



FEED ME #1
THE CLASSICS
 (MIN 2 GUESTS)
\$69 P/P

FEED ME #2
CHEF'S BANQUET
 THE BEST OF THE BEST
 (MIN 2 GUESTS)
\$88 P/P

FEED ME #3
CHEF'S CELEBRATION FEAST
 (MIN 2 GUESTS)
\$110 P/P

PLEASE NOTE THAT WE ARE A CASHLESS VENUE. A 10% SURCHARGE APPLIES ON SUNDAYS AND A 15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS.

PLEASE INFORM YOUR WAITPERSON OF ANY DIETARY REQUIREMENTS OR ALLERGIES.



LITTLE SOMETHING

CHIN CHIN PORK "ROLL UPS"
 PULLED PORK PANCAKES, SLAW, PLUM SAUCE...28.5

KINGFISH SASHIMI
 LIME, CHILLI, COCONUT, THAI BASIL.....31.5

CORN FRITTERS
 CHILLI JAM, GINGER, MINT, LETTUCE CUPS...22.5

HALF SHELL SCALLOP (3)
 CURRY-ROASTED CORN, THAI BASIL, LIME.....34.5

YELLOW FIN TUNA
 CURRIED CAULIFLOWER, SALTED EGG, BEEF CRACKER 32.5

CHILLI SALT CHICKEN WINGS
 SWEET FISH SAUCE, LIME.....22.5

DIY VEGETABLE SPRING ROLLS
 RAW & COOKED VEGETABLES, PEANUT SATAY...25.5

BEEF MARTARBAK SPRING ROLLS
 CUCUMBER RELISH.....24.5

SALADS

VIETNAMESE CHICKEN SALAD
 LYCHEE GINGER DRESSING, PRAWN CRACKERS..26.5

GREEN PAPAYA SALAD
 SCUD CHILLI, SHRIMP FLOSS, PEANUTS.....18.5

WATERMELON, FENNEL & CITRUS SALAD
 POMEGRANITE DRESSING18.5

STIR-FRY, RICE & NOODLES

BRAISED WAGYU BEEF PAD SEUW
 GAI LAN, RICE NOODLES, CRISPY SHALLOTS...35.5

CRISPY TOFU PAD SEUW
 GAI LAN, RICE NOODLES, CRISPY SHALLOTS..28.5

CHICKEN PAD THAI
 DRIED SHRIMP, BEAN SPROUTS, PEANUTS.....29.5

EGG FRIED RICE
 SPRING ONION, CORIANDER, CRISPY SHALLOTS .22.5

STIR FRIED PRAWN EGG NOODLES
 GARLIC CHIVES, HELLFIRE CHILLI OIL36.5

CURRIES & BBQ

RENDANG BEEF CURRY
 CUMIN, CORIANDER, TOASTED COCONUT.....35.5

BUTTER CHICKEN CURRY
 YOGHURT, GREEN CHILLI34.5

YELLOW CURRY OF GRILLED ZUCCHINI
 SQUASH, TOFU & TOMATO31.5

MASSAMAN CURRY OF COCONUT-BRAISED BEEF
 KIPFLER POTATOES, PEANUTS36.5

HOUSE-SMOKED BRISKET
 SWEET SOY GLAZE, CHILLI VINEGAR,

CRISPY RICE36.5

LARGER PLATES

TWICE-COOKED BEEF SHORT RIB
 COCONUT SALAD, PRIK NAHM PLA.....48.5

CARAMELISED STICKY PORK
 SOUR HERB SALAD, CHILLI VINEGAR42.5

CHARGRILLED 1/2 CHICKEN
 SHALLOT NAHM PRIK, TURMERIC CARAMEL36.5

ROASTED PORK BELLY
 GREEN CHILLI RELISH, THAI BASIL, LEMON....\$38.5

GREENS

STIR-FRIED GREEN BEANS
 COCONUT, BURNT CHILLI & CASHEW SAMBAL....16.5

GRILLED BROCCOLI
 ROASTED SESAME, PUFFED RICE, THAI BASIL .17.5

GAI LAAN
 OYSTER SAUCE, SESAME, CRISPY GARLIC.....16.5

ON THE SIDE

ROTI BASKET (2PCS).....7.5

JASMINE RICE.....5.5

'STILL HUNGRY'

