LEVEL 1, 125 FLINDERS LANE, MELBOURNE WWW.CHINCHINRESTAURANT.COM.AU

PH. 03 9223 7330 EVENTS@CHINCHINRESTAURANT.COM.AU

THE VENUE

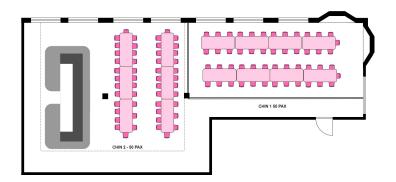
In the heart of the CBD, above the bustling Chin Chin & GoGo Bar lies our dedicated private event space.

Large bay windows overlook Melbourne's iconic Flinders Lane, with vivacious interiors designed by George Livissianis. This dynamic space provides a unique signature with two separate private dining rooms that can be booked out individually or combined to accommodate larger exclusive bookings. The space works for any occasion - private or corporate.

Minimum spends on food and beverage will apply to secure the space, dependent on the date and time of your booking.

> Breakfast - from 7:00am-10:00am Lunch - from 11:00am - 4:00pm Dinner - from 6.00pm - 12:00am

CAPACITY	SEATED	COCKTAIL
Chin 1	50	60
Chin 2	50	60
Exclusive use	130	160















SEATED BANQUET MENUS

-\$88 FEED ME #1 —

KINGFISH SASHIMI

LIME, CHILLI, COCONUT & THAI BASIL

CORN & CORIANDER FRITTERS

W. LETTUCE CUPS, CHILLI JAM, GINGER & MINT

MIANG OF YELLOWFIN TUNA

POMELO, CHILLI, COCONUT & LIME

CARAMELISED STICKY PORK

SOUR HERB SALAD & CHILLI VINEGAR

TUMERIC & GARLIC SPICED PRAWNS

W. LEMONGRASS, CABBAGE, CORIANDER, THAI BASIL & NOUC CHAM

BUTTER CHICKEN CURRY

YOGHURT & GREEN CHILLI

STIR FRIED GREEN BEANS

COCONUT, BURNT CHILLI & CASHEW SAMBAL

JASMINE RICE & ROTI

CHIN CHIN'S ICE CREAM SUNDAE

SALTED HONEYCOMB & LIME SYRUP & PUFFED RICE

ARRIVAL CANAPES AVAILABLE
FROM \$18 PER GUEST SERVED FOR 30
MINUTES PRIOR TO BANQUET SERVICE



-\$110 FEED ME #2 ----

KINGFISH SASHIMI

LIME, CHILLI, COCONUT & THAI BASIL

COLD SMOKED SALMON

SAMBAL OLEK, SESAME CRACKERS

CHIN CHIN 'PORK ROLL UPS'

