



**FEED ME #1  
THE CLASSICS  
\$89 P/P**

**FEED ME #2  
CHEF'S BANQUET  
THE BEST OF THE BEST  
\$115 P/P**

**FEED ME #3  
CHEF'S CELEBRATION FEAST  
\$140 P/P**

**FEED ME #4  
EPIC FEAST  
\$160 P/P**

## 'STILL HUNGRY'

**CHIN CHIN'S NEW COOKBOOK \$55  
SET OF 3 'THE COLLECTION' \$155**

AVAILABLE IN-VENUE  
AND ONLINE AT  
[CHINCHIN.MELBOURNE](http://CHINCHIN.MELBOURNE)

### LITTLE SOMETHING

CHIN CHIN PORK "ROLL UPS"  
PULLED PORK PANCAKES, SLAW & PLUM SAUCE.. 32.5

KINGFISH SASHIMI  
LIME, CHILLI, COCONUT & THAI BASIL..... 33.5

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

HALF SHELL SCALLOP (EA)  
CURRY-ROASTED CORN, THAI BASIL, LIME..... 13.5

YELLOW FIN TUNA  
CURRIED CAULIFLOWER, ASIAN CELERY, SALTED EGG,  
BEEF CRACKER..... 32.5

CHILLI SALT CHICKEN WINGS  
SWEET FISH SAUCE & LIME..... 25.5

DIY VEGETABLE SPRING ROLLS  
RAW & COOKED VEGETABLES, PEANUT SATAY... 27.5

FRIED SQUID  
NAHM JIM, CORIANDER & CHILLI..... 33.5

BEEF MARTABAK SPRING ROLLS  
CUCUMBER RELISH..... 27.5

### 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..... 35.5

### STIR-FRY, RICE & NOODLES

BRAISED WAGYU BEEF PAD SEUW  
GAI LAN, RICE NOODLES & CRISPY SHALLOTS.. 39.5

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

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

CHICKEN PAD THAI  
DRIED SHRIMP, BEAN SPROUTS, PEANUTS..... 34.5

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

YELLOW CURRY-SPICED FRIED RICE  
SPANNER CRAB, SNAKEBEANS..... 39.5

### CURRIES

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

BUTTER CHICKEN CURRY  
YOGHURT & GREEN CHILLI ..... 38.5

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..... 39.5

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

### BARBECUE

BBQ KING SALMON  
IN BANANA LEAF, COCONUT RED CURRY..... 41.5

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..... 55.5

SOY BBQ DUCK  
ORANGE, LILYBUD, GINGER, THAI BASIL..... 56.5

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

### GREENS

STIR-FRIED EGGPLANT  
CHILLI, BASIL, CRISPY GARLIC..... 19.5

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

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

TOM YUM - SPICED CORN RIBS  
CORIANDER, CHILLI, LIME ..... 18.5

### ON THE SIDE

ROTI BASKET (2PCS)..... 10.5  
JASMINE RICE..... 6.5  
CHILLED CUCUMBER & YOGHURT ..... 8.5

# ★ 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.