

# CHINCHIN

# CHILLI INFERNO

## MENU

### SMALL

**MILD** - SMOKED MUSSELS ON BETEL LEAF  
W. CHILLI & PEANUT DRESSING

**MEDIUM** - LAAB OF MUSHROOMS & SALTED FISH  
W. GEM LETTUCE, HERBS & FRESH LIME

**FIERY** - DUCK LIVER PARFAIT ON TOAST  
W. APPLE EGGPLANT, HERB SALAD & HOT & SOUR DRESSING

### A BIT MORE

**MILD** - NAHM PRIK OF FRAGRANT CHILLI  
W. JASMINE RICE & CHILLI OIL

**MEDIUM** - PAD KHAPRAO OF SEAFOOD, BIRDS EYE CHILLI,  
SALTED DUCK EGG

**HOT** - STIR FRY OF CRISPY PORK BELLY, GREEN BEANS,  
GREEN PEPPERCORNS BLACK FUNGUS & BANG BANG RELISH

**FIERY** - FRAGRANT & EARTHY DRY RED CURRY OF  
BRISKET 'BURNT ENDS', SPICES, LEMONGRASS & BASIL FLOWERS

**EXPERT LEVEL SERIOUSLY HOT** - SOUTHERN YELLOW CURRY  
OF PEPPER CURED MACKEREL, PIPPIS & PINEAPPLE

### COOL DOWN

LAYERED JELLIES OF COFFEE, POMEGRANATE & COCONUT,  
CUSTARD APPLE ICE CREAM, LIME SORBET, PINEAPPLE CRISP

## COCKTAILS

**ICE, ICE, LIME BABY**  
TEQUILA, TRIPLE SEC, LIME (FROZEN)

**WATERMELON AND PANDAN PUNCH**  
TEQUILA, WATERMELON, APEROL, PANDAN SYRUP, LIME

**UMESHU KICK**  
TEQUILA, UMESHU, LIME LEAF, AGAVE, LIME

**ELDERFLOWER AND CUCUMBER COOLER**  
GIN, YUZU, CUCUMBER, JALAPEÑO, ELDERFLOWER, LEMON