# CHA CHING

# # Signature Cocktails

<ul> <li>CHA CHING ME ON</li></ul>
WAKE UP CALL\$22
Cold Brew Coffee Vodka, Tiramisu, Thick Cream, Ladyfingers & Cocao.
SPILL THE TEA \$24 Cold Brew Hibiscus & Rose Tea, 36 Hibiscus Gin, Sweet Vermouth.
FEELING HOT \$23 Tequila, Yuzu Purée, Lime, Wasabi, Togarashi Chilli, Sea Salt.
AROMA THERAPY\$22 Gin, Lavender, Egg White, Cranberry Juice.
DON'T BE COCO-NUTS \$23 White Rum, Coconut Rice, Palm Sugar, Mango Purée & Pineapple Juice.
PURPLE RAIN \$24 Black Tea Cold Brew Vodka, Blackberry, Cream Cheese, Grape & Lime Juice.
WEEKEND AT TIFFANY'S \$24 Curacao, White rum, Coconut Water, Pineapple & Lime Juice.
SET ME ON FIRE \$24 Starward Two Fold Whiskey, Peach Purée, Cinnamon, Orgeat, Lime Juice.
WHISKEY BUSINESS \$24 Starward Two Fold Whiskey, Yuzu & Honey, Dry Vermouth, Honeycomb. (Smoked)

#### HAPPY HOUR

MONDAY - FRIDAY 4 - 6 PM All signature cocktails \$15 and Beers \$8 \$2 Pacific Oyster with Lemon

### **#Starters**

PACIFIC OYSTER (GF) Green Nam Jim & Fried Shallots.	\$28 ½ dozen <mark>Add extra \$5 FMN</mark> \$48 1 dozen
TORCHED WAGYU BEEF TARTARE Black Truffle Mayo, Green Apple, Ch Egg Yolk, Crispy Rice Paper.	
KING SALMON SASHIMI (GF) Green Nam Jim, Coconut Cream, Dill	-
KOREAN CHILLED SILKEN TOFU (VG)(GF) Sweet Soy, Garlic, Pickled Cucumber	-
CRISPY HAWKESBURY RIVER CALAMARI Togarashi, Lime, Japanese Mayo.	\$24
CRISPY WONTON SHOT King Prawn, Salmon Harami, Wasabi Mayo, Green Juice, Caviar.	\$24 (3 PCS) Add extra <b>\$8 pc</b>
HOKKAIDO SCALLOPS (GF) Nam Jim Jaew, Lemongrass, Longan, Almond.	
CHA CHING BAOS Choice of CRISPY PORK VEGAN DUCK (VG) Kimchi, Coriander, Sriracha Mayo.	\$20 (2 PCS) Add extra <b>\$10 pc</b>
FRIED CORN (CVG)(GF)	\$20
Cajun Spice, Herb Yogurt, Parmesan	Cheese.
TRUFFLE PORK & PRAWN SIU MAI Truffle Miso Broth, Red Caviar, Herb.	\$24 (4 PCS) Add extra <b>\$6 pc</b>
KOREAN FRIED CHICKEN Mother-in-Law Sauce, Pickles, Spring Onions, Sesame.	\$22
VEGGIE SPRING ROLLS (VG)(GF) Mint, Lettuce, Coriander, Sweet Chilli Sauce.	\$20 (5 PCS) Add extra <b>\$4 pc</b>
WAGYU CHEESEBURGER SPRING ROLLS Lettuce, Pickled Cucumber, Cheddar Cheese Dip.	\$20 (2PCS) Add extra \$10 pc
CHA CHING DUMPLINGS Choice of CHICKEN & PRAWN SPINACH (VG) Numbing Oil, Black Vinegar, Spring Onion, Coriander.	\$20 (5 PCS) Add extra <b>\$4 pc</b>

