PRAWNS (G)

Tempura battered, mango salsa,
coriander and mint

BAO TACO

COLD

TUNA, CHILI MAYO, CHIVES (G) 🌶️

CRAB, AVOCADO, MINT (G)

ASIAN SLAW, SPICY MAYO (G,N,V) 🌶️

HOT

DUCK, HOISIN, CUCUMBER (G)

CHILI PRAWNS, CORIANDER (G) 🌶️

BEEF TERIYAKI (G)

TEMPURA

SALT AND PEPPER SQUID (G)

Garlic mayo, lemon

SOFT SHELL CRAB (G)

Tamarind sauce

VEGETABLE TEMPURA (V) (G)

Ponzu sauce

PRAWN (G)

Ginger soy sauce

MISO SCALLOP (G)

Truffle mayo

DRAGON (G)

Unagi, honey miso mayo

SALMON (G)

Honey Yuzu

MIX TEMPURA PLATTER (G)

Prawn, salmon, unagi and vegetable



CHO GAO FUSION MAKI

PRAWN RED CURRY 🍲

Thai basil, kaffir lime

CHICKEN ADOBO

Garlic, soy, pepper

LOBSTER

Miso thermidor

BEEF RENDANG MAKI

Coconut, crispy shallots

THAI GREEN CURRY 🍲

Chicken, crispy lime

BLOW TORCH ROLL (G)

Salmon, tuna, daikon

SURF AND TURF (G)

Tempura prawn, beef striploin,
cucumber, avocado

CHEESE ROLL (V,N,D)

Avocado, cucumber, mozzarella, pesto

SASHIMI AND NIGIRI

SAKE (SALMON)

MAGURO (TUNA)

HAMACHI (YELLOW TAIL)

SUZUKI (SEABASS)

UNAGI (EEL)

SABA (MACKEREL)

EBI (PRAWN)

TAKO (OCTOPUS)

TAMAGO (EGG) (V)

SUSHI MIXED PLATTERS

8 PIECES

16 PIECES

1

DIM SUM

PRAWN

CHICKEN

VEGETABLE

MAKI

SPICY TUNA 🍲

Chili mayonnaise, cucumber

CALIFORNIA

Crab, cucumber, avocado

SPIDER (G)

Soft shell crab

DRAGON ROLL

Unagi, avocado, cucumber

SPICY PRAWN TEMPURA 🍲

Pickled daikon, spicy mayo

VEGETABLE TEMPURA ROLL (V)(G)

Carrot, cucumber, lettuce

PHILADELPHIA ROLL (D)

Salmon, cream cheese, avocado

DYNAMITE ROLL (G) 🍲

Salmon, soft shell crab, avocado,
cucumber, spicy mayo

CHO GAO ROLL (G)

Tempura prawn, avocado, cucumber, crab
stick, spring onion

TEKKA MAKI

Fresh tuna

SHAKE MAKI

Fresh salmon

OSHINKO (V)

Pickled radish

SOUPS

MISO (V)

