

# Chin's 陳記

Welcome to CHIN's – opened in 2003 we are a family owned, prominent Chinese Restaurant located in the heart of suburbia Leeming. Our purpose is to offer diners a memorable dining experience through quality of food and great service.

Owner / Executive Chef Chin – understands' the great importance of quality and consistency in cooking. It's with this, he uses only the finest ingredients and hand picks the freshest produce in order to deliver the highest quality dining experience possible.

Formerly the Executive Chef of Genting Palace at Burswood Resort Casino in Perth & Executive Chef of Genting Highlands Resort Casino in Malaysia.

With over 38 years of culinary / restaurant experience, Chef Chin knows what discerning diners seek. Be it our authentic flavours, great service and family friendly ambience, Chin's unrivalled popularity is a testament to all these.



Offering Traditional Malaysian Chinese Style Cuisines, Chin's Famous Peking Duck, Freshly

Cooked Seafood, BBQ Roast Meats, & Banqueting experiences.


Chin's Restaurant is the perfect place to celebrate, dine and enjoy a meal with family and friends.

\*Please note - dishes on this menu may contain substances which could have implications for individuals with food related health conditions, allergies or food intolerances.

本餐牌內的各款菜式，可能含有部份物料，以致令因有食物過敏症之人仕有不適反應，敬請留意。

# ENTREE

## 頭盤

- |    |  |  |                  |      |
|----|--|--|------------------|------|
| 1  | Spring Rolls (5 Pieces)<br>春卷  |  |                  | \$10 |
| 2  | Fried Dumplings (5 Pieces)<br>炸水餃  |  |                  | \$10 |
| 3  | Fried Chicken Wings (3 Pieces)<br>炸雞翅膀   |  |                  | \$12 |
| 4  | Squid Fritters<br>炸魷魚  |  |                  | \$14 |
| 5  | Beef Satay Sticks (5 Sticks)<br>沙爹牛串   |  |                  | \$14 |
| 6  | Chicken Satay Sticks (5 Sticks)<br>沙爹雞串  |  |                  | \$14 |
| 7  | Prawn Fritters (5 Pieces)<br>炸蝦球   |  |                  | \$14 |
| 8  | Prawn Toast (5 Pieces)<br>蝦多士  |  |                  | \$12 |
| 9  | Lo Bak (crispy meat rolls) (2 per serve)<br>滷肉                                     |  |                  | \$14 |
| 10 | Sang Chow Bow (4 Lettuce Leaves) (Chicken/Beef/Combination)<br>生菜包 (4片生菜) (雞,牛,什會) |  |                  | \$21 |
| 11 | Salt & Pepper Fried Whitebait with Cashew Nuts<br>椒鹽銀魚仔                            |  |                  | \$20 |
| 12 | Salt & Pepper Squid Legs<br>椒鹽魷魚須  | (Sm) \$13<br>小   | (Lg) \$25.9<br>大 |      |
| 13 | Black Pepper Soft Shell Crabs<br>黑椒軟殼蟹   |  |                  | \$24 |
| 14 | Salt & Pepper Soft Shell Crabs<br>椒鹽軟殼蟹  |  |                  | \$24 |



# SOUP

## 湯羹類

- |    |   |  |      |
|----|---|--|------|
| 15 | Chicken & Sweet Corn Soup<br>雞粒粟米羹                |   | \$8  |
| 16 | Crab Meat & Sweet Corn Soup<br>蟹肉粟米羹              |  | \$10 |
| 17 | West Lake Minced Beef Soup<br>西湖牛肉羹               |  | \$10 |
| 18 | Prawn Wonton Soup<br>餛飩湯                          |  | \$10 |
| 19 | Seafood Szechuan Hot & Sour Soup (Spicy)<br>四川酸辣湯 |  | \$10 |
| 20 | Seafood Beancurd Soup<br>海鮮豆腐羹                    |  | \$10 |
| 21 | Seafood Tom Yum Soup (Spicy)<br>海鮮東炎湯             |  | \$10 |
| 22 | Shredded Duck Meat Soup<br>鴨絲羹                    |  | \$10 |
| 23 | Salted Vegetables & Beancurd Soup<br>咸菜豆腐湯        |  | \$8  |



# SEAFOOD

## 游水海鮮

### W.A. SNOW CRAB

#### 蟹

Fresh W.A. Snow Crab, Singapore Chilli Sauce Style 星式辣椒汁	Market Price
Fresh W.A. Snow Crab, Black Pepper Sauce Style 黑椒	Market Price
Fresh W.A. Snow Crab, Ginger & Shallots Style, Bedded with Yee Mein Noodles 姜葱雪蟹伊面	Market Price
Fresh W.A. Snow Crab, Salt & Pepper Style 椒鹽	Market Price
Fresh W.A. Snow Crab, Golden Salted Egg Yolk Style 黃金	Market Price
Fresh W.A. Snow Crab, Steamed with Chinese Wine & Egg Sauce 花雕滑蛋蒸雪蟹	Market Price

