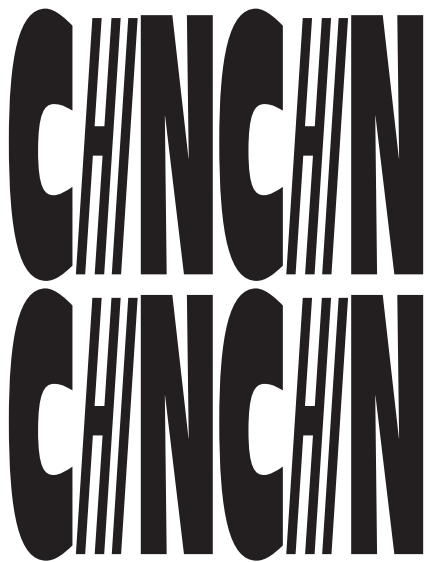




FEED ME #1
THE CLASSICS
\$89 P/P

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’

OUR LATEST COOKBOOK \$55
SET OF 3 ‘THE COLLECTION’ \$155

AVAILABLE IN-VENUE
AND ONLINE AT
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
CARAMELISED 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

CARAMELISED 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 PEPPERCORNS36.5

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 CHILLI38.5

YELLOW CURRY OF GRILLED ZUCCHINI
SQUASH, TOFU & TOMATO32.5

MASSAMAN CURRY OF COCONUT-BRAISED BEEF
KIPFLER POTATOES, PEANUTS & SHALLOTS.....39.5

SOUTHERN STYLE YELLOW CURRY OF PORK
PINEAPPLE & SNAKE BEAN37.5

DRY-RED CURRY OF ROASTED PUMPKIN
BABY CORN, ASPARAGUS36.5

BARBECUE

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

TWICE-COOKED BBQ LAMB
EGGPLANT, CHICKPEA, DILL, LEMON39.5

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 SOY18.5

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

TOM YUM – SPICED CORN RIBS
CORIANDER, CHILLI, LIME18.5

ON THE SIDE

ROTI BASKET (2PCS).....10.5
JASMINE RICE.....6.5
CHILLED CUCUMBER & YOGHURT8.5

SAMPLE MENU ONLY.

★ CHIN CHIN FEED ME ★

COCKTAILS

ALL COCKTAILS 25.5

HOUSE COCKTAILS

PARLOUR TRICK

GIN, PASSIONFRUIT, PANDAN,
JASMINE, SAKE & FOAM

MAGICIAN'S CHOICE

CHIN CHIN RUM BLEND, PINEAPPLE, COCONUT,
THAI BASIL, TAMARIND & LIME

THAI MARGARITA

BLANCO TEQUILA, JALAPENO, GREEN NAHM JIM
AGAVE, CHILLI LIQUEUR & LIME

METAMORPHOSIS

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

SLEIGHT OF HAND

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

RESTORATION

GIN, CAMPARI, STRAWBERRY, FENNEL &
BITTERS

ILLUSION

COFFEE VODKA, BANANA, COCONUT,
BITTERS & FOAM

SHUT EYE

BOURBON, AMARO, COGNAC, APPLE PIE
SYRUP & CHOCOLATE BITTERS

NON-ALC. FEATURE COCKTAIL

14.5

BY THE FIRE

APPLE, HICKORY, ORGEAT, CINNAMON
& CARDAMOM

THE CLASSICS

MIN 2 GUESTS

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

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

CHOCOLATE PANNA COTTA
SPICED CHERRY, COCONUT, SESAME

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

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

MANGO STICKY RICE BRULEE
PANDAN, PASSIONFRUIT, COCONUT