Tofu, spring onion, wakame

VIETNAMESE FISH SOUP

Tamarind, pineapple, okra, tomato

CRAB AND SWEET CORN

Egg drop, chives

CURRY LAKSA 🍲🍲

Chicken and prawns, egg noodles, tofu, egg

TOM YUM KUNG 🍲🍲

Prawns, mushroom, chili, lemongrass

SALADS

POMELO SALAD (N) 🍲

Chicken, prawns, chili jam, lime, peanuts

GREEN PAPAYA (N) 🍲

Beans, cherry tomato, dried shrimp, peanuts

BANANA BLOSSOM (N) 🍲

Chicken, shallots, toasted peanuts
chili

CHO GAO GREEN SALAD

Mixed asian greens, broccoli, heirloom
tomatoes, honey yuzu

DUCK SALAD

Asian greens, lychee,
sticky plum dressing

WAKAME SALAD

Sesame, soy, togarashi

ASIAN SLAW 🍲

Coriander, mint, chili

MAIN COURSE

NASI GORENG (N) 🍲

Chicken and prawn satay, sambal,
fried egg

CHILLI PRAWNS 🍲🍲

Garlic, lemongrass, coriander

ANGUS BEEF STRIPLOIN

Teriyaki sauce, crispy garlic

MAPO TOFU (V) 🍲🍲

Chili bean paste

THAI CHICKEN (N) 🍲

Cashew nuts, peppers, basil

GRILLED BANANA LEAF SEA BASS

Ginger, soy, garlic

BLACK PEPPER BEEF 🍲

Bell peppers, onion

PEKING DUCK

Hoisin, cucumber, spring onion
Quarter
Half

DEEP FRIED SEABREAM 🍲

Ginger lemongrass, coriander



CURRIES

CRISPY PRAWN RED CURRY (G) 🔥🔥

Kaffir lime, basil, coconut

THAI GREEN CURRY 🔥🔥

Chicken

Vegetable

BEEF RENDANG

Slow cooked in coconut and spices

YELLOW FISH CURRY

Coconut, tumeric, curry leaves

ROASTED DUCK RED CURRY 🔥🔥

Pineapple, grape, Thai basil

WOK FRIED NOODLES

SHANGHAI BEEF NOODLES

Shitake, bamboo shoots

EGG NOODLES WITH DUCK

Bok choy, bean sprouts

BAKMI GORENG 🔥

With prawns and chicken

PAD THAI (N)

With prawns, tofu, peanuts

CHAR KWAY TEOW

Beef or seafood

SINGAPORE FRIED NOODLES 🔥

Wok fried rice vermicelli noodle, chicken and prawn

SIDE RICE

SPICY CRAB FRIED RICE 🔥🔥

EGG FRIED RICE (V)

STEAMED RICE (V)

STEAMED BROWN RICE (V)

VEGETABLE FRIED RICE (V)

GARLIC FRIED RICE (V)

SIDE VEGETABLES

GRILLED CORN, THAI SAUCE (V) 🔥🔥

STIR-FRIED MIXED VEGETABLES (V)

BROCCOLI WITH OYSTER SAUCE (V)

BOK CHOY, GINGER SOY (V)

DESSERTS

COCONUT FRIED BANANAS (G)(D)

Fresh coconut, coconut sauce

MANGO STICKY RICE

Coconut rice, mango

BLACK COCONUT RICE PUDDING (D)

Tropical fruits, corn, coconut

BITTER CHOCOLATE CAKE (G)(D)

Rich strawberry sauce

BRULEE TRIO

Black sesame, green tea, traditional

GREEN TEA CHEESECAKE (G)(D)(N)

Green tea crumble

ICE CREAM (3 SCOOPS) (D)

Coconut, mango, green tea, chocolate, vanilla, strawberry

TROPICAL FRUITS PLATTER

Selection of the best seasonal fruits

OUR BARTENDER'S RECOMMENDATION

LIQUIDIZE - ILLUSIONIST

A combination of Infused Pineapple vodka, Peach and Melon liqueur and Fresh Green Apple Juice

FIZZY - FURUTI

Gin with Homemade Raspberry and Rose Flower syrup, Fresh Lemon and topped with Sparkling wine

SMOKE - KISERU

Japanese Whisky, Umeshu Plum Liqueur, Sweet Vermouth and Cherry Bitters

FOAM AT THE MOUTH - BLUE DREAM

Mixed Rum, Fresh Pineapple Juice, Blue curacao, Coconut Cream and Homemade Cream Foam

MOCKTAILS

FUSION GREEN APPLE

Green Apple with Cinnamon

GREEN GARDEN

Coriander, Mint and Cucumber

BLUE LAGOON

Pineapple Juice with Coconut Cream

ASIAN TROPICAL MIX

Passion Fruit with Melon Puree

GM'S RED BERRY

Mixed Berries with Pomegranate Juice



FLAVORS OF THE WORLD

MANGO CHILI MARGARITA

Jose Cuervo Silver, Triple sec, Mango puree, Lime Juice, Seedless Chili

LEMONGRASS AND GINGER CAIPIROSKA

Ketel One, Pineapple Juice, Ginger Bread Syrup, Ginger, Lime Juice, Lemon Grass

CHO GAO MARTINI

Ketel one Citrus, Passion Fruit Puree, Cinammon Syrup, Lemon Juice

OLD FASHIONED "ON THE ROCKS"

