

# Cheng Co

Warrawong Plaza



*black pepper soft shall crab*

## Sparkling wine

Chong Co - sparkling (house)

tempus two - blanc de blancs

villa teresa - (organic) Prosecco

south australia

hunter valley, NSW

veneto, italy

Glass / Bottle

7 29

37

39

## White Wine

Chong Co - semillon sauvignon blanc (house)

garfish - chardonnay

grant burge benchmark - pinot grigio

stonefish - sauvignon blanc

lost turtle - sauvignon blanc

starborough - pinot gris

villa teresa - (organic) pinot grigio

stonfish - verdelho

hartz barn - riesling

south australia

south australia

barossa valley, SA

margaret river, WA

marlborough, NZ

marlborough, NZ

veneto, italy

hunter valley, NSW

eden valley, SA

Glass / Bottle

7 29

7.5 31

33

8.5 35

37

41

39

35

39

## sweet and rose wine

grant burge - moscato

stonefish - rose

terre de saint louis - rose

barossa valley, SA

margaret river, WA

cotes de provence, france

Glass / Bottle

8 33

35

37

## red wine

Chong Co - cabernet sauvignon (house)

shelly bay - shiraz cabernet

stonefish - merlot

grant burge benchmark - shiraz

garfish - cabernet merlot

di giorgio coonawarra - cabernet sauvignon

stonefish reserve - shiraz

lost turtle - pinot noir

south australia

great southern, WA

frankland river, WA

barossa valley, SA

frankland river, WA

coonawarra, SA

barossa valley, SA

central otago, NZ

7 29

7.5 31

8.5 35

8 33

8.5 35

45

45

39

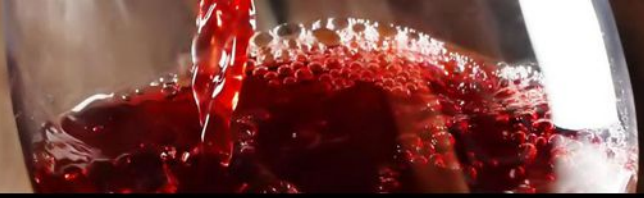
## dessert wine

bird of fir - botrytis semillon

riverina, NSW

Bottle

45



## Cocktail \$15

**Chong Co sunrise** (malibu - bacardi - coconut cream - grenadine - pineapple juice)

**Chong Co paradise** (midori - malibu - pineapple juice)

**lychee martini** (vodka - cointreau - lychee - cranberry juice - lime juice)

**thai toblerone** (frangelico - kahlua - baileys - coconut cream - milk)

**cosmopolitan** (vodka - tripple sec - cranberry juice - lime juice)

**phuket fantasy** (vodka - tequila - blue curacao - lemonade)

**margarita** (tequila - tripple sec - lime juice)

## beer & cider

singha (thailand) / asahi (japan) 7.5

kingfisher (india) / corona (maxico) 7.5

chang (thailand) / tiger (thailand) 7

crown (lager) 7.5

carlton dry (low crab) 7

casdade (light beer) 6

batlow apple cider (premium or cloudy) 7

## soft drink and juice

pepsi / pepsi max / lemonade / solo / sunkist 4

pink lemonade / lemon lime & bitter 4.5

lemon iced tea 4

sparkling mineral water (330ml) 4

sparkling mineral water (750ml) 7.5

apple juice / pineapple juice / orange juice 4.5

cranberry juice / coconut juice 4.5

## coffee and tea

special irish coffee 12

short black / long black / macchiato 3.5

flat white / cappuccino / latte / mocha / hot choc / chai latte 4

iced coffee / iced chocolate 7.5

green tea / jasmine tea / black tea / early grey tea 3.5 / person

english breakfast tea/ pepper mint tea 3.5 / person

## mocktail \$9

**Chong Co fruits punch**  
(mixed fruit juice and passion fruit)

**Chong Co calada**  
(pineapple juice - coconut cream - grenadine)

**coco paradise**  
(slushy with coconut juice- coconut meat and coconut cream)

**lychee tang**  
(slushy with lychee - lychee syrup and cranberry juice)

## spirits 30ml

johnnie walker black label 9

johnnie walker red label 8

jack daniel's / jim beam / southern comfort 8

bombay sapphire gin / tequila / wild turkey 9

absolut vodka / bacardi rum 8

bundaberg rum 7



*Satay Chicken skewers*



*papaya salad with soft shall crab*



*Curry puffs*



*char-grill wagyu beef*

## ENTREE

- 1. Chong Co Crispy Pork Belly** 10.90  
Canape style crispypork belly served with special BBQ sauce.
- 2. Wagyu Crying Tiger (160 g)** 13.90  