SLOW COOKED PULLED PORK, PANCAKES, SLAW & PLUM SAUCE

VIETNAMESE CHICKEN SALAD

LYCHEE GINGER DRESSING & PRAWN CRACKERS

BRAISED WAGYU BEEF PAD SEUW

GAI LAN, RICE NOODLES & CRISPY SHALLOTS

GREEN CURRY OF WHITE FISH

APPLE EGGPLANT, KRACHAI & THAI BASIL

CRISPY DUCK

BLOOD PLUM NAHM JIM JAEW, SPRING ONION & GINGERI

JASMINE RICE & ROTI

VIETNAMESE COFFEE PANNA COTTA

CASHEW PRALINE

SEATED BANQUET MENUS

-\$130 FEED ME #3 -

KINGFISH SASHIMI

LIME, CHILLI, COCONUT & THAI BASIL

MIANG OF SMOKED TROUT

POMELO, CHILLI, COCONUT & LIME

BEEF TARTARE

SRIRACHA CARAMEL, SWEET SOY, SESAME CRACKERS

TWICE-COOKED DUCK

CHILLI JAM, PANCAKES & SLAW

STIR-FRIED ROCKLING

PICKLED TURMERIC, KRACHAI,
GREEN PEPPERCORNS & THAI BASIL

TURMERIC CURRY OF ROASTED PORK

TOMATO, GINGER & CORIANDER

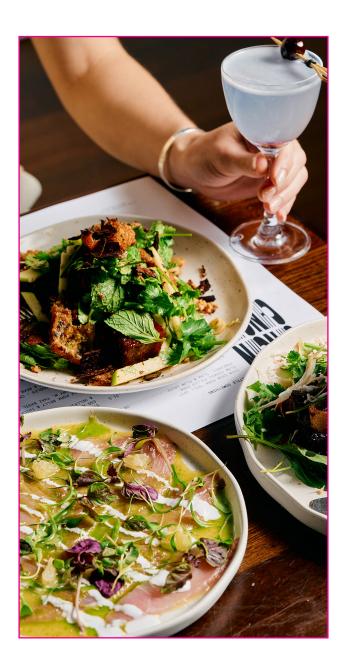
LARB-SPICED ROASTED BEETROOT

CUCUMBER MINT RAITA, MACADAMIA

JASMINE RICE & ROTI

COCONUT & BANANA PARFAIT

RASPBERRY SORBET, COCONUT CARAMEL, PEANUTS



-\$175 FEED ME #4 -

KINGFISH SASHIMI

LIME, CHILLI, COCONUT & THAI BASIL

GRILLED TURMERIC GARLIC SPICED TIGER PRAWNS

W. SWEET FISH SAUCE & LIME

TWICE COOKED DUCK

W. CHILLI JAM, PANCAKES & SLAW

LAAB OF ASIAN EXOTIC MUSHROOMS

CRISPY PORK, THAI BASIL, CORIANDER, LIME & COS LETTUCE

CHAR GRILLED 7 SCORE WAGYU SCOTCH

HEIRLOOM TOMATOES, NAHM JIM JAEW, CORIANDER & SHALLOT

COCONUT POACHED CHICKEN

SPANNER CRAB, MINT, LEMONGRASS, CASHEWS, COCONUT & GREEN NAHM JIM

YELLOW CURRY OF COCONUT STEAMED LOBSTER

CHERRY TOMATOES, SNAKEBEANS & THAI BASIL

STIR FRIED BROCCOLINI

KING BROWN MUSHROOM, CHIVES & CRISPY SALT BUSH

JASMINE RICE & ROTI

PUMPKIN FLAN

CARAMELISED POPCORN, MANDARIN SORBET







CANAPÉS COCKTAIL MENU

OUR CANAPES MENUS HAVE BEEN DESIGNED OUR CHEF'S TO SHOWCASE CHIN CHIN'S FAVOURITE DISHES, ALL SERVED ROVING STYLE.

-\$88 CANAPÉ FEED ME #1

SMALL BITES

KINGFISH CEVICHE, RICE CUP

SMOKED TROUT ON PUFFED RICE, BEETROOT & BURNT CHILLI

CHICKEN & PEANUT SATAY SKEWERS

BBQ TIGER PRAWN W. RED NAHM JIM

CORN FRITTERS, LETTUCE CUPS & CHILLI JAM

THAI BEEF SAUSAGE ROLLS W. SPICED TOMATO

A LITTLE MORE

SPICED CAULIFLOWER & SESAME TOAST W. SRIRACHA

KINGFISH & PORK SAUSAGE BAHN MI, DEATH SAUCE MAYO, SLAW

BOWLS

BUTTER CHICKEN CURRY, YOGHURT & GREEN CHILLT

SALT & PEPPER SILKEN TOFU, GAI LAAN, OYSTER MUSHROOM, PICKLED TURMERIC

SWEET

COCONUT SAGO, DRAGONFRUIT, PUFFED RICE





-\$110 CANAPÉ FEED ME #2 -

SMALL BITES

KINGFISH CEVICHE RICE CUP

CORN FRITTERS. LETTUCE CUPS & CHILLI JAM

STEAMED HERVEY BAY SCALLOP
W. CURRIED CAULIFLOWER, SALMON CAVIAR

SPICED PUMPKIN TARTLET W. PUMPKIN SEED PRALINE

BBQ TIGER PRAWN W. RED NAHM JIM

CHICKEN & PEANUT SATAY SKEWERS

BA LA LOT OF WAGYU, BETEL LEAF & LEMONGRASS W. NAHM JIM JAEW

A LITTLE MORE

SPANNER CRAB SANDWICH, MAYO, COCONUT FLESH, CURRY SPICED COCONUT

TOFU & ASIAN MUSHROOM SAN CHOI BAO, ICEBERG LETTUCE

BOWLS

PENANG CURRY OF BEEF, CHILLI & PEANUTS, JASMINE RICE

CARAMELISED STICKY PORK, SOUR HERB SALAD & CHILL VINEGAR

STIR FRY PRAWN, EGG NOODLE, GARLIC CHIVE & HELLFIRE CHILLI OIL

SWEET

CHIN CHIN MAGNUM

CANAPÉS COCKTAIL MENU

SMALL BITES (SMALL)

