

# CHINCHIN

## ★ *\$79 Feed Me* ★

MIN 2+ GUESTS  
WE'LL SERVE UP A SELECTION OF  
CHIN CHIN'S FAVOURITE DISHES

## ★ *\$88 Chef's Banquet* ★

MIN 2+ GUESTS

KINGFISH SASHIMI  
LIME, CHILLI, COCONUT & THAI BASIL

MIANG OF PEPPER CURED BEEF,  
CHILLI, PEANUT & FINGERLIME

CURRY SPICED CAULIFLOWER SESAME TOAST W.  
DOUBLE DOWN HOT SAUCE

HOUSE SMOKED BRISKET W.  
SWEET SOY GLAZE, CHILLI VINEGAR  
& CRISPY RICE

LAAB OF ASIAN MUSHROOMS,  
CRISPY PORK SKIN, HERBS & LIME

STEAMED MARKET FISH W TURMERIC &  
LEMONGRASS CURRY, THAI BASIL & CORIANDER

ICEBERG SALAD W. COCONUT POACHED CHICKEN,  
SPANNER CRAB, CHERRY TOMATOES  
& THAI BASIL CHIMICHURRI

VIETNAMESE COCONUT PANNACOTTA,  
COFFEE SYRUP & CASHEW PRALINE

## ★ *\$125 Celebration Feast* ★

MIN 2+ GUESTS

KINGFISH SASHIMI  
LIME, CHILLI, COCONUT & THAI BASIL

YELLOW FIN TUNA, YELLOW BEAN, CHILLI OIL,  
PICKLED DAIKON, THAI BASIL

RICE FLAKE FRIED PRAWN W. SRIRACHA MAYO  
& SICHUAN SALT

CRISPY DUCK W. CHILLI JAM, PANCAKES & SLAW

CHAR GRILLED 7 SCORE WAGYU STRIPLOIN W. NAM  
JIM JAEW, HEIRLOOM TOMATOES & THAI BASIL

STEAMED LOBSTER TAIL W. TURMERIC & LEMONGRASS  
CURRY, THAI BASIL & CORIANDER

STIR FRIED BROCCOLINI & KING BROWN MUSHROOM,  
GARLIC CHIVES & CRISPY SALT BUSH

CHIN CHIN PALM SUGAR BURNT CARAMEL  
MINI MAGNUMS

BANANA & COCONUT PARFAIT, RASPBERRY ICE  
CREAM, COCONUT CARAMEL & PEANUTS

THIS IS A SAMPLE MENU ONLY