

CHIN
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**CHEF ERIK
BRUNER-YANG**

ASIAN STREET FOOD

Chin Chin Street Food menu was specially curated by guest chef Erik Bruner-Yang. Erik is a three time James Beard finalist and the owner and chef of the restaurant Maketto, a Michelin Bib Gourmand recipient, located in Washington D.C.



STEAMED JUMBO PRAWNS 🔥

Steamed jumbo prawns with crispy fried garlic, lime, and herb salad, served on bean thread noodles and topped with ginger scallion sauce. 31



BAKED RED CURRY MUSSELS* 🔥

Mussels baked in a red curry sauce *contains shellfish* with chopped gulantro, chopped shrimp, crab, cilantro, and scallions (4pc). 12



NIGHT MARKET NOODLES 🔥

Egg noodle with chopped vegetables, crispy garlic, crispy shallots, cilantro, scallions, bell pepper, and topped with night market stir fry sauce. 24



WOK CHARRED SHISHITO PEPPERS

Wok charred shishito peppers with lime, crab meat, dill, and white bbq sauce. 19



SCALLION PANCAKE ROLL

Wok fried beef, scallions, cucumbers, hoisin sauce, and pickled carrot and daikon. 16



BAO BURGER

Beef burger patty, with cheddar cheese, shaved lettuce, tomato, onion, pickled carrot and daikon, and hoisin mayo (2pc). 19

🔥 Mild Spice

🔥 Hot and Spicy

Chin Chin operates in closed kitchens and we do not have separate equipment dedicated to the preparation of allergen-based food requests. Our menu items may come in contact with ingredients or common allergens not listed on our menu. We want all of our guests to have an enjoyable dining experience, so please speak with a manager when ordering to discuss your dietary concerns and obtain more information. If you have a severe allergy, we recommend that you dine elsewhere, as our facility may not be able to meet your specific needs. Thank you for choosing Chin Chin.



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