### W.A. ROCK LOBSTER

#### 龍蝦

Fresh W.A. Rock Lobster, Singapore Chilli Sauce Style 星式辣椒汁	Market Price
Fresh W.A. Rock Lobster, Black Pepper Sauce Style 黑椒	Market Price
Fresh W.A. Rock Lobster, Ginger & Shallots Style, Bedded with Yee Mein Noodles 姜葱龍蝦伊面	Market Price
Fresh W.A. Rock Lobster, Salt & Pepper Style 椒鹽	Market Price
Fresh W.A. Rock Lobster, Golden Salted Egg Yolk Style 黃金	Market Price
Fresh W.A. Rock Lobster, Steamed with Chinese Wine & Egg Sauce 花雕滑蛋蒸龍蝦	Market Price
Fresh W.A. Rock Lobster, Sashimi Style (Whole) (Pre - Order) 龍蝦刺身	Market Price



# CHIN'S SPECIALTIES

## 廚師推薦

- |    |   |              |
|----|---|--------------|
| 24 | Stir-Fried Glutinous Rice<br>生炒糯米饭                                  | \$22         |
| 25 | Salt & Pepper Fried Pork Intestine<br>椒盐猪大肠                         | \$26         |
| 26 | Seafood Combination Singapore Chilli Sauce<br>星式海鮮                  | \$30         |
| 27 | Spicy Jellyfish served with Shredded Chicken<br>雞絲海蜇                | \$33         |
| 28 | Spicy Jellyfish served with Shredded Duck<br>鴨絲海蜇                   | \$38         |
| 29 | Spicy Jellyfish served with Crispy Roast Pork<br>燒肉海蜇               | \$38         |
| 30 | Spicy Jellyfish served with Salt & Pepper Fried Whitebait<br>銀魚仔海蜇  | \$38         |
| 31 | Steamed half shell Scallops w/ Ginger & Shallots - ½ doz<br>姜蔥蒸帶子   | \$34.8       |
| 32 | Steamed half shell Scallops w/ Glass Noodles - ½ doz<br>粉絲蒸帶子       | \$34.8       |
| 33 | Yam Basket served with Chicken & Dry Chilli Sauce (Hot)<br>宮保雞佛罈    | \$38         |
| 34 | Yam Basket served with Mixed Seafood & Cashew Nuts<br>海鮮佛罈          | \$45         |
| 35 | Vegetarian Delight (Pre-order)<br>羅漢齋(請預定)                          | \$42         |
| 36 | Crispy Almond Prawn Paste Chicken (Whole) (Pre-Order)<br>杏仁百花鸡(請預定) | \$80         |
| 37 | Chin's Eight Treasure Duck (Whole) (Pre-order)<br>八寶鴨(請預定)          | \$80         |
| 38 | Steamed Coral Trout with Soya Sauce (Whole)<br>清蒸星斑魚                | Market Price |
| 39 | Coral Trout Cooked Two Style (Steamed & Pan Fried)<br>骨香东星斑(两食)     | Market Price |



# CHIN'S FAMOUS PEKING DUCK

## 陳記馳名北京片皮鴨

### THREE COURSE MEAL

(Price is not charged per head) Best serves 2 to 4 people

\$78

三食

#### 1ST COURSE

第一道: 北京鴨

Succulent slices of crispy duck meat served on crepes with a garnish of spring onions and cucumbers, served together with Chin's Famous Peking Duck Sauce. (12 slices)

#### 2ND COURSE

第二道: 鴨骨咸菜豆腐湯

Not letting the duck bones go to waste, a clear duck soup is served, brewed with preserved salted vegetables, sliced tomatoes and diced soft white Chinese beancurds.

