

CHU THE PHAT

STARTERS

VEGETABLE CRACKERS	10
OYSTERS calamansi gelée	7 ea
STEAMED DUCK BUNS 3pc	24
PUMPKIN & GARLIC CHIVE DUMPLINGS crispy chilli oil 6pc	24
VEGETABLE SPRING ROLLS yuzu caramel 4pc	24
FRIED CHICKEN RIBS chilli buttermilk 5pc	25
CRISPY RED FRIED PIGS' TAILS sweet red vinegar	18
MUNG BEAN PANCAKE kimchi caramel, soy pickled onions	24
WAGYU DUMPLINGS XO & lime 6pc	26
SALMON TARTARE miso mayonnaise, sesame cracker	35

NOODLES + RICE

CHICKEN NOODLE SOUP red cooked chicken, soy egg	26
GARLIC BUTTER NOODLES garlic chives, poached egg	24
FRIED RICE roast pork, egg, lup cheong	24
FRIED BROWN RICE peas, carrot, corn & egg	24
STEAMED RICE	7

MAINS

NANNA ANNA'S CHILLI CHICKEN	37
SIR HARRY 6-7+ WAGYU BEEF RUMP stir fried w garlic chives	42
GENERAL TSO'S FRIED CAULIFLOWER	35
MUSHROOM & TOFU HOT POT shitake dumplings	36
STIR FRIED CHICKEN w broccoli & smoked almond	36
LA BEEF RIBS apple glazed, lettuce, shiso leaf, ssamjang, kimchi	42
CORAL COAST BARRAMUNDI coconut turmeric sauce	44
CHU CHICKEN KATSU brown herb sauce	34
COCONUT BRAISED BEEF CHEEK potato & peanut curry	44

SIDE DISHES

DAIKON CUCUMBER SALAD	14
STEAMED BROCCOLINI soy garlic butter	18
GREEN BEANS mushroom XO sauce	18
WOK TOSSED MARKET GREENS house made oyster sauce	21
CHIPS spice salt, kewpie	16
GRILLED CORN miso butter, chilli salt	18

BANQUET 1 . 68 DOLLARS PER PERSON

VEGETABLE CRACKERS
PUMPKIN & GARLIC CHIVE DUMPLINGS crispy chilli oil
FRIED CHICKEN RIBS chilli buttermilk
CRISPY RED FRIED PIGS' TAILS sweet red vinegar
STEAMED DUCK BUNS
GENERAL TSO'S FRIED CAULIFLOWER
SIR HARRY 6-7+ WAGYU BEEF RUMP stir fried w garlic chives
WOK TOSSED MARKET GREENS house made oyster sauce
STEAMED RICE

FOR THE ENTIRE TABLE

BANQUET 2 . 80 DOLLARS PER PERSON

OYSTERS calamansi gelée
VEGETABLE SPRING ROLLS yuzu caramel
WAGYU DUMPLINGS XO & lime
SALMON TARTARE miso mayonnaise, sesame cracker
LA BEEF RIBS apple glazed, lettuce, shiso leaf, ssamjang, kimchi
CORAL COAST BARRAMUNDI coconut turmeric sauce
DAIKON CUCUMBER SALAD
WOK TOSSED MARKET GREENS house made oyster sauce
STEAMED RICE

FOR THE ENTIRE TABLE

UPGRADE TO FRIED RICE \$6pp

DESSERT

DESSERT

MANGO SORBET	15
passionfruit granita, coconut cream, macadamia	
CHOCOLATE CUSTARD	15
white chocolate parfait, honeycomb	

DESSERT COCKTAILS

DRAGON'S BREATH SOUR	22
fireball whiskey, lemon, egg white	
ESPRESSO MARTINI	22
a classic way to finish your night!	
CHERRY RIPE	22
creme de cacao, malibu, chambord, egg white, grapefruit	

DESSERT WINE

		
PENFOLDS CLUB RESERVE AGED TAWNY	11	85
NOBLE ONE BOTRYTIS	11	65
GEKKEIKAN SAKE	11	85
PENFOLDS GRANDFATHER	16	175

INSPIRED BY THE STREETS OF HONG KONG, TAIWAN & KOREA,
WE WELCOME YOU TO CHU THE PHAT.

OUR MENU IS DESIGNED TO SHARE & HAVE FUN.

AT CHU THE PHAT ITS ALL ABOUT ENJOYING THE EXPERIENCE
& TASTING DIFFERENT DISHES FROM THE EXOTIC WHICH HAVE
SHAPED THE FLAVOURS OF OUR MENU.

WE ONLY SERVE AUSTRALIAN SEAFOOD.

10% SURCHARGE ON SUNDAYS.
15% SURCHARGE ON PUBLIC HOLIDAYS.
1.5% SURCHARGE FOR EFTPOS, MASTERCARD / VISA CREDIT OR DEBIT
1.9% SURCHARGE ON AMEX / JCB



SCAN TO
VIEW CHU'S
UPCOMING
EVENTS



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TO YOUR TABLE USING THE
CHEWSIE BEACON



CHU