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RESTAURANT MENU

All prices include VAT at the current rate and are quoted in Pound Sterling. A discretionary 12.5% service charge will be added to your bill.

If you suffer from any allergy or food intolerance and wish to find out more about the ingredients we use, please inform your server.

Please note: the recommended daily calorie intake is 2000 kCal for women and 2500 kCaL for men. All calories provided per dish are based on 1 serving.

^(v) Vegetarian

^(s) Spicy

⁽ⁿ⁾ Nuts

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VANILLA CHEESECAKE 316 kCal

Deliciously creamy cheesecake made with Madagascan vanilla bean, served with fruit coulis
7.00

CHOCOLATE MARQUISE 604 kCal

A rich, velvet chocolate dessert for the serious chocoholic, served with vanilla ice cream and mix berries.
7.00

BANANA FRITTERS ^(v) 287 kCal

Sweet banana coated in light tempura batter, fried and served with toffee sauce, coconut ice cream and toasted sesame seeds
7.00

TROPICAL FRUIT PLATTER ^(v) 115 kCal

A selection of fresh fruit served with kiwi compote & sprinkled with desiccated coconut
5.50

CHEFS SELECTION OF SORBET/ICE CREAM 521 kCal

5.50

'RENGIN'

CHINO SET MENU

42 PP / MIN 2 DINERS

SUSHI & SASHIMI

California Maki Roll 557 kCal
Sashimi selection

SMALL DISHES

Mixed Taquitos
Prawn Tempura XXX kCal

MAIN DISHES

Slowed cooked beef short rib 727 kCal
Black cod 559 kCal
Sirloin on hot rocks 732 kCal

SIDES

Jasmine rice 440 kCal
Malaysian potatoes & fine beans 194 kCal

DESSERT PLATTER

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2 COURSES

20.50

3 COURSES

24.50

STARTERS

THAI CHICKEN SALAD 75 kCal

Coriander, mint, chilli, cucumber, red onions, crispy wonton, ceviche dressing

SESAME PRAWN ROLL ^(s) 28 kCal

served with chilli garlic dip

VEGETABLE MAKI ROLL ^(v) XXX kCal

Chef's selection (4 pieces)

MAINS

MALAYSIAN CHICKEN 405 kCal

Creamy curry sauce, pink peppercorn & egg fried rice

PAN FRIED SEA BASS 304 kCal

Asparagus, black bean sauce

THAI YELLOW CURRY ^(v) 465 kCal

Crispy vegetables

DESSERTS

CHOCOLATE MARQUISE^(gf) 604 kCal

Vanilla ice cream and mixed berries

VANILLA CHEESECAKE 316 kCal

Madagascan vanilla bean, toasted marshmallows & fruit coulis

TROPICAL FRUIT PLATTER ^(gf/v) 115 kCal

A selection of fresh fruit served with kiwi compote and sprinkled with desiccated coconut

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EDAMAME ^(v) ^(gf) 433 kCal
4.00

CRISPY DUCK PANCAKES 804 kCal
Cucumber, spring onion, red onion and hoisin BBQ sauce
14.50

VEGETABLE TEMPURA ^(v) 148 kCal
Tempura Sauce
4.00

CHICKEN OR BEEF SALAD 216/274kCal
Mint, chilli, spring onion, cucumber, red onion
7.50/10.75

CALAMARI ^(gf) 393 kCal
Tamarind dressing, tomato,
pickled red onion, mint
8.00

WHITE MISO SOUP 80 kCal
Tofu, spring onion, wakame
4.50

PRAWN TEMPURA 296 kCal
Ponzu Sauce
(2 pieces)
6.50

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SIDES

EGG FRIED RICE ^(v) 877 kCal
6.00

MALAYSIAN POTATOES & FINE BEANS ^(v) 194 kCal
5.00

CASSAVA CHIPS ^(v) 242 kCal
5.00

TENDERSTEM BROCCOLI ^(v) 213 kCal
5.00

MIXED LEAF SALAD ^(v) 75 kCal
4.00

STEAMED BOK CHOI ^(v) 115 kCal
Sweet soy, sesame
4.00

JASMINE RICE ^(v/gf) 440 kCal
3.25

BENTO BOXES

AVAILABLE FROM
5:30 - 7PM ON AN EVENING SERVICE.

