CHA CHING

#Signature Cocktails

CHA CHING ME ON $23
Butterfly Pea Gin, Mr Consistent
Lychee, Lime Juice, Popping Pearls.

FEELING HOT $23
Tequila, Mango Liqueur, Agave, Chilli
Bitters, Togarashi Salt.

CUCUMBER-RUMBA $20
Gin, St. Germain Elderflower,
Ginger Ale.

BUBBLE GUM $22
Vodka, Elderflower Syrup, Pavan,
Midori, Lime Citrate.

WEEKEND AT TIFFANY'S $24
Vodka, Blue Curacao, Annanas
Coco, Coconut Water.

SET ME ON FIRE $24
37 South Whiskey, Apricot,
Cinnamon, Orgeat Syrup.

WHISKY BUSINESS $24
37 South Whiskey, 666 Butter Vodka,
Yuzu, Butterscotch, Simple Syrup.

YUZU SPRITZ $20
Prosecco, Yuzu Liqueur, Elderflower,
Soda, Bitters.

KRAKATOA $24
White Rum, Mango Liqueur,
Condensed Coconut Milk.

SPILL THE TEA $22
Rose Gin, Oscar Rosso, Amabuki
Sake, Rooibos Syrup, Luxardo.

HAPPY HOUR

MONDAY - FRIDAY 4 - 6 PM
All Signature Cocktails $15 and Beers $8
$2 Pacific Oyster with Lemon

#Starters

PACIFIC OYSTER (GFO)(A) ..... $36 ½ dozen
Freshly Shucked, Ponzu, Yuzu Calamansi Granita, Bonito.
Add extra $6 FMN
$60 1 dozen

TORCHED WAGYU BEEF TARTARE (GF) $29
Black Truffle Mayo, Green Apple,
Chives, Egg Yolk, Crispy Rice Paper.

KING SALMON SASHIMI (GF)(A) $28
Green Nam Jim, Coconut Cream,
Coconut Flakes, Dill.

FRIED CALAMARI (VGO)(I) $26
Vinegar Seasoning, Tom Yum
Mayo, Fried Shallot, Chilli.

SALMON POKE PANIPURI (A) ..... $27 (3 PCS)
Panipuri, Salmon, Spicy Soy Sesame,
Tobiko, Edamame Cream, Fingerlime,
Chives.
Add extra $9 pc

PAN SEARED SCALLOPS (GF) (I) ..... $30 (3 PCS)
Mango, Young Coconut, Pickles, Red
Chilli, Nam Jim.
Add extra $10 pc

CHA CHING BAOS
Choice of CRISPY PORK ..... $24 (2 PCS)
Add extra $12 pc
or VEGAN DUCK (VG) ..... $20 (2 PCS)
Kimchi, Coriander, Sriracha Mayo.
Add extra $10 pc

FRIED CHIVES CAKE (VG)(GF) $22
Sambal Sweet Soy Sauce, Charred
Corn Salad, Coconut Yogurt.

TRUFFLE PORK & PRAWN SIU MAI (I) ..... $28 (4 PCS)
Truffle Miso Broth, Red Caviar, Herb.
Add extra $7 pc

KOREAN FRIED CHICKEN $24
Mother-in-Law Sauce, Daikon Pickles,
Spring Onions, Sesame.

VEGGIE SPRING ROLLS (VG)(GF) ..... $24 (6 PCS)
Mint, Lettuce, Coriander,
Sweet Chilli Sauce.
Add extra $4 pc

TERIYAKI BEEF SPRING ROLLS ..... $22 (2 PCS)
Lettuce, Pickled Cucumber, Cheddar
Cheese Dip.
Add extra $11 pc

CHA CHING DUMPLINGS
Choice of CHICKEN & PRAWN (I) ..... $25 (5 PCS)
MUSHROOM(VG) ..... $20 (4 PCS)
Numbing Oil, Aged Black Vinegar, Spring
Onion, Coriander
Add extra $5 pc

GRILLED PORK JOWL (GF) $28
Hawthorn Berry sauce, Sichuan
Pepper, Asian Salad, Fried Shallot.

