C||INC||IN FEED ME

\$88PP

THE CLASSICS

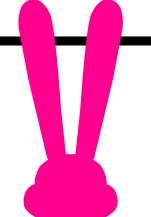
MIN 2 GUESTS

WE'LL SERVE UP A SELECTION OF CHIN CHIN'S FAVOURITE DISHES

FESTIVE SEASON FULLY COVERED

+50PP FOR FREE FLOWING WINE + BEER

MIN 6 GUESTS



\$110PP

CHEF'S BANQUET

MIN 2 GUESTS

KINGFISH SASHIMI LIME, CHILLI, COCONUT & THAI BASIL

SMOKED RAINBOW TROUT,
BEETROOT RELISH, BURNT CHILLI,
CASSAVA CRACKER

LARB OF ASIAN MUSHROOMS, CRISPY ENOKI, HERBS, LIME & ICEBERG

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

PAD SEUW OF DUCK, BOK CHOY, RICE NOODLES & CRISPY SHALLOTS

CHOO CHEE CURRY OF CHICKEN, PRAWN, THAI BASIL & KAFFIR LIME

TOM YUM SPICED ICEBERG SALAD, CHERRY TOMATOES, CUCUMBER & SHALLOT

COCONUT PANNA COTTA
PASSIONFRUIT, PINEAPPLE & SHISO

\$130PP

CELEBRATION FEAST

MIN 2 GUESTS

KINGFISH SASHIMI LIME, CHILLI, COCONUT & THAI BASIL

CHICKEN & CRAB RELISH, TARO CHIPS, SEASONAL CONDIMENTS

HERVEY BAY SCALLOP
CHILLI JAM, THAI BASIL & LIME

CRISPY DUCK
PLUM SAUCE, PANCAKES & SLAW

TWICE COOKED BBQ LAMB
W. SPRING ONION, SESAME PICKLED
CABBAGE, YELLOW BEAN DRESSING

COCONUT STEAMED LOBSTER TAIL
CHOO CHEE CURRY, THAI BASIL
& KAFFIR LIME

STIR FRIED BROCCOLINI KING BROWN MUSHROOM, CRISPY SALT BUSH, MACADAMIA

PUMPKIN FLAN, CARAMELISED POPCORN, MANDARIN SORBET, TOASTED PUMPKIN SEEDS

SUBJECT TO CHANGE.