



Welcome to Chin Chin, your Window to the East.

As you open this menu, you're embarking on a journey of flavours, cultures, and contemplation.

Each page is a portal to distant lands, inviting you to savour the essence of Asia's diverse cultures. From aromatic broths to sizzling wok creations, every bite opens a new view into Eastern traditions and flavors.

But look closer, and you'll find more than just dishes.

Scattered throughout are whispers of ancient wisdom in the form of Koan riddles - enigmatic questions that dive deep into Eastern philosophy, encouraging you to look beyond the surface.

As you ponder the choice between a steaming bowl of soup, let your mind also wander to deeper questions:

What is the taste of water?
Can you hear the flavour of spice?

These riddles, like our carefully crafted dishes, are not meant to be solved, but savoured. They invite you to explore the boundaries of thought, just as our chefs explore the boundaries of taste.

This curated collection of tastes and thoughts doesn't just feed your body - it nourishes your curiosity, offering a feast for both palate and mind. At Chin Chin, we invite you to gaze through our window and embark on a journey of sensory and spiritual discovery.

What is the sound of satisfaction?

● ▲ CHIN CHIN LEGACY 

Cheese Wontons | 700

Wonton sheet filled with cream cheese, green onion and celery

Malaysian Cottage Cheese | 750

Tender cottage cheese cubes tossed with tomato sauce and peanuts

Chin Chin Chilli Mushroom | 750

Wok-tossed crispy mushroom sautéed with dry ginger and red chilli

Paneer Satay Skewers | 750

Soft cottage cheese spiced with Asian curry powder

Dragon Chicken | 800

Chicken cubes sautéed with chilli garlic sauce

Drums of Heaven | 800

Chicken lolly pop sautéed with hot garlic sauce and young onions

Indonesian Chicken Satay | 800

Chicken supreme skewed marinated with Indonesian seasonings & char-grilled

Konjenaro Crispy Lamb | 950

Tender lamb loin sautéed in hoisin sauce

Sliced Wok Tossed Roasted Lamb | 950

Sliced lamb tossed with onion and bell pepper in sweet and spicy sauce

Chilli Garlic Prawn | 1000

Malabar Gulf prawn sautéed with hot chilli garlic sauce

Hong Kong Crispy Garlic Prawn | 1000

Hunan sauce marinated mild spiced crispy prawn

Chin Chin Chopsuey | 650 / 700 / 750 / 800

Choice of meat chicken, beef, shrimp and eggs, cooked quickly with bean sprouts, cabbage and celery

If you have any food allergy, kindly inform the Chef or the Restaurant Manager while ordering.
All prices are in Indian rupees. Government taxes as applicable. Convenience fees applicable (optional).

 CHIN CHIN Speciality

 Veg

 Non Veg

THE HAKKA JOURNEY ON A PLATE

Hakka dishes that narrate the migration of the Hakka people from China to various parts of the world — each recipe carrying stories of travel, tradition, and adaptation. Experience the Salt-Baked Chicken, marinated in house-made rice wine and sand ginger; the Yam Abacus Beads, a festive dish symbolizing prosperity; and Xinjiang Mutton and Twice Cooked Tofu with Leeks, inspired by the vibrant roadside of China's Xinjiang province.

● ▲ SOUP

Tomato soup with Zha Cai (Sichuan mustard tuber pickle) | 475

Veg - Add on tofu

Non Veg - Add on chicken & egg | 500

SMALL PLATES

▲ Typhoon Shelter Prawns | 1200

Hong Kong Boatmen style, with crispy garlic, Panko crumbs, fresh red chillies

▲ Chilli Wings | 850

Tangra-style fried wings tossed with a garlicky sweet-spicy-sour sauce

▲ Xinjiang Mutton | 1100

Marinated mutton slices tossed with chef's Sichuan pepper-cumin-chilli spice mix, garlic & coriander

▲ Crackling Roast Pork Belly | 1200

Chef's signature juicy roast pork with crispy skin, served with miso mash and Bengali kasundi

● Typhoon Shelter Corn Ribs | 750

Hong Kong Boatmen style, with Crispy garlic, Panko crumbs, fresh red chillies

● Hakka Yam Abacus Beads | 800

Garlic, bean sprouts, garlic chives. Topped with crispy shallots. Optional wood ear fungus & shiitake

