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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

(gf) Gluten free

'RENGIN'
CHINO SET MENU
42PP / MIN 2 DINERS

SUSHI & SASHIMI
California Maki Roll
Sashimi selection

SMALL DISHES
Mix Taquitos
Prawn Tempura

MAIN DISHES
Slow cooked beef short ribs
Black Cod
Sirloin on hot rocks

SIDES
Jasmine Rice
Malaysian potatoes & fine beans

DESSERT PLATTER

2 COURSES
15.00

3 COURSES
18.00

STARTERS

THAI CHICKEN SALAD
Coriander, mint, chilli, cucumber, red onions,
crispy wonton, ceviche dressing

SESAME PRAWN ROLL(s)
Served with chilli garlic dip

VEGETARIAN MAKI ROLL (v)
Chef's selection (4 pieces)

MAINS

MALAYSIAN CHICKEN
Creamy curry sauce, pink peppercorns & egg fried rice

PAN FRIED SEA BASS
Asparagus, black bean sauce

THAI YELLOW CURRY (v)
Crispy vegetables

DESSERTS

CHOCOLATE MARQUISE (gf)
Vanilla ice cream and mixed berries

VANILLA CHEESECAKE
Madagascan vanilla bean, toasted marshmallows & fruit coulis

TROPICAL FRUIT PLATTER (gf/v)
A selection of fresh fruit served with kiwi compote & sprinkled
with desiccated coconut

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SMALL DISHES

EDAMAME (v)(gf)

3.50

CRISPY DUCK PANCAKES

Cucumber, spring onion, red onion and hoisin BBQ 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

VEGATABLE TEMPURA (v)

Tempura Sauce

3.50

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TAQUITOS

MIX FISH

Red onion, Jalapeño, Avocado
10.00

BEEF

Red onion, Jalapeño, Avocado, Aji Panca
10.00

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DIM SUM

SESAME PRAWN ROLL (s)

Chilli Garlic Sauce
6.00

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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

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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)
5.50

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)
8.00
(12 pieces)
15.00

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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 puree, tenderstem broccoli,
creamed wasabi sauce
20.00

8OZ RUMP STEAK (gf)

Fries, grilled tomato, flat cap mushroom
16.00

PERUVIAN MARINATED BABY CHICKEN (gf)

Sweet potatoes puree, char grilled vegetables
17.00

BRAISED PORK BELLY (gf)

Palm sugar, lime, Malaysian potatoes, fine beans
15.00

THAI CHICKEN RED CURRY (gf)(s)

Crispy vegetables
13.00

PAD SEE EW NOODLES

Stir fried rice noodles, tenderstem broccoli,
soy sauce, garlic and egg.
Choose from beef, chicken, prawns or tofu
15.00

CHINO LATINO BURGER

6ozburger topped with crispy pancetta
& 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

CHINO SPECIAL FRIED RICE (s)

Prawns, chicken, pork belly, chilli, garlic
12.00

FISH

BLACK COD

Spicy miso, tenderstem broccoli
25.00

SALMON TERIYAKI

Steamed bok choy
14.00

SEA BASS

Asparagus, black bean sauce
14.00

TEMPURA BATTERED COD

Mushy peas, tartare sauce, fries and lemon
11.90

VEGETARIAN

THAI YELLOW CURRY (gf /v)

Crispy vegetables
10.00

SAUCES

AJI PANCA

2.50

CHILLI GARLIC

2.50

HOISIN BBQ

2.50

PEPPERCORN

2.50

MUSHROOM

2.50

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SIDES

EGG FRIED RICE (v)

5.00

MALAYSIAN POTATOES AND FINE BEANS (v)

4.00

CASAVA CHIPS (v)

4.00

TENDERSTEM BROCCOLI (v)

4.00

MIX LEAF SALAD (v)

3.50

STEAMED BOK CHOI (v)

Sweet soy, sesame

3.50

JASMINE RICE (v)(gf)

2.50

BENTO BOXES

AVAILABLE DURING LUNCH TIMES &
FROM 5:30- 7PM ON AN EVENING SERVICE.

SUSHI BENTO

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

17.00

CHICKEN BENTO

Chicken Sui Mai, malaysian chicken,
Jasmine rice, mixed salad,

15.00

CHINO LATINO BENTO

Sesame prawn rolls, teriyaki salmon,
sautéed vegetables, jasmine rice,

15.00

VEGETARIAN BENTO (v)

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

15.00

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DESSERTS

CHOCOLATE FONDANT

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

VANILLA CHEESECAKE

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

CHOCOLATE MARQUISE

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

CITRUS PAVLOVA

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

TROPICAL FRUIT PLATTER (v)

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

CHEFS SELECTION OF SORBET/ICE CREAM

4.90