Bourbon, Sugar, Angostura Bitters

MAI TAI

Havana club 3 years, Havana club 7 years, Orange Curacao, Almond syrup, Lime juice

MANDARIN MOJITO

Matusalem Platino, Mandarin Wedges, Mint Leaves, Orange Juice, Soda Splash

SOUR CHERRY CAIPIRINHA

Cachaca, Sour Cherry Puree, Lime Wedges, Cherries

SINGAPORE GIN SLING

Tanqueray, Cherry brandy, Dom Benedictine, Lime juice, Pineapple juice, Grenadine, Angostura

FRESH GINGER COSMO

Ketel One, Cranberry juice, Ginger, Lime, White Sugar

LEMON GRASS AND THAI BASIL MOJITO

Lime wedges, Demerara Sugar, Thai basil, Lemongrass, Mint, Matusalem platino rum, top with soda water

GIN & TONIC

All the Gin's on this menu are expertly paired with Fever-Tree Tonic Water's.*

*All tonics can be switched for Fever-Tree Naturally Light Tonic Water for a less caloric drink.

Making a perfect Gin and Tonic consists of three factors: The Gin, The Tonic & The Garnish. Each of our Gin and Tonic pairings are matched expertly to accentuate the specific aromas and botanicals used in the making of each particular Gin.

CITRUS

TANQUERAY NO. TEN

With Fever-Tree Mediterranean Tonic Water
Garnish: Pink Grapefruit & Rosemary
Exceptionally and uniquely distilled with fresh citrus.

HERBAL GIN MARE

With Fever-Tree Mediterranean Tonic Water
Garnish: Strawberry & Basil
An herbaceous taste of the mediterranean with rosemary and basil.

FLORAL

HENDRICK'S GIN

With Fever-Tree Elderflower Tonic Water
Garnish: Cucumber & Rose
Delightfully infused with cucumber and rose petal.