SUSHI BENTO

Miso soup, salmon & seabass nigiri,
crispy duck rolls, spicy tuna rolls,
19.75

CHICKEN BENTO

Malaysian chicken, jasmine rice,
mixed salad, chicken Sui Mai
17.50

CHINO LATINO BENTO

Teriyaki salmon, sautéed vegetables,
jasmine rice, sesame prawn rolls
17.50

VEGETABLE BENTO ^(v)

Mushroom gyoza, Thai yellow curry,
jasmine rice, crispy vegetables
17.00

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SALMON TERIYAKI 646 kCal
Steamed bok choi
16.00

SEA BASS 304 kCal
Asparagus, black bean sauce
16.00

TEMPURA BATTER COD 371 kCal
Mushy peas, tartare sauce, fries and lemon
14.00

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THAI YELLOW CURRY ^(V) 506 kCal
Crispy vegetables
11.75

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AJI PANGA 58 kCal
2.90

CHILLI GARLIC XXX kCal
2.90

HOISIN BBQ 189 kCal
2.90

PEPPERCORN XXX kCal
2.90

MUSHROOM 342 kCal
2.90

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TAQUITOS

MIX FISH 397 kCal
Red onion, jalapeño, avocado
11.75

BEEF 688 kCal
Red onion, jalapeño, avocado, Aji Panca
11.75

DIM SUM

SESAME PRAWN ROLL ^(S) 28 kCal
Chilli garlic sauce
7.00

CHICKEN SUI MAI 346 kCal
Shitake Mushrooms, Teriyaki Sauce
(2 pieces)
5.00

KING PRAWN & CRAYFISH GYOZA 245 kCal
(4 pieces)
6.50

MUSHROOM GYOZA ^(V) 220 kCal
(4 pieces)
6.00

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CRISPY DUCK ROLL 620 kCal
Cucumber, Wasabi peas
(4 pieces)
5.50

PRAWN TEMPURA ROLL 402 kCal
(4 pieces)
6.50

TENKASU ROLL 770 kCal
Tuna, Salmon, Sea Bass, Avocado
(4 pieces)
6.50

SPICY TUNA ROLL ^(S) 624 kCal
(4 pieces)
6.00

VEGETARIAN MAKI ROLL ^(V) XXX kCal
Chef's selection
(4 pieces)
5.00

CALIFORNIA MAKI ROLL 576 kCal
Soft shell crab, avocado, cucumber, tobiko
(4 pieces)
6.50

SALMON NIGIRI 577 kCal
(2 pieces)
3.50

SEABASS NIGIRI 543 kCal
(2 pieces)
3.50

TUNA NIGIRI 575 kCal
(2 pieces)
4.50

SASHIMI 135 kCal
Salmon, tuna, seabass
6 pieces / 12 pieces
9.75 / 17.50

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SLOW COOKED BEEF SHORT RIB 727 kCal
Pickled vegetables, teriyaki sauce
29.00

8OZ SIRLOIN ON HOT ROCKS 732 kCal
Soy, garlic, ginger
22.95

8OZ RUMP STEAK ^(GF) 694 kCal
Fries, grilled tomato, flat cap mushroom
18.75

PERUVIAN MARINATED BABY CHICKEN ^(GF) 919 kCal
Sweet potatoes puree, char grilled vegetables
19.75

BRAISED PORK BELLY ^(GF) 324 kCal
Palm sugar, lime, Malaysian potatoes, fine beans
17.00

THAI CHICKEN RED CURRY ^(GF) ^(S) 983 kCal
Crispy vegetables
15.00

CHINO LATINO BURGER 693 kCal
6 oz. burger topped with crispy pancetta
& brie served in a brioche bun with
Asian slaw and cassava chips
17.00

CHINO LATINO PIZZA 759 kCal
Crispy duck, red onion and hoisin bbq sauce
15.00

CHINO LATINO FRIED RICE ^(S) 830 kCal
Prawns, chicken, pork belly, chilli, garlic
14.00