

\$69.5 Feed Me

MIN 2+ GUESTS

WE'LL SERVE UP A SELECTION OF CHIN CHIN'S FAVOURITE DISHES

\$88 Celebration Menu

MIN 2+ GUESTS

KINGFISH SASHIMI LIME, CHILLI, COCONUT, & THAI BASIL

TROUT MIANG HOT SMOKED TROUT, POMELO, CHILLI, PEANUT & LIME

BEEF TARTARE, PICKLED GREEN CHILLI, CRISPY GARLIC, EGG, SESAME CRACKERS

STIR FRIED DIAMOND CLAMS W. XO SAUCE

CHARGRILLED BRISKET W. SWEET SOY GLAZE, COS LETTUCE, SHISO & CHILLI VINEGAR

SOFT SHELL CRAB & GREEN PAPAYA SALAD, SCUD CHILLI, SHRIMP FLOSS PEANUTS & TAMARIND DRESSING

KHAO SOI W. ROTISERRIE CHICKEN, CRISPY EGG NOODLES, MUSTARD GREENS

VIETNAMESE ICED COFFEE PANA COTTA W. CASHEW PRALINE

HOST YOUR CHRISTMAS

CHIN CHIN EVENTS NOW TAKING ENQUIRIES

\$120 Feast Menu

MIN 4+ GUESTS

KINGFISH SASHIMI LIME, CHILLI, COCONUT & THAI BASIL

SPANNER CRAB MIANG, POMELO, CHILLI, PEANUT & LIME

PANKO CRUMBED TIGER PRAWN W. TOM YUM SPICE, SRIRACHA MAYO

STIR FRY OF LOBSTER TAILS W. BLACK PEPPER & CURRY LEAF

WAGYU BEEF 'CRYING TIGER'

ROTISSERIE PORK BELLY W. FENNEL PICKLE & PINEAPPLE HOT SAUCE

> HEIRLOOM TOMATO SALAD W SILKEN TOFU, SHISO & BLACK VINEGAR DRESSING

STIR FRIED BROCCOLINI W. KING BROWN MUSHROOMS. CHIVES & CRISPY SALT BUSH

VIETNAMESE ICED COFFEE PANA COTTA W. CASHEW PRALINE

COCONUT & BANANA PARFAIT RASPBERRY SORBET, COCONUT CARAMEL & PEANUTS





CHIN CHIN 'FEED ME' COOKBOOK CHIN CHIN 'THE BOOK' COOKBOOK \$49.95

COOKBOOK COMBO \$88.00

CHIN CHIN T-SHIRT \$35

ASK YOUR WAITER TO ADD IT TO YOUR BILL