MAINS

▲ Hakka Salt Baked Chicken | 975

Sand ginger & rice wine marinated chicken thighs wrapped in parchment paper and cooked in hot salt. Served with ginger scallion sauce & homemade chilli sauce

▲ Braised Fish | 1100

Sea bass fillet braised with chilli bean paste-chinkiang vinegar, finished with a pinch of Sichuan pepper

● Twice Cooked Tofu with Leeks | 900

Fermented Black Beans, Chilli Bean Paste

● Yu Xiang Eggplant | 800

Eggplant braised in chilli bean and chinkiang vinegar sauce

● Ma'La French beans | 800

French beans tossed with Zha Cai-Sichuan mustard tuber pickles, Sichuan peppercorn & dried red chillies

STAPLES

Hakka Moon Fan | 850

Rice cooked with shiitake & marinated chicken.

Hakka Yam Mian | 850

Garlic tossed noodles, topped braised tofu & shiitake, crispy garlic, Bok choy, chilli oil.

DESSERT

Fried Milk Custard | 650

Crumb fried vanilla flavoured custard

What is the
colour
of the wind?



SOUP

● VEGETARIAN

Yellow Pumpkin & Roasted Peanut | 450

Roasted yellow pumpkin cubes and a robust peanut soup

Thukpa Soup | 450

Tibetan-influenced broth and a rich mix of spinach, celery, spring onion, coriander, beans and soba noodles

▲ CHICKEN

Thousand-cut Silken Tofu in Chicken Broth | 475

A clear soup with thousand cut silken tofu, chicken and vegetables

Cantonese Cream Corn Soup | 475

Creamy carrot soup with pureed corn kernels

▲ SEAFOOD

Potik Siam Soup | 500

A rich seafood broth infused with kaffir lime leaves, hot basil and green peppercorn

SUSHI

● VEGETARIAN

Sesame Grilled Silken Tofu Roll | 775

Thin sesame crust tofu rolled in Japanese sushi rice and nori sheet

Crunchy Asparagus Roll | 775

Batter fried crispy asparagus rolled Japanese sushi rice

Edamame & Truffle Roll | 775

Wok-tossed crushed red chilli edamame with a drizzle of truffle oil roll

▲ CHICKEN

Chicken Katsu Sushi Roll | 875

A basil katsu chicken

Crispy Chicken Supreme with Avacado & Cream Cheese | 875

Tokyo style crispy chicken supreme roll with avocado and cream cheese

▲ SEAFOOD

Mild Spiced Soft-shell Crab Roll | 950

Batter-fried soft-shell crab with wasabi and Japanese mayo

Ebi Roll | 1000

Avocado, cucumber and fried prawn roll topped with teriyaki sauce, spicy mayo

SMALL PLATES

• SALAD

Banana Blossom | 575

Vietnamese-style banana flower salad with cilantro, grated carrot, topped with black and white sesame

Coconut Sprout Salad in Peanut Dressing | 575

Asian style salad with thin sliced coconut sprouts, red & green onion in peanut dressing

DIM SUM

• VEGETARIAN

Edamame Truffle Dim Sum | 675

Truffle oil steamed dumplings with garlic fumed edamame

Bok Choy Spring Onion & Crushed Roasted Peanut Dim Sum | 675

Crunchy fried bokchoy, green onions, crushed peanut steamed dumplings

▲ CHICKEN

Gyoza Chicken | 750

Steamed and pan fried dumplings filled with ground chicken and vegetables

Tokyo Chicken Shumai | 750

Tokyo style potato starch shumai with minced chicken, shiitake mushrooms and water chestnuts

Where does
time go when
it passes?



