



**FEED ME #1  
THE CLASSICS  
\$88 P/P**

**FEED ME #2  
CHEF'S BANQUET  
THE BEST OF THE BEST  
\$110 P/P**

**FEED ME #3  
CHEF'S CELEBRATION FEAST  
\$130 P/P**

**FEED ME #4  
EPIC FEAST  
\$150 P/P**

**'STILL  
HUNGRY'  
CHIN CHIN'S NEW COOKBOOK**

AVAILABLE IN-VENUE  
AND ONLINE AT  
CHINCHIN.MELBOURNE

#### LITTLE SOMETHING

CHIN CHIN PORK "ROLL UPS"  
PULLED PORK PANCAKES, SLAW & PLUM SAUCE.. 30.5

KINGFISH SASHIMI  
LIME, CHILLI, COCONUT & THAI BASIL..... 32.5

CORN FRITTERS  
CHILLI JAM, GINGER, MINT, LETTUCE CUPS... 23.5

HERVEY BAY SCALLOP (EA)  
CURRY-ROASTED CORN, THAI BASIL, LIME..... 13.5

MIANG OF COLD-SMOKED SALMON (EA)  
PEANUTS, CHILLI, LIME..... 10.5

YELLOWFIN TUNA TARTARE  
JUNGLE CURRY, PEANUTS, PUFFED RICE..... 32.5

CHILLI SALT CHICKEN WINGS  
SWEET FISH SAUCE & LIME..... 22.5

DIY VEGETABLE SPRING ROLLS  
RAW & COOKED VEGETABLES, PEANUT SATAY... 26.5

FRIED SQUID  
NAHM JIM, CORIANDER & CHILLI..... 32.5

BEEF MARTABAK SPRING ROLLS (2PCS)  
CUCUMBER RELISH..... 18.5

#### SALADS + A BIT MORE

CRISPY BARRAMUNDI & GREEN APPLE SALAD  
CAMELISED PORK, PEANUTS & CHILLI..... 39.5

LEMONGRASS CHICKEN SALAD  
POMELO, CHILLI JAM DRESSING, CRISPY RICE . 27.5

GREEN PAPAYA SALAD  
SCUD CHILLI, SHRIMP FLOSS, PEANUTS..... 24.5

WOK-FRIED CRAB OMELETTE  
CORIANDER & SRIRACHA..... 36.5

CAMELISED STICKY PORK  
SOUR HERB SALAD & CHILLI VINEGAR..... 34.5

#### STIR-FRY, RICE & NOODLES

BRAISED WAGYU BEEF PAD SEUW  
GAI LAN, RICE NOODLES & CRISPY SHALLOTS.. 38.5

STIR-FRIED PRAWN EGG NOODLES  
GARLIC CHIVE & HELLFIRE CHILLI OIL..... 38.5

PORK BELLY DRUNKEN RICE NOODLES  
BABY CORN, GREEN PEPPERCORNS ..... 36.5

CHICKEN PAD THAI  
DRIED SHRIMP, BEAN SPROUTS, PEANUTS..... 32.5

EGG FRIED RICE  
SPRING ONION, CORIANDER, CRISPY SHALLOTS . 22.5

SOFT-SHELL CRAB FRIED WILD RICE  
TOM YUM SPICE & PINEAPPLE ..... 39.5

#### CURRIES

RENDANG BEEF CURRY  
CUMIN, CORIANDER & TOASTED COCONUT..... 35.5

BUTTER CHICKEN CURRY  
YOGHURT & GREEN CHILLI ..... 36.5

JUNGLE CURRY OF CHICKEN  
EGGPLANT, TOMATO & PEANUTS ..... 38.5

YELLOW CURRY OF GRILLED ZUCCHINI  
SQUASH, TOFU & TOMATO ..... 32.5

MASSAMAN CURRY OF COCONUT-BRAISED BEEF  
KIPFLER POTATOES, PEANUTS & SHALLOTS..... 38.5

SOUTHERN THAI CURRY OF BRAISED GOAT  
PEANUTS, SHREDDED COCONUT, MINTED YOGHURT . 39.5

#### BARBECUE

BBQ KING SALMON  
IN BANANA LEAF, COCONUT RED CURRY..... 39.5

TWICE-COOKED BBQ LAMB  
EGGPLANT, CHICKPEA, DILL, LEMON ..... 39.5

ROASTED PORK BELLY  
GREEN CHILLI RELISH, THAI BASIL, LEMON.. 41.5

CHARGRILLED PORK RIB-EYE  
ROASTED EGGPLANT, SMOKED TOMATO NAHM JIM . 42.5

#### LARGE PLATES

TWICE-COOKED BEEF SHORT RIB  
SHAVED COCONUT SALAD & PRIK NAHM PLA..... 53.5

CRISPY ROAST DUCK  
BLOOD PLUM NAHM JIM JAEW, SPRING ONION,  
PANCAKES ..... 58.5

STIR-FRIED CRAYFISH  
TURMERIC, GREEN PEPPERCORNS, THAI BASIL .. 88.5

#### GREENS

STIR-FRIED GREEN BEANS  
COCONUT, BURNT CHILLI & CASHEW SAMBAL.... 17.5

STIR-FRIED ASIAN GREENS  
SILKEN TOFU, BLACK PEPPER SOY ..... 18.5

GRILLED BROCCOLI  
ROASTED SESAME, PUFFED RICE, THAI BASIL .. 18.5

WOK-FRIED BRUSSELS SPROUTS  
CORIANDER, CHILLI DRESSING, PEANUTS ..... 18.5

#### ON THE SIDE

ROTI BASKET (2PCS)..... 8.5  
JASMINE RICE..... 6.5  
CHILLED CUCUMBER & YOGHURT ..... 8.5

Sample menu.

