

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)
春卷 |  | | \$12 |
| 2 | Fried Dumplings (5 Pieces)
炸水餃 | | | \$12 |
| 3 | Fried Chicken Wings (3 Pieces)
炸雞翅膀 | | | \$16 |
| 4 | Squid Fritters
炸魷魚 | | | \$16 |
| 5 | Beef Satay Sticks (5 Sticks)
沙爹牛串 |  | | \$16 |
| 6 | Chicken Satay Sticks (5 Sticks)
沙爹雞串 | | | \$16 |
| 7 | Prawn Fritters (5 Pieces)
炸蝦球 | | | \$16 |
| 8 | Prawn Toast (5 Pieces)
蝦多士 | | | \$16 |
| 9 | Lo Bak (crispy meat rolls) (2 per serve)
滷肉 | | | \$16 |
| 10 | Sang Chow Bow (4 Lettuce Leaves) (Chicken/Beef/Combination)
生菜包 (4片生菜) (雞,牛,什會) | | | \$24 |
| 11 | Salt & Pepper Fried Whitebait with Cashew Nuts
椒鹽銀魚仔 | | | \$23 |
| 12 | Salt & Pepper Squid Legs
椒鹽魷魚須 | (Sm) \$16
小 | (Lg) \$28
大 | |
| 13 | Black Pepper Soft Shell Crabs
黑椒軟殼蟹 | | | \$25 |
| 14 | Salt & Pepper Soft Shell Crabs
椒鹽軟殼蟹 | | | \$25 |



SOUP

湯羹類

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|----|---|--|------|
| 15 | Chicken & Sweet Corn Soup
雞粒粟米羹 |  | \$10 |
| 16 | Crab Meat & Sweet Corn Soup
蟹肉粟米羹 | | \$11 |
| 17 | West Lake Minced Beef Soup
西湖牛肉羹 | | \$11 |
| 18 | Prawn Wonton Soup
餛飩湯 | | \$11 |
| 19 | Seafood Szechuan Hot & Sour Soup (Spicy)
四川酸辣湯 |  | \$11 |
| 20 | Seafood Beancurd Soup
海鮮豆腐羹 | | \$11 |
| 21 | Seafood Tom Yum Soup (Spicy)
海鮮東炎湯 | | \$11 |
| 22 | Shredded Duck Meat Soup
鴨絲羹 | | \$11 |
| 23 | Salted Vegetables & Beancurd Soup
咸菜豆腐湯 | | \$10 |



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

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|----|--|--------------|
| 24 | Stir-Fried Glutinous Rice
生炒糯米飯 | \$24 |
| 25 | Seafood Combination Singapore Chilli Sauce
星式海鮮 | \$32 |
| 26 | Spicy Jellyfish served with Shredded Chicken
雞絲海蜇 | \$38 |
| 27 | Spicy Jellyfish served with Shredded Duck
鴨絲海蜇 | \$40 |
| 28 | Spicy Jellyfish served with Crispy Roast Pork
燒肉海蜇 | \$40 |
| 29 | Spicy Jellyfish served with Salt & Pepper Fried Whitebait
銀魚仔海蜇 | \$40 |
| 30 | Steamed half shell Scallops w/ Ginger & Shallots (Minimum 4) (<i>Shark Bay</i>)
姜蔥蒸帶子 | \$30 |
| 31 | Steamed half shell Scallops w/ Glass Noodles (Minimum 4) (<i>Shark Bay</i>)
粉絲蒸帶子 | \$30 |
| 32 | Yam Basket served with Chicken & Dry Chilli Sauce (Spicy)
宮保雞佛罈 | \$43 |
| 33 | Yam Basket served with Mixed Seafood & Cashew Nuts
海鮮佛罈 | \$48 |
| 34 | Vegetarian Delight (Pre-order)
羅漢齋(請預定) | \$45 |
| 35 | Crispy Almond Prawn Paste Chicken (Whole) (Pre-order)
杏仁百花鸡(請預定) | \$80 |
| 36 | Chin's Eight Treasure Duck (Whole) (Pre-order)
八寶鴨(請預定) | \$90 |
| 37 | Steamed Coral Trout with Soya Sauce (Whole)
清蒸星斑魚 | Market Price |
| 38 | Coral Trout Cooked Two Style (Steamed & Pan Fried) (Pre-order)
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

\$98

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 (Spicy)

