



FEED ME #1
CHIN CHIN PICKS FIVE
LET US DO THE THINKING WITH
FIVE DISHES TO SHARE
(MIN 2 GUESTS)
\$77PP

FEED ME #2
THE CLASSICS
A CHIN CHIN GREATEST HITS FEAST
(MIN 2 GUESTS)
\$89PP

FEED ME #3
CHEF'S BANQUET
OFF MENU AND MORE FROM THE
CHIN CHIN KITCHEN
(MIN 2 GUESTS)
\$115PP

'STILL HUNGRY'

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

AVAILABLE IN-VENUE
AND ONLINE AT
CHINCHIN.SYDNEY

LITTLE SOMETHING

ROCK OYSTERS
RED NAHM JIM, LEMON (EA)6.5

KINGFISH SASHIMI
LIME, CHILLI, COCONUT, THAI BASIL.....34.5

PRAWN & SCALLOP TOAST
YUZU MAYO, TOBIKO31

TUNA TARTARE
LIME, COCONUT, WONTON CRISPS29.5

FRIED SQUID
NAHM JIM, CORIANDER, CHILLI32.5

CORN FRITTERS
CHILLI JAM, GINGER, MINT, LETTUCE CUPS..24.5

PRAWN SPRING ROLLS
LETTUCE, MINT, CHILLI SAUCE31.5

STEAK TARTARE
FERMENTED CHILLI, SHELLFISH CRACKER 29.5

CHILLI SALT CHICKEN WINGS
SWEET FISH SAUCE & LIME.....24.5

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

DIY VEGETABLE WRAPS
RAW & COOKED VEGETABLES, PEANUT SATAY...27.5

SALADS + A BIT MORE

CRISPY DUCK PANCAKES
SMOKED HOISIN & TAMARIND SLAW37.5

CRISPY BARRAMUNDI & GREEN APPLE SALAD
CARAMELISED PORK, PEANUTS, CHILLI39.5

CHICKEN LARB, CRISPY CHICKEN SKIN,
HERBS, CUCUMBER, BABY CABBAGE28.5

CARAMELISED STICKY PORK
SOUR HERB SALAD, CHILLI VINEGAR34.5

STIR-FRY, RICE & NOODLES

PRAWN & BACON FRIED RICE
CUCUMBER, PRIK NAHM PLA..... 35.5

BRAISED WAGYU BEEF PAD SEUW
GAI LAN, RICE NOODLES, CRISPY SHALLOTS ..42.5

STIR-FRIED PRAWN EGG NOODLES
GARLIC CHIVE, HELLFIRE CHILLI OIL.....41.5

PORK BELLY DRUNKEN NOODLES
GREEN PEPPERCORNS, THAI BASIL35.5

TOM YUM SEAFOOD, KING PRAWNS
MUSSELS, SCALLOPS, BUG, MARKET FISH75

CURRIES

SOUTHERN-STYLE YELLOW CURRY OF TIGER PRAWN
BETEL LEAF46.5

GREEN CURRY OF LOCAL MARKET FISH
BABY CORN, PEA EGGPLANT, LIME LEAF39.5

BUTTER CHICKEN CURRY
YOGHURT, GREEN CHILLI38.5

PENANG CURRY OF EGGPLANT
PEANUTS, COCONUT31.5

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

RENDANG BEEF CURRY
CUMIN, CORIANDER, TOASTED COCONUT.....36.5

BARBEQUE

BBQ LAMB RUMP
EGGPLANT NAHM PRIK, SESAME, GREEN CHILLI ...34.5

350G ANGUS SCOTCH FILLET
LEMON, SMOKED SALT75

CHAR SIU PORK RIB-EYE
FIVE SPICE HONEY, GINGER & SPRING ONION ..32.5

TWICE-COOKED BEEF SHORT RIB
SHAVED COCONUT SALAD, PRIK NAHM PLA.....43.5

BBQ KING SALMON
IN BANANA LEAF, COCONUT RED CURRY.....42.5

GREENS + SIDES

FRIED BRUSSELS SPROUTS
FISH SAUCE, VINAIGRETTE, MINT18.5

ROASTED BROCCOLI
TOASTED SESAME MAYO, PUFFED RICE18.5

CUCUMBER SALAD
SESAME, PICKLES, MINT.....14.5

SEASONAL ASIAN GREENS
WOOD EAR MUSHROOMS, GINGER24.5
+ ADD PORK BELLY5

CABBAGE DAN DAN SLAW
SESAME, PEANUTS, CHILLI.....14.5

ROTI BASKET (2PCS).....9.5

JASMINE RICE6.5

COOLING CUCUMBER & YOGURT.....8.5

HEATING IT UP CHILLI PLATE8.5

WEEKEND SESSIONS

FREE-FLOWING SIPS
+ CHIN CHIN FAVES
LUNCH ONLY - FROM \$89PP

CHIN CHIN PICKS FIVE

MIN 2 GUESTS

LET US DO THE THINKING WITH
FIVE DISHES TO SHARE

\$77PP

DESSERT

CHIN CHIN SOFT SERVE
OF THE DAY 12.5

SWEET ROTI 18.5
DULCE DE LECHE, PINEAPPLE,
COCONUT SORBET

KLUAY KAEK SPLIT 18.5
BANANA, SESAME, LIME,
VANILLA ICE CREAM

CHOCOLATE TART 18.5
ORANGE, MARSCAPONE,
HAZELNUT PRALINE

MILO MOUSSE 18.5
WHITE CHOCOLATE, RHUBARB,
MILO CORNFLAKE

WEEKEND SESSIONS

FREE-FLOWING SIPS
+ CHIN CHIN FAVES
LUNCH ONLY - FROM \$89PP

THE CLASSICS

MIN 2 GUESTS

A CHIN CHIN GREATEST
HITS FEAST

\$89PP

KINGFISH SASHIMI
LIME, CHILLI, COCONUT & THAI BASIL

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

CORN FRITTERS
CHILLI JAM, GINGER, MINT LETTUCE CUPS

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

CHAR SIU PORK LOIN
FIVE SPICE HONEY, GINGER &
SPRING ONION

BUTTER CHICKEN CURRY
YOGHURT, GREEN CHILLI

FRIED BRUSSEL SPROUTS
FISH SAUCE, VINAIGRETTE, MINT

CHIN CHIN MAGNUM

CHEF'S BANQUET

MIN 2 GUESTS

OFF MENU AND MORE FROM THE
CHIN CHIN KITCHEN

\$115PP

KINGFISH SASHIMI
LIME, CHILLI, COCONUT & THAI BASIL

KING PRAWN ROLL
CITRUS MAYO, ROE

TUNA TARTARE
LIME, COCONUT, WONTON CHIPS

CRISPY DUCK PANCAKES
SMOKED HOISIN & TAMARIND SLAW

STIR FRIED CLAMS
CHILLI JAM, GRACHAI

WAGYU STRIPLOIN
GREEN PEPPERCORN, SMOKED BUTTER

SOUTHERN STYLE YELLOW CURRY OF
MONK FISH, BETEL LEAF

SEASONAL ASIAN GREENS
WOOD EAR MUSHROOMS, GINGER

MILO MOUSSE
WHITE CHOCOLATE, RHUBARB,
MILO CORNFLAKE

SAMPLE MENU ONLY.