DIM SUM

▲ SEAFOOD

Prawn & Roasted Garlic | 775

Wheat starch crystal Dim sum with minced prawn, spring onions

TEMPURA

● VEGETARIAN

Golden Fried Sesame Garlic Broccoli | 600

Garlic and sesame-fumed broccoli deep-fried in homemade tempura batter

Nori Shell Water Chestnut & Lotus Stem Tacos | 600

Crispy fried green onion, water chestnut & lotus stem tempura filled in Nori Taco Shells

▲ CHICKEN

Nori Shell Chicken Tacos | 650

Deep-fried tender chicken tempura filled in nori taco shells

Japanese Fluffy Chicken Omelet | 650

Three egg omelette tempura

▲ SEAFOOD

Softshell Crab Tempura | 950

Double-coated soft-shell crab tempura

Panko Fried Paprika Prawns | 975

Arabian prawns dusted with paprika and crumb fried

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■ Veg

▲ Non Veg

● ▲ BAO

Raw Jackfruit Enoki Mushroom, Salted Bok Choy | 725

Bao stuffed with raw jackfruit, enoki mushroom, salted bok choy

Crispy Panko Mushroom with Pickled Red Cabbage &
Feta Cheese | 725

A soft bao filled with pickled mayo, crispy panko mushroom,
red cabbage & feta cheese

Southern Fried Chicken with Siracha Mayo
Roasted Garlic | 775

Bao stuffed with young southern fried chicken with roasted garlic siracha may

SINGLE BOWL MEAL

Miso Ramen with Soft Boiled Egg and Noodles | 900

Nasi Goreng | 950

An Indonesian rice dish with chicken satay, prawn crackers and fried egg

Korean Stone Pot Rice | 1000

A Korean speciality rice with vegetables and your choice of chicken / beef / shrimp

HIBACHI

● VEGETARIAN

Long Green Brinjal | 775

Slit long green brinjal with hibachi sauce

Mushroom Medley | 775

Assorted mushrooms grilled and served with light soya sauce

● **VEGETARIAN**

Cottage Cheese | 775

Tender soft paneer preparation served with hot garlic sauce

Hibachi Vegetable | 775

Chinese baby potatoes, asparagus, yellow cherry tomatoes and baby corn tossed on hibachi and served with light soya sauce

▲ **CHICKEN**

Yakitori Chicken Thigh | 850

Chicken thigh with Thai red chilli sauce

Galangal & Turmeric Chicken Breast | 850

Chicken strips tossed with fresh galangal and turmeric served with light soya sauce

▲ **MEAT**

Tenderloin | 900

Beef tenderloin with mild spiced dark soya sauce

Lamb Chops | 1200

New Zealand chops served with salad

▲ **SEAFOOD**

Jumbo Prawn | 1100

Hibachi seared jumbo prawns served with butter garlic sauce

**Grilled Assorted Seafood Platter
(Jumbo Prawn, Fish, Squid) | 2200**

Assortment of hibachi tossed jumbo prawn, squid and fish served with sriracha chilli sauce

Deep inside a forest
when a large tree falls
will it make noise even
if no one is around?



STARTERS

● VEGETARIAN

Sriracha Broccoli | 725

Spicy and savoury broccoli tossed in garlic and sriracha sauce

Wok Tossed Shiitake Mushroom, Asparagus & Chestnut | 725

Wok tossed shiitake mushroom, asparagus and chestnut
in rice wine sauce

Colocasia & Raw Papaya | 725

Tangy wok tossed colocasia and raw papaya
with galangal-flavoured sweet onions

▲ CHICKEN

Golden Fried Chicken | 775

Garlic and soya chilli marinade

Pandan Wrapped Chicken | 775

Succulent morsels of chicken wrapped in pandan leaves and fried

Green Chilli Mint Chicken | 775

Crispy chicken tossed in green chilli, celery and mint paste

Shaoshan Chicken | 775

Chicken marinated in Chinese rice wine, soy sauce, tossed
with chilli, ginger, garlic & shallots

Mongolian Chicken | 775

Stir-fired chicken with broccoli and capsicum

STARTERS

▲ MEAT

Keow Wahn Neau Beef Dry | 875

Tossed beef, turkey berry, long beans in Thai green paste and coconut milk

Bulgogi Tenderloin | 875

Beef tenderloin tossed in bird eye chilli paste and oyster sauce

▲ SEAFOOD

Malabar Gulf Prawn in Baby Shrimp Sauce | 1100

Prawns tossed with garlic, fresh capsicum, onion, roasted chilli paste and shrimp sauce

Red Snapper in Tamarind Sauce | 975

Fish marinated with aromatic spices, tossed with tamarind paste, garlic, ginger and chilli