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

39	Roast Duck* 陳記明爐燒鴨	Half \$28	Whole \$56
40	Roast Pipa Violin Duck (Pre Order) 琵琶鴨	Half \$28	Whole \$56
41	Crispy Roast Pork* 脆皮燒肉	(Sm) \$26	(Lg) \$50
42	BBQ Pork (Char Siew)* 蜜汁叉燒	(Sm) \$26	(Lg) \$50
43	Soya Sauce Chicken* 豉油雞	Half \$21	Whole \$42
44	Hainan Chicken 海南雞	Half \$21	Whole \$42
45	Roast Crispy Chicken 脆皮雞	Half \$25	Whole \$50
46	Roast Meat Combination* 燒味拼盤	(Sm) \$32	(Lg) \$45

DUCK

鴨

47	Boneless Duck served with Plum Sauce 酥梅鴨	\$29
48	Boneless Duck served with Chilli & Vinegar Sauce 佛山鴨	\$29
49	Yam Duck (Boneless) 芋頭鴨	\$45
50	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	\$45
51	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	\$80



CHICKEN

雞肉

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|----|--|---|------|
| 52 | Sizzling Chicken
鐵板雞球 | | \$26 |
| 53 | Szechuan Chicken (Spicy)
四川醬炒雞球 |  | \$26 |
| 54 | Satay Chicken
沙爹醬炒雞球 | | \$26 |
| 55 | Curry Chicken
咖哩雞 | | \$26 |
| 56 | Chicken with Cashew Nuts
腰果雞球 | | \$26 |
| 57 | Chicken with Garlic Sauce
蒜香雞球 | | \$26 |
| 58 | Chicken with Dry Chilli Sauce (Spicy)
宮保雞 |  | \$26 |
| 59 | Chicken with Black Bean Sauce
豉汁雞球 | | \$26 |
| 60 | Chicken with Mixed Vegetables
雞球炒雜菜 | | \$26 |
| 61 | Honey Chicken
蜜糖雞 | | \$26 |
| 62 | Lemon Boneless Chicken
檸檬雞 | | \$26 |
| 63 | Sweet & Sour Chicken
酸甜雞 | | \$26 |
| 64 | Salt & Pepper Chicken
椒鹽雞 | | \$26 |
| 65 | Malaysian Nonya Style Curry Chicken (Boneless)
馬來娘惹咖哩雞 | | \$27 |
| 66 | Steamed Chicken with Shredded Ginger & Soya Sauce
姜蔥霸王雞 | \$27 | |
| 67 | Roast Crispy Chicken served with Plum Sauce
酥梅雞 | \$28 | |
| 68 | Roast Crispy Chicken served with Chilli & Vinegar Sauce
佛山雞 | \$28 | |

BEEF

牛肉

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|----|---|---|------|
| 69 | Sizzling Mongolian Beef
蒙古醬炒牛肉 |  | \$27 |
| 70 | Szechuan Beef (Spicy)
四川醬炒牛肉 | | \$27 |
| 71 | Satay Beef
沙爹牛肉 | | \$27 |
| 72 | Curry Beef
咖喱牛肉 | | \$27 |
| 73 | Beef with Cashew Nuts
腰果牛肉 | | \$27 |
| 74 | Beef with Garlic Sauce
蒜香牛肉 | | \$27 |
| 75 | Beef with Dry Chilli Sauce (Spicy)
宮保牛肉 | | \$27 |
| 76 | Beef with Black Bean Sauce
豉汁牛肉 |  | \$27 |
| 77 | Beef with Mixed Vegetables
牛肉炒雜菜 | | \$27 |
| 78 | Beef with Ginger & Shallots
姜蔥牛肉 | | \$27 |
| 79 | Shanghai Crispy Beef
上海式脆牛肉 | | \$27 |
| 80 | Crispy Beef in Plum Sauce
梅子醬脆皮牛肉 | | \$27 |
| 81 | Beef Rendang (Spicy)
仁當牛肉 | | \$28 |
| 82 | Sizzling Chinese Style Fillet Steak Cutlets
中式牛柳 | | \$31 |
| 83 | Sizzling Black Pepper Fillet Steak Cutlets
黑椒牛柳 |  | \$31 |

