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***Lunch***

***Petite Appetizers***

***TOASTED ADOBO BUN****(G,D)* ***15***

*pulled pork adobo with cheese / sweet chili mayo*

***CROQUETA-KATSU****(G,D)* ***15***

*pork mince & potato with cheese chives sphere in panko crumb / black garlic mayo*

***PRAWN REBUSADO - COCKTAIL****(G,N,D)* ***15***

*crispy nobashi prawn/curry coconut /hot chili cocktail sauce*

***TEMPURA - MARUYA*** *(G,N,D)* ***15***

*bites fritter of tropic root vegetable & peanut with togarashi garlic aioli*

***SATAY KAJANG*** *(G,N,D)* ***15***

*lemon grass chicken skewer/coconut stick rice lemang/spiced peanut sauce*

***KARAAGE (crispy chicken soy ginger)*** *(G, D)* ***15***

*fried chicken thigh pieces/togarashi aioli*

***Salad & Soup***

***SISIG SUSHI*** *(D) - sashimi seared tuna/soy truffle salmon*

*baked pulled snapper salad /prawn/cucumber/edamame/toasted sushi nori rice* ***23***

***CHICKPEAS FALAFEL & EGGPLANT*** *(G,N,D,V)*

*cucumber minted yoghurt/crispy pita bread/pomegranate syrup* ***22***

***BLACKENED SPICED LAMB LEG SALAD*** *(G,N,D) feta cheese & onion riata/*

*chili aubergine/roasted almond and pumpkin seed /pomegranate syrup* ***24***

***HALLOUMI – SUCCOTASH*** *(G,N,D) grilled halloumi sliced on ciabatta toast*

*field mushroom spread/succotash salad* ***24***

***HOT LADLE SEAFOOD CHOWDER*** *(G,D)**-**crispy prawn roll,*

*tomato & salsa verde/garlic butter cumin kumara toast* ***22***

***Sides ­­­­­***

***Garic Bread of the Day – please ask staff*** *(G, N, D)* ***15.5***

***Potato Chips + garlic nanami togarashi aioli*** *(D,V)* ***14.5***

***Crispy Fried Cassava Chips + garlic nanami togarashi aioli*** *(D, V)* ***15.5***

***White Rice 6***

***Lunch***

***Chef’s Special Bento Box $45***  *A thoughtfully crafted selection featuring the best flavours from Chikos' current menu.*

*This full-course tasting experience, presented in a single bento box, offers a delicious*

*showcase of our culinary highlights.*

***Main***

***WAGYU BEEF*** *&* ***PRAWN QUSADILLAS*** *(G,N,D)* ***38.5***

*mince of wagyu beef tortilla with peanut-cilantro**aromatic spiced/cheese*

*grilled prawns/eggplant tahini/apple radish atchara*

***CIGAR ENCHILADAS****(G,N,D,V) - black rice & mixed lentils mozzarella roll* ***36***

*chili eggplant/verde pesto/chipotle pumpkin puree/garlic mayo*

***LAMB SHANK****(G,D) - slow cooked/herb roasted vegetable* ***43.5***

*baby potato/tomato-annatto cream aromatic reduction*

***ANGUS PRIME BEEF SIRLOIN STEAK*** *200grams**(G,D)* ***46.5***

*nametake-mushroom duxelles/parsnip/*

*cream sarawak pepper corn reduction/French fries*

***CHIKOS STYLE KARE KARE****(G,N,D)* ***43.5***

*tender braised angus beef shin/rich annatto garlic peanut gravy*

*selected vegetables/chili coconut bagoong/fragrant jasmine rice*

***KING SALMON-LEMONADA*** (*G,N,D)* ***43.5***

*baked cured salmon fillet/rock sugar & lemon grass/kaffir lime & spices*

*udon noodle/tamarind-caper-anchovy salsa/parmesan*

***CHIKOS FISH*** *&* ***CHIPS*** *(G, N, D) - sabzi battered FOD* ***38.5***

*tamarind cane sugar tomato salsa/togarashi aioli sauce/potato chips*

***FAMOUS CRISPY PATA PORK KNUCKLE*** *(G,D) - fennel apple & radish atchara* ***41.5***

*mixed salad/coconut shrimp paste/french fries or rice/sauce and dips*

***SIGNATURE BBQ PORK RIBS*** *(G,D) - rock sugar/hoisin sticky sweet, spiced glaze* ***41.5***

*daikon apple pickle/ginger yellow fragrant rice or french fries*

***\*All prices are GST inclusive***

***\*2% surcharge apply for credit card payment***

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**N may contain Nuts or traces of – G contains gluten – D contains dairy – V vegetarian \_\_\_ ­­­­­­­­­­­­­­­­­­­**

Due to the nature of restaurant meal preparation,

we are unable to guarantee the absence of any requested ingredients in its menu items.

Please inform our senior front of house staff to discuss any allergy and / or dietary requirements

**Bento Box**

**Set Menu Special**

Bento – Uno (G,N,D)

Toasted kansi bun

Chicken karaage / togarashi aioli

Apple radish pickle

Carved beef sirloin **or** Braised pork belly

Apple cider reduction

Caramelized cream brulee

Bento – Dos (G,N,D)

Salmon and tuna sashimi / pickled ginger

Tempura prawn & Calamari fritters jalapeno mayo

Homemade pickles atchara

Brill fillet manier miso butter sauce / ginger fragrant rice

Bread & butter berries pudding crema anglaise

Bento – Tres (G,N,D,V)

Grilled halloumi / roasted spiced apple & beetroot salsa

Tempura Maruya of vegetables / togarashi aioli

Chili cucumber pickles

Lentil enchilada / falafel / yoghurt raita

Red plum jelly & chestnut compote azuki beans

$45 / person

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