

## 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

\$88PP

## 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

\$110PP

## 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

\$130PP

## 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