



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

CLUB CHIN CHIN SESSIONS

FEED ME FEAST
+ FREE-FLOWING SIPS

FROM \$79PP
LUNCH ONLY, FRI-SUN



CLUB CHIN CHIN EXCLUSIVE DISHES

LITTLE SOMETHING

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

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

CURRY PUFFS 
SPICY TOMATO & TAMARIND RELISH.....18.5

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

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

YELLOWFIN 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

CRISPY CHICKEN SALAD 
ASIAN SLAW, PICKLED DAIKON, CORIANDER,
GINGER DRESSING24.5

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

SPANNER CRAB SALAD 
SWEET-SPICED CRISPY PORK, CRISPY VERMICELLI,
GREEN NAHM JIM, EGG.....26.5

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

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

TWICE-COOKED BBQ LAMB 
EGGPLANT NAHM PRIK, CASHEW MINT RELISH, LIME.\$38.5

GREENS

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

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

TOM YUM SPICED CORN RIBS
CORIANDER, CHILLI, LIME18.5

ON THE SIDE

ROTI BASKET (2PCS).....7.5
JASMINE RICE.....5.5

'STILL HUNGRY'

OUR LATEST 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,
WHIPPED COCONUT FOAM

THE CLASSICS

MIN 2 GUESTS

KINGFISH SASHIMI

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

\$69PP

CHEF'S BANQUET

MIN 2 GUESTS

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

CHOCOLATE PANNA COTTA

SPICED CHERRY, COCONUT, SESAME

\$88PP

CELEBRATION FEAST

MIN 2 GUESTS

KINGFISH SASHIMI

LIME, CHILLI, COCONUT, THAI BASIL

TRUFFLED MUSHROOM DUMPLING ♡
BLACK VINEGAR, CORIANDER

WAGYU TARTARE

SRIRACHA CARAMEL, SOY, CASSAVA
CRACKERS

SPANNER CRAB ♡

SWEET-SPICED CRISPY PORK, CRISPY
VERMICELLI, GREEN NAM JIM, EGG

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

\$110PP



CLUB CHIN CHIN EXCLUSIVE DISHES

SAMPLE MENU ONLY.

CHINCHIN

CHINCHINRESTAURANT