

A LA CARTE MENU

RELISH

Delectable dishes to begin your Pan-Asian experience...

Bobby Chinn's Tamarind-Glazed Crab Cakes

蟹肉餅 \$118 (2pcs) / \$218 (4pcs)

Phillips pasteurized jumbo crab served on sauteed chive flowers

Sugar Cane Shrimp Lollipop 蔗糖蝦波板糖

\$88 (4pcs) / \$158 (8pcs)

Fresh Fried Calamari 泰式炸魷魚 \$178

Fried calamari with chili, garlic & Sriracha mayonnaise

IMPOSSIBLE® Mini Burgers

素肉迷你漢堡 \$88 (2pcs) / \$168 (4pcs)

Plant-based vegetarian meat sliders
with lettuce, onion & tomato

Thai Chicken Wings 泰式炸雞翼 \$138

Deep fried chicken wings with sweet chili garlic sauce

Vietnamese Imperial Spring Rolls

越式春卷 \$108 (4pcs)

Hand-made spring rolls with black mushroom, wood fungus
and jicama served with mixed herbs & lettuce

Wagyu Beef Bo La Lot

越南牛肉卷 \$118 (4pcs)

Grilled Wagyu beef wrapped in betel leaves & served with a
Vietnamese dipping sauce

Avocado Rolls (V) / Prawn & Avocado Roll

牛油果米卷 (V) / 軟殼蟹牛油果米卷

\$78 (4pcs) - \$148 (8pcs) / \$98 (4pcs) - \$168 (8pcs)

Fresh rice paper rolls with avocado /
fresh rice paper rolls with prawn & avocado

Garlic Fried Prawn 香蒜辣蝦

\$98 (4pcs) / \$168 (8pcs)

Prawns sautéed in chili and garlic

Foie Gras Cracker with Mango Salsa

鵝肝脆餅配芒果莎莎 \$128 (2pcs)

Fishcake (Tod Mun Pla) 泰式魚餅配三文魚子

\$88 (2pcs) / \$158 (4pcs)

Traditional Thai fishcake topped with salmon caviar

Chicken Laab 泰式雞肉包 \$168

Spicy minced chicken salad served with lettuce leaves

Chicken Charm 香酥雞手指配辛辣汁 \$98 / \$148

Spice crispy chicken fingers on a delicate spicy dip

BBQ SECTION

Pork Platt-Aya 板燒豬頸肉

\$98 / \$168

Grilled pork neck basted in kaffir lime leaves,
chili and tamarind dipping sauce

Beef Satay 牛肉沙爹串

\$88 (2pcs) / \$168 (4pcs)

Grilled beef skewers with peanut sauce

Chicken Satay 雞肉沙爹串

\$78 (2pcs) / \$148 (4pcs)

Grilled chicken skewers with peanut sauce

CRUNCH

Bobby Chinn's Duck "A La Banana"

鴨肉沙律 \$178

A refreshing salad of confit duck with crunchy banana flower

Beef It Up 燒牛肉沙律 \$168

Grilled tenderloin beef salad with chili, Thai baby cucumber,
tomato, red onion & mixed green leaves

'Som-Tam Soon' Salad 泰式青木瓜大蝦沙律

\$168 (Prawn) / \$148 (Vegetarian)

The traditional Thai green papaya salad with dried shrimp/vegetarian

Mother's Roasted Pomelo Salad 大蝦柚子沙律

\$178 (Prawn) / \$158 (Vegetarian)

Pomelo tossed in palm sugar, lime juice with roasted coconut,
shallot, fresh mint, sundried shrimp & grilled prawns/vegetarian

SIP

King Prawn Tom Yum 大蝦冬陰功湯

\$98 (Small) / \$178 (Full)

Chef Amoo's version of the honorable 'King' of Thai soups.
River king prawns steeped in galangal, lemongrass & kaffir lime,
with straw & enoki mushrooms with coconut foam

Farmers Tom Yum (V) 素冬陰功湯

\$88 (Small) / \$148 (Full)

Okra, brussels sprout, enoki and straw mushrooms compliment
the sharp vegetable broth & sesame crackers. Served with a
refreshing lemongrass foam

