



Wu Chow brings authentic, fresh Chinese food to a modern, sophisticated space in the heart of downtown Austin. Techniques are traditional, and many of the dishes are classic with regional influences sourced from local purveyors and farmers. Chef Ji Peng Chen and Chef Ling Qi Wu were born, raised, and trained in China and incorporate their experience into the menu.

500 W 5th St, Austin, TX 78701

CONTACT: Jessica Wu | Director of Events at events@chameleongp.com or 512.923.5150 | wuchowaustin.com

CAPACITIES

COCKTAIL LOUNGE

30 standing

EAST PATIO

30 standing

WEST PATIO

40 standing, 38 seated

FULL PATIO

100 standing, 50 seated

WEST WING

25 seated

EAST WING

50 seated

DINING ROOM

100 standing, 75 seated

FULL BUY-OUT

(patio + dining room)

200 standing, 150 seated



FAMILY STYLE MENU

\$30 per person

FIRST COURSE Soup (choose one)

酸辣湯 Hot & Sour Soup

玉米湯 Sweet Corn and Egg
Ribbon Soup

Starter (choose one)

紅油抄手 Sichuan Spicy Wontons

春卷 Chicken & Taro Eggrolls

辣拌黃瓜 Spicy Marinated Cucumbers

辣子雞 Spicy Sichuan Deep-Fried Chicken

SECOND COURSE Beef, Pork, Lamb & Seafood (choose two)

獅子頭 Lion's Head Meatballs

家常豆腐 Homestyle Dofu with
Minced Beef

回鍋肉 Twice-Cooked Pork Belly

麻婆豆腐 Mapo Dofu with Minced Pork

魚香肉絲 Yu Xiang Pork Tenderloin

核桃蝦 Honey Pecan Gulf Prawns

韭菜花魷魚 Squid with Chive Blossoms

椒鹽魷魚 Salt & Pepper Squid

Poultry (choose one)

宮保雞丁 Gong Bao Chicken

中芹雞片 Chicken with Chinese Celery

豆豉雞 Chicken with Fermented Black Bean

四川雞 Chengdu Chili Chicken

Vegetable (choose one)

烏龍菠菜 Oolong Style Local Spinach

魚香茄子 Sichuan Braised JBG Eggplant

辣包心菜 Chengdu Spicy Local Cabbage

乾煸四季豆 Dry Fried Local Green Beans

炒蔬菜 Seasonal Vegetable Stir-Fry

Rice & Noodles (choose one)

什錦炒飯 Wu Chow Special Fried Rice

海鮮炒飯 Seafood Fried Rice

素菜炒飯 Vegetable Fried Rice

牛和雞肉兩面黃 Beef & Chicken Two-Faced Crispy Noodles

乾炒牛河 Beef Chow Fun

星州炒米粉 Singapore Noodles

THIRD COURSE

Dessert

甜點 Chef's Selection Dessert

Premium Menu Items:

全魚 Cantonese Whole Fish
(market price | feeds 8)

龍蝦 Lobster
(market price | feeds 8)

北京烤鴨 Peking Duck
(market price | feeds 4-6)



FAMILY STYLE MENU

\$35 per person

FIRST COURSE Soup

(choose one)

酸辣湯 Hot & Sour Soup

玉米湯 Sweet Corn and Egg
Ribbon Soup

Starter (choose one)

紅油抄手 Sichuan Spicy Wontons

春卷 Chicken & Taro Eggrolls

辣拌黃瓜 Spicy Marinated Cucumbers

辣子雞 Spicy Sichuan Deep-Fried Chicken

SECOND COURSE Beef, Pork, Lamb & Seafood (choose two)

獅子頭 Lion's Head Meatballs

家常豆腐 Homestyle Dofu with Minced Beef

回鍋肉 Twice-Cooked Pork Belly

麻婆豆腐 Mapo Dofu with Minced Pork

魚香肉絲 Yu Xiang Pork Tenderloin

Beef, Pork, Lamb & Seafood
(continued)

核桃蝦 Honey Pecan Gulf Prawns

韭菜花魷魚 Squid with Chive Blossoms

椒鹽魷魚 Salt & Pepper Squid

陳皮牛 Tangerine Peel Beef

蔥爆牛肉 Scallions Hugging Beef

湖南牛 Hunan Style Beef

孜然羊 Wok Toasted Cumin Lamb

海鮮雀巢 Seafood Bird's Nest

Poultry (choose one)

宮保雞丁 Gong Bao Chicken

中芹雞片 Chicken with Chinese Celery

豆豉雞 Chicken with Fermented Black Bean

四川雞 Chengdu Chili Chicken

Vegetable (choose one)

烏龍菠菜 Oolong Style Local Spinach

魚香茄子 Sichuan Braised JBG Eggplant

辣包心菜 Chengdu Spicy Local Cabbage

乾煸四季豆 Dry Fried Local Green Beans

當地蘑菇 Wok Tossed Local Mushrooms

炒蔬菜 Seasonal Vegetable Stir-Fry

Rice & Noodles (choose one)

什錦炒飯 Wu Chow Special Fried Rice

海鮮炒飯 Seafood Fried Rice

素菜炒飯 Vegetable Fried Rice

牛和雞肉兩面黃 Beef & Chicken Two-Faced Crispy Noodles

海鮮兩面黃 Seafood Two-Faced Crispy Noodles

乾炒牛河 Beef Chow Fun

星州炒米粉 Singapore Noodles

THIRD COURSE Dessert

甜點 Chef's Selection Dessert

Premium Menu Items:

