



FEED ME #1
THE CLASSICS
 (MIN 2 GUESTS)
\$69 P/P

FEED ME #2
CHEF'S BANQUET
 THE BEST OF THE BEST
 (MIN 2 GUESTS)
\$88 P/P

FEED ME #3
CHEF'S CELEBRATION FEAST
 (MIN 2 GUESTS)
\$110 P/P

PLEASE NOTE THAT WE ARE A CASHLESS VENUE. A 10% SURCHARGE APPLIES ON SUNDAYS AND A 15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS.

PLEASE INFORM YOUR WAITPERSON OF ANY DIETARY REQUIREMENTS OR ALLERGIES.



LITTLE SOMETHING

CHIN CHIN PORK "ROLL UPS"
 PULLED PORK PANCAKES, SLAW, PLUM SAUCE...28.5

KINGFISH SASHIMI
 LIME, CHILLI, COCONUT, THAI BASIL.....31.5

CURRY PUFFS
 SPICY TOMATO & TAMARIND RELISH (2PC).....18.5

CORN FRITTERS
 CHILLI JAM, GINGER, MINT, LETTUCE CUPS...22.5

HALF SHELL SCALLOP (3)
 CURRY-ROASTED CORN, THAI BASIL, LIME.....34.5

YELLOW FIN TUNA
 CURRIED CAULIFLOWER, SALTED EGG, BEEF CRACKER 32.5

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

DIY VEGETABLE SPRING ROLLS
 RAW & COOKED VEGETABLES, PEANUT SATAY...25.5

BEEF MARTARBAK SPRING ROLLS
 CUCUMBER RELISH.....24.5

SALADS

CRISPY CHICKEN SALAD
 ASIAN SLAW, PICKLED DAIKON, CORIANDER,
 GINGER DRESSING24.5

GREEN PAPAYA SALAD
 SCUD CHILLI, SHRIMP FLOSS, PEANUTS.....18.5

SPANNER CRAB SALAD
 SWEET-SPICED CRISPY PORK, CRISPY VERMICELLI,
 GREEN NAM JIM, EGG.....26.5

STIR-FRY, RICE & NOODLES

BRAISED WAGYU BEEF PAD SEUW
 GAI LAN, RICE NOODLES, CRISPY SHALLOTS...35.5

CRISPY TOFU PAD SEUW
 GAI LAN, RICE NOODLES, CRISPY SHALLOTS..28.5

CHICKEN PAD THAI
 DRIED SHRIMP, BEAN SPROUTS, PEANUTS.....29.5

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

STIR FRIED PRAWN EGG NOODLES
 GARLIC CHIVES, HELLFIRE CHILLI OIL36.5

CURRIES & BBQ

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

BUTTER CHICKEN CURRY
 YOGHURT, GREEN CHILLI34.5

YELLOW CURRY OF GRILLED ZUCCHINI
 SQUASH, TOFU & TOMATO31.5

MASSAMAN CURRY OF COCONUT-BRAISED BEEF
 KIPFLER POTATOES, PEANUTS36.5

LARGER PLATES

TWICE-COOKED BEEF SHORT RIB
 COCONUT SALAD, PRIK NAHM PLA.....48.5

CARAMELISED STICKY PORK
 SOUR HERB SALAD, CHILLI VINEGAR42.5

CHARGRILLED 1/2 CHICKEN
 SHALLOT NAHM PRIK, TURMERIC CARAMEL36.5

ROASTED PORK BELLY
 GREEN CHILLI RELISH, THAI BASIL, LEMON....\$38.5

TWICE-COOKED BBQ LAMB
 EGGPLANT NAM PRIK, CASHEW MINT RELISH, LIME..\$38.5

GREENS

STIR-FRIED GREEN BEANS
 COCONUT, BURNT CHILLI & CASHEW SAMBAL....16.5

GRILLED BROCCOLI
 ROASTED SESAME, PUFFED RICE, THAI BASIL .17.5

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

ON THE SIDE

ROTI BASKET (2PCS).....7.5
 JASMINE RICE.....5.5

'STILL HUNGRY'

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

AVAILABLE IN-VENUE AND ONLINE AT
CLUBCHINCHIN.COM.AU

★ CHIN CHIN FEED ME ★

COCKTAILS

ALL COCKTAILS 22

YUZU SPRITZ

GIN, YUZU-SHU, TRIPLE SEC, YUZU
SHERBET, YUZU SODA

PASSIONFRUIT SOUR

VODKA, APEROL, UMESHU,
PASSIONFRUIT, GRAPEFRUIT, HIBISCUS

THAI COLLINS

RUM, BLUE CURACAO, LIME LEAF,
LEMONGRASS, SODA

SPICY STRAWBERRY MARGARITA

TEQUILA, STRAWBERRY, PANDAN,
AGAVE, CHILLI

LYCHEE MARTINI

GIN, LYCHEE LIQUEUR, SAKE, LYCHEE

MELON & MANDARIN FIZZ

TEQUILA, UMESHU, MELON, MANDARIN
SODA

CHIN CHIN ESPRESSO MARTINI

VODKA, MACADAMIA, CHOCOLATE,
COFFEE, SALTED CARAMEL, COCONUT

\$69PP

THE CLASSICS

MIN 2 GUESTS

KINGFISH SASHIMI
LIME, CHILLI, COCONUT, THAI BASIL

CORN FRITTERS

CHILLI JAM, GINGER, MINT,
LETTUCE CUPS

CHIN CHIN PORK "ROLL UPS"
PULLED PORK PANCAKES, SLAW,
PLUM SAUCE

GREEN PAPAYA SALAD
SCUD CHILLI, SHRIMP FLOSS, PEANUTS

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

BUTTER CHICKEN CURRY
YOGHURT, GREEN CHILLI

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

\$88PP

CHEF'S BANQUET

MIN 2 GUESTS

KINGFISH SASHIMI
LIME, CHILLI, COCONUT, THAI BASIL

PRAWN & GINGER DUMPLINGS ♡
GINGER, SOY, SPRING ONION

FRIED SQUID
NAHM JIM, CORIANDER & CHILLI

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

ROASTED PORK DRUNKEN RICE NOODLES
BABY CORN, GREEN PEPPERCORNS

KHAO SOI, CHICKEN
MUSTARD GREENS, SHALLOT, EGG NOODLE

GAI LAN
OYSTER SAUCE, SESAME,
CRISPY GARLIC

ROTI

COCONUT PANNA COTTA
PASSIONFRUIT, PINEAPPLE, SHISO

\$110PP

CELEBRATION FEAST

MIN 2 GUESTS

KINGFISH SASHIMI
LIME, CHILLI, COCONUT, THAI BASIL

TRUFFLED MUSHROOM DUMPLING ♡
BLACK VINEGAR, CORIANDER

WAGYU TARTARE
SRIRACHA CARAMEL, SOY, CASSAVA
CRACKERS

SPANNER CRAB ♡
SWEET-SPICED CRISPY PORK, CRISPY
VERMICELLI, GREEN NAM JIM, EGG

ROASTED PORK BELLY
GREEN CHILLI RELISH, THAI BASIL,
LEMON

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

BOK CHOY ♡
OYSTER SAUCE, SESAME,
CRISPY GARLIC

ROTI

FROZEN COCONUT YOGHURT CHEESECAKE ♡
BLUEBERRY, HIBISCUS



CLUB CHIN CHIN EXCLUSIVE DISHES

SAMPLE MENU ONLY.

CHINCHIN

CHINCHINRESTAURANT