#### 3RD COURSE

第三道 (只可選一):

Now allow Chef Chin to prepare the final course to your selection. Please choose one of the following dishes:

**A) Sang Chow Bow.** (Diced Duck meat stir fried and served together with fresh lettuce leaves)

甲-生菜包

**B) Shredded Duck meat stir fried with bean sprouts and ginger.**

乙-鴨絲炒豆芽

**C) Shredded Duck meat stir fried with dry chilli sauce. (Hot)**

丙-鴨絲宮保(辣椒)

**D) Shredded Duck meat stir fried with rice noodles or egg noodles. (Wet or Dry Style)**

丁-鴨絲炒麵(干/濕)



# BBQ ROAST MEATS

## 燒味

40	Roast Duck* 陳記明爐燒鴨	Half \$28	Whole \$56
41	Roast Pipa Violin Duck (Pre Order) 琵琶鴨	Half \$28	Whole \$56
42	Crispy Roast Pork* 脆皮燒肉	(Sm) \$26	(Lg) \$48
43	BBQ Pork (Char Siew)* 蜜汁叉燒	(Sm) \$26	(Lg) \$48
44	Soya Sauce Chicken* 豉油雞	Half \$21	Whole \$42
45	Hainan Chicken 海南雞	Half \$21	Whole \$42
46	Roast Crispy Chicken 脆皮雞	Half \$24	Whole \$48
47	Roast Meat Combination* 燒味拼盤	(Sm) \$30	(Md) \$35 (Lg) \$42

# DUCK

## 鴨

48	Boneless Duck served with Plum Sauce 酥梅鴨	\$29
49	Boneless Duck served with Chilli & Vinegar Sauce 佛山鴨	\$29
50	Yam Duck (Boneless) 芋頭鴨	\$42
51	Slices of Crispy Duck Meat served with Crepes, Spring Onions & Cucumbers together with Chins Famous Peking Duck Sauce. (1/2 Duck De-Boned) 半隻無骨燒鴨加蛋皮	\$42
52	Slices of Crispy Duck Meat served with Crepes, Spring Onions & Cucumbers together with Chins Famous Peking Duck Sauce. (Whole Duck De-Boned) 一隻無骨燒鴨加蛋皮	\$78



# CHICKEN

## 雞肉

- |    |  |  |        |
|----|--|--|--------|
| 53 | Sizzling Chicken<br>鐵板雞球                                       |  | \$23.9 |
| 54 | Szechuan Chicken (Spicy)<br>四川醬炒雞球                             |    | \$23.9 |
| 55 | Satay Chicken<br>沙爹醬炒雞球  |  | \$23.9 |
| 56 | Curry Chicken<br>咖哩雞   |  | \$23.9 |
| 57 | Chicken with Cashew Nuts<br>腰果雞球                               |  | \$23.9 |
| 58 | Chicken with Garlic Sauce<br>蒜香雞球                              |  | \$23.9 |
| 59 | Chicken with Dry Chilli Sauce (Hot)<br>宮保雞                     |  | \$23.9 |
| 60 | Chicken with Black Bean Sauce<br>豉汁雞球                          |   | \$23.9 |
| 61 | Chicken with Mixed Vegetables<br>雞球炒雜菜                         |  | \$23.9 |
| 62 | Honey Chicken<br>蜜糖雞   |  | \$23.9 |
| 63 | Lemon Boneless Chicken<br>檸檬雞                                  |  | \$23.9 |
| 64 | Sweet & Sour Chicken<br>酸甜雞                                    |  | \$23.9 |
| 65 | Salt & Pepper Chicken<br>椒鹽雞                                   |  | \$23.9 |
| 66 | Malaysian Nonya Style Curry Chicken (Boneless)<br>馬來娘惹咖哩雞      |  | \$25   |
| 67 | Steamed Chicken with Shredded Ginger & Soya Sauce<br>姜蔥霸王雞     |  | \$25   |
| 68 | Roast Crispy Chicken served with Plum Sauce<br>酥梅雞             |  | \$26   |
| 69 | Roast Crispy Chicken served with Chilli & Vinegar Sauce<br>佛山雞 |  | \$26   |



# BEEF

## 牛肉

- |    |   |   |        |
|----|---|---|--------|
| 70 | Sizzling Mongolian Beef<br>蒙古醬炒牛肉                   |    | \$24.9 |
| 71 | Szechuan Beef (Spicy)<br>四川醬炒牛肉                     |   | \$24.9 |
| 72 | Satay Beef<br>沙爹牛肉                                  |   | \$24.9 |
| 73 | Curry Beef<br>咖哩牛肉                                  |   | \$24.9 |
| 74 | Beef with Cashew Nuts<br>腰果牛肉                       |   | \$24.9 |
| 75 | Beef with Garlic Sauce<br>蒜香牛肉                      |   | \$24.9 |
| 76 | Beef with Dry Chilli Sauce (Hot)<br>宮保牛肉            |   | \$24.9 |
| 77 | Beef with Black Bean Sauce<br>豉汁牛肉                  |  | \$24.9 |
| 78 | Beef with Mixed Vegetables<br>牛肉炒雜菜                 |   | \$24.9 |
| 79 | Beef with Ginger & Shallots<br>姜蔥牛肉                 |   | \$24.9 |
| 80 | Shanghai Crispy Beef<br>上海式脆牛肉                      |   | \$24.9 |
| 81 | Beef with Plum Sauce<br>酥梅牛肉                        |   | \$24.9 |
| 82 | Sizzling Chinese Style Fillet Steak Cutlets<br>中式牛柳 |   | \$28.9 |
| 83 | Sizzling Black Pepper Fillet Steak Cutlets<br>黑椒牛柳  |   | \$28.9 |
| 84 | Beef Rendang (Spicy)                                |  | \$25.9 |