全魚 Cantonese Whole Fish
(market price | feeds 8)

龍蝦 Lobster
(market price | feeds 8)

北京烤鴨 Peking Duck
(market price | feeds 4-6)

FAMILY STYLE MENU

\$40 per person

FIRST COURSE

Soup

(choose one)

酸辣湯 Hot & Sour Soup

玉米湯 Sweet Corn and Egg
Ribbon Soup

Starter

(choose one)

紅油抄手 Sichuan Spicy Wontons

春卷 Chicken & Taro Eggrolls

辣拌黃瓜 Spicy Marinated Cucumbers

辣子雞 Spicy Sichuan Deep-Fried Chicken

SECOND COURSE

Beef, Pork, Lamb & Seafood

(choose three)

獅子頭 Lion's Head Meatballs

家常豆腐 Homestyle Dofu with Minced Beef

回鍋肉 Twice-Cooked Pork Belly

麻婆豆腐 Mapo Dofu with Minced Pork

魚香肉絲 Yu Xiang Pork Tenderloin

Beef, Pork, Lamb & Seafood

(continued)

核桃蝦 Honey Pecan Gulf Prawns

韭菜花魷魚 Squid with Chive Blossoms

椒鹽魷魚 Salt & Pepper Squid

陳皮牛 Tangerine Peel Beef

蔥爆牛肉 Scallions Hugging Beef

湖南牛 Hunan Style Beef

孜然羊 Wok Toasted Cumin Lamb

海鮮雀巢 Seafood Bird's Nest

Poultry

(choose one)

宮保雞丁 Gong Bao Chicken

中芹雞片 Chicken with Chinese Celery

豆豉雞 Chicken with Fermented Black Bean

四川雞 Chengdu Chili Chicken

Vegetable

(choose two)

烏龍菠菜 Oolong Style Local Spinach

魚香茄子 Sichuan Braised JBG Eggplant

辣包心菜 Chengdu Spicy Local Cabbage

乾煸四季豆 Dry Fried Local Green Beans

當地蘑菇 Wok Tossed Local Mushrooms

炒蔬菜 Seasonal Vegetable Stir-Fry

Rice & Noodles

(choose one)

什錦炒飯 Wu Chow Special Fried Rice

海鮮炒飯 Seafood Fried Rice

素菜炒飯 Vegetable Fried Rice

牛和雞肉兩面黃 Beef & Chicken Two-Faced Crispy Noodles

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THIRD COURSE

Dessert

甜點 Chef's Selection Dessert

Premium Menu Items:

全魚 Cantonese Whole Fish

(market price | feeds 8)

龍蝦 Lobster

(market price | feeds 8)

北京烤鴨 Peking Duck

(market price | feeds 4-6)

RECEPTION STYLE MENU

served passed or in self-serve platters

pricing per person or per order

乾煸四季豆 Dry Fried Local Green Beans
local green beans, preserved mustard leaves 5

春卷 Chicken & Taro Eggrolls (3)
organic chicken, taro root, sour plum sauce 6

韭菜蝦盒 Shrimp & Leek Cakes (3)
crispy shrimp and leek cake 6

春卷 Chicken & Taro Eggrolls (3)
organic chicken, taro root, sour plum sauce 6

辣子雞 Spicy Sichuan Deep-Fried Chicken
organic chicken, sichuan peppercorns, chilies 5

辣子 Spicy Sichuan Deep-Fried Tofu
tofu, sichuan peppercorns, chilies 5

蔬菜炒飯 Vegetable Fried Rice 6
Chicken | Pork | Beef | Shrimp | Tofu +4

九層塔雞餃 Basil Chicken Dumplings (6)
steamed chicken dumpling, house sauce 10

五花肉割包 (2)
Five-Spice Braised Tenderbelly Pork Belly Bao 6

POLICIES

PRIX FIXE MENUS

For parties of 14 and up, we require selecting a prix fixe menu to ensure your party receives the best service and experience.

DIETARY RESTRICTIONS & ALLERGIES

Our kitchen is able to handle almost any dietary restrictions and allergens. Please notify us as early as possible so that we can accommodate your needs.

TIMING

Please ensure the entire party is present at the time of reservation to ensure prompt seating.

BEVERAGES

All beverages are charged on consumption and will be added to the final bill.

COSTS & BILLING

We do not charge a room fee, but there are food and beverage minimums associated with using the space. A charge of 20% gratuity and 2% event coordination fee will be added for parties of 6 or more guests. There will be Texas State Sales Tax in the amount of 8.25% added to the final bill.

CONFIRMATION & CANCELLATION

An electronically approved proposal and a completed credit card authorization form is needed to confirm the date and time of the event. We request the client to guarantee the number of guests 72 hours prior to the event. If there is no confirmation, the estimated number of guests will become the guaranteed number for the event. If the actual number of guests is less than the actual number of guests, the client is still responsible for the guaranteed number.

Cancellations made less than 72 hours prior to the event date will be charged 50% of the food and beverage minimum to the credit card provided.

OUTSIDE ITEMS

We do not allow outside desserts or BYOB, but if you'd like to bring something special, we charge a \$4 per person fee for dessert and \$25 per 750mL for beverages.