JUNIPER

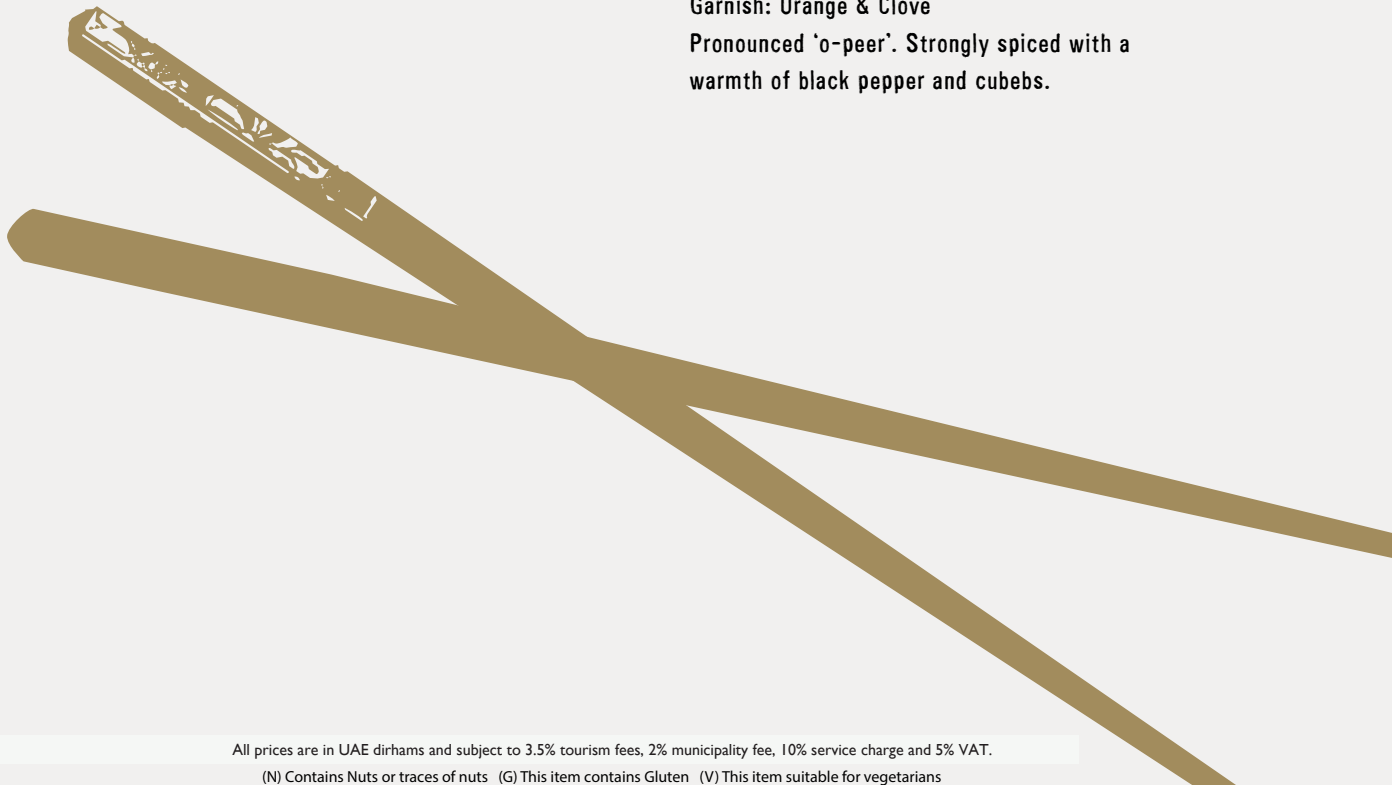
SIPSMITH VJOP

With Fever-Tree Mediterranean Tonic Water
Garnish: Lime & Coriander
Very junipery over proof. Exactly what it says it is.

SPICED

OPIHR SPICED GIN

With Fever-Tree Premium Tonic Water
Garnish: Orange & Clove
Pronounced 'o-peer'. Strongly spiced with a warmth of black pepper and cubebs.



ROSE WINE

COSTIERES DE NIMES, FRUIT ROSE
CHATEAU DE VALCOMBE
France, Rhone Valley
Dry, Light Body with Soft Finish
Grenache Syrah

COTES DE PROVENCE, DOMAINE TROPEZ
France, Provence
Dry, Medium Bodied with Fresh Clean Finish
Grenache, Syrah

ICE TROPEZ, WINE SPRITZER 27,5CL
France, Provence
Off-dry Fizzy Wine Cocktail with Natural
Peach (6,5% ABV).
Grenache Syrah

BUBBLY WINE

PROSECCO, IL VINO DEI POETI, BOTTEGA
Italy, Veneto
Light Body with generous foam and off-dry finish
Glera

CAVA NATURE, SARDANA, MASSARD
Spain, Cataluna
Light Body with Elegant Foam. Bone-dry and Lively
Finish
Xarel-lo Macabeo Perellada

CHAMPAGNE BRUT, MOSAIQUE, JACQUART
France, Champagne
Medium Body with Refined Foam. Crisp and Smooth
Finish
Chardonnay, Pinot Noir, Pinot Meunier

CHAMPAGNE BRUT ROSE, MOSAIQUE,
JACQUART
France, Champagne
Medium Body with Delicate Foam. Crisp and Dry Finish
Chardonnay, Pinot Noir, Pinot Meunier

RED WINE

COSTIERES DE NIMES, FRUIT ROUGE,
CHATEAU DE VALCOMBE
France, Rhone Valley
Dry, Light Body with Moderate Tannins
and Fresh Finish
Syrah Grenache

FERNANDEZ GOMEZ RIOJA CRIANZAS
Spain, Rioja
Dry, Medium Body with Medium Ripe Tannins and
Gentle Finish
Tempranillo, Grenache