#Mains

BLACK OPAL WAGYU FLANK MB8+ (GF) $69
Brown Butter Bulgogi, Spring
Onion Salad.
Add extra $19 FMN

GRILLED HUMPTY DOO BARRAMUNDI (GF)(A) $48
Sriracha Butter, Kohlrabi Salad,
Charred Lemon.
Add extra $6 FMN

FIVE SPICE CRISPY PORK BELLY (VGO) $42
Chilli Caramel, Aged Black Vinegar, Spicy
Green Apple Slaw.

THAI COCONUT RED CURRY
Choice of ROASTED DUCK (GF) $45
ROASTED JAPANESE PUMPKIN (GF)(VG) $40
Thai Red Curry, Coconut Milk,
Lychee, Cherry Tomatoes, Basil, Grapes.

WAGYU BEEF CHAR KWAY TEOW (VGO) $36
MB9+ Bolar Blade, Rolled Noodle,
Lup Chong, Beansprouts, Chives, Eggs.

TRUFFLE FRIED RICE (GF)(VGO)(I) $34
Crab Meat and Prawns, Snow Peas,
Egg, Spring Onion.

STIR FRIED SUKIYAKI CLAYPOT (GF)(VGO)(I) $36
Tiger Prawn, Dried Thai Sukiyaki Sauce, ... $32 (v)
Cabbage, Mushroom, Eggs, Asian Celery,
Sesame.

DRUNKEN CHICKEN (GF) $34
Beansprouts, Ginger & Scallion Sauce, Shiwan
Mijiu Wine.

WOK TOSSED SUMMER GREENS (GF)(VGO) $34
Crispy Pork Belly, Garlic,
Broccolini, Mushroom Sauce.

CRISPY SOFTSHELL CRABS (I)(5PCS) $55
Vietnamese Salted Egg, Capsicum,
Onion, Spring Onion, Pickled Papaya
Salad.
Add extra $15 FMN

#Desserts

BLACK SESAME CHIFFON $18
Black Sesame Ganache, Mango Coulis,
Macadamia Crumble, Mango Sorbet.

CORN PANNA COTTA (GFO) $18
Salted Popcorn, Cacao Sauce, Honey
Butter Corn Flake, Coconut Ice Cream.

COCONUT ICE CREAM (VG) $6

MANGO SORBET (VG) $6

#Sides

JASMINE RICE (GF) $5.5

COCONUT RICE (GF) $6.5

PAPAYA SALAD (GFO) $13

ROTI & PEANUT SAUCE $9

FEED ME NOW
2 STARTERS
2 MAINS
1 SIDE

FOR EVERY ADDED PERSON ADD 1
STARTER, 1 MAIN, 1 SIDE

FOR LUNCH (MINIMUM 2 GUESTS)
$54.90

FOR DINNER (MINIMUM 2 GUESTS)
$59.90

ALL PLAYERS MUST PARTICIPATE
(MAXIMUM 5 PLAYERS)

BANQUET REQUIRED FOR GROUPS OF 6+ GUEST

Many of our menu items may contain traces of gluten, nuts, diary.
If you have any allergies or dietary requirements, please advise your section staff.

SEAFOOD ORIGIN
(A) Australian.
(M) Mixed.
(I) Imported.
(VG) Vegan
(VGO) Vegan Options
(GF) Gluten Free.

POST, BOAST, & TOAST!
SHARE YOUR EXPERIENCE

CHACHINGMELBOURNE

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******NO SPLIT PAYMENTS******

TO HELP COMPENSATE THE PENALTY RATES PAID TO OUR VALUED STAFFS.
A 10% SURCHARGE IS APPLIED ON WEEKEND AND A 15% SURCHARGE ON PUBLIC HOLIDAYS.
THANK YOU FOR YOUR UNDERSTANDING.

CHA CHING

Korea

Japan

China

Thailand

Hong Kong

Vietnam

Melbourne