SEASONAL CHEF'S SPECIAL \$24 Please Ask Your Wait Staff For More Info

## #Mains

#IVIQINS
AUS WAGYU STRIPLOIN STEAK MB5+ (CGF) Crying Tiger Sauce, Longan, Add extra Cherry Tomato Salad, Micro Herb.
CHA CA HUMPTY DOO BARRAMUNDI (GF) Grilled Leek, Herbs, Add extra Burnt Butter Nước Chấm.
FIVE SPICE CRISPY PORK BELLY (CVG) Chilli Caramel, Aged Black Vinegar, Spicy Green Apple Slaw.
THAI COCONUT RED CURRY Choice of ROASTED DUCK (GF) ROASTED JAPANESE PUMPKIN (GF)(VG) Thai Red Curry, Coconut Milk, Lychee, Cherry Tomatoes, Basil, Grape
SOYA WAGYU BEEF NOODLES (CVG) MB9+ Bolar Blade, Rolled Noodles, Mung Bean Sprouts, Chives, Egg.
BLACK TRUFFLE FRIED RICE (GF)(CVG) Crab Meat and Prawns, Black Truffle, Snow Peas, Egg, Spring Onion.
VERMICELLI CLAY POT (VG) Assorted Mushroom, Laffa Zucchini, Ging Garlic.
LAKSA CHICKEN (GF)
Chicken Roulade, Baby Corn, Quail Egg, Young Coconut, Laksa Broth.
WOK TOSSED SUMMER GREENS (GF)(CVG) Pork Belly, Broccolini, King Mushroom Roasted Nuts, Garlic Sauce.
CRISPY TIGER PRAWNS (5PCS) Panang Yellow Curry Sauce, Add extra Chilli Oil, Crispy Kale.
#Desserts
GOLDEN CHOCOLATE BALL
Dark Chocolate Mousse, Salted Carame & Nuts Served with Japanese Green Tea
MANGO COCONUT PANNA COTTA (GF)(VG)
Fresh Mango, Crispy Rice, Coconut Cro Coconut Sorbet.

#### **#Sides**

\$60 \$15 FMN	JASMINE RICE (GF)(VG) \$4.5		
	COCONUT RICE (GF)(VG) \$5.5		
540 a \$5 FMN	CRISPY ASAIN SLAW (VG) \$8.5		
	ROTI BREAD W SATAY SAUCE (VG) \$8.5		
\$39			
FEED ME NOW			
\$39	FOR 2 PEOPLE CHOOSE		
	2 STARTERS		
)	2 MAINS		
es.	1 SIDE		
\$32	FOR EVERY ADDED PERSON ADD		
	1 STARTER, 1 MAIN, 1 SIDE		
\$32	FOR LUNCH (MINIMUM 2 GUESTS) \$49.90 PER PLAYER		
. \$32	FOR DINNER (MINIMUM 2 GUESTS) <b> \$54.90</b> PER PLAYER		
ger,	ALL PLAYER MUST PARTICIPATE (MAXIMUM 5 PLAYERS)		
\$ 2 <i>1</i>	BANQUET REQUIRED FOR GROUPS OF 6+ GUEST		
\$34			
. \$32 1,	Many of our menu items may contain traces of gluten, nuts, dairy. If you have any allergies or food requirements, please advise your wait person.		
\$45 \$5 FMN	(CVG) Can Be Modified To Be Vegan. (VG) Vegan. (V) Vegetarian. (GF) Gluten Free.		
	POST, BOAST, & TOAST! SHARE YOUR EXPERIENCE		
. \$22	O Chachingmelbourne		
1	Chachingmelbourne		
a.	1.1% SURCHARGE APPLIES TO		
\$16	ALL CREDIT CARD PAYMENTS.		
eam,	10% SURCHARGE ON SUNDAY 15% SURCHARGE ON PUBLIC HOLIDAYS		
. \$5	OTHER CARDS MAY INCUR A SMALL SURCHARGE		
\$5	*** NO SPLIT PAYMENTS ***		

