

★ CHINCHIN FEED ME ★

THE CLASSICS

MIN 2 GUESTS

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

\$89PP

COCKTAILS

ALL COCKTAILS 25

FEATURE COCKTAILS

TOKYO REMEDY

HAKU VODKA, YUZU, SHISO, UMESHU, UMEBOSHI, LEMON & JASMINE

FINAL SAY

ROKU GIN, MELON, TRIPLE SEC, MARASCHINO, CHARTREUSE, PEPPERCORN, CARDAMOM, ORANGE & LIME

HOUSE COCKTAILS

PARLOUR TRICK

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

TELEPORTATION

BELVEDERE VODKA, PINEAPPLE, THAI BASIL, APEROL, OKAR & PROSECO

THAI MARGARITA

EL JIMADOR BLANCO, JALAPENO, GREEN NAHM JIM AGAVE, ANCHO REYES & LIME

METAMORPHOSIS

HAKU VODKA, APRICOT, VANILLA, LEMON, PEAR SODA & TAPIOCA PEARLS

SLEIGHT OF HAND

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

RESTORATION

FOUR PILLARS GIN, CAMPARI, STRAWBERRY, FENNEL & BITTERS

ILLUSION

THAT SPIRTED LOT COFFEE VODKA, BANANA, COCONUT, BITTERS & FOAM

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

CHICKEN KHAO SOI
CRISPY EGG NOODLE, SHALLOT
PICKLED MUSTARD GREENS

ICEBERG SALAD OF SPANNER CRAB
CHERRY TOMATOES, CUCUMBER, CORIANDER

COCONUT PANNA COTTA
VIETNAMESE COFFEE, CASHEW PRALINE

\$115PP

CELEBRATION FEAST

MIN 2 GUESTS

KINGFISH SASHIMI
LIME, CHILLI, COCONUT & THAI BASIL

HALF-SHELL SCALLOP
W CURRIED 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

NORTHERN THAI CURRY OF BEEF CHEEK
GINGER, CARDAMOM, PICKLED GARLIC

HEIRLOOM TOMATO
SILKEN TOFU, SHISO, YELLOWBEAN

BANANA FRITTER
NUTELLA, CASHEW PRALINE, COCONUT SORBET

\$140PP

EPIC FEAST

MIN 2 GUESTS

KINGFISH SASHIMI
LIME, CHILLI, COCONUT & THAI BASIL

YELLOW FIN TUNA
CURRIED CAULIFLOWER, ASIAN CELERY
SALTED EGG, BEEF CRACKER

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

\$160PP

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 ONLY.