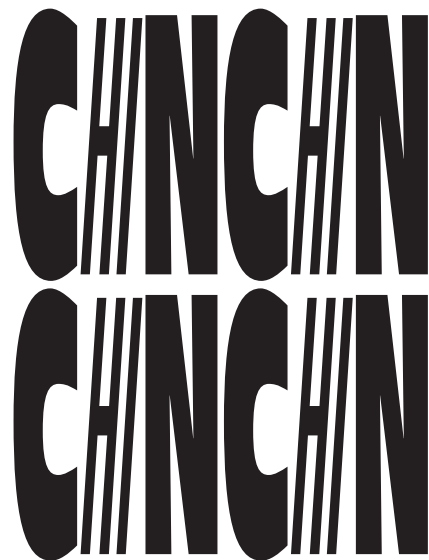




FEED ME #1
THE CLASSICS
A CHIN CHIN GREATEST HITS FEAST
(MIN 2 GUESTS)
\$88PP

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

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

CHINCHIN EVENTS

ASK US ABOUT OUR EVENT SPACES
DOWNSTAIRS - SEATED & STANDING
EVENTS FOR 10 - 120 GUESTS
EVENTS@CHINCHINSYDNEY.COM.AU

LITTLE SOMETHING

ROCK OYSTER ^(A, GF, DF, NF)
RED NAHM JIM, LEMON.....6.5(ea)

KINGFISH SASHIMI ^(A, GF, DF, NF)
LIME, CHILLI, COCONUT, THAI BASIL.....34.5

MELON SASHIMI ^(GF, DF, NF, V, VG)
GREEN NAHM JIM, THAI BASIL, COCONUT CREAM..19.5

TUNA TARTARE ^(A)
LIME, COCONUT, WONTON CRISPS 29.5

FRIED SQUID ^(I, GF, DF, NF)
NAHM JIM, CORIANDER, CHILLI 34.5

CORN FRITTERS ^(DF, NF, V)
CHILLI JAM, GINGER, MINT, LETTUCE CUPS..24.5

BAKED TOM YUM KING PRAWNS
TOMATO, GARLIC, LEMON 36.5

WAGYU TARTARE ^(GF, DF, NF)
FURIKAKE, NASHI PEAR, SHELLFISH FRITES..29.5

CHICKEN WINGS ^(DF, NF)
THREE FLAVOUR SAUCE, AJARD.....24.5

CHIN CHIN PORK "ROLL UPS" ^(DF, NF)
PULLED PORK PANCAKES, SLAW, PLUM SAUCE ...32.5

SALADS + A BIT MORE

DIY VEGETABLE WRAPS ^(DF, V, VG)
RAW, COOKED & PICKLED VEGETABLES,
PEANUT SWEET CHILLI 27.5

CRISPY DUCK PANCAKES ^(DF, NF)
SMOKED HOISIN, TAMARIND SLAW 37.5

CRISPY BARRAMUNDI & GREEN APPLE SALAD ^(I, GF, DF)
CAMELISED PORK, PEANUTS, CHILLI 39.5

CAMELISED STICKY PORK ^(GF, DF, NF)
SOUR HERB SALAD, CHILLI VINEGAR 34.5

SPRING GREEN VERMICELLI SALAD ^(GF, DF, NF, V, VG)
VERMICELLI, TOFU, SESAME 24.5

STIR-FRY, RICE & NOODLES

PRAWN & BACON FRIED RICE ^(I, GF, DF, NF)
CUCUMBER, PRIK NAHM PLA.....35.5
(MAKE IT VEGO) ^(GF, DF, NF, V) 24.5

BRAISED WAGYU BEEF PAD SEUW ^(GF, DF, NF)
GAI LAN, RICE NOODLES, CRISPY SHALLOTS..39.5
(MAKE IT VEGO) ^(GF, DF, NF, V, VG) 30.5