CHIN CHIN'S NEW COOKBOOK \$55
SET OF 3 'THE COLLECTION' \$155

AVAILABLE IN-VENUE AND ONLINE AT
CLUBCHINCHIN.COM.AU

★ CHIN CHIN FEED ME ★

COCKTAILS

ALL COCKTAILS 22

YUZU SPRITZ

GIN, YUZU-SHU, TRIPLE SEC, YUZU
SHERBET, YUZU SODA

PASSIONFRUIT SOUR

VODKA, APEROL, UMESHU,
PASSIONFRUIT, GRAPEFRUIT, HIBISCUS

THAI COLLINS

RUM, BLUE CURACAO, LIME LEAF,
LEMONGRASS, SODA

SPICY STRAWBERRY MARGARITA

TEQUILA, STRAWBERRY, PANDAN,
AGAVE, CHILLI

LYCHEE MARTINI

GIN, LYCHEE LIQUEUR, SAKE, LYCHEE

MELON & MANDARIN FIZZ

TEQUILA, UMESHU, MELON, MANDARIN
SODA

CHIN CHIN ESPRESSO MARTINI

VODKA, MACADAMIA, CHOCOLATE,
COFFEE, SALTED CARAMEL, COCONUT

THE CLASSICS

MIN 2 GUESTS

\$69PP

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LIME, CHILLI, COCONUT, THAI BASIL

CORN FRITTERS

CHILLI JAM, GINGER, MINT,
LETTUCE CUPS

CHIN CHIN PORK "ROLL UPS"

PULLED PORK PANCAKES, SLAW,
PLUM SAUCE

GREEN PAPAYA SALAD

SCUD CHILLI, SHRIMP FLOSS, PEANUTS

BRAISED WAGYU BEEF PAD SEUW

GAI LAN, RICE NOODLES,
CRISPY SHALLOTS

BUTTER CHICKEN CURRY
YOGHURT, GREEN CHILLI

STIR-FRIED GREEN BEANS

COCONUT, BURNT CHILLI
& CASHEW SAMBAL

CHEF'S BANQUET

MIN 2 GUESTS

\$88PP

KINGFISH SASHIMI

LIME, CHILLI, COCONUT, THAI BASIL

PRAWN & GINGER DUMPLINGS

GINGER, SOY, SPRING ONION

FRIED SQUID

NAHM JIM, CORIANDER & CHILLI

HOUSE-SMOKED BRISKET

SWEET SOY GLAZE, CHILLI VINEGAR,
CRISPY RICE

ROASTED PORK DRUNKEN RICE NOODLES

BABY CORN, GREEN PEPPERCORNS

KHAO SOI, CHICKEN

MUSTARD GREENS, SHALLOT, EGG NOODLE

GAI LAN

OYSTER SAUCE, SESAME,
CRISPY GARLIC

ROTI

COCONUT PANNA COTTA
PASSIONFRUIT, PINEAPPLE, SHISO

CELEBRATION FEAST

MIN 2 GUESTS

\$110PP

KINGFISH SASHIMI

LIME, CHILLI, COCONUT, THAI BASIL

TRUFFLED MUSHROOM DUMPLING

BLACK VINEGAR, CORIANDER

WAGYU TARTARE

SRIRACHA CARAMEL, SOY, CASSAVA
CRACKERS

POACHED CHICKEN

SPANNER CRAB, GREEN NAHM JIM,
COCONUT, CHERRY TOMATO

ROASTED PORK BELLY

GREEN CHILLI RELISH, THAI BASIL,
LEMON

NORTHERN THAI CURRY OF BEEF CHEEK

GINGER, CARDAMOM, PICKLED GARLIC

BOK CHOY

OYSTER SAUCE, SESAME,
CRISPY GARLIC

ROTI

FROZEN COCONUT YOGHURT CHEESECAKE
BLUEBERRY, HIBISCUS



CLUB CHIN CHIN EXCLUSIVE DISHES

SAMPLE MENU ONLY.

 CHINCHIN

 CHINCHINRESTAURANT