# PORK

## 豬肉

- |    |  |        |
|----|--|--------|
| 85 | Sweet & Sour Pork<br>酸甜咕嚕肉                           | \$23.9 |
| 86 | Peking Spare Ribs<br>京都骨                             | \$25.9 |
| 87 | Pineapple Spare Ribs<br>排骨王                          | \$25.9 |
| 88 | Salt & Pepper Spare Ribs<br>椒鹽骨                      | \$25.9 |
| 89 | Honey & Black Pepper Spare Ribs<br>蜜椒骨               | \$25.9 |
| 90 | Spare Ribs with Plum Sauce<br>酥梅骨                    | \$25.9 |
| 91 | Crispy Roast Pork with Black Soya Sauce<br>豉油王炒燒肉    | \$28.9 |
| 92 | Stewed Sliced Pork with Preserved Vegetables<br>梅菜扣肉 | \$27.9 |
| 93 | Stewed Sliced Pork with Yam<br>芋頭扣肉                  | \$27.9 |



# LAMB

## 羊肉

- |     |  |  |        |
|-----|--|--|--------|
| 94  | Sizzling Mongolian Lamb<br>蒙古醬炒羊肉        |  | \$25.9 |
| 95  | Szechuan Lamb (Spicy)<br>四川醬炒羊肉          |  | \$25.9 |
| 96  | Satay Lamb<br>沙爹羊肉                       |  | \$25.9 |
| 97  | Curry Lamb<br>咖哩羊肉                       |  | \$25.9 |
| 98  | Lamb with Cashew Nuts<br>腰果羊肉            |  | \$25.9 |
| 99  | Lamb with Garlic Sauce<br>蒜香羊肉           |  | \$25.9 |
| 100 | Lamb with Dry Chilli Sauce (Hot)<br>宮保羊肉 |  | \$25.9 |
| 101 | Lamb with Black Bean Sauce<br>豉汁羊肉       |  | \$25.9 |
| 102 | Lamb with Mixed Vegetables<br>羊肉炒雜菜      |  | \$25.9 |

# CLAYPOT

## 瓦煲

- |     |  |  |      |
|-----|--|--|------|
| 103 | Curry Mixed Vegetables in Claypot<br>雜菜咖哩煲                             |  | \$20 |
| 104 | Mixed Vegetables with Fried Beancurd in Claypot<br>雜菜豆腐煲               |  | \$20 |
| 105 | Salted Fish & Diced Chicken with Egg Plant in Claypot<br>魚香茄子煲         |  | \$20 |
| 106 | Salted Fish & Diced Chicken w/ Japanese Beancurd in Claypot<br>咸魚雞粒豆腐煲 |  | \$22 |
| 107 | Beef Briskets in Claypot<br>牛腩煲  |  | \$26 |
| 108 | Combination Fried Beancurd in Claypot<br>什錦豆腐煲                         |  | \$26 |
| 109 | Seafood Combination with Fried Beancurd in Claypot<br>海鮮豆腐煲            |  | \$29 |

# SCALLOP

## 帶子

- |     |   |      |
|-----|---|------|
| 110 | Scallops with Ginger & Shallots<br>姜蔥帶子 | \$30 |
| 111 | Scallops with Black Bean Sauce<br>豉汁帶子  | \$30 |



# SQUID

## 魷魚

- |     |   |        |
|-----|---|--------|
| 112 | Salt & Pepper Squid<br>椒鹽魷魚               | \$25.9 |
| 113 | Squid with Sweet & Sour Sauce<br>酸甜魷魚     | \$25.9 |
| 114 | Satay Squid<br>沙爹魷魚                       | \$25.9 |
| 115 | Sambal Chilli Squid (Spicy)<br>參巴魷魚       | \$25.9 |
| 116 | Squid with Dry Chilli Sauce (Hot)<br>宮保魷魚 | \$25.9 |
| 117 | Squid with Black Bean Sauce<br>豉汁魷魚       | \$25.9 |
| 118 | Squid with Mixed Vegetables<br>魷魚炒雜菜      | \$25.9 |
| 119 | Salted Egg Yolk Squid<br>黃金魷魚             | \$30.9 |