SAVOUR FROM THE SEA

The 'Main Event' and the epitome of Pan-Asian cuisine

Bobby Chinn's Thai Crab Yellow Curry 泰式黃咖喱蟹 \$268

Thai yellow curry with Phillips pasteurized crab and crunchy baguette

Silken Salmon 挪威三文魚配青檸辣椒泰蒜汁 \$288

Roasted Norwegian salmon fillet and served in chili-lime garlic jus – divine

Boston Lobster Chu Chee Curry 泰式紅咖喱波士頓龍蝦 \$468

Fresh Boston lobster cooked in chu chee curry

Prawn Green or Red Curry 香辣蝦 / 椰香咖喱蝦 \$258 (8pcs)

Stir fried chili, garlic with seasonal vegetables with a green or red curry

Steamed Whole Fish 泰式明爐原條蒸魚 \$298

Gently-steamed whole fish with lemongrass, lime leaves and Thai basil topped with spicy minced chicken

Barramundi Red Curry or Green Curry 尖吻鱸魚配紅咖喱或青咖喱 \$228

"Crispy Crown" Barramundi with Green Mango Salad 香脆尖吻鱸魚扒配青芒果沙律 \$298

Crispy barramundi fillet with spicy green mango & chili jam dressing

SAVOUR FROM THE LAND

Bobby Chinn's Shaking Beef 鑊炒牛肉 \$248

Wok-tossed marinated beef with watercress & jasmine rice

Bobby Chinn's Cà Ri Gà Chicken Curry 印度食咖喱雞 \$228

Vietnamese lemongrass curry served with crunchy toasted baguette

Red or Green Chicken Curry / Chicken Massaman 泰式紅 / 青 / 瑪莎曼咖喱配雞肉 \$218

Chef Amoo's classic Thai chicken curry - as good as it gets!

Chicken in Basil Leaf 羅勒葉炒雞肉 \$218

Stir-fried minced chicken with fried egg and hot basil leaf

Grilled Lamb Chop 越式燒羊扒 \$268 (3pcs)

Served with a rosemary pepper sauce

Chiang Mai Slow Cooked Spanish Pork 西班牙豬配緬甸咖喱 \$278

Wagyu "Bavette" with Red Curry 烤和牛排配紅咖喱 \$278

SAVOUR IN THE WOK & FROM THE OVEN

Bobby Chinn's Noodles 龍蝦 手機面 粉絲 \$188 Wok-tossed cellophane noodles with fresh lobster

Kaow Phad (Crab Fried Rice) 英國蟹皇炒飯 \$188 British brown crab claw with brown rice & a hint of lemongrass

Namo Phad Thai 泰式金邊粉 / (Veg Option) \$178 / \$158

Garlic Baguette 蒜蓉包 \$88

Roti Paratha 香煎烤餅 \$78

Steamed Rice 白飯 \$32

CHOY CHOY

Meat-free choices for those that like to keep it 'green'

Bobby Chinn's Vietnamese Vegetable Yellow Curry 粵式黃咖喱雜菜 \$198

Served with crunchy toasted baguette

Thai Two Way (Morning Glory) 泰式馬拉盞 或 蒜蓉辣椒炒通菜 \$148

Morning glory stir-fried your way choose chili & garlic or spicy shrimp paste

Spring Garden Red / Green or Yellow Curry 田園炒菜配紅 / 青或黃咖喱 \$178

Seasonal vegetables in this lively & lite red or green or yellow curry

IMPOSSIBLE® Meatball Green Curry IMPOSSIBLE®青咖喱素肉球 \$218

Plant-based vegetarian meat ball with vegetables in green curry

Spicy Tofu in Basil 香辣炒豆腐配羅勒葉 \$168

Stir Fry Broccoli in Garlic 蒜蓉西蘭花 \$158

Full vegetarian menu available - Please ask your server

DESSERT

Bobby Chinn's Pandan Panna Cotta 香 斑蘭奶凍 \$98

"Ticky-Lice" 芒果糯米飯 \$108

Fresh pandan-infused rice, mango cubes & coconut cream

Double-Scoop Gelato 雪糕 \$88

Choose from pistachio or coconut & pineapple (single scoop \$48)

Sago Coconut Pudding in Pandan Leaf 椰汁西米布丁 \$68