



CHINCHIN



★ *\$69.5 Feed Me* ★

WE'LL SERVE UP A SELECTION OF
CHIN CHIN'S FAVOURITE DISHES
MIN TABLE 6 GUESTS

★ *\$88 Chef's Banquet* ★

MIN 2+ GUESTS

KINGFISH SASHIMI

LIME, CHILLI, COCONUT & THAI BASIL

MIANG OF YELLOW FIN TUNA

POMELO, CHILLI, COCONUT & LIME

BEEF TARTARE

SRIRACHA CARAMEL, SOY EGG
& CASSAVA CRACKERS

SCHOOL PRAWNS

W. NAHM PRIK GUPI & SEASONAL CONDIMENTS

HOUSE SMOKED BRISKET

W. SWEET SOY GLAZE, COS LETTUCE,
SHISO & CHILLI VINEGAR

HEIRLOOM TOMATO SALAD

SILKEN TOFU & YELLOW BEAN SOY

ROTISERRIE CHICKEN

W. RED CURRY, THAI BASIL & APPLE EGGPLANT

SON IN LAW EGGS

W. CHILLI JAM, THAI BASIL &
CRISPY SHALLOT

VIETNAMESE ICED COFFEE PANNA COTTA

W. CASHEW PRALINE



CHINCHIN



★ *\$120 Celebration Feast* ★

MIN 2+ GUESTS

KINGFISH SASHIMI

LIME, CHILLI, COCONUT & THAI BASIL

SPANNER CRAB MIANG

POMELO, CHILLI, PEANUT & LIME

PANKO CRUMBED TIGER PRAWN

W. TOM YUM SPICE, SRIRACHA MAYO

STIR FRY OF LOBSTER TAILS

& RICE NOODLES W PRAWN XO

ROTISERRIE PORK BELLY

W. YELLOW CURRY, BABY CORN & HOT MINT

CHARGRILLED 6 SCORE WAGYU

W. HEIRLOOM TOMATO SALAD,
GREEN NAHM JIM & MINT

**STIR FRIED ASPARAGUS, BROCCOLINI
& KING BROWN MUSHROOMS**

CHIVES & CRISPY SALT BUSH

VIETNAMESE ICED COFFEE PANNA COTTA

W. CASHEW PRALINE

COCONUT & BANANA PARFAIT

RASPBERRY SORBET, COCONUT CARAMEL & PEANUTS