PORK

豬肉

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|----|--|------|
| 84 | Sweet & Sour Pork
酸甜咕嚕肉 | \$27 |
| 85 | Peking Spare Ribs
京都骨 | \$27 |
| 86 | Pineapple Spare Ribs
排骨王 | \$27 |
| 87 | Salt & Pepper Spare Ribs
椒鹽骨 | \$27 |
| 88 | Honey & Black Pepper Spare Ribs
蜜椒骨 | \$27 |
| 89 | Spare Ribs with Plum Sauce
酥梅骨 | \$27 |
| 90 | Crispy Roast Pork with Black Soya Sauce
豉油王炒燒肉 | \$31 |
| 91 | Stewed Sliced Pork with Preserved Vegetables
梅菜扣肉 | \$31 |
| 92 | Stewed Sliced Pork with Yam
芋頭扣肉 | \$31 |



LAMB

羊肉

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|-----|--|------|
| 93 | Sizzling Mongolian Lamb
蒙古醬炒羊肉 | \$29 |
| 94 | Szechuan Lamb (Spicy)
四川醬炒羊肉 | \$29 |
| 95 | Satay Lamb
沙爹羊肉 | \$29 |
| 96 | Curry Lamb
咖哩羊肉 | \$29 |
| 97 | Lamb with Cashew Nuts
腰果羊肉 | \$29 |
| 98 | Lamb with Garlic Sauce
蒜香羊肉 | \$29 |
| 99 | Lamb with Dry Chilli Sauce (Hot)
宮保羊肉 | \$29 |
| 100 | Lamb with Black Bean Sauce
豉汁羊肉 | \$29 |
| 101 | Lamb with Mixed Vegetables
羊肉炒雜菜 | \$29 |



CLAYPOT

瓦煲

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|-----|--|------|
| 102 | Curry Mixed Vegetables in Claypot
雜菜咖哩煲 | \$24 |
| 103 | Mixed Vegetables with Fried Beancurd in Claypot
雜菜豆腐煲 | \$24 |
| 104 | Salted Fish & Diced Chicken with Egg Plant in Claypot
魚香茄子煲 | \$24 |
| 105 | Salted Fish & Diced Chicken w/ Japanese Beancurd in Claypot
咸魚雞粒豆腐煲 | \$24 |
| 106 | Beef Briskets in Claypot
牛腩煲 | \$29 |
| 107 | Combination Fried Beancurd in Claypot
什錦豆腐煲 | \$27 |
| 108 | Seafood Combination with Fried Beancurd in Claypot
海鮮豆腐煲 | \$32 |



CHOW MEIN (Western Style)

西式炒面

(substituting your noodle with soft noodle incurs extra charge of \$2)

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|-----|--|------|
| 109 | King Prawn Chow Mein (Crispy Noodles) | \$29 |
| 110 | Seafood Chow Mein (Crispy Noodles) | \$29 |
| 111 | Combination Chow Mein (Crispy Noodles) | \$26 |
| 112 | Chicken Chow Mein (Crispy Noodles) | \$26 |
| 113 | Beef Chow Mein (Crispy Noodles) | \$26 |

SQUID

魷魚

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|-----|---|------|
| 114 | Salt & Pepper Squid
椒鹽魷魚 | \$28 |
| 115 | Squid with Sweet & Sour Sauce
酸甜魷魚 | \$28 |
| 116 | Satay Squid
沙爹魷魚 | \$28 |
| 117 | Sambal Chilli Squid (Spicy)
參巴魷魚 | \$28 |
| 118 | Squid with Dry Chilli Sauce (Spicy)
宮保魷魚 | \$28 |
| 119 | Squid with Black Bean Sauce
豉汁魷魚 | \$28 |
| 120 | Squid with Mixed Vegetables
魷魚炒雜菜 | \$28 |
| 121 | Salted Egg Yolk Squid
黃金魷魚 | \$32 |