# FISH

## 魚

- |     |   |   |        |
|-----|---|---|--------|
| 120 | Salt & Pepper Sliced Fish<br>椒鹽魚塊   |   | \$25.9 |
| 121 | Sliced Fish with Sweet & Sour Sauce<br>酸甜魚塊                               |   | \$25.9 |
| 122 | Sliced Fish with Ginger and Shallots<br>姜蔥魚塊                              |   | \$25.9 |
| 123 | Sliced Fish with Mixed Vegetables<br>雜菜炒魚塊                                |   | \$25.9 |
| 124 | Sliced Fish with Belachan Sauce (Spicy)<br>馬來棧魚塊                          |   | \$27.9 |
| 125 | Steamed Patagonian Toothfish in Black Bean Sauce<br>豉汁蒸銀雪魚                |   | \$38   |
| 126 | Steamed Patagonian Toothfish in Soya Sauce<br>清蒸銀雪魚                       |   | \$38   |
| 127 | Steamed Patagonian Toothfish Chin's Style (Ginger Paste Sauce)<br>清蒸姜茸銀鱈魚 |   | \$38   |
| 128 | Salt & Pepper Fried Patagonian Toothfish<br>椒鹽銀雪魚                         |  | \$38   |
| 129 | Fried Patagonian Toothfish in Soya Sauce<br>煎風銀雪魚                         |   | \$38   |
| 130 | Fried Patagonian Toothfish Singapore Chilli Sauce (Spicy)<br>星式銀雪魚        |   | \$38   |
| 131 | Fried Patagonian Toothfish with Belachan Sauce (Spicy)<br>馬來棧銀雪魚          |   | \$39   |



# PRAWN


## 蝦

- |     |  |        |
|-----|--|--------|
| 132 | Sizzling King Prawns<br>鐵板蝦球                                   | \$27.9 |
| 133 | Szechuan King Prawns (Spicy)<br>四川汁炒蝦球                         | \$27.9 |
| 134 | Satay King Prawns<br>沙爹蝦球                                      | \$27.9 |
| 135 | Curry King Prawns<br>咖喱蝦球                                      | \$27.9 |
| 136 | King Prawns with Cashew Nuts<br>腰果蝦球                           | \$27.9 |
| 137 | King Prawns with Garlic Sauce<br>蒜香蝦球                          | \$27.9 |
| 138 | King Prawns with Dry Chilli Sauce (Hot)<br>宮保蝦球                | \$27.9 |
| 139 | King Prawns with Black Bean Sauce<br>豉汁蝦球                      | \$27.9 |
| 140 | King Prawns with Mixed Vegetables<br>蝦球炒雜菜                     | \$27.9 |
| 141 | Honey King Prawns<br>蜜糖蝦球                                      | \$27.9 |
| 142 | Salt & Pepper King Prawns<br>椒鹽蝦球                              | \$27.9 |
| 143 | King Prawns with Sweet & Sour Sauce<br>酸甜蝦球                    | \$27.9 |
| 144 | King Prawns Singapore Chilli Sauce (Spicy)<br>星式蝦球             | \$27.9 |
| 145 | King Prawns in Chin's Special Sauce (Spicy)<br>干煎蝦球            | \$27.9 |
| 146 | Salt & Pepper King Prawns with Shell<br>椒鹽蝦碌                   | \$32.9 |
| 147 | King Prawns in Chin's Special Sauce with Shell (Spicy)<br>干煎蝦碌 | \$32.9 |
| 148 | Salted Egg Yolk King Prawns<br>黃金蝦球                            | \$32.9 |
| 149 | Salted Egg Yolk King Prawns with Shell<br>黃金蝦碌                 | \$35.9 |




