



**FEED ME #1
THE CLASSICS**

A CHIN CHIN GREATEST HITS FEAST
(MIN 2 GUESTS)
\$88PP

**FEED ME #2
CHEF'S BANQUET**

OFF-MENU & MORE FROM THE
CHIN CHIN KITCHEN
(MIN 2 GUESTS)
\$110PP

'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, CHILLI34.5

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

BAKED TOM YUM KING PRAWNS
TOMATO, GARLIC, LEMON36.5

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

CHIN CHIN PORK "ROLL UPS"
PULLED PORK PANCAKES, SLAW, PLUM SAUCE ...33.5

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

WAGYU TARTARE
FURIKAKE, SHELLFISH CRACKER29.5

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.....39.5

PORK BELLY DRUNKEN NOODLES
GREEN PEPPERCORN, THAI BASIL35.5

CURRIES

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

GOLAE CURRY OF LAMB SHANK
SWEET POTATO CRISPS39.5

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.....37.5

ON THE SIDE

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

JASMINE RICE6.5

BARBEQUE

CRISPY LAMB CUTLETS
CUMIN SALT, FIVE SPICE KETCHUP36.5

KHAO SOI HANGER STEAK
PICKLED MUSTARD GREENS38.5

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

BBQ KING SALMON
IN BANANA LEAF, COCONUT RED CURRY.....41.5

WHOLE ROASTED CHICKEN
PHO JUS, BURNT ONION36.5

GREENS

BABY CARROTS
CHILLI CRISP, YOGHURT16.5

STIR FRIED BABY GAI LAN
ROASTED PUMPKIN15.5

CHARRED SUGAR LOAF CABBAGE
THAI SALSA VERDE17.5

GRILLED EGGPLANT SALAD
CHINESE CELERY, CASHEW CREAM22.5

ROASTED BROCCOLI
TOASTED SESAME MAYO, PUFFED RICE.....18.5

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

WEEKEND SESSIONS

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

A \$1 CHARITABLE DONATION WILL BE
ADDED TO YOUR BILL IN SUPPORT OF
COLLECTIVE FOUNDATION.
PLEASE INFORM YOUR WAITPERSON
SHOULD YOU WISH TO OPT OUT.
SCAN THE QR CODE TO FIND OUT MORE.



COCKTAILS

ALL COCKTAILS 25

THE DALMORE DELIGHTS

FIGURE OF PEACH

THE DALMORE 12YO, PEACH APERITIF & SAKE, SALTED ORANGE & JASMINE, VERJUICE, LEMON, SODA, BITTERS, JASMINE FOAM

MATCHA POINT

THE DALMORE 12YO, PANDAN, LIMONCELLO, YUZU & MATCHA, VANILLA, LEMON

HOUSE COCKTAILS

LIME AFTER LIME

BLANCO TEQUILA, TRIPLE SEC, PEACH, LEMONGRASS & LIME LEAF, LIME

MANGO UNCHAINED

MEZCAL, MANGO SAKE, APEROL, RASPBERRY HABANERO AGAVE, PONZU, YUZU

SMASHIN' PASSION

GIN, PASSIONFRUIT, JASMINE, YUZUSHU, VANILLA, LEMON, YUZU & LIME SODA

LIPSTICK & LYCHEE

WHITE RUM, LYCHEE, RASPBERRY, HIBISCUS, LIME, PLUM BITTERS

TEA, MYSELF & I

HENNESSY VS, APRICOT, MISTELLE, THAI TEA GINGER HONEY, LEMON, GRAPEFRUIT

MANILA SKY

COCONUT TEQUILANA, TRIPLE SEC BLEND, MEZCAL, ALOE VERA, PINEAPPLE SHRUB, SODA

STRAWBERRY LOVE STORY

CUCUMBER VODKA, STRAWBERRY UMESHU, ROSA VERMOUTH, STRAWBERRY WATERMELON SHRUB, RASPBERRY TONIC

MOONLIGHT MARTINI

CITROEN VODKA, UMESHU, ALPINE APERITIF, SHISO & UME, DAVIDSON PLUM EAU DE VIE

\$88PP

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PULLED PORK PANCAKES, SLAW, PLUM SAUCE

CORN FRITTERS

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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

CHEF'S BANQUET

MIN 2 GUESTS



GROUPS OF 6+ RECEIVE A COMPLIMENTARY BOTTLE OF TAR & ROSES PROSECCO

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

STIR FRIED BABY GAI LAN

ROASTED PUMPKIN

MILO MOUSSE

WHITE CHOCOLATE, RHUBARB, MILO CORNFLAKE