PINOT NOIR, GRAN RESERVA, TARAPACA
Chile, Leyda Valley
Dry, Medium Body, Light Tannins with Gentle Finish

BLAYE COTES DE BORDEAUX, CLASSIQUE,
CHATEAU DES TOURTES
France, Bordeaux
Dry, Light to Medium Body with Soft Texture Moderate
Silky Tannins and Fresh Finish
Merlot Cabernet Sauvignon

MONSANT, EL BRINDIS, MASSARD
Spain, Cataluna
Dry, Medium Body with Soft Texture Moderate Silky
Tannins Gentle Finish
Carignan Grenache

TERRA ALTA EL MAGO MASSARD
Spain, Cataluna
Dry Light to Medium Body with Light Soft Tannins and
Gentle Clean finish
Grenache Syrah

VACQUEYRAS, DOMAINE CAROBELLE
France, Rhone Valley
Dry, Medium Body with Moderate Ripe tannins and
Generous Finish
Carignan Grenache Syrah

SAINT EMILION ELLE DE LA MARZELLE
France, Bordeaux
Medium Body with Medium Soft Tannins and Fresh
Elegant Finish
Merlot, Cabernet Franc Cabernet Sauvignon

PRIORAT, BELLESA PERFECTA,
FRANCK MASSARD
Spain, Cataluna
Dry, Medium Bodied with Light to Medium Soft Tannic
Structure
Gentle Finish
Grenache, Carignan

MENDOZA MALBEC, PETITE FLEUR,
BODEGA MONTEVIEJO.
Argentina, Valle de Uco
Dry, Medium to Full Bodied with Rich Silky Tannic
Structure
Gentle Finish

AMARONE TERRE DI VALGRANDE
Italy, Veneto
Almost Off-Dry, Full and Creamy Body with Full Ripe
Tannins and Mild finish
Corvina Veronese Rondinella

WHITE WINE

COSTIERES DE NIMES, FRUIT BLANC,
CHATEAU DE VALCOMBE
France, Rhone Valley
Dry, Light Body with Fresh Soft Finish
Marsanne Vermentino

DOURO, VINA DA URZE
Portugal, Douro Valley
Dry, Light Body Well Rounded with Fresh Finish
Rabigato Viozinho Moscatel

TOURAINNE, SAUVIGNON BLANC, MARTEAU
France, Loire Valley
Dry, Light Body Soft Texture with Fresh Finish

MAIPO, CHARDONNAY GRAN
RESERVA, TARAPACA
Chile, Maipo Valley
Dry, Medium Bodied Creamy & Clean Finish

MARLBOROUGH, SAUVIGNON BLANC,
SPY VALLEY
New Zealand, South Island
Bone-dry, Light Body and Crisp Finish

MENDOZA TORRONTES, FESTIVO,
BODEGA MONTEVIEJO
Argentina, Mendoza
Dry, Light to Medium Body with Gentle Finish
Aromatic

MOSEL RIESLING, MEIERER
Germany, Mosel
Off dry, Medium Body with Great Liveliness which
Balance the Sweetness

ALSACE PINOT GRIS, ORIEL
France, Alsace
Off-dry, Medium and Creamy Body with Gentle
Acidity and Light Sweet Finish

ALSACE GEWURZTRAMINER, ORIEL
France, Alsace
Off-dry, Medium and Soft Body with Moderate
Sweet Finish

PETIT CHABLIS, L'ATELIER DE
BENJAMIN LAROCHE
France, Burgundy
Bone-dry, Medium and Firm Body with Crisp, Clean
Finish
Chardonnay

POUILLY FUME, PETIT FUME, MICHEL
REDDE
France, Loire Valley
Bone dry, medium body, soft and crisp finish
Sauvignon Blanc

MACON VILLAGES VIEILLES VIGNES,
RIJCKAERT
France, Burgundy
Dry, Medium Body with rich soft mouth coating
Chardonnay