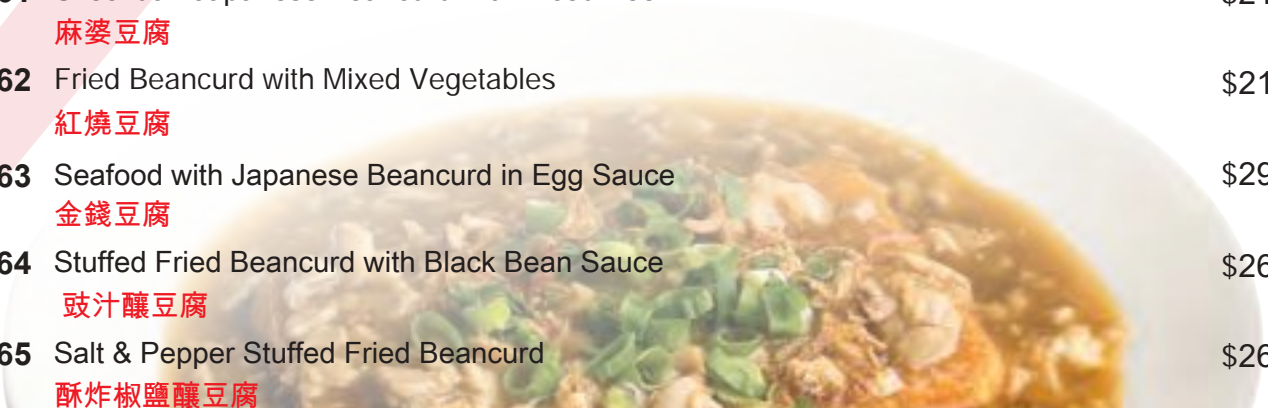
# OMELETTE

## 雞蛋

- |     |                               |   |        |
|-----|-------------------------------|---|--------|
| 150 | Plain Omelette<br>芙蓉蛋         |  | \$19   |
| 151 | Vegetarian Omelette<br>齋芙蓉蛋   |   | \$19   |
| 152 | Shrimp Omelette<br>蝦仁芙蓉蛋      |   | \$21   |
| 153 | Chicken Omelette<br>雞粒芙蓉蛋     |   | \$21   |
| 154 | BBQ Pork Omelette<br>叉燒芙蓉蛋    |   | \$21   |
| 155 | Combination Omelette<br>雜燴芙蓉蛋 |   | \$21   |
| 156 | King Prawn Omelette<br>大蝦芙蓉蛋  |   | \$27.9 |

# BEANCURD

## 豆腐

- |     |   |  |      |
|-----|---|--|------|
| 157 | Chin's Home Style Beancurd<br>家鄉豆腐                        |  | \$23 |
| 158 | Steamed White Beancurd with Soya Sauce<br>豉油王蒸白豆腐         |  | \$19 |
| 159 | Sizzling Japanese Beancurd with Diced Chicken<br>鐵板雞粒玉子豆腐 |  | \$21 |
| 160 | Vegetarian Sizzling Japanese Beancurd<br>鐵板齋玉子豆腐          |  | \$21 |
| 161 | Szechuan Japanese Beancurd with Diced Beef<br>麻婆豆腐        |  | \$21 |
| 162 | Fried Beancurd with Mixed Vegetables<br>紅燒豆腐              |  | \$21 |
| 163 | Seafood with Japanese Beancurd in Egg Sauce<br>金錢豆腐       |  | \$29 |
| 164 | Stuffed Fried Beancurd with Black Bean Sauce<br>豉汁釀豆腐     |  | \$26 |
| 165 | Salt & Pepper Stuffed Fried Beancurd<br>酥炸椒鹽釀豆腐           |  | \$26 |

# SEASONAL VEGETABLES

## 菜



- |     |   |      |
|-----|---|------|
| 166 | Choy Sum with Oyster or Garlic Sauce<br>蒜香或蠔油炒菜心                                | \$17 |
| 167 | Baby Pak Choy with Oyster or Garlic Sauce<br>蒜香或蠔油炒小白菜                          | \$17 |
| 168 | Spinach with Oyster or Garlic Sauce<br>蒜香或蠔油炒菠菜                                 | \$17 |
| 169 | Spinach with Foo Yu or Belachan Sauce (Spicy)<br>腐乳或馬來棧炒菠菜                      | \$19 |
| 170 | Three Eggs with Spinach<br>三蛋菠菜   | \$19 |
| 171 | Kai Lan with Oyster or Garlic Sauce<br>蒜香或蠔油炒芥蘭                                 | \$17 |
| 172 | Kai Lan with Salted Fish<br>咸魚炒芥蘭   | \$19 |
| 173 | Mixed Vegetables with Oyster or Garlic Sauce<br>蒜香或蠔油炒雜菜                        | \$17 |
| 174 | Mixed Vegetables with Belachan Sauce (Spicy)<br>馬來棧炒雜菜                          | \$19 |
| 175 | Mixed Vegetables with Satay Sauce<br>沙爹炒雜菜                                      | \$19 |
| 176 | Bean Sprout with Salted Fish<br>咸魚炒豆芽   | \$18 |
| 177 | String Beans with Minced Pork<br>四季豆炒肉碎   | \$20 |
| 178 | String Beans with Belachan<br>馬來棧四季豆  | \$20 |
| 179 | Salted Egg Yolk Eggplant<br>黃金茄子  | \$22 |
| 180 | Deep Fried Eggplant in Belachan Sauce (Spicy)<br>馬來棧 茄子                         | \$22 |
| 181 | Kang Kong with Oyster or Garlic Sauce (On availability)<br>蒜香或蠔油炒空心菜            | \$20 |
| 182 | Kang Kong with Foo Yu or Belachan Sauce (Spicy) (On availability)<br>腐乳或馬來棧炒空心菜 | \$20 |





