

CHINTA KECHIL MENU

FINGER FOOD

HOT N SOUR SOUP \$7.2 V
tofu, shredded black fungus and bamboo shoots in a spicy soothing soup.

TOFU KECHIL \$7.2 V GF
crispy bean curd topped with Malay satay sauce. (2 per serve)

SPRINGYS \$8.3 V
vegetarian spring rolls. (2 per serve)

CURRY PUFFS \$8.3 V
Malay vegetarian classic pastry snap fried. (2 per serve)

CHICKEN SATAYS \$8.3 GF
marinated chicken fillets with spices and skewered accompanied with peanut sauce. (2 per serve)

GOLDEN BROWN \$8.3
fried or steamed wontons with mince chicken, black fungus, and water chestnut. (4 per serve)

CK ROLL \$9.5 GF
minced chicken with spices in bean curd rolls and snap fried. (4 per serve)

HAR GAU \$9.5
steamed prawn dumplings. (4 per serve)

PARKER GEMS \$9.9
bite sized pieces of minced chicken blended with potatoes, coriander, silver thread noodles and special spices, lightly battered then snap fried. (4 per serve)

BEEF

BEEF RIA \$25.4
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 \$25.4
thin strips of beef lightly floured and wok seared then tossed with onion in chef's special blend sauce.

BEEF RENDANG \$25.4 GF
slow cooked beef chunks in curry paste and coconut milk

SEAFOOD

CURLY SQUID \$28.6 GF
lightly fried squid tossed with diced onions, shallots, and chillies in a mixed blend of salt & pepper spices.

SPICY SPICY CALAMARI \$28.6
or **PRAWN \$29.5 GF**
crisp calamari wok tossed with spicy chilli mix of onion, garlic, curry leaves & a drizzle of fish sauce.

SATCHMO' S SQUID \$31.9
whole squid lightly battered the sautéed in a sweet tamarind-based sauce.

GARLIC PRAWNS \$29.5 GF
wok-tossed prawns with garlic and snow peas.

MINGUS PRAWN \$29.5 GF
prawns tossed with diced onions, shallots, and chillies in a mixed blend of salt & pepper spices.

CHILLI PRAWN \$29.5 GF
prawns topped with egg-blend sweet chilli sauce.

SAMBAL PRAWN \$29.5 GF
wok-tossed prawns with prawn paste and sweet chilli jam.

GINGER PRAWN \$29.5
wok-tossed prawns with fresh ginger root and spring onions.

SATCHMO' S PRAWN \$29.5
Prawn lightly battered the sautéed in a sweet tamarind-based sauce.

MELODY FISH \$28.5 GF
lightly spiced fish fillets pan tossed with onion, curry leaves, lemongrass then simmered in a coconut broth of eggplant, okra, tomato, and bean curd.

SAMBAL FISH \$27.3 GF
fish fillets wok tossed with prawn paste and sweet chilli jam.

GG LING \$28.5
white ling fillets lightly fried embraced with warm silky sweet ginger soy, garnished with fried onion, garlic, and shallots.

ROTI BREAD

Malaysian Indian inspired flaky bread with choice of

- curry chicken or beef rendang \$19.5 (2 per serve)
- curry gravy or satay sauce \$5.5 (1 per serve)
- plain roti \$4.6 (1 per serve)

CHICKEN

TOFU CHINTA \$21
crispy tofu embraced with stir fried minced chicken, and diced onion in sweet thick soy sauce.

AYAM RIA \$24.2
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 \$24.2 GF
chicken fillets slow cooked in an aromatic sauce of curry paste and coconut milk.

CHEEKY BIRD \$24.2
crisp battered chicken fillet served with a lightly spiced tangy sauce.

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 and are subject to change without prior notice.

MOODY RED CHEEK \$24.2

lightly battered chicken fillets wok tossed with cucumber and pineapple in a sweet and sour sauce.

PIPER' S CHICK \$24.2 GF

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

SPICY SPICY CHICKEN \$24.2 GF

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

VEGETABLES

BELLACHAN KANG KONG \$20.5

water spinach wok tossed with light prawn paste & chillies.

MIX VEGGIES \$19.5

stir fry seasonal vegetables.

PEPPER OKRA \$20.5

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

SALT & PEPPER TOFU \$20.5

Floured TOFU stirred with diced onions, shallots, and chillies in a mixed blend of salt & pepper spices.

ANGELA' S aka GADO GADO \$20.5

vegetables with tofu, boiled egg, spread with warm satay sauce and crisps.

RICE

NASI GORENG \$19.8 V GF

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

CK FRIED RICE \$18.5 V GF

traditional Chinese style fried rice with chicken, green peas, egg, shallots, and bean sprouts.

fragrant steamed rice \$3.3

coconut infused rice \$3.9

NOODLES

CHAR BEE HOON \$19.8 V

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

CHAR KWAY TEOW \$19.8 V

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

MEE GORENG \$19.8 V

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

COMBINATION MEE \$19.3

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

WONTON NOODLE SOUP \$19.3

clear chicken broth with hokkien noodles, wontons, prawns, and vegetables.

CURRY LAKSA

choice of hokkien noodles or rice vermicelli in coconut laksa broth with:
seafood \$22.6, chicken \$20.5, or vegetables \$20.

SWEETS

SAGO \$7.2

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

NON-ALCOHOLIC

COKE \$5

NO SUGAR \$5

SPRITE \$5

SPARKLING WATER \$8.8

TRADING HOURS

MONDAY TO SATURDAY

LUNCH 11:30AM TO 2:00PM

DINNER 5:30PM TO 9:00PM

SUNDAY

LUNCH 11:30AM TO 2:00PM

DINNER 5:30PM TO 9:00PM

342 NEW SOUTH HEAD ROAD

DOUBLE BAY NSW 2028

Tel: 02 9327 8888

CHINTAKECHIL.COM.AU

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