

# Valley Entertainment Guide

## Meet Me at Mr. Chow's Malibu

By Kathleen Sterling

Devotees of Mr. Chow's Beverly Hills - or London - can now indulge in all of their favorites with just a 10 minute drive to the coast. The newly opened Mr. Chow's Malibu offers all the spectacular menu items you find at the original restaurants, with a touch of beach flavor.

There's absolutely nothing wrong with a restaurant that starts your meal with a champagne trolley - offering you a glass of Perrier Jouet, Veuve Clicquot or Moët et Chandon. Curtis, our sommelier, was charming and



Curtis with the champagne trolley, above. Grand Marnier soaked lichi nuts, at left, and the white-on-white dining room of Mr. Chow's below.



*Low-Sodium, Oil-Free,  
No Sugar Added  
Lifestyle Menu*



\*Sodium and sugar occur naturally in vegetables

**PASTA**

Low-Carb, Low-Calorie Shirataki Tofu Spaghetti or Fettucine Noodles with our low-sodium marinara sauce. . . . . 9.95  
Per serving: Sodium 65mg, Sugar 5g

Choice of Spaghetti, Fettuccine, Rotelli, Penne or Gluten-Free Penne with our low-sodium marinara sauce. . . . . 9.95  
Per serving: Sodium 45mg, Sugar 7g

**BAKED EGGPLANT UNPARMIGIANA**

Slices of eggplant baked with a savory gluten-free crust and smothered with our low-sodium marinara sauce. . . . . 10.95  
Per serving: Sodium 40mg, Sugar 10g

**PIZZA**

8" delicious gluten-free herb crust, low-sodium pizza sauce and your choice of no cheese, 1oz. of vegan cheese (Follow Your Heart or Daiya), or 1oz. of mozzarella cheese . . . . . 8.95  
Additional toppings available @ .50 each  
Per pizza: Sodium 336mg, Sugar 8g

**VEGETABLE MARINARA PLATTER**

Generous platter of steamed broccoli, carrots and cauliflower smothered with our low-sodium marinara sauce. . . . . 7.95  
Per serving: Sodium 109mg, Sugar 10g

**SALADS**

Choice of romaine lettuce, spinach, spring mix or baby kale with shredded carrots, garbanzo beans (salt-free), onions, tomatoes and mushrooms. Served with your choice of our homemade salt-free, sugar-free and oil-free dressings. (Balsamic Vinaigrette, Italian, or Tahina Dill) . . . . . 8.95

**SIDE ORDERS**

Grilled chicken breast with Benson's Table Tasty. . . . . 4.95  
Marinated baked tofu (salt-free) . . . . . 4.95

**DESSERTS**

Ask your server about our low-sodium, sugar-free, and oil-free options. . . . . 4.75  
Complete nutritional info available upon request.  
We also have a full vegan and gluten-free menu.

**CALL AHEAD FOR FOOD TO GO. (818) 887-4770**

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helpful with all our imbibings.

The new restaurant is lovely, with its all-white decor and white orchids everywhere. It harkens back to a more elegant time, as the wait staff wear white jackets and towels. It's not formal, but fancy, with hints of blue to echo the beach theme.

That theme is carried out in the drink menu with new offerings unique to the Malibu location. The White Sand tastes like summer, and the Every Rose with its rose infusion is just fabulous. The Chow-rita, with Patron Silver tequila, acai, lime and orange juice was just beachy!.

There is also a verrry nice wine list - from sophisticated to comfortable. We ordered a \$50 bottle, and passed on the \$9,300 Petrus. With wine by the glass ranging from \$10 - \$40 you can get adventurous. Ask Curtis!

Like the wine list, the attire ranged from comfortable to sophisticated. This is the beach, though more upscale than most restaurants along PCH. We saw everyone from locals who strolled in to actors and dressed to the nines "ladies that lunch."

Mr. Chow's has something for each of them. Under the watchful eye of General Manager / Captain Ricardo Amorim, the staff prepares and serves an amazing menu. Amorim himself visits from table to table to make suggestions, meet guests and make sure everything is going well. He is genuinely interested

in giving you not just a good meal but a good dining experience.

That comes mainly from the fabulous menu.

We started with a variety of appetizers, to get the tenor of the restaurant. The little dragon dumplings, filled with pork and served on a spoon, explode into your mouth. You eat it right off the spoon so all the flavors mix. My friend doesn't eat seafood, but the glazed prawns with walnuts were amazing. We almost ordered a second round, but we had the signature Mr. Chow's noodles to look forward to.

This is part of Mr. Chow's - every night the chef presents a noodle show. Taking one piece of dough he kneads, twist and separates it into thin noodle pieces. It's all done by hand and worth watching.

Mellowed by our White Sand cocktails, we ordered dinner. The drunken fish was melt-in-your-mouth, fall off your fork tender, in its marsala sauce. We also had

the green prawns, and a taste of ma mignon. Like my friend Jen doesn't eat seafood, I don't do duck, but the Gambler's Duck was tender and crispy at the same time and I had more than one bite. Each dish is a delicacy at Mr. Chow's.

As Amorim says, "Don't come thinking you're going to get orange chicken!"

But you can eat healthy, or indulge. There is a range of gluten-free and vegetarian menu items, as well as a variety of salads.

We took the indulgent route, ordering one of the outrageous tarts and the Grand-Marnier-marinated litchi nuts for dessert. I must confess we also finished with after-dinner drinks of a dark chocolate martini and port.

Mr. Chow's Malibu lives up the reputation of its predecessors, with new feel and flavors that make the beach trip a true taste treat.

The restaurant is located in the Malibu Country Mart, 3835 Cross Creek Road. Phone (310) 456-7600 or visit [www.mrchow.com](#).