



GROUP DINING & PRIVATE EVENT

NEXT-LEVEL EXPERIENCE

Your gathering is more than a meal. It's a chance to make memorable moments. Starting with spectacular food and a wide selection of non-alcoholic and alcoholic drinks served with unforgettable presentations. Fresh seafood, highest quality meat, best ingredients. The artistry of our signature individual hot pot and more. All with options to suit your event.

Be it a small hosted meeting, large reception, or all-out gala, CHOCHO can help you create an experience to remember.

CONNECT WITH OUR DEDICATED LOCAL STORE MANAGERS, READY TO HELP YOU PLAN YOUR EVENT FOR 10 OR MORE GUESTS A 20% DEPOSIT IS REQUIRED TO SECURE THE SPACE. GUARANTEED NUMBER OF ATTENDEES ARE DUE 72 HOURS BEFORE THE EVENT. 20% GRATUITY APPLICABLE. PRICES ARE PER PERSON AND EXCLUSIVE OF SALES TAX AND GRATUITY. PRICES MAY VARY BY DATE AND TIME OF EVENT.

EVERYONE IN THE PARTY MUST ORDER THE SAME TIER OF THE MENU. ALL THE LEFTOVER FOOD (RARE & COOKED) WILL BE CHARGED AT \$9.99 PER 150G. PLEASE LET US KNOW IF YOU HAVE ANY FOOD ALLERGY OR SENSITIVITY. PLEASE MAKE SURE ALL FOODS ARE FULLY COOKED BEFORE DINING. BASED ON AVAILABILITY OF SEASONAL INGREDIENTS, MARKET TABLE ITEMS ARE SUBJECT TO CHANGE WITHOUT NOTICE.



PERSONALIZED EVENT PLANNING

OUR EVENT MANAGERS HELP BUILD YOUR PERFECT EVENT



NO ROOM RENTAL FEES

NO BOOKING OR ROOM RENTAL FEES



VARIED MENUS

AN EXTENSIVE SELECTION OF MENU OPTIONS INCLUDING VEGAN VEGETARIAN AND GLUTEN-FREE.



FLEXIBLE EVENT SPACES

PRIVATE AND SEMI-PRIVATE ROOMS TO MEET YOUR SPECIFIC NEEDS



CUSTOMIZABLE PACKAGES

PERSONALIZED PACKAGES TO CREATE YOUR PERFECT EVENT



EVENT DECORATION

PREMIER & UNIQUELY TAILORED DECORATION FOR YOUR EVENT

WAGYU SEAFOOD ALL YOU CAN EAT MENU

88 ITEMS · 120 MINS
\$ 69.99 PER PERSON

WAGYU SEAFOOD UPGRAND (3 additional choices each for drinks, meats, and seafood)

Boneless Wagyu Short Plate (USA Wagyu) Premier Cru Beef Thin Slices(USDA Wagyu)
 10 Sec. Beef Tongue Tiger Prawn
 Snakehead Fish Fillet Shrimp Pate
 Soft Drink
 Granny Recipe Plum Juice / Classic Creamy Soy Milk / Taiwanese Traditional Technique Milk Tea

SAUCE BAR

From where they can choose dozens of sauces, fruit, Appetizer, Ice cream and ice Jelly

MARKET TABLE

Craft your perfect meal with mouth-watering selections from land to sea on the most exciting and comprehensive MARKET TABLE

VEGETABLES / BEAN

Spinach
Tong Ho
Napa Cabbage
A-Choy
Lotus Root
Winter Melon
Bamboo Shoot
Lettuce
Watercress
Pea Vines
Daikon
Taro
Celtuce
Broccoli
Pumpkin
Bean Sprouts
Sweet Corn
Potato
Fried Bean Curd
Frozen Tofu
Soft Tofu
Bean Curd
Tofu Skin
Puff Tofu
Fish Tofu

MEATS

Boneless Short Plate
Flat Iron Beef
Rib Eye
Prime Chuck Eye Rolls
Prime Beef Brisket
New Zealand Lamb Shoulder
Pork Belly
Boneless Chicken Leg

SEAFOOD

Basa Fillet
South American Shrimp

MUSHROOM

Enoki Mushroom
Shiitake Mushroom
Wood Ear Mushroom

ASIAN FLAVOR

Duck Blood
Beef Tripe
Beef Artery
Beef Omasum
Mung Bean Noodles
Crystal Noodles
Quail Eggs
Imitation Crab Stick
Seaweed Knots
Marinated Pork Intestine
Marinated Honeycomb Tripe
Pork Tripe
Boneless Chicken Leg
Mini Pork Sausage
Luncheon Meat

BALLS

Cuttlefish Balls
Fish Ball With Roe
Pork Balls
Beef Balls
Fish Ball with Salted
Duck Egg Yolk
Vegan Meatballs

STARCH

Hand-Crafted Noodles
Instant Noodle
U-don Noodle
Wonton Noodle
Fried Buns
Rice Cake
Stir Fry Noodles
Fried Rice
Fried Sesame Balls
Chinese Donut
Handmade Rice Cake

BROTH

Chef's Creamy Pork Broth
Mushroom Broth
Pork Broth
Tomato. Broth
Spicy Broth
Spicy Broth &
Chef's Creamy Pork Broth

ICE JELLY BAR

Ice Jelly
Passion Fruit Pop Boba
Yogurt Pop Boba
Mixed Taro Balls
Lychee Jelly
Dragon Fruit
Mango
Watermelon
Grape
Red Bean
Osmanthus Syrup
Strawberry Syrup
Brown Sugar Syrup
Orange Syrup
Haw Flakes
Raisins
Walnuts
Pumpkin Seeds
Pistachio
White Sesame

Spicy Broth & Tomato
Broth
Pork Bone Broth &
Tomato Broth
Sukiyaki Broth
Veggie Broth

PREMIUM ALL YOU CAN EAT MENU

79 ITEMS · 120 MINS

LUNCH \$ 36.99 PER PERSON
 Mon-Fri :12pm - 5pm

REGULAR \$ 42.99 PER PERSON
 Mon-Sun :5pm - 9pm
 Sat-Sun: 12pm-5pm

LATE NIGHT \$ 36.99 PER PERSON
 Mon-Sun :9pm - 1am

\$ 19.99 KIDS 40-50in. \$ 35.99 VEGETARIAN
 Under 40 inches, FREE if no broth order

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 Puff Tofu
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 Flat Iron Beef
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 Prime Chuck Eye Rolls
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Cuttlefish Balls
 Fish Ball With Roe
 Pork Balls
 Beef Balls
 Fish Ball with Salted
 Duck Egg Yolk
 Vegan Meatballs

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 Instant Noodle
 U-don Noodle
 Wonton Noodle
 Fried Buns
 Rice Cake
 Stir Fry Noodles
 Fried Rice
 Fried Sesame Balls
 Chinese Donut
 Handmade Rice Cake

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Chef's Creamy Pork Broth
 Mushroom Broth
 Pork Broth
 Tomato. Broth
 Spicy Broth
 Spicy Broth &
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