

DESSERTS

Vanilla Cheesecake 5.90
Deliciously creamy cheesecake made with Madagascar vanilla bean, served with toasted marshmallow and fruit coulis

Banana Fritters 5.90
Sweet banana coated in a light tempura batter, fried and served with a toffee sauce, coconut ice cream and toasted sesame seeds

Chocolate Marquise 5.90
A rich, velvet chocolate dessert for the serious chocoholic, served with vanilla ice cream and mixed berries

Chocolate Fondant 6.90
The ultimate decadent dessert, a rich chocolate sponge filled with a melting middle, served warm with vanilla ice cream.

Tropical Fruit Platter 4.90
A selection of fresh fruit served with kiwi compote and sprinkled with desiccated coconut

Citrus Pavlova 5.90
A refreshing citrus cream served on a crisp meringue nest, with a kiwi and papaya compote.

Chefs Selection of Sorbet/Ice cream 4.90

Camellia Tea

All flavours 3.00
Earl grey orange
Cherry blossom
White rose & raspberry
Aching muscles
Japan Sencha
Chino Latino blend
Taylors Tea 2.70

COFFEES

Café Latte 2.80
Cappuccino 2.80
Americano 2.70
Flat White 2.70
Espresso 2.10
Double Espresso 2.60
Hot Chocolate 2.70

Add a shot of flavour 0.50
Hazelnut, Caramel, Vanilla or Gingerbread
Liqueur Coffee with 6.20
Baileys
Jameson's
Amaretto
Martell vs

AFTER DINNER COCKTAILS

Espresso Martini 7.50
Absolut Vodka, Kahula,
Espresso

Hazelnut Alexander 7.50
Martell VS, Frangelico, Cream

Strawberries & Cream 7.50
Strawberry Liquor, Hendricks, Cream

After Eight 7.50
Mint Liquor, Chocolate Liquor, Cream

SMALL DISHES

Edamame Rock salt (v) (gf)	3.50
Crispy Duck Cucumber, chilli, spring onion and hoisin sauce	12.50
Teriyaki Beef (s) Asian Slaw, Chilli dressing	7.50
Chicken or Beef Salad Mint, chilli, Spring onion, cucumber, red onion	7.00 /9.00
Calamari (gf) Tamarind dressing, tomato, pickled red onion, mint	7.00
White Miso Soup Tofu, spring onion, wakame	3.50
Crispy Soft Shell Crab Creamy curry, pink peppercorns	6.50
Inside Out Chicken Wings (gf) (s) Chilli Garlic Sauce (6 pieces)	7.00
Tuna and Watermelon Ceviche (gf)	6.50
Prawn Tempura Ponzu sauce (2 pieces)	5.50
Vegetable Tempura (v) Tempura sauce	3.50

DIM SUM

Sesame Prawn Roll (s) Chilli Garlic Sauce	6.00
Chicken Sui Mai Shitake mushrooms, teriyaki sauce (2 pieces)	5.00
King Prawn and Crayfish Gyoza (4 Pieces)	5.50
Mushroom Gyoza (v) (4 Pieces)	5.00

TAQUITOS

Mixed Fish Red onion, jalapeño, avocado	10.00
Beef Red onion, jalapeño, avocado, aji panca	10.00

SUSHI

Crispy Duck Roll Cucumber, wasabi peas (4 pieces)	4.50
Prawn Tempura Roll (4 pieces)	5.50
Tenkasu Roll Tuna, salmon, seabass, avocado (4 pieces)	5.00
Spicy Tuna Roll (s) (4 pieces)	5.50
Vegetarian Maki Roll (v) Chef's selection (4 pieces)	4.00
California Maki Roll (4 pieces) Soft shell crab, avocado, cucumber, tobika	5.50
Salmon Nigiri (2 pieces)	3.00
Seabass Nigiri (2 pieces)	3.00
Tuna Nigiri (2 pieces)	3.50
Sashimi Salmon, tuna, seabass (6 pieces) (12 Pieces)	8.00 15.00

