

C
H
I
N
O

L
A
T
I
N
O

RESTAURANT MENU

An optional 12.5% 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

T
A
S
T
I
N
G

M
E
N
U

'RENGIN' 連吟

42PP / MIN. 2 DINERS

SUSHI & SASHIMI SALADS

California Maki Roll
Sashimi Selection

SMALL DISHES

Mix 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(N)

'KEI MONO' 景物

30PP / MIN. 2 DINERS

SUSHI & SASHIMI SALADS

Salmon Nigiri
Sea Bass 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

SIDES

Jasmine rice (gf)
Cassava chips (v)

TABLES LESS THAN 4 MUST CHOOSE ONE
MAIN COURSE PER DINER

ALL TASTING MENUS INCLUDE JASMINE
RICE

**S
M
A
L
L

D
I
S
H
E
S**

CRISPY DUCK

Cucumber, chilli, spring onion, hoisin sauce
12.50

TERIYAKI BEEF (s)

Asian slaw, chilli dressing
7.50

CHICKEN OR BEEF SALAD

Aji panca, red onion, Jalapeño, avocado
7.00 / 9.00

CALAMARI (gf)

Aji panca, red onion, Jalapeño, avocado
7.00

WHITE MISO SOUP

Tofu, spring onions, wakame & nameko
3.50

CRISPY SOFT SHELL CRAB

Creamy curry, pink peppercorns
6.50

INSIDE OUT CHICKEN WINGS (gf / s)

Chilli garlic sauce
7.00

TUNA AND WATERMELON CEVICHE (gf)

6.50

DIM SUM

SESAME PRAWN ROLL (s)

Chili garlic sauce
(X pieces)
6.00

CHICKEN SUI MAI

Shitake mushrooms, Teriyaki sauce
(2 pieces)
5.00

TENKASU ROLL

Tuna, salmon, sea bass, avocado
(4 pieces)
5.00

KING PRAWN AND CRAYFISH GYOZA

(4 pieces)
5.50

MUSHROOM GYOZA (v)

(4 pieces)
5.00

TAQUITOS

MIX FISH

Red onion, Jalapeño, avocado
(4 pieces)
10.00

BEEF

Aji panca, red onion, Jalapeño, Avocado
(4 pieces)
10.00

TEMPURA

PRAW TEMPURA

Ponzu sauce
(2 pieces)
5.50

VEGETABLE TEMPURA

Tempura sauce
(X pieces)
3.50

**S
U
S
H
I

&

S
A
S
H
I
M
I**

SUSHI

CRISPY DUCK ROLL

Cucumber, wasabi peas
(4 pieces)
4.50

PRAWN TEMPURA ROLL

(4 pieces)
5.50

TENKASU ROLL

Tuna, salmon, sea bass, 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

Soft shell crab, avocado, cucumber, Tobiko
(4 pieces)
5.50

SALMON NIGIRI

(2 pieces)
3.00

SEA BASS NIGIRI

(2 pieces)
3.00

TUNA NIGIRI

(2 pieces)
3.50

SASHIMI

Salmon, Tuna, Sea Bass
(6 pieces) / (12 pieces)
8.00 / 15.00

**M
A
I
N

C
O
U
R
S
E
S**

MEAT

SLOW COOKED BEEF SHORT RIB

Pickled vegetables, Teriyaki sauce
25.00

8OZ SIRLOIN ON HOT ROCKS

Soy, garlic, ginger
20.00

BEEF FILLET

Sweet potato purée, 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
15.00

**PERUVIAN MARINATED BABY CHICKEN
(gf)**

Sweet potato purée, chargrilled vegetables
17.00

DUCK BREAST

Aji Amarillo miso marinade, marjoram, lime,
pomegranate
18.00

MISO MUSTARD CORN FED CHICKEN

Crispy cassava
14.00

THAI CHICKEN RED CURRY (gf/ s)

Crispy vegetables
13.00

CHINO SPECIAL FRIED RICE (s)

Prawns, chicken, pork belly, chilli, garlic
12.00

PAD SEE EW NOODLES

Stir fried sirloin of beef, rice noodles,
tenderstem broccoli, soy sauce, garlic, egg
15.00

Change your beef for chicken, prawns or
tofu

Add extra chicken, prawns or tofu
3.00

FISH

BLACK COD

Spicy miso, tenderstem broccoli
14.00

SEA BASS

Asparagus, black bean sauce
10.00

VEGETARIAN

**QUINOA WITH SAUTEED VEGETABLES
(v/gf)**

Asparagus, baby corn, sweet potato,
courgette
12.00

THAI YELLOW CURRY

Crispy vegetables
10.00

TWIST OF CHINO

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

6oz burger topped with crispy pancetta and
brie served in a brioche bun with Asian slaw
and cassava chips
14.50

S
I
D
E
S
&
B
E
N
T
O
B
O
X
E
S

SIDES

TENDERSTEM BROCCOLI (v)

Moro miso
6.00

MIXED LEAF SALAD (v)

Cherry tomatoes, balsamic miso
5.50

STEAMED BOK CHOI (v)

Sweet soy, sesame
3.50

MALAYSIAN POTATOES AND FINE BEANS (v)

4.00

CASAVA CHIPS (v)

4.00

JASMINE RICE (v/gf)

2.50

EGG FRIED RICE (v)

5.00

BENTO BOXES

**AVAILABLE DURING LUNCH &
FROM 6 - 7 PM IN THE EVENING**

SUSHI BENTO

Miso soup, salmon & sea bass nigiri, crispy
duck rolls, spicy tuna rolls
17.00

VEGETARIAN BENTO(v)

Mushroom gyoza, Thai yellow curry, jasmine
rice, crispy vegetables
15.00

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

SAUCES

AJI PANCA

2.50

CHILLI GARLIC

2.50

HOISIN BBQ

2.50

PEPPERCORN

2.50

MUSHROOM

2.50

**D
E
S
S
E
R
T
S**

VANILLA CHEESECAKE

Deliciously creamy cheesecake made with Madagascan vanilla bean, served with toasted marshmallow and fruit coulis
5.90

BANANA FRITTERS

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

CHOCOLATE MARQUISE

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

CHOCOLATE FONDANT

A rich, velvet chocolate dessert for the serious chocoholic, served with vanilla ice cream and mixed berries
6.90

TROPICAL FRUIT PLATTER

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

CITRUS PAVLOVA

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

CHEF'S SELECTION OF SORBET/ICE CREAM

4.90

**D
R
I
N
K
S**

HOT BEVERAGE

CAFE 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:

Hazelnut, caramel, vanilla, gingerbread
0.50

Liqueur Coffee:

Baileys, Jameson's, Amaretto, Martell VS
6.20

TEA

TAYLORS TEA

2.70

CAMELLIA TEA

3.00

SOFT DRINKS

COKE/ DIET COKE

(330ML) 2.50

TONIC

(125ML) 2.00

APPLETISER

(275ML) 3.20

J20

(275ML) 3.20

STILL/ SPARKLING WATER

(330ML) 2.00

STILL/ SPARKLING WATER

(750ML) 3.00

JUICES

APPLE, CRANBERRY, ORANGE,
PINEAPPLE, TOMATO, MANGO,
PASSIONFRUIT, LYCHEE,
GRAPEFRUIT, GUAVA
3.05