

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

MOO PING PORK SKEWERS
CUCUMBER, PEANUT

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

SEASONAL ASIAN GREENS
WOOD EAR MUSHROOMS, GINGER

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

ROASTED BROCCOLI
TOASTED SESAME MAYO, PUFFED RICE

MILO MOUSSE
WHITE CHOCOLATE, RHUBARB,
MILO CORNFLAKE