

CHEF'S BANQUET

MIN 2+ GUESTS

KINGFISH SASHIMI
LIME, CHILLI, COCONUT & THAI BASIL

OYSTERS
W. SESAME PONZU

FRIED SQUID
NAHM JIM, CORIANDER & CHILLI

CRISPY DUCK PANCAKES
CHILLI JAM & SLAW

STEAMED MARKET FISH
TURMERIC & LEMONGRASS CURRY,
BABY BOK CHOY

TWICE COOKED BEEF SHORT RIB
SHAVED COCONUT & PRIK NAHM PLA

HOT & SOUR BRUSSEL SPROUTS
W. MINT & RED CHILLI

CHIN CHIN MAGNUM

\$88PP

CELEBRATION FEAST

MIN 2+ GUESTS

KINGFISH SASHIMI
LIME, CHILLI, COCONUT & THAI BASIL

OYSTERS
W. SESAME PONZU

MIANG OF SPANNER CRAB
POMELO, COCONUT & LIME

CRISPY DUCK PANCAKES
CHILLI JAM & SLAW

WAGYU SCOTCH FILLET
W. NAHM JIM JAEW, ROASTED RICE
& HERB SALAD

ROTISSERIE PORK BELLY
FENNEL PICKLE & PINEAPPLE HOT SAUCE

STIR FRIED GREEN BEANS
COCONUT & CASHEW SAMBAL

CHIN CHIN MAGNUM

\$125PP

EPIC FEAST

MIN 4+ GUESTS

KINGFISH SASHIMI
LIME, CHILLI, COCONUT & THAI BASIL

OYSTERS W. SESAME PONZU

WAGYU BEEF TARTARE
W. SESAME CRACKERS

LOBSTER SAN CHOY BOW

GRILLED KING PRAWN
W. CHIN CHIN HOT SAUCE

CHIN CHIN TOMAHAWK
W. ASIAN CHIMICHURRI (1KG)

STIR FRIED GREEN BEANS
COCONUT & CASHEW SAMBAL

ROTISSERIE CHICKEN W. HELL FIRE OIL,
CUCUMBER, MINT & SESAME SALAD

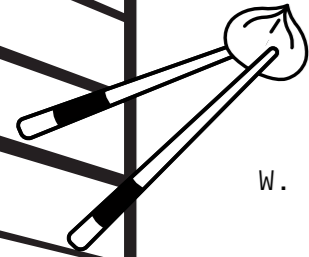
PANDAN LAMINGTON
W. PASSIONFRUIT CURD,
TOASTED COCONUT, LIME SYRUP

\$150PP

*THIS IS A SAMPLE MENU ONLY. PLEASE INFORM YOUR WAITPERSON OF ANY DIETARY REQUIREMENTS OR ALLERGIES. CARD PAYMENTS INCUR 1.85% FEE.

YUM CHA

\$79PP | MIN 2+ GUESTS



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

PRAWN SPRING ROLLS
W. LETTUCE CUPS, MINT & GINGER CHILLI SAUCE

DUMPLINGS
SAMBAL CHICKEN & LEEK SIU MAI
W. RED VINEGAR DRESSING
PRAWN HAR GAU W. LEMONGRASS LAKSA SAUCE
TOM YUM PRAWN & SQUID W. GREEN CURRY BUTTER

PORK KATSU BUN
W. FERMENTED CHILLI & PICKLED CUCUMBER

STIR FRY PRAWN EGG NOODLE
W. GARLIC CHIVE & HELLFIRE CHILLI OIL

SOY BRAISED CHICKEN W. GINGER & SHALLOT

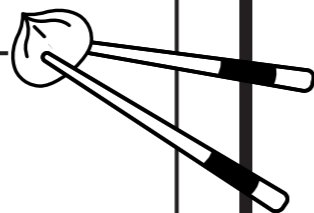
DAN DAN STYLE CUCUMBER SALAD
W. SESAME DRESSING & NUMBING CHILLI

CHINESE DOUGHNUT
W. PANDAN CUSTARD & CONDENSED MILK

COCKTAILS

ROMANTIC CALL \$23
GIN, SLOE GIN, GINGER,
RASPBERRY & BEETROOT SHRUB, LIME

FENDER BENDER \$23
GIN, GRAND MARNIER, ORANGE LIQUEUR,
MANDARIN SYRUP, LEMON, WHITES



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POMELO, COCONUT & LIME

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CHILLI JAM & SLAW

WAGYU SCOTCH FILLET
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& HERB SALAD

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FENNEL PICKLE & PINEAPPLE HOT SAUCE

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CHIN CHIN MAGNUM

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