

CHEF'S SPECIALS



LAMB SHANK MASSAMAN CURRY



SOFT SHELL CRAB BLACK PEPPER



LAMB LOIN CHOPS CHILLI & BASIL



CHONG CO PORK RIBS

- S1 Lamb Shank MASSAMAN CURRY (GF) \$29.5**
Slow cooked lamb shank in Massaman curry with coconut milk, onion, potato, and cashew nuts
- S2 Lamb Loin Chops CHILLI & BASIL)) \$33.0**
Grilled lamb loin chops with chilli & basil sauce and vegetables
- S3 Roasted Duck RED CURRY)) \$27.5**
Roasted duck in creamy red curry with lychee, pineapple chunks, and cherry tomatoes
- S4 Wagyu Beef PANANG SAUCE)) \$29.5**
Grilled Wagyu beef topped with thickened panang curry served on a bed of mixed vegetables
- S5 Crispy Soft Shell Crab BLACK PEPPER \$28.5**
Crispy soft shell crab cooked with black pepper sauce, served on a bed of mixed vegetables
- S6 Crispy Soft Shell Crab MAKARM \$28.5**
Crispy soft shell crab and mixed vegetables topped with tamarind sauce, and crispy onion
- S7 Chong Co PORK RIBS \$28.5**
Grilled marinated pork spare ribs in homemade sauce
- S8 Prawns MAKARM (GF) \$28.5**
Stir fried prawns with tamarind sauce, vegetables topped with crispy onion
- S9 Prawns CHILLI JAM & BASIL (GF))) \$28.5**
Stir fried prawns with mild chilli jam sauce, vegetables and basil leaves



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

GF OPTION = Gluten free on request

VE OPTION = Vegan on request

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

CHONG CO FISH LOVERS

- S10 Barramundi CHOO CHEE**  **\$28**
Pan fried skin on barramundi fillet on a bed of vegetables topped with thicked hot & spicy curry, and Thai herbs
- S11 Barramundi MAKARM** (GF) **\$28**
Pan fried skin on barramundi fillet on a bed of vegetables topped with tamarind sauce, and crispy onion
- S12 Crispy Barramundi HERBAL SAUCE** **\$28**
Deep fried sliced barramundi fillets with herbal sauce, topped with lemongrass, kaffir lime leaves and finger roots



Whole Fish \$42



Crispy whole barramundi fish with your favourite flavour

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)

\$42/pp

APPETISERS

SPRING ROLLS THAI FISH CAKES 
 CURRY PUFFS SATAY CHICKEN SKEWERS

MAINS

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



SET B (Minimum 4 pp)

\$47/pp

APPETISERS

PRAWN ROLLS TANGY LEMON SQUID
 CURRY PUFFS SATAY CHICKEN SKEWERS

MAINS

HERBAL CRISPY BARRAMUNDI
 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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