TWIST OF CHINOS

Chino Latino Burger 6oz burger topped with crispy pancetta and brie, served in a brioche bun with Asian slaw and cassava chips	14.50
Chino Latino Pizza Crispy duck, red onion and hoisin bbq sauce	12.90
Tempura Battered Cod Mushy peas, tartare sauce, Fries & Lemon	11.90

MAIN COURSES

Slow Cooked Beef Short Rib Pickled vegetables, teriyaki sauce	20.00
8oz Sirloin on Hot Rocks Soy, garlic, ginger	20.00
Beef Fillet Sweet potato puree, tenderstem broccoli, creamed wasabi sauce	20.00
8oz Rump Steak (gf) Fries, grilled tomato, flat cap mushroom	16.00
Braised Pork Belly (gf) Palm sugar, lime, Malaysian potatoes, fine beans	15.00
Pork Ribs Black bean oyster sauce, sesame seeds, coriander	15.00
Duck Breast Aji Amarillo miso marinade, marjoram, lime, pomegranate	18.00
Peruvian Marinated Baby Chicken (gf) Sweet potato puree, chargrilled vegetables	17.00
Miso Mustard Corn Fed Chicken Crispy cassava	14.00
Thai Chicken Red Curry (gf) (s) Crispy vegetables	13.00
Black Cod Spicy miso, tenderstem broccoli	25.00
Salmon Teriyaki Steamed bok choy	14.00
Sea Bass Asparagus, black bean sauce	14.00
Quinoa with Sautéed Vegetables (v) (gf) Asparagus, baby corn, sweet potato, courgette	12.00
Thai Yellow Curry (gf) Crispy vegetables (v)	10.00
Phad Thai Noodles (gf) (n) Egg noodles, peanuts, beansprouts, mixed vegetables Add chicken, prawns or tofu	8.00 3.00
Chino Special Fried Rice (s) Prawns, chicken, pork belly, chilli, garlic	12.00

BENTO

Chicken Bento Malaysian chicken, Jasmine rice, Mixed Salad, Chicken Sui mai	15.00
Chino Latino Bento Teriyaki salmon, sautéed vegetables, jasmine rice, Sesame prawn rolls	15.00
Sushi Bento Miso soup, Salmon nigiri, crispy duck rolls, Spicy tuna rolls, seabass nigiri	17.00
Vegetarian Bento (v) Mushroom gyoza, Thai yellow curry, Jasmine Rice, crispy vegetables.	15.00

Available during lunch times and before 7pm on an evening service.

SIDES

Tenderstem Broccoli (v)	4.00
Mixed Leaf Salad (v) balsamic miso	3.50
Steamed Bok Choi (v) Sweet soy, sesame	3.50
Malaysian Potatoes and Fine beans (v)	4.00
Cassava Chips (v)	4.00
Jasmine Rice (v) (gf)	2.50
Egg Fried Rice (v)	5.00

SAUCES

Aji Panca	2.50
Chilli Garlic	2.50
Hoisin BBQ	2.50
Peppercorn	2.50
Mushroom	2.50

TASTING MENU

‘RENGIN’ 連吟 CHINO TASTING MENU

(42.00 per person minimum of 2 diners)

Sushi and Sashimi
California Maki Roll

Sashimi selection

Small Dishes
Mixed taquitos
Prawn tempura

Main Dishes
Slow cooked beef short rib
Black cod
Sirloin on hot rocks

Sides
Jasmine rice (gf)
Malaysian potatoes and fine beans

Dessert platter

‘KEI MONO’ 景物 CHINO SET MENU

(30.00 per person minimum of 2 diners)

Sushi & Nigiri
Salmon Nigiri
Seabass Nigiri
Spicy tuna roll

Small Dishes
Calamari (gf)
Seasonal vegetable tempura
Chicken Sui mai

Main Dishes
Miso mustard corn fed chicken
Pork ribs
Salmon teriyaki
Thai yellow curry (v) (gf)

Sides
Jasmine Rice (v)
Cassava Chips (v)

Tables less than 4 must choose one main course per diner.

An optional 10% service charge will be added to your bill.

If you suffer from any allergens or food intolerances and wish to find out more about the ingredients we use, please inform your server or a member of staff (v) Vegetarian (s) Spicy (n) Nuts