MENDOZA CHARDONNAY, PETITE FLEUR,
BODEGA MONTEVIEJO
Argentina, Valle de Uco
Dry, Medium to Full Bodied with Rich Mouth
Coating
Clean Fresh Finish

DRAUGHT BEER

BUDWEISER
TIGER
SINGHA
KIRIN
TENNANTS

BOTTLED BEER

ASAHI SUPER DRY
CORONA
PERONI
COBRA
HOEGAARDEN
BUDWEISER
TOKYO DRY

SAKE

FLASK / BOTTLE

IZUBIMASHI SPARKLING TOMBO 25CL
KIKU MASAMUNE JUNMAI 50CL
NIPPONSEISHU HONJOZO 72CL
GEIKKEKAN HONJOZO 1.8L
IZUMIBASHI JUNMAI TOMBO 72CL
GEIKKEKAN JUNMAI 1.8L
HORIN JUNMAI DAIGINGO 30CL
IZUBIMASHI DAIGINJO 72CL
GEKKEIKAN NIGORI 30CL
AJIWAI UMESHU 6CL
CHOYA UMESHU 70CL

RUM

SHOT / BOTTLE

BACARDI DARK 8
HAVANA CLUB 3
HAVANA CLUB 7
APPLETON ESTATE EXTRA 12
PYRAT XO RESERVA
RON ZACAPA 23

VODKA

SHOT / BOTTLE

BELVEDERE
GREY GOOSE
LEVEL VODKA
U'LUVKA VODKA
KETEL ONE
IMPERIAL
CIROC

GIN

SHOT / BOTTLE

BOMBAY SAPPHIRE
HENDRICKS
JODHPUR LONDON DRY
GIN MARE
BERKELEY SQUARE
BULLDOG
NO 3 LONDON DRY
SIPSMITH SLOE
EDGERTON GIN

SINGLE MALT

SHOT / BOTTLE

GLENFIDDICH 18
GLENKINCHIE 10
GLENMORANGIE 10
ISLE OF JURA 16
LAPHROAIG
MACALLAN 12
MACALLAN 18
MIDLETON RARE IRISH
OBAN HIGHLAND 14
THE GLENLIVET 18
TALISKER - 10
BOWMORE - 12
GLENFARCLAS 15
ARDBERG MALT 10
NIKKA FROM THE BARREL
YAMAZAKI 12

TEQUILA

SHOT / BOTTLE

PATRON SILVER
PATRON ANEJO
PATRON X.O. CAFÉ



BRANDY & COGNAC

SHOT / BOTTLE

CAMUS COGNAC XO
COURVOISIER X.O.
HENNESSY V.S.
HENNESSY V.S.O.P
HENNESSY X.O
MARTELL CORDON BLEU
MARTELL X.O.
REMY MARTIN X.O.

WHISKY

SHOT / BOTTLE

CHIVAS REGAL 12
CHIVAS REGAL 18
CHIVAS ROYAL SALUTE 21
CHIVAS REGAL 25
J. WALKER BLACK LABEL
J. WALKER GOLD LABEL
J. WALKER BLUE LABEL
JACK DANIELS 1L
JACK DANIELS SINGLE BARREL
KNOB CREEK

SOFT DRINKS

COKE
DIET COKE
COKE ZERO
SPRITE
SPRITE LIGHT
FANTA
GINGERALE
ENERGY DRINK

COFFEE / TEA

GOLDEN CHO GAO
Espresso, milk, egg yolk, rum, vanilla ice
cream, ice

ESPRESSO
CAPPUCCINO
LATTE
GREEN TEA
JASMINE TEA
CHAMOMILE
EARL GREY
PEPPER MINT
ENGLISH BREAKFAST

ACQUA MORELLI WATER

500 ML
750 ML

FRESH JUICES

ORANGE JUICE
WATERMELON JUICE
PINEAPPLE JUICE
LEMON MINT JUICE



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FRESH GINGER COSMO

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LEMON GRASS AND THAI BASIL MOJITO

Lime wedges, Demerara Sugar, Thai basil, Lemongrass, Mint, Matusalem platino rum, top with soda water