FISH

魚

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|-----|--|--|------|
| 122 | Salt & Pepper Sliced Fish
椒鹽魚塊 |  | \$28 |
| 123 | Sliced Fish with Sweet & Sour Sauce
酸甜魚塊 | | \$28 |
| 124 | Sliced Fish with Ginger and Shallots
姜蔥魚塊 | | \$28 |
| 125 | Sliced Fish with Mixed Vegetables
雜菜炒魚塊 |  | \$28 |
| 126 | Sliced Fish with Belachan Sauce (Spicy)
馬來棧魚塊 | | \$29 |
| 127 | Steamed Patagonian Toothfish in Black Bean Sauce (<i>on availability</i>)
豉汁蒸銀雪魚 | | \$46 |
| 128 | Steamed Patagonian Toothfish in Soya Sauce (<i>on availability</i>)
清蒸銀雪魚 | | \$46 |
| 129 | Steamed Patagonian Toothfish Chin's Style (Ginger Paste Sauce) (<i>on availability</i>)
清蒸姜茸銀鱈魚 | | \$46 |
| 130 | Salt & Pepper Fried Patagonian Toothfish (<i>on availability</i>)
椒鹽銀雪魚 | | \$46 |
| 131 | Fried Patagonian Toothfish in Soya Sauce (<i>on availability</i>)
煎風銀雪魚 | | \$46 |
| 132 | Fried Patagonian Toothfish Singapore Chilli Sauce (Spicy) (<i>on availability</i>)
星式銀雪魚 | | \$46 |
| 133 | Fried Patagonian Toothfish with Belachan Sauce (Spicy) (<i>on availability</i>)
馬來棧銀雪魚 | | \$46 |



PRAWN


蝦

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|-----|---|------|
| 134 | Sizzling King Prawns
鐵板蝦球 | \$31 |
| 135 | Szechuan King Prawns (Spicy)
四川汁炒蝦球 | \$31 |
| 136 | Satay King Prawns
沙爹蝦球 | \$31 |
| 137 | Curry King Prawns
咖喱蝦球 | \$31 |
| 138 | King Prawns with Cashew Nuts
腰果蝦球 | \$31 |
| 139 | King Prawns in Garlic Sauce
蒜香蝦球 | \$31 |
| 140 | King Prawns with Dry Chilli Sauce (Spicy)
宮保蝦球 | \$31 |
| 141 | King Prawns with Black Bean Sauce
豉汁蝦球 | \$31 |
| 142 | King Prawns with Mixed Vegetables
蝦球炒雜菜 | \$31 |
| 143 | Honey King Prawns
蜜糖蝦球 | \$31 |
| 144 | Salt & Pepper King Prawns
椒鹽蝦球 | \$31 |
| 145 | King Prawns with Sweet & Sour Sauce
酸甜蝦球 | \$31 |
| 146 | King Prawns Singapore Chilli Sauce (Spicy)
星式蝦球 | \$31 |
| 147 | King Prawns in Chin's Special Sauce (Spicy)
干煎蝦球 | \$31 |
| 148 | Salted Egg Yolk King Prawns
黃金蝦球 | \$35 |
| 149 | Salted Egg Yolk King Prawns <u>with Shell</u>
黃金蝦碌 | \$40 |
| 150 | Salt & Pepper King Prawns <u>with Shell</u>
椒鹽蝦碌 | \$40 |
| 151 | King Prawns in Chin's Special Sauce <u>with Shell</u> (Spicy)
干煎蝦碌 | \$40 |



OMELETTE

雞蛋

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|-----|-------------------------------|---|------|
| 152 | Plain Omelette
芙蓉蛋 |  | \$22 |
| 153 | Vegetarian Omelette
齋芙蓉蛋 | | \$22 |
| 154 | Shrimp Omelette
蝦仁芙蓉蛋 | | \$24 |
| 155 | Chicken Omelette
雞粒芙蓉蛋 | | \$24 |
| 156 | BBQ Omelette
叉燒芙蓉蛋 | | \$24 |
| 157 | Combination Omelette
雜燴芙蓉蛋 | | \$24 |
| 158 | King Prawn Omelette
大蝦芙蓉蛋 | | \$30 |

BEANCURD

豆腐

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|-----|---|--|------|
| 159 | Chin's Home Style Beancurd
家鄉豆腐 |  | \$24 |
| 160 | Steamed White Beancurd with Soya Sauce
豉油王蒸白豆腐 | | \$21 |
| 161 | Sizzling Japanese Beancurd with Diced Chicken
鐵板雞粒玉子豆腐 |  | \$23 |
| 162 | Vegetarian Sizzling Japanese Beancurd
鐵板齋玉子豆腐 | | \$23 |
| 163 | Szechuan Japanese Beancurd with Diced Beef
麻婆豆腐 | | \$23 |
| 164 | Fried Beancurd with Mixed Vegetables
紅燒豆腐 | | \$23 |
| 165 | Seafood with Japanese Beancurd in Egg Sauce
金錢豆腐 | | \$30 |
| 166 | Stuffed Fried Beancurd with Black Bean Sauce
豉汁釀豆腐 | | \$30 |
| 167 | Salt & Pepper Stuffed Fried Beancurd
酥炸椒鹽釀豆腐 | | \$30 |