Thai style chargrilled Wagyu beef served with spicy dipping sauce.
- 3. Prawn Crab Net Roll (5 pcs)** 10.90  
Prawns & crab meat wrapped within rice net paper and deep-fried served with sweet plum sauce.
- 4. Thai Fish Cake (4 pcs)** 10.90  
Famous spicy thai fish cake served with sweet chilli sauce and crushed peanuts.
- 5. Salted & Pepper Squid** 10.90  
Home made deep-fried squid tossed with salt & pepper served with sweet chilli sauce.
- 6. Satay Chicken Skewer** 10.90  
Traditional thai char-grilled chicken with peanut sauce.
- 7. Curry Puff (4pcs)** 8.90  
Com, pea, carrot, potato wrapped in crispy puff pastry served with sweet chilli sauce.
- 8. Spring Roll (4 pcs)** 8.90  
Mixed vegetables, fungus, taro, wrapped in crispy pastry served with sweet chilli sauce.
- 9. Deep-fried Tofu** 8.90  
Served with peanut satay sauce.
- 10. BBQ PORK BUN (2 PCS)** 8.90
- 11. Chicken Dim sim (3 PCS)** 8.90

## SOUP

- 12. Tom Yum Goong Regular 10.90 large 19.90**  
Famous soup with prawns galangal, lemongrass, kiffir lime leaves, fish sauce, lime juice, sugar, mushroom red onion tomatoes topped with coriander.
- 13. Tom Kar Gai Regular 10.90 large 19.90**  
Coconut soup with chicken , galangal, lemongrass, kiffir lime leaves, fish sauce, lime juice, sugar, mushroom and coriander.

## SALAD

- 14. Chong Co Salad (YUM YAI)** 17.90  
Vegetarian salad with carrot, red onion , bean sprout, shallot, cucumber, tomatoes, crush peanut, sweet chilli, fried totu and mints leaves.
- 15. Thai Chicken Iarb** 19.90  
Chilli minced with lemon juice, chilli sliced, mint leaves, red onion, shallot, kiffir lime leaves, roasted rice powder and corianders.
- 16. Duck Salad** 24.90  
BBQ Duck with cucumber, tomato, mint leaves, shallot, red onion, chilli jam and coconut milk dressing.
- 17. Wagyu Beef Salad** 25.90  
Grilled Wagyu beef with thai dressing sauce, chilli, roasted rice powder, and corianders on bed mixed salad.
- 18. Papaya Salad with Soft-shell Crab** 24.90  
Thai style papaya salad, peanut, lemon juice, fish sauce dressing.

V = Vegetarian, VE = Vegan,  
GF = Gluten Free,  
GF Option = Gluten Free on request



**Tom kha gai**

# STIR FRIED

Create your own choice

- **Vegetables & Tofu** 17.90
- **Chicken** 17.90
- **Beef** 18.90
- **Pork** 18.90
- **Combination (chicken, beef and pork)** 19.90
- **Prawns** 24.90
- **Crispy pork belly** 24.90
- **Mixed Seafood** 24.90

**19. Black Bean Sauce Stir Fried**

with garlic, onion, capsicum, broccoli, carrot, snow pea, bak choy, mushroom and black bean paste.

**20. Oyster Sauce Stir Fried**

with garlic, onion, capsicum, broccoli, carrot, snow pea, bak choy, celery and baby corn.

**21. Ginger Stir fried**

with ginger, mushroom, onion, capsicum, fungus, broccoli, shallot, celery and baby corn.

**22. Garlic & Pepper Stir Fried**

with garlic, onion, capsicum, broccoli, snow pea, celery, young peppercom and shallot.

**23. Sweet & Sour Stir Fried**

with cherry tomato, celery, cucumber, pineapple, garlic, shallot and white sesame seed.

**24. Eggplant Stir Fried**

with eggplant, chilli slice and basil leaves.

**25. Pumpkin Stir Fried**

with egg, shallot, capsicum and basil leaves.

**26. Peanut Satay Stir fried**

with satay peanut sauce, garlic, onion, capsicum, broccoli, carrot, snow pea, buk choy, celery and baby corn.

**27. Prik Khing Sauce Stir Fried**

with chilli paste, kiffir lime leaves, green bean and carrot.

**28. Cashew Nut Stir Fried**

with garlic, onion, capsicum, broccoli, carrot, snow pea, celery and baby com, shallot and cashew nuts.

**29. Chilli & Basil Stir Fried**

with chilli, bean, bamboo, onion, and capsicum.

**30. Lemongrass Stir Fried**

with onion, capsicum, snow peas, bean, lemongrass and shallot.