KINGFISH CEVICHE RICE CUP

SMOKED TROUT ON PUFFED RICE, BEETROOT & BURNT CHILLI

CHICKEN & PEANUT SATAY SKEWERS

SPICED PUMPKIN TARTLET W. PUMPKIN SEED PRALINE

CORN FRITTERS, LETTUCE CUPS & CHILLI JAM

THAI BEEF SAUSAGE ROLLS W. SPICED TOMATO

SILKEN TOFU, TOM YUM JAM, CASSAVA CRACKER

MIANG OF TUNA, COCONUT & POMELO

PREMIUM SMALL BITES (SMALL) ADDITIONAL \$3PP

SYDNEY ROCK OYSTERS, SOY VINEGAR DRESSING

BBQ TIGER PRAWN W. RED NAHM JIM

BA LA LOT OF WAGYU, BETEL LEAF & LEMONGRASS W. NAHM JIM JAEW

STEAMED HERVEY BAY SCALLOP W. CURRIED CAULIFLOWER, SALMON CAVIAR

TARTARE OF SALMON W. SAMBAL OLEK

MIANG OF SPANNER CRAB, COCONUT & POMELO

* CREATE YOUR OWN *

OPTION STOOPP

6 SMALL + 2 MEDIUM + 2 LARGE + 1 SWEET



OPTION \$122 PP

7 SMALL + 2 MEDIUM + 3 LARGE + 1 SWEET

A LITTLE MORE (MEDIUM)

SHREDDED POACHED CHICKEN RICE PAPER ROLL W. NOUC CHAM

BBQ TIGER PRAWN RICE PAPER ROLL W. NOUC CHAM

YELLOW BEAN SPICED TOFU RICE PAPER ROLL W. PEANUT NOUC CHAM

SPANNER CRAB SANDWICH, MAYO, COCONUT FLESH, CURRY SPICED COCONUT

KINGFISH & PORK SAUSAGE BAHN MI, DEATH SAUCE MAYO, SLAW

SPICED CAULIFLOWER & SESAME TOAST W. SRIRACHA

TOFU & ASIAN MUSHROOM SAN CHOI BAO, ICEBERG LETTUCE

BUTTER CHICKEN PIE W. CUCUMBER RAITA

YELLOW CURRY PIE W. ROASTED SWEET POTATO

BOWLS (LARGE)

BANANA BLOSSOM SALAD, GRILLED PRAWNS

BARBEQUED CAULIFLOWER CURRY SPICED COCONUT CREAM, CURRY LEAF & CHILLI

SALT & PEPPER SILKEN TOFU, GAI LAN. PICKLED TURMERIC

CURRY (LARGE)

BUTTER CHICKEN CURRY, YOGHURT & GREEN CHILLI

RENDANG CURRY OF BEEF, CUMIN, CORIANDER & TOASTED COCONUT

MASSAMAN CURRY BRAISED BRISKET, KIPFLER POTATOES, PEANUTS & SHALLOTS

PENANG CURRY
ROAST & GRILLED EGGPLANT,
COCONUT CREAM, CHILLI & PEANUTS

STIR FRY, RICE & NOODLES (LARGE)

STIR FRY PRAWN
W. EGG NOODLE, GARLIC CHIVE
& HELLFIRE CHILLI OIL

CRAB FRIED RICE
W. TOM YUM SPICE & PINEAPPLE

RENDANG SPICED MUSHROOMS & TOASTED COCONUT

BBQ & ROTISSERIE

BBQ KING SALMON
W. COCONUT RED CURRY
& COCONUT RICE

BBQ LAMB, TURMERIC SPICED BUTTER BEANS, ASIAN CELERY SALAD

CARAMELISED STICKY PORK, SOUR HERB SALAD & CHILLI VINEGAR

SWEETS

CHIN CHIN MAGNUM

CHOCOLATE & COCONUT TRUFFLE

COCONUT SAGO W. DRAGON FRUIT & PUFFED RICE

PASSIONFRUIT CURD TART W. TOASTED MERINGUE

PALM SUGAR & BURNT CARAMEL ICE CREAM SUNDAE, SALTED HONEYCOMB & LIME SYRUP