SEASONAL VEGETABLES

菜

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|-----|--|------|
| 168 | Choy Sum with Oyster or Garlic Sauce
蒜香或蠔油炒菜心 | \$19 |
| 169 | Baby Pak Choy with Oyster or Garlic Sauce
蒜香或蠔油炒小白菜 | \$19 |
| 170 | Spinach with Oyster or Garlic Sauce
蒜香或蠔油炒菠菜 | \$19 |
| 171 | Spinach with Foo Yu or Belachan Sauce (Spicy)
腐乳或馬來棧炒菠菜 | \$19 |
| 172 | Three Eggs with Spinach
三蛋菠菜 | \$23 |
| 173 | Kai Lan with Oyster or Garlic Sauce
蒜香或蠔油炒芥蘭 | \$19 |
| 174 | Kai Lan with Salted Fish
咸魚炒芥蘭 | \$19 |
| 175 | Mixed Vegetables with Oyster or Garlic Sauce
蒜香或蠔油炒雜菜 | \$19 |
| 176 | Mixed Vegetables with Belachan Sauce (Spicy)
馬來棧炒雜菜 | \$19 |
| 177 | Mixed Vegetables with Satay Sauce
沙爹炒雜菜 | \$19 |
| 178 | Bean Sprout with Salted Fish
咸魚炒豆芽 | \$19 |
| 179 | String Beans with Minced Pork
四季豆炒肉碎 | \$21 |
| 180 | String Beans with Belachan
馬來棧四季豆 | \$21 |
| 181 | Salted Egg Yolk Eggplant
黃金茄子 | \$23 |
| 182 | Deep Fried Eggplant in Belachan Sauce (Spicy)
馬來棧 茄子 | \$23 |
| 183 | Kang Kong with Oyster or Garlic Sauce (<i>On availability</i>)
蒜香或蠔油炒空心菜 | \$21 |
| 184 | Kang Kong with Foo Yu or Belachan Sauce (Spicy) (<i>On availability</i>)
腐乳或馬來棧炒空心菜 | \$21 |



RICE DISHES

飯

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|---|--|-------|
| 185 Roast Duck with Steamed Rice
燒鴨飯 |  | \$20 |
| 186 Crispy Roast Pork with Steamed Rice
燒肉飯 | | \$19 |
| 187 BBQ Pork with Steamed Rice
叉燒飯 | | \$19 |
| 188 Soya Sauce Chicken with Steamed Rice
豉油雞飯 | | \$19 |
| 189 Hainan Chicken Rice
海南雞飯 | | \$19 |
| 190 Roast Crispy Chicken with Steamed Rice
脆皮雞飯 | | \$19 |
| 191 Beef Brisket with Steamed Rice
牛腩飯 |  | \$19 |
| 192 Two Roast Combination with Steamed Rice
雙拼飯 | | \$21 |
| 193 Steamed Rice (per/bowl)
白飯 | | \$3.5 |

FRIED RICE DISHES

炒飯



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|---|----------------|----------------|----------------|-----------------|
| 194 Special Fried Rice
什錦炒飯 | (Sm) \$14
小 | (Md) \$17
中 | (Lg) \$20
大 | (XL) \$24
特大 |
| 195 Vegetarian Fried Rice
齋炒飯 | (Sm) \$14
小 | (Md) \$17
中 | (Lg) \$20
大 | (XL) \$24
特大 |
| 196 Chicken Fried Rice
雞炒飯 | (Sm) \$14
小 | (Md) \$17
中 | (Lg) \$20
大 | (XL) \$24
特大 |
| 197 Beef Fried Rice
牛肉炒飯 | (Sm) \$14
小 | (Md) \$17
中 | (Lg) \$20
大 | (XL) \$24
特大 |
| 198 Salted Fish Fried Rice
咸魚炒飯 | (Sm) \$16
小 | (Md) \$18
中 | (Lg) \$22
大 | (XL) \$26
特大 |



