



FEED ME #1
THE CLASSICS
A CHIN CHIN GREATEST HITS FEAST
(MIN 2 GUESTS)
\$88PP

FEED ME #3
CHEF'S BANQUET
OFF-MENU & MORE FROM THE
CHIN CHIN KITCHEN
(MIN 2 GUESTS)
\$110PP

FEED ME #3
CELEBRATION FEAST
A RIOTOUS FEAST OF
CLASSICS & NEW FAVES
(MIN 2 GUESTS)
\$130PP

‘STILL HUNGRY’

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

AVAILABLE IN-VENUE
AND ONLINE AT
CHINCHIN.SYDNEY

LITTLE SOMETHING

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

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

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

CARAMELISED STICKY PORK
SOUR HERB SALAD, CHILLI VINEGAR34.5

BBQ STYLE SOM TUM
GREEN PAPAYA, CHARRED PINEAPPLE,
ROASTED PEANUT22.5

STIR-FRY, RICE & NOODLES

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

EGG FRIED RICE
TOMATOES, GAI LAN, CORN.....24.5

BRAISED WAGYU BEEF PAD SEUW
GAI LAN, RICE NOODLES, CRISPY SHALLOTS..39.5
(MAKE IT VEGO).....30.5

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

PORK BELLY DRUNKEN NOODLES
GREEN PEPPERCORN, THAI BASIL35.5

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

YELLOW CURRY OF CAULIFLOWER
SNAKE BEANS, SWEET POTATO31.5

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

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

ON THE SIDE

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

JASMINE RICE6.5

COOLING CUCUMBER & YOGURT.....8.5

HEATING IT UP CHILLI PLATE8.5

BARBEQUE

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

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.....41.5

GREENS

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

STIR FRIED ASPARAGUS
MACADAMIA, SALT BUSH, KING BROWN MUSHROOMS.18.5

SALT AND PEPPER TOFU
CHILLI OIL, PICKLED CUCUMBER.....22.5

WEEKEND SESSIONS

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

DESSERT

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, MASCARPONE,
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

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

BBQ KING SALMON
IN BANANA LEAF, COCONUT RED CURRY

BUTTER CHICKEN CURRY
YOGHURT, GREEN CHILLI

GREEN BEANS
CASHEW SAMBAL

CHIN CHIN MAGNUM

\$88PP

CHEF'S BANQUET

MIN 2 GUESTS

KINGFISH SASHIMI
LIME, CHILLI, COCONUT, THAI BASIL

TUNA TARTARE
LIME, COCONUT, WONTON CHIPS

SATAY WAGYU SKEWERS
PEANUT SAUCE

CRISPY DUCK PANCAKES
SMOKED HOISIN, TAMARIND SLAW

CHICKEN CASHEW, CHILLI JAM STIR FRY
BABY CORN SNAKE BEANS

SOUTHERN-STYLE
YELLOW CURRY OF MONKFISH
BETEL LEAF

ASPARAGUS
KING OYSTER MUSHROOM, THAI BASIL

MILO MOUSSE
WHITE CHOCOLATE, RHUBARB,
MILO CORNFLAKE

\$110PP

CELEBRATION FEAST

MIN 2 GUESTS

KINGFISH SASHIMI
LIME, CHILLI, COCONUT & THAI BASIL

ROCK OYSTER
NAHM JIM TALAY, LEMON

WAGYU TARTARE
SOY CURED EGG,
SHELLFISH CRACKER, FURIKAKE

SPANNER CRAB FRIED RICE
DUCK EGG, GARLIC CHIVE, CUCUMBER

CRISPY MARKET FISH
THREE FLAVOUR SAUCE, FISH CRACKLING

ANGUS SIRLOIN
CAFÉ DE CHIN BUTTER, GREEN
PEPPERCORN & MASTERSTOCK

ASPARAGUS
KING OYSTER MUSHROOM, THAI BASIL

MILO MOUSSE
WHITE CHOCOLATE, RHUBARB,
MILO CORNFLAKE

\$130PP

SAMPLE MENU ONLY