



Welcome to Chikos

Indulge yourself and start your culinary journey here
with flavours and inspirations from all around the Pacific Rim.

Entrees

CHILI TIGER PRAWNS (G,N,D)

Garlic & sweet tamarind cucumber salsa, chili peanuts, peanuts,
hummus, batard toast **19.5**

HOT LADLE CHOWDER (G,D)

crispy prawn roll, smoked salmon, salsa verde & picante bruschetta **21.5**

SALMON CAESAR (G,D) cured- grilled salmon, **19.5**
cos lettuce, egg, bacon, croute, garlic anchovy dressing

TOASTED SISIG SEAFOOD SUSHI (D) **22.5**

grilled-pulled snapper & arrow squid, prawn,
tuna & salmon sashimi, crème fraiche, toasted rice nori sesame

SEARED ROELESS LARGE PREMIUM SCALLOPS (G,D) **20.5**

black garlic & beetroot, egg floss & crunch summer vegetables atchara,
miso mirin emulsion

CRISP PENANG LAKSA (G,N,D) ginger chicken, kaffir lime, **19.5**
minted salad, coconut nam jim sauce, con tortilla

BINCHOTAN GRILL – KUSHI YAKI SELECTION

CHIKOS STYLE CHAR-GRILLED BBQ

YAKITORI – CHICKEN THIGH - JAPANESE (G) celeriac & rocket,
blackened eggplant aioli, togarashi mayo, crispy shiso rice **E- 18.5/ M-32.5**

SATAY – LAMB - MALAYSIAN (G, N) **E- 18.5/ M-32.5**
Kajang style lamb, crunchy peanut sauce, rojak salad, belanjo crunch

INASAL PORK - PHILIPPINE (G) **E- 18.5/ M-32.5**
freedom range pork belly in soy ginger, sambuca fennel chili atchara,
pinipig crackling

All main grilled items accompanied with a bowl of Japanese steamed rice or French fries

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

Due to the nature of restaurant meal preparation, Chiko's is 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.

Mains

FREE-RANGE PORK & PRAWN QUESADILLAS (G,N,D)	32.5
<i>turmeric peanuts, tiger prawns, salsa verde, crème fraiche, pear atchara</i>	
STICKY BBQ PORK RIBS (G,N)	36.5
<i>spice rock sugar, chili bbq sauce, pickle daikon & apple, pineapple pepper jam, potato fries <u>or</u> rice</i>	
CHIKOS CRISPY PATA PORK KNUCKLE (G,N)	36.5
<i>garden salad, tom yum sauce, coco shrimp paste, peanut sauce and rice</i>	
CHEEK BOURGUIGNON (G,N)	39.5
<i>slow cooked angus beef cheek in red wine, mixed mushroom, bacon, agria mashed, pinot noir reduction</i>	
PANFRIED FISH FILLET OF THE DAY (G,D)	39.5
<i>chili egg floss & capsicum lentil salad, swedes, truffe creamy potatoes mashed, sweet miso mustard citron emulsion</i>	
SUPREME CHICKEN BREAST (G,D)	39
<i>lemongrass ginger butter rice, chil-cum-der, sweet soy sauce</i>	
PAMU VENISON BISTRO FILLET (G,D)	40
<i>ash coated, polenta cake, branstone cauli- peanut pickle, pumpkin, crème calvados sauce</i>	
KARI KING SALMON (D)	39.5
<i>lemon grass, coriander, blackened eggplant, swedes pickles, dill agria potato, red curry emulsion</i>	
PRIME ANGUS BEEF SIRLOIN (300G) (G,D)	44
<i>mixed roasted mushrooms, cheese potato, mushroom sauce & bearnaise sauce</i>	

Sides

TURKISH PIDE GARLIC BREAD (G,D,V)	12
CHEF'S VEGETABLE OF THE DAY (N,D,V)	12
STEALTH POTATO CHIPS (D,V) + GARLIC NANAMI TOUGARASHI AIOLI	10
CRISPY FRIED CASSAVA CHIPS (D,V)+ COCO CHILI – CREAM MAYO	14
CHEF'S SALAD OF THE DAY (D,V)	10
BROWN RICE / WHITE RICE	5

All prices are GST inclusive | 2% surcharge apply for credit card payment