# ★ CHINCHIN FEED ME ★

## THE CLASSICS

MIN 2 GUESTS

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

\$88PP

## COCKTAILS

ALL COCKTAILS 24.5

### FEATURE COCKTAILS

#### ALL STATE AMERICANO

MR BLACK COFFEE LIQUEUR, CAMPARI, COFFEE, SWEET VERMOUTH, THAI HERB & YUZU SODA

#### THROUGH THE LOOKING GLASS

MR BLACK COFFEE LIQUEUR, BANANA INFUSED RUM, WATTLESEED & COCONUT CREAM

### HOUSE COCKTAILS

#### PARLOUR TRICK

ROKU GIN, PASSIONFRUIT, PANDAN, JASMINE, SAKE & FOAM

#### LEVITATION

EL JIMADOR BLANCO TEQUILA, LYCHEE, SHISO, RIESLING, MEZCAL & LIME

#### ESCAPE ARTIST

EL JIMADOR BLANCO, MANGO, TURMERIC, JALAPENO & LIME

#### ALCHEMY

FLOR DE CANA 7YO, WATERMELON, ROSE VERMOUTH, APEROL & LIME

#### SLEIGHT OF HAND

WHISKY, YUZU, RHUBARB, GALANGAL, PINK PEPPERCORN, LEMON & WHITES

#### RESTORATION

FOUR PILLARS GIN, CAMPARI, STRAWBERRY, FENNEL & BITTERS

## CHEF'S BANQUET

MIN 2 GUESTS

KINGFISH SASHIMI  
LIME, CHILLI, COCONUT & THAI BASIL

MIANG OF WAGYU  
PEANUTS, CHILLI, LIME

POPCORN PRAWNS  
LEMONGRASS, GALANGAL, CORIANDER,  
CHILLI

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

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

RED CURRY OF GRILLED CHICKEN  
PINEAPPLE, SNAKEBEANS, THAI BASIL

ICEBERG SALAD OF SPANNER CRAB  
CHERRY TOMATOES, CUCUMBER, CORIANDER

COCONUT PANNA COTTA  
VIETNAMESE COFFEE, CASHEW PRALINE

\$110PP

## CELEBRATION FEAST

MIN 2 GUESTS

KINGFISH SASHIMI  
LIME, CHILLI, COCONUT & THAI BASIL

HERVEY BAY SCALLOP  
CURRY-ROASTED CORN, THAI BASIL, LIME

WAGYU TARTARE  
SRIRACHA, SOY EGG, ROASTED RICE  
SESAME CRACKERS

CRISPY DUCK  
PLUM SAUCE, PANCAKES & SLAW

ROASTED PORK BELLY  
GREEN CHILLI, RELISH, THAI BASIL  
LEMON

YELLOW CURRY OF COCONUT STEAMED KINGFISH  
ZUCCHINI, SQUASH & TOMATO

HEIRLOOM TOMATO  
SILKEN TOFU, SHISO, YELLOWBEAN

BANANA FRITTER  
NUTELLA, CASHEW PRALINE, COCONUT SORBET

\$130PP

## EPIC FEAST

MIN 2 GUESTS

KINGFISH SASHIMI  
LIME, CHILLI, COCONUT & THAI BASIL

YELLOWFIN TUNA TARTARE,  
JUNGLE CURRY, PEANUTS,  
PUFFED RICE

HERVEY BAY SCALLOPS,  
BURNT BUTTER, CHILLI JAM,  
CAULIFLOWER & CRISPY CHICKEN SKIN

CRISPY DUCK  
PLUM SAUCE, PANCAKES & SLAW

WAGYU RUMP  
SMOKED TOMATO NAHM JIM,  
ROASTED EGGPLANT & TOASTED RICE

CRAYFISH YELLOW CURRY,  
ZUCCHINI, SQUASH & TOMATO

GRILLED BROCCOLI  
ROASTED SESAME, PUFFED RICE, THAI BASIL

CONDENSED MILK ICE CREAM,  
VIETNAMESE COFFEE, CHOCOLATE,  
SALTED PEANUT

\$150PP

CARD PAYMENTS INCUR 1.4% FEE.  
PLEASE NOTE A 10% SURCHARGE APPLIES ON SUNDAYS  
AND A 15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS.

PLEASE INFORM YOUR WAITPERSON OF ANY DIETARY  
REQUIREMENTS OR ALLERGIES.

Sample menu.

CHINCHIN

CHINCHINRESTAURANT