STIR-FRIED NOODLES

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

炒麵

- | | | | |
|------------|--|--|------|
| 199 | Fried Hokkien Mee (Saucy)
福建麵 | | \$20 |
| 200 | Singapore Fried Vermicelli (Dry Style)
星州米粉 |  | \$20 |
| 201 | Penang Fried Kway Teow (Dry Style)
炒粿條 | | \$20 |
| 202 | Beef Fried Kway Teow (Dry Style)
牛肉炒粿條 | | \$20 |
| 203 | Beef Hor Fun (Egg Sauce - Wet Style)
牛肉滑蛋河粉 | | \$20 |
| 204 | Beef Hor Fun with Black Bean Sauce (Wet Style)
牛肉豉汁河粉 | | \$20 |
| 205 | Combination Fried Thin Egg Noodles (Wet or Dry Style)
什錦炒金蛋麵 |  | \$20 |
| 206 | Combination Fried Thin Rice Noodles (Wet or Dry Style)
什錦炒米粉 | | \$20 |
| 207 | Combination Fried Thick Yellow Egg Noodles (Dry Style)
什錦炒黃麵 | | \$20 |
| 208 | Mee Goreng (Dry Style - Spicy)
印度炒麵 | | \$20 |
| 209 | Shanghai Noodles (Soft/ Wet Style - Spicy)
上海麵 | | \$20 |
| 210 | Combination Udon Noodles Black Pepper Style (Dry Style)
什錦黑椒烏冬麵 | | \$20 |
| 211 | Udon Noodles Penang Style (Dry Style)
檳城式烏冬麵 | | \$20 |
| 212 | Udon Noodles Hokkein Style (Dry Style)
福建式烏冬麵 | | \$20 |
| 213 | Combination Yee Mein (Birthday Noodles) (Soft/ Wet Style)
什錦伊麵 | | \$22 |



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|------------|--|------|
| 214 | Seafood Fried Thin Egg Noodles (<u>Wet</u> or <u>Dry</u> Style)
海鮮炒金蛋麵 | \$23 |
| 215 | Seafood Fried Thin Rice Noodles (<u>Wet</u> or <u>Dry</u> Style)
海鮮炒米粉 | \$23 |
| 216 | Seafood Fried Thick Yellow Egg Noodles (Dry Style)
海鮮炒黃麵 | \$23 |
| 217 | Seafood Fried Kway Teow (Dry Style)
海鮮炒粿條 | \$23 |
| 218 | Seafood Hor Fun (Egg Sauce - Wet Style)
海鮮滑蛋河粉 | \$23 |
| 219 | Seafood Yee Mein (Birthday Noodles) (Soft/ Wet Style)
海鮮伊麵 | \$24 |

BOILED NOODLES

湯麵

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|------------|--|--|--------|
| 220 | Roast Duck Noodle (<u>Dry</u> or <u>Soup</u>)
燒鴨麵(干撈或湯) |  | \$20 |
| 221 | Crispy Roast Pork Noodle (<u>Dry</u> or <u>Soup</u>)
燒肉麵(干撈或湯) | | \$20 |
| 222 | BBQ Pork Noodle (<u>Dry</u> or <u>Soup</u>)
叉燒麵(干撈或湯) | | \$20 |
| 223 | BBQ Pork Noodle with Wonton (<u>Dry</u> or <u>Soup</u>)
叉燒餛飩麵(干撈或湯) | | \$22 |
| 224 | Soya Sauce Chicken Noodle (<u>Dry</u> or <u>Soup</u>)
豉油雞麵 (干撈或湯) | \$19 | |
| 225 | Prawn Wonton Noodle (<u>Dry</u> or <u>Soup</u>)
餛飩麵(干撈或湯) | \$19 | |
| 226 | Beef Brisket Noodle (<u>Dry</u> or <u>Soup</u>)
牛腩麵(干撈或湯) | \$19 | |
| 227 | Combination Noodle Soup
什錦湯麵 |  | \$19 |
| 228 | Udon Noodle Soup Chin's Style
烏冬湯麵 | | \$19 |
| 229 | Vegetarian Curry Laksa
齋喇沙 | | \$19 |
| 230 | Curry Laksa
咖哩喇沙 | | \$19 |
| 231 | Seafood Curry Laksa
海鮮喇沙 | | \$22.5 |

CHIN'S BANQUET MENU

BANQUET A (MINIMUM OF 4 PEOPLE REQUIRED)

\$42 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)

\$48 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 | Fried Ice Cream | Lychee with Ice Cream | Longan with Ice Cream