STIR-FRIED PRAWN EGG NOODLES ^(I, DF, NF)
GARLIC CHIVE, HELLFIRE CHILLI OIL.....39.5

DUCK DRUNKEN NOODLES ^(GF, DF, NF)
GREEN PEPPERCORN, THAI BASIL 35.5

SWEET & SOUR ^(GF, DF, NF)
CRISPY PORK BELLY, TOMATO, PINEAPPLE,
BABY CORN 38.5

CURRIES

SOUTHERN-STYLE YELLOW CURRY OF TIGER PRAWN ^(A, GF, DF, NF)
BETEL LEAF 46.5

BUTTER CHICKEN CURRY ^(GF, NF)
YOGHURT, GREEN CHILLI 38.5

RED CURRY OF ROASTED PUMPKIN ^(GF, DF, NF, V, VG)
PEARL ONIONS, SNAKE BEAN 32.5

MASSAMAN CURRY OF COCONUT-BRAISED BEEF ^(GF, DF)
KIPFLER POTATOES, PEANUTS, SHALLOTS.....39.5

RENDANG BEEF CURRY ^(GF, DF, NF)
CUMIN, CORIANDER, TOASTED COCONUT.....37.5

ON THE SIDE

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

JASMINE RICE 6.5

BARBEQUE

CRISPY LAMB CUTLETS ^(DF, NF)
CUMIN SALT, FIVE SPICE KETCHUP 38.5

KHAO SOI HANGER STEAK ^(GF, DF, NF)
PICKLED MUSTARD GREENS.....38.5

TWICE-COOKED BEEF SHORT RIB ^(GF, DF, NF)
SHAVED COCONUT SALAD, PRIK NAHM PLA.....43.5

BBQ KING SALMON ^(A, GF, DF, NF)
IN BANANA LEAF, COCONUT RED CURRY.....41.5

WHOLE ROASTED CHICKEN ^(GF, DF, NF)
PHO JUS, BURNT ONION 42.5

CRYING TIGER OF LAMB ^(GF, DF, NF)
VIETNAMESE MINT, CHILLI 38.5

GRILLED SNAPPER ^(I, GF, DF, NF)
MORNING GLORY, YELLOW SOYBEAN, CHILLI...48.5

GREENS

STIR FRIED BABY GAI LAN ^(GF, DF, NF, V, VG)
ROASTED PUMPKIN 15.5

ROASTED BROCCOLINI ^(GF, DF, NF, V)
TOASTED SESAME MAYO, PUFFED RICE.....18.5

CUCUMBER & WATERMELON SALAD ^(GF, DF, NF, V, VG)
BLACK SESAME.....14.5

CURRY SPICED BABY CARROTS ^(GF, V)
HAZELNUT, YOGURT 16.5

GRILLED EGGPLANT SALAD ^(GF, DF, V, VG)
CHINESE CELERY, CASHEW CREAM 22.5

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 26

SPRING SIPS

RASPBERRY RUSH

RED 1800 TEQUILA, RASPBERRY, GREEN APPLE,
SPICED RASPBERRY & PEACH CORDIAL, CITRUS

I LYCHEE LIKE THAT

1800 TEQUILA, LYCHEE SAKE, MEZCAL,
TRIPLE SEC, LYCHEE COCONUT
CORDIAL, LIME, YUZU SODA

HOUSE COCKTAILS

LIME AFTER LIME

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

WATERMELON WARM-UP

BLANCO TEQUILA, STRAWBERRY SAKE, UMESHU,
GOCHUGARU CHILLI AGAVE, WATERMELON

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

PINEAPPLE BOTTOM JEANS

BLANCO TEQUILA, MANGO SAKE, RHUBI
MISTELLE, MEZCAL, PINEAPPLE & YUZU SHRUB,
RASPBERRY TONIC

EASY PLUM, EASY GO

LEMONGRASS VODKA, UMESHU, PANDAN,
CURACAO, CUCUMBER & EARL GREY CORDIAL,
YUZU & LIME SODA

SUNSET SBAGLIATO

ARCHIE ROSE GIN, RASPBERRY & MINT VER-
MOUTH, MISTELLE, CAMPARI, JASMINE, YUZU
& STRAWBERRY APERITIVO SPRITZ

THE CLASSICS

MIN 2 GUESTS

KINGFISH SASHIMI (A, GF, DF, NF)

LIME, CHILLI, COCONUT, THAI BASIL

CHIN CHIN PORK "ROLL UPS" (DF, NF)

PULLED PORK PANCAKES, SLAW,
PLUM SAUCE

CORN FRITTERS (DF, NF, V)

CHILLI JAM, GINGER,
MINT LETTUCE CUPS

BRAISED WAGYU BEEF PAD SEUW (GF, DF, NF)

GAI LAN, RICE NOODLES, CRISPY
SHALLOTS

BBQ KING SALMON (A, GF, DF, NF)

IN BANANA LEAF, COCONUT RED CURRY

BUTTER CHICKEN CURRY (GF, NF)

YOGHURT, GREEN CHILLI

GREEN BEANS

CASHEW SAMBAL

STRAWBERRY MATCHA PANNA COTTA

\$88PP

CHEF'S BANQUET

MIN 2 GUESTS

KINGFISH SASHIMI (A, GF, DF, NF)

LIME, CHILLI, COCONUT, THAI BASIL

TUNA TARTARE (A)

LIME, COCONUT, WONTON CHIPS

CRISPY DUCK PANCAKES (DF, NF)

SMOKED HOISIN, TAMARIND SLAW

CRYING TIGER OF LAMB (GF, DF, NF)

VIETNAMESE MINT, CHILLI

WHOLE ROAST CHICKEN (GF, DF, NF)

PHO JUS, BURNT ONION

ASPARAGUS (GF, DF, V, VG)

SOY, GINGER, CASHEW

STRAWBERRY MATCHA PANNA COTTA

\$110PP

CELEBRATION FEAST

MIN 2 GUESTS

ROCK OYSTER (A, GF, DF, NF)

RED NAHM JIM, LEMON

KINGFISH SASHIMI (A, GF, DF, NF)

LIME, CHILLI, COCONUT, THAI BASIL

1/2 SHELL SCALLOP (I, GF, DF, NF)

GREEN MANGO, CHILLI, LIME

PRAWN COCKTAIL MIANG (A, GF, DF, NF)

SRIRACHA MARIE ROSE, ICEBERG,
BETEL LEAF

CHAR SIU HAM (DF, NF)

FIVE SPICE HONEY

FLAT IRON (GF, DF, NF)

YUM NEAU, CUCUMBER, CORIANDER,
MINT

ASPARAGUS (GF, DF, V, VG)

SOY, GINGER, CASHEW

MANGO MESS (DF, NF, V)

COCONUT SAGO, LIME, MERINGUE

\$130PP

PLEASE NOTE A 10% SURCHARGE APPLIES ON SUNDAYS AND A 15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS.
A 10% SERVICE CHARGE FOR GROUPS OF +8. PLEASE INFORM YOUR WAITPERSON OF ANY DIETARY REQUIREMENTS OR ALLERGIES.