# RICE DISHES

## 飯

- |   |   |        |
|---|---|--------|
| <b>183</b> Roast Duck with Steamed Rice<br>燒鴨飯            |   | \$17   |
| <b>184</b> Crispy Roast Pork with Steamed Rice<br>燒肉飯     |   | \$16.5 |
| <b>185</b> BBQ Pork with Steamed Rice<br>叉燒飯              |   | \$16.5 |
| <b>186</b> Soya Sauce Chicken with Steamed Rice<br>豉油雞飯   |   | \$15.5 |
| <b>187</b> Hainan Chicken Rice<br>海南雞飯                    |   | \$15.5 |
| <b>188</b> Roast Crispy Chicken with Steamed Rice<br>脆皮雞飯 |   | \$15.5 |
| <b>189</b> Beef Brisket with Steamed Rice<br>牛腩飯          |   | \$16.5 |
| <b>190</b> Two Roast Combination with Steamed Rice<br>雙拼飯 |   | \$19   |
| <b>191</b> Steamed Rice (per/bowl)<br>白飯                  |  | \$3.5  |

# FRIED RICE DISHES

## 炒飯




- |   |                |                |                |                 |
|---|----------------|----------------|----------------|-----------------|
| <b>192</b> Special Fried Rice<br>什錦炒飯     | (Sm) \$13<br>小 | (Md) \$16<br>中 | (Lg) \$19<br>大 | (XL) \$22<br>特大 |
| <b>193</b> Vegetarian Fried Rice<br>齋炒飯   | (Sm) \$13<br>小 | (Md) \$16<br>中 | (Lg) \$19<br>大 | (XL) \$22<br>特大 |
| <b>194</b> Chicken Fried Rice<br>雞炒飯      | (Sm) \$13<br>小 | (Md) \$16<br>中 | (Lg) \$19<br>大 | (XL) \$22<br>特大 |
| <b>195</b> Beef Fried Rice<br>牛肉炒飯        | (Sm) \$13<br>小 | (Md) \$16<br>中 | (Lg) \$19<br>大 | (XL) \$22<br>特大 |
| <b>196</b> Salted Fish Fried Rice<br>咸魚炒飯 | (Sm) \$15<br>小 | (Md) \$18<br>中 | (Lg) \$22<br>大 | (XL) \$24<br>特大 |



# STIR-FRIED NOODLES

(All stir-fried noodles are soft noodles unless stated crispy or cooked wet style)

## 炒麵

- |            |  |  |        |
|------------|--|--|--------|
| <b>197</b> | Fried Hokkien Mee (Saucy)<br>福建麵                                   |  | \$19   |
| <b>198</b> | Singapore Fried Vermicelli (Dry Style)<br>星州米粉                     |    | \$19   |
| <b>199</b> | Penang Fried Kway Teow (Dry Style)<br>炒粿條                          |  | \$19   |
| <b>200</b> | Beef Fried Kway Teow (Dry Style)<br>牛肉炒粿條                          |  | \$19   |
| <b>201</b> | Beef Hor Fun (Egg Sauce - Wet Style)<br>牛肉滑蛋河粉                     |  | \$19   |
| <b>202</b> | Beef Hor Fun with Black Bean Sauce (Wet Style)<br>牛肉豉汁河粉           |  | \$19   |
| <b>203</b> | Combination Fried Thin Egg Noodles (Wet or Dry Style)<br>什錦炒金蛋麵    |  | \$19   |
| <b>204</b> | Combination Fried Thin Rice Noodles (Wet or Dry Style)<br>什錦炒米粉    |  | \$19   |
| <b>205</b> | Combination Fried Thick Yellow Egg Noodles (Dry Style)<br>什錦炒黃麵    |  | \$19   |
| <b>206</b> | Mee Goreng (Dry Style - Spicy)<br>印度炒麵                             |  | \$19   |
| <b>207</b> | Shanghai Noodles (Soft/ Wet Style - Spicy)<br>上海麵                  |  | \$19   |
| <b>208</b> | Combination Udon Noodles Black Pepper Style (Dry Style)<br>什錦黑椒烏冬麵 |  | \$19   |
| <b>209</b> | Udon Noodles Penang Style (Dry Style)<br>檳城式烏冬麵                    |  | \$19   |
| <b>210</b> | Udon Noodles Hokkein Style (Dry Style)<br>福建式烏冬麵                   |  | \$19   |
| <b>211</b> | Combination Chow Mein (Crispy Noodles)<br>什錦炒脆麵                    |  | \$19.5 |
| <b>212</b> | Chicken Chow Mein (Crispy Noodles)<br>雞炒脆麵                         |  | \$19.5 |
| <b>213</b> | Beef Chow Mein (Crispy Noodles)<br>牛炒脆麵                            |  | \$19.5 |
| <b>214</b> | Combination Yee Mein (Birthday Noodles) (Soft/ Wet Style)<br>什錦伊麵  |  | \$19.5 |

