BEVERAGES

Coke 4 Coke Zero 4 Lemonade 4

SWEETS

SAGO \$6

a typical malaysian dessert of tapioca pearls served with coconut milk & a drizzle of gula melaka (brown palm sugar)

COCONUT CREPE \$8.2

coconut palm sugar rolls wrapped in a light pandan crepe.

Fully licensed and BYO corkage \$4 per person wine only

Food allergies & special dietary needs please consult our staff.

V—Vegetarian option UPON REQUEST

GF—Gluten free option UPON REQUEST

Prices are inclusive of GST & are subject to change without prior notice.

Home delivery orders will attract additional delivery fees

No separate payment please.

Chinta Kechil
342 New South Head Road, Double Bay
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Chinta Kechil

FINGER FOOD

HOT N SOUR SOUP \$6 V

tofu, shredded black fungus and bamboo shoots in a spicy soothing soup.

TOFU KECHIL \$6 GF

crispy bean curd topped with malay satay sauce. (2 per serve)

SPRINGYS \$6.5 V

vegetarian spring rolls. (2 per serve)

CURRY PUFFS \$6.5 V (Marko recommended)

malay vegetarian classic pastry snap fried. (2 per serve)

CHICKEN SATAYS \$7 GF

marinated chicken fillets, grilled with spices and skewered accompanied with peanut sauce. (2 skewers)

GOLDEN BROWN \$7.2

Steamed or fried Chinese dumplings with mince chicken, black fungus and water chestnut. (4 per serve)

CK ROLL \$8.2 GF

minced chicken with spices in bean curd roll snap fried. (4 per serve)

ELLA'S WRAP \$8.2

plump prawns stuffed with mince prawns, herbs and vegetable sealed in a fine pastry and snap fried. (2 per serve)

PARKERS GEMS \$8.2 (Marko recommended)

bite sized pieces of minced chicken blended with potatoes, coriander, silver thread noodles and special spices – lightly battered then snap fried. (4 per serve)

NOODLES

CHAR BEE HOON \$17.5 V

stir fried vermicelli with dark soya, chicken, prawns, fish cakes, garlic chives and bean sprouts.

CHAR KWAY TEOW \$17.5 V

wok fried rice noodles with chicken, prawns, fish cakes, garlic chives and bean sprouts.

MEE GORENG \$17.5 V

stir fried hokkien noodles with tomato sauce, curry paste, chicken, prawns, fish cakes, and garlic chives.

COMBINATION MEE \$16.4 V

clear chicken broth with noodles, chicken, prawns and fish cakes.

CURRY LAKSA

choice of hokkien or rice vermicelli noodles in coconut laksa broth with: seafood \$19.5, chicken \$17.5 or veaetables \$15.4

RICE

NASI GORENG \$17.5 V GF

malay inspired fried rice with chicken, prawns and fish cakes wok tossed with curry spice.

CK FRIED RICE \$16.4 V GF

traditional chinese-style fried rice with diced chicken, green peas, egg and bean shoots.

fragrant steamed rice \$3 per person coconut infused rice \$3.50 per person

CHICKEN

TOFU CHINTA \$17.5 V (Marko recommended)

crispy tofu embraced with stir fried minced chicken, chilli and diced onion in thick sweet soy sauce.

AYAM RIA \$19.5 (Marko recommended)

chicken fillets wok-stirred in a combination of spices with fresh ginger root, garlic and chillies, finished with crisp carrot slices and snow peas.

CURRY CHICKEN \$19.5 GF (Marko recommended)

chicken fillets slow cooked in an aromatic sauce of curry paste and coconut milk.

CHEEKY BIRD \$19.5

crisp battered chicken fillet served with a lightly spiced tangy sauce.

TOBY'S PEPPER BIRD \$19.5 GF

lightly pan fried chicken fillets marinated with a mix of shredded lemongrass stalks, birds chillies, garlic & a dash of viet's sauce.

MOODY RED CHEEK \$19.5

lightly battered chicken fillet wok tossed with onions, cucumber, pineapple in a sweet and sour sauce.

PIPER'S CHICK \$19.5

chicken fillets lightly floured stirred with diced garlic, onions, shallots in a mixed blend of salt pepper spices.

BEEF

BEEF RIA \$20.6

wok-tossed sliced beef in a combination of spices with fresh ginger root, garlic and chillies, finished with crisp carrot slices and snow peas.

KING TOH BEEF \$20.6 (Marko recommended)

thin strips of beef lightly floured and wok seared then tossed with onion in chef's special blend sauce.

BEEF RENDANG \$20.6 GF

slow cooked beef chunks in curry paste and coconut milk.

BLAKEY'S BEEF \$24.7

cubed scotch fillet wok-tossed with garlic, onions, chopped chillies flavoured with a splatter of fish, soy & mushroom sauce.

SEAFOOD

CURLY SQUID \$25 GF

lightly fried squid tossed with turmeric, chillies and curry spice.

SPICY SPICY CALAMARI \$25 GF (Marko recommended)

crisp calamari wok tossed with spicy chilli mix of onion, garlic, curry leaves & a drizzle of fish sauce.

SATCHMO'S SQUID \$27 (Marko recommended)

whole squid lightly battered then sautéed in a sweet tamarind based sauce.

CHILLI PRAWNS \$25.8 GF (Marko recommended)

prawns topped with an egg-blend sweet chilli sauce.

SAMBAL PRAWN \$25.8 GF

prawns wok tossed with prawn paste and sweet chilli jam.

GINGER PRAWNS \$25.8

plump wok-tossed prawns with fresh ginger root and spring onions.

MINGUS SCALLOPS \$27 OR PRAWN \$25.8 GF

scallops tossed in butter with a sprinkle of curry powder, chopped chilli shallots and curry leaves, finished with a dash of ginger juice, served with long beans.

MELODY FISH \$24.8 (Marko recommended)

lightly spiced fresh fish fillets pan-tossed with onion, curry leaves, lemongrass then simmered in a coconut broth of egaplant, okra, green beans and tofu.

SAMBAL FISH \$24.8 GF

fish fillets wok tossed with prawn paste and sweet chilli jam.

GG LING \$24.8

fillet of white ling lightly fried embraced with warm silky sweet ginger soy garnished with shredded chives.

VEGETABLES

BELLACHAN KANG KONG \$17.5 (Marko recommended)

water spinach wok tossed with light prawn paste & chillies.

MIX VEGGIES \$16.6

stir fry seasonal vegetables.

PEPPER OKRA (seasonal)\$17.5

lightly floured okra segments wok tossed with egg white, garlic, diced chillies and onions, deliciously crispy.

ANGELA'S aka GADO GADO \$17.5

chilled vegetable salad with tofu, egg, spread with warm satay sauce & crisps.

ROTI BREAD

malaysian Indian inspired flaky bread with curry chicken/beef rendang \$17.5 curry gravy/satay sauce \$5 plain roti \$4.2