

CHIN CHIN CLUB

DIM SUM

- 1. SPICY OYSTER 3,5**
Citrus-chili dressing, pickled shallot (1 pc)
- 2. HA KAU 8**
Steamed prawn dumplings filled with bamboo shoot (3 pcs)
GL
- 3. SHUI MAI 8.5**
Steamed dumplings filled with pork, prawn, crab and yuzu (3 pcs)
GL
- 4. WAGYU BEEF SHUI MAI 8.5**
Steamed wagyu beef dumplings filled with carrot and fennel (3 pcs)
GL
- 5. EDAMAME 4.5**
Steamed soy beans with chili salt flakes
V
- 6. PRAWN TOAST 8.5**
Yellow curry, coriander, bamboo shoot and lime mayonnaise
GL • LA
- 7. DUCK SPRINGROLL 7.5**
Pickled mustard green, beansprout and vermicelli
GL
- 8. BAKKELJAUW BAO 8**
Pickled cucumber, red onion, madame-jeanette/picalilly mayonnaise (1 pc)
GL • LA
- 9. SPICY KOREAN CHICKEN WINGS 8**
Scallion, lime-honey glaze (5 pcs)
- 10. MUSHROOM DUMPLING 8**
Filled with truffle served in a Sichuan broth (4 pcs)
V

SIDE DISHES

- 11. ROASTED PUMPKIN 6.5**
Chinese black bean sauce, spring onion
V • GL
- 12. CHINESE GREENS 6.5**
Bimi, choy sum, pak choy, garlic-chili oil
GL
- 13. JASMINE RICE 4**
Furikake, puffed wild rice
GL • LA

COLD DISHES

- 14. BEEF TATAKI 9**
Sichuan dressing, sesame, tatsoy, beansprout
GL
- 15. FLOWERPOT 7**
Seasonal vegetables, black quinoa, smoked celeriac purée
V
- 16. WONTON TUNA TACO 7**
Salty fingers, hijiki, yuzu-sansho mayonnaise (1pc)
GL
- 17. CHIN CHIN SALAD 7**
Fried bait, radish, crispy noodle, Tom Ka Kai dressing, furikake
GL • LA
- 18. RAW MACKAREL 8**
Ponzu, sesame-chili oil, lotus root crisp, cucumber, yoghurt, horseradish
LA

WARM DISHES

- 19. ENTRECOTE 13.5**
Nuoc cham (Vietnamese dressing), Granny smith apple, cilantro
GL
- 20. CATCH OF THE DAY 11.5**
Chili-soybean bisque sauce, pumpkin crème, pangsit
GL
- 21. VEAL CHEEK 11.5**
Rendang, fennel, fried onion
GL
- 22. SWEETHEART CABBAGE 11.5**
Hazelnut, tomatoes, Asian aromatic butter, parsnip black garlic crème, parsley
V • LA

DESSERTS

- 23. TROPICAL PANNA COTTA 6**
Mango, passionfruit, dragonfruit, lemongrass foam
LA
- 24. CHOCOLATE DREAM 6**
Chocolate ganache, chocolate bar, forest fruit, red velvet crumble
V • GL • LA
- 25. FRIED BAO 6**
Salted caramel ice cream, burned pineapple, 5-spices crumble
V • GL • LA

Please notify us about special diets, allergies and preferences.

V = VEGETARIAN
V = VEGAN
GL = GLUTEN
LA = LACTOSE

請不要猶豫，特別提醒我們飲食，過敏和喜好

千千級

點心

1. 香辣牡蠣3.5
柑橘辣椒醬，醃蔥(1片)

2. 哈哈8
蝦餃子裡裝滿了大蝦和蝦
竹筍 (3個)

3. 水蓮8.5
餃子裡裝滿了豬肉，蝦，
螃蟹和柚子 (3個)

4. 和牛牛肉水稻8.5
和牛牛肉餃子充滿了
胡蘿蔔和茴香 (3個)

5. 毛豆4.5
蒸的大豆用辣椒鹽片

6. 蝦吐司8.5
黃咖哩，香菜，竹筍
和酸橙蛋黃醬

7. 鴨春捲7.5
醃芥菜，豆芽和粉絲

8. 幹/鹹魚寶8
醃黃瓜，紅洋蔥，
女士 - 桃皮絨/泡菜蛋黃醬 (1個)

9. 香辣韓國雞翅8
蔥，石灰蜂蜜釉 (5個)

10. 蘑菇餃子8
裝滿了松露
四川肉湯 (4個)

配菜

11. 烤南瓜6.5
中國黑豆調味汁，春天蔥

12. 中國綠6.5
美味，崔總，白菜，大蒜辣椒油

13. 茉莉香米4
灑，膨化的野生稻

冷盤

14. 牛肉拍松9
四川醬，芝麻，韃靼，
豆芽

15. 花盆7
時令蔬菜，黑色奎奴亞藜

16. 餛飩金槍魚炸玉米餅 (1台電腦)7
咸手指，羊栖菜，柚子，山椒
蛋黃醬

17. 下巴沙拉7
炒餅，蘿蔔，香脆麵條，
湯姆卡凱穿衣，灑

18. 生鯖魚8
橙子，芝麻辣椒油，蓮藕脆，
黃瓜，掛眼，辣根

溫暖的菜餚

19. 在海岸之間 13.5
醬 (越南醬)，
青木瓜，香菜

20. 第11.5天的捕獲
辣椒醬，南瓜
奶油，餛飩

21. 小牛肉麵類11.5
仁當，茴香，炸洋蔥

22. 甜心白菜4.5
榛子，西紅柿，亞洲芳香黃油，
歐洲防風草黑色大蒜奶油

甜品

23. 熱帶奶油布丁6
芒果，龍鳳，檸檬草泡沫

24. 巧克力夢6
巧克力 伽納徹，巧克力棒，
森林水果，紅色天鵝絨碎

25. 炸寶6
鹽漬焦糖冰淇淋，燒焦
菠蘿，5香料崩潰

請不要猶豫，特別提醒我們
飲食，過敏和喜好

素食
麩質
乳糖

Please notify us about special diets,
allergies and preferences.