- |            |   |         |
|------------|---|---------|
| <b>215</b> | Seafood Fried Thin Egg Noodles (Wet or Dry Style)<br>海鮮炒金蛋麵   | \$22    |
| <b>216</b> | Seafood Fried Thin Rice Noodles (Wet or Dry Style)<br>海鮮炒米粉   | \$22    |
| <b>217</b> | Seafood Fried Thick Yellow Egg Noodles (Dry Style)<br>海鮮炒黃麵   | \$22    |
| <b>218</b> | Seafood Fried Kway Teow (Dry Style)<br>海鮮炒粿條                  | \$22    |
| <b>219</b> | Seafood Hor Fun (Egg Sauce - Wet Style)<br>海鮮滑蛋河粉             | \$22    |
| <b>220</b> | Seafood Yee Mein (Birthday Noodles) (Soft/ Wet Style)<br>海鮮伊麵 | \$23.90 |

## BOILED NOODLES

### 湯麵

- |            |  |  |         |
|------------|--|--|---------|
| <b>221</b> | Roast Duck Noodle (Dry or Soup)<br>燒鴨麵(干撈或湯)             |   | \$17    |
| <b>222</b> | Crispy Roast Pork Noodle (Dry or Soup)<br>燒肉麵(干撈或湯)      |  | \$16.5  |
| <b>223</b> | BBQ Pork Noodle (Dry or Soup)<br>叉燒麵(干撈或湯)               |  | \$16.5  |
| <b>224</b> | BBQ Pork Noodle with Wonton (Dry or Soup)<br>叉燒餛飩麵(干撈或湯) |  | \$20    |
| <b>225</b> | Soya Sauce Chicken Noodle (Dry or Soup)<br>豉油雞麵 (干撈或湯)   |  | \$15.5  |
| <b>226</b> | Prawn Wonton Noodle (Dry or Soup)<br>餛飩麵(干撈或湯)           | \$15.5   |         |
| <b>227</b> | Beef Brisket Noodle (Dry or Soup)<br>牛腩麵(干撈或湯)           | \$16.5   |         |
| <b>228</b> | Combination Noodle Soup<br>什錦湯麵                          |  | \$15    |
| <b>229</b> | Udon Noodle Soup Chin's Style<br>烏冬湯麵                    |  | \$15    |
| <b>230</b> | Vegetarian Curry Laksa<br>齋喇沙                            |  | \$15    |
| <b>231</b> | Curry Laksa<br>咖哩喇沙                                      |  | \$15    |
| <b>232</b> | Seafood Curry Laksa<br>海鮮喇沙                              |  | \$19.50 |

# CHIN'S BANQUET MENU

## BANQUET A (MINIMUM OF 4 PEOPLE REQUIRED)

**\$39.00 PER/HEAD**

- 1 Four Season Entrée Platter (Spring Rolls | Squid Fritters | Fried Dumplings | Prawn Toasts)
- 2 Boneless Duck served with Plum Sauce
- 3 Sizzling Garlic King Prawns
- 4 Shanghai Crispy Beef
- 5 Szechuan Lamb (Spicy)
- 6 Mixed Vegetables in Oyster or Garlic Sauce
- 7 Special Fried Rice
- 8 Dessert of Your Choice  
Banana Fritter with Ice Cream | Pineapple Fritter with Ice cream,  
Lychee with Ice Cream | Longan with Ice Cream

## BANQUET B (MINIMUM OF 4 PEOPLE REQUIRED)

**\$45.00 PER/HEAD**

- 1 Four Season Entrée Platter (Spring Rolls | Squid Fritters | Fried Dumplings | Prawn Toasts)
- 2 Boneless Duck served with Plum Sauce
- 3 Shanghai Crispy Beef
- 4 Sliced Fish with Ginger & Shallots
- 5 Sizzling Mongolian Lamb
- 6 Salt & Pepper King Prawns (Without Shells)
- 7 Mixed Vegetables in Garlic or Oyster Sauce
- 8 Special Fried Rice
- 9 Dessert of Your Choice  
Banana Fritter with Ice Cream | Pineapple Fritter with Ice cream, Lychee with Ice Cream | Longan  
with Ice Cream