

CHEF'S SPECIALS



LAMB SHANK MASSAMAN CURRY



SOFT SHELL CRAB BLACK PEPPER (I)



LAMB LOIN CHOPS CHILLI & BASIL



CHONG CO PORK RIBS

S1 LAMB SHANK MASSAMAN CURRY (GF) \$30

Slow cooked lamb shank in Massaman curry with coconut milk, onion, potato, and cashew nuts



S2 LAMB LOIN CHOPS CHILLI & BASIL \$34

Grilled lamb loin chops with chilli & basil sauce and vegetables



S3 ROASTED DUCK & LYCHEE in RED CURRY \$28

Roasted duck in creamy red curry with lychee, pineapple chunks, and cherry tomatoes



S4 WAGYU BEEF PANANG SAUCE \$30

Grilled Wagyu beef topped with thickened panang curry served on a bed of mixed vegetables

S5 SOFT SHELL CRAB BLACK PEPPER (I) \$29

Crispy soft shell crab cooked with black pepper sauce, served on a bed of mixed vegetables

S6 SOFT SHELL CRAB MAKARM (I) \$29

Crispy soft shell crab and mixed vegetables topped with tamarind sauce, and crispy onion

S7 CHONG CO PORK RIBS \$29

Grilled marinated pork spare ribs in homemade sauce

S8 PRAWNS MAKARM (I) (GF) \$29

Stir fried prawns with tamarind sauce and vegetables topped with crispy onion



S9 PRAWNS CHILLI JAM & BASIL (I) (GF) \$29

Stir fried prawns with mild chilli jam sauce, vegetables and basil leaves



= Mild
= Medium
= Hot

(V) = Vegetarian
(VE) = Vegan
(GF) = Gluten Free

GF OPTION = Gluten free on request

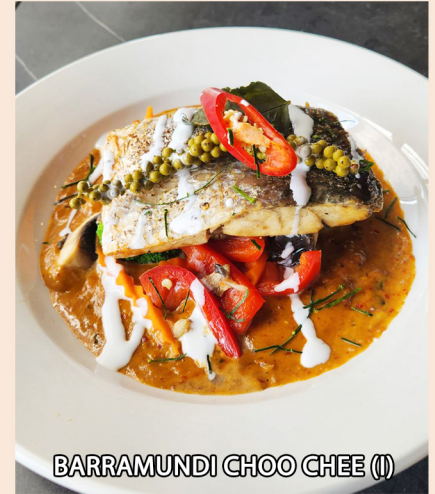
(I) = Imported seafood from oversea

Some dishes could be made mild, medium or hot on request. For any special requirements please inform

VE OPTION = Vegan on request

CHONG CO FISH LOVERS

- S10 BARRAMUNDI CHOO CHEE (I) \$29**
Pan fried skin on barramundi fillet on a bed of vegetables topped with thickened hot & spicy curry, and Thai herbs
- S11 BARRAMUNDI MAKARM (I) (GF) \$29**
Pan fried skin on barramundi fillet on a bed of vegetables topped with tamarind sauce, and crispy onion
- S12 CRISPY BARRAMUNDI HERBAL SAUCE (I) \$29**
Deep fried sliced barramundi fillets topped with herbal sauce, kaffir lime leaves and cahew nuts



BARRAMUNDI CHOO CHEE (I)

Whole Fish (I) \$43



WHOLE BARRAMUNDI FISH with CHILLI & BASIL SAUCE (I)

Choose your choice:

CHILLI & BASIL

Always favourite, base on oyster sauce, garlic, chilli and basil leaves

CASHEW NUT SAUCE

Popular cashew nut sauce matching with crispy whole fish

SOY & GINGER SAUCE

Base on oyster sauce stir fry with soy and ginger sauce

THAI SPICY DRESSING

Taste of Thai, savoury and spicy dressing, seasoned with ground roasted rice, mints, shallots and red onion

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SET MENU

SET A (Minimum 4 pp)

\$44/pp

APPETISERS

SPRING ROLLS THAI FISH CAKES (I) 
CURRY PUFFS SATAY CHICKEN SKEWERS

MAINS

CHILLI JAM & BASIL with MIXED SEAFOOD (I) 
ASIAN GREEN VEGETABLES with TOFU
GREEN CURRY with CHICKEN 
BBQ CHICKEN
JASMINE RICE

SET B (Minimum 4 pp)

\$49/pp

APPETISERS

PRAWN ROLLS (I) TANGY LEMON SQUID (I)
CURRY PUFFS SATAY CHICKEN SKEWERS

MAINS

HERBAL CRISPY BARRAMUNDI (I)
LARB GAI (Thai chicken salad) 
CHILLI & BASIL with CRISPY PORK BELLY 
BEEF MASSAMAN CURRY
JASMINE RICE



SATAY CHICKEN SKEWERS



CURRY PUFFS



PRAWN ROLLS



TANGY LEMON SQUID



CHILLI JAM MIXED SEAFOOD



ASIAN GREEN TOFU



CHICKEN GREEN CURRY



BBQ CHICKEN



BEEF MASSAMAN CURRY



HERBAL CRISPY BARRAMUNDI



CRISPY PORK CHILLI & BASIL



LARB GAI



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= Hot

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