Paper Wrapped Fish | 975

Juicy Indonesian style deep fried fish

Butter Garlic Lobster | Rs. 10 / gram

Fried lobster tossed with butter, green onion, bell pepper & garlic

MAIN COURSE

● VEGETARIAN

Green Almond Thai Yellow Curry | 850

Stir-fried green almond, sweet potato, baby potato and cherry tomato

Jeffa Paneer | 850

Stir-fried cottage cheese, spinach, red chilli and butter garlic sauce

Assorted Mushroom & Spinach In Chengdu Sauce | 850

Oyster mushroom, button mushroom, shiitake mushroom and spinach tossed in Chengdu sauce

Jackfruit in Burmese Curry | 850

Raw jackfruit, sweet potato, baby potato and cherry tomato cooked in Burmese style

Edamame Bamboo Shoot & Shiitake | 850

Edamame, bamboo shoot and shiitake mushroom tossed in roasted chilli paste

Wok-fried Lady Finger Baby Corn & Chestnut | 850

Wok-fried lady finger, baby corn, and water chestnut in oyster chilli garlic sauce with pumpkin seeds, almonds and sesame seeds

▲ NON VEGETARIAN

Adobo Chicken | 925

Simmered chicken marinated in soy sauce, onion, garlic, ginger and bay leaf

Massaman Chicken | 925

Malaysian style chicken cooked with spices, peanuts and potatoes

Tender Whole Fried Chicken | 925

Soft boiled and fried whole chicken with herbs & served with natural jus

Fish in Rad Prik Sauce | 950

Mahi Mahi fillet cooked with spicy basil sauce

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■ Veg

▲ Non Veg

If you understand,
things are just as they are.

If you do not understand,
things are just as they are.



MAIN COURSE

▲ NON VEGETARIAN

Lamb Rendang | 1000
Malaysian tender lamb preparation

Pong Kari | 1000
Prawn stir-fried in Thai curry with celery sauce

● ▲ SIDES

Steamed Basmati Rice | 550

Sticky Rice | 550

Pandan Coconut Rice | 600

XO Miso Fried Rice | 825
Long grain rice tossed with chicken sausage, prawn and egg with spicy XO sauce

Black Lamb Fried Rice | 825
Double-cooked black rice tossed with lamb and egg

Spicy Chin Chin Rice | 750 
Long grain rice tossed with marinated chicken & vegetables

Lotus Fried Rice | (V/C) 650 / 750
The lotus root and seeds are lightly sautéed with garlic, ginger, scallions and tossed with jasmine rice served in lotus leaf. choice of vegetable / chicken

Malacca Kalaki Fried Rice | 650
Asian flavour rice served with scrambled egg

French Fries with Peri Peri Sauce | 500

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 CHIN CHIN Speciality

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NOODLES

Yi Mein | 725

Chewy and spongy wheat flour and egg noodles

Phad Thai Noodle | 725

Stir-fried rice noodles, eggs, tofu, beansprouts, and a multitude of spices

Spicy Buckwheat Black Bean Noodles | 725

Jajangmyeon (black bean noodles)

Woon Sen | 725

Glass noodles made from mung bean flour

Char Kway Teow Beef | 825

Char means 'stir-fried' and kway teow refers to flat rice noodles with beef

Mee Goreng | 825

Yellow wheat noodles stir-fried with chopped shallots, onion, and garlic with soy sauce seasoning, egg, vegetables, chicken, meat or seafood

DESSERT

Kunafa Kista | 650

A Syrian fine edible crispy basket with ghee & white velvet custard cream, pistachio crush

Fresh Coconut Shoot Mango Cake | 650

Fresh coconut cake, tangy mango sauce with flambéed brandy

Fruit of Forest Classic Baked Cheese Cake | 650

A delight of fresh baked cheese cake

Pandan Coconut Jelly | 650

Delightful, stunning pandan-flavoured coconut jelly with dragon fruit

Homemade Ice Cream | 650

Ice Cream Cake | 650

A dark chocolate sponge filled with almond ice cream & vanilla bean covered with Van Houten chocolate truffle

Coconut Hazelnut Fudge | 650

Home-prepared special coconut milk hazelnut fudge

Red Ruby | 650

A classical chin chin special water chestnut & coconut milk ruby

Fried Ice Cream | 650