*prik khing moo grob*



*black pepper soft shall crab*



*pad thai prawns*



*Green curry*



*pork pad se-ew*

## GRILLED

31. **BBQ Chicken** 19.90  
Grilled marinated merryland chicken served with salad and spicy dipping sauce.
32. **BBQ Lamb Cutlet (3 pcs)** 25.90  
Char-grilled lamb cutlet served with salad and chong co mint sauce.
33. **Wagyu Crying Tiger (320 g)** 24.90  
Thai style char-grilled wagyu beef served with salad and spicy dipping sauce.
34. **Healthy Salmon** 24.90  
Char-grilled Salmon with seasonal steamed vegetables served with thai seafood dipping sauce.

## CURRY

Create your own choice

- **Vegetables & Tofu** 17.90
  - **Chicken** 17.90
  - **Beef** 18.90
  - **Pork** 18.90
  - **Combination (chicken, beef and pork)** 19.90
  - **Prawns** 24.90
35. **Green Curry**  
Famous thai style spicy curry with green chilli paste, coconut milk, bamboo, eggplant, basil leaves, and chilli slice.
36. **Red Curry**  
Medium thai style spicy red curry paste, coconut milk, bamboo, eggplant, basil leaves, and chilli slice.
37. **Rosted Duck Red Curry** 23.90  
with lychee, pineapple, cherry tomato, pea, slice chilli and basil leaves.
38. **Panang Curry**  
thai style mild curry, coconut milk, carrot, and topped with slice kiffir lime leaves.
39. **Jungle Curry**  
Spicy Thai curry without coconut milk, thai herbs, eggplant, bean, bamboo shoot, carrot slice chilli and basil leaves.
40. **Beef Massaman Curry** 23.90  
Famous slowed cook beef with massaman curry paste, coconut milk , potato, topped with peanut and onion.
41. **Pumpkin Curry**  
Red curry with pumpkin, coconut milk, slice chilli and basil leaves.



**Massaman**



# RICE & NOODLE

Create your own choice

- **Vegetables & Tofu** 17.90
- **Chicken** 17.90
- **Beef** 18.90
- **Pork** 18.90
- **Combination (chicken, beef, pork)** 19.90
- **Prawns** 24.90
- **Mixed Seafood** 24.90

## 42. **Thai Fried Rice**

With egg, tomato, chinese broccoli, onion, pepper served with lemon wedge.

## 43. **Tom Yum Fried Rice**

With tom yum paste, thai herbs, egg, tomato, mushroom, and topped with coriander.

## 44. **Pad Thai Noodle**

Famous thai, thin rice noodle, chicken, egg, tofu, bean sprout, shallot topped with crushed peanut and lemon wedge.

## 45. **Pad See Ew Noodle**

Famous stir-fried thick rice noodle with dark soy sauce, egg, garlic, chinese broccoli and lemon wedge.

## 46. **Pad Kee Mao Noodle**

Stir fried thick rice with chilli, garlic, soy sauce, oyster sauce, peppercorn, thai herbs and basil leaves.

## 47. **Laksa Noodle Soup**

Hokkien noodle with bean sprout, buk choy, fried tofu, in coconut milk base soup and fried onion.

## 48. **Tom Yum Noodle**

Spicy & Sour soup with thin rice noodle, thai herbs, mushroom, bean sprout, chinese broccoli and coriander.



*chicken peanut satay*



*beef pad kee mao*



*combination fried rice*

## CHEF RECOMMENDATION

- |  |              |
|--|--------------|
| <b>49. <i>Wagyu Sizzling</i></b>   | <b>25.90</b> |
| Stir-fried wagyu beef with mixed vegetables and sesame seed.   |              |
| <b>50. <i>Pu Ma Karm (soft-shell crab)</i></b>   | <b>24.90</b> |
| Crispy soft-shell crab with tamarind sauce and fried onion.  |              |
| <b>51. <i>Honey Chicken</i></b>  | <b>18.90</b> |
| Crispy chicken with honey lemon sauce and white sesame seed.   |              |
| <b>52. <i>Ka Na Moo Grob (Crispy Pork Belly)</i></b>   | <b>24.90</b> |
| Stir-fried crispy pork belly with oyster sauce, Chinese broccoli, garlic and slice chilli.                     |              |
| <b>53. <i>Ga Pow Moo Grob (Crispy Pork Belly with Chilli)</i></b>  | <b>24.90</b> |
| Stir-fried crispy pork belly with chilli, green bean, onion, basil leaves, soy sauce and oyster sauce.         |              |
| <b>54. <i>Lamb Shank Massaman Curry (Served with roti)</i></b>   | <b>26.90</b> |
| Slowed cook lamb shank in massaman curry with potato topped with onion cashew nut, slice chilli and coriander. |              |
| <b>55. <i>Lamb Cutlet With Chilli Basil (3 pcs)</i></b>  | <b>26.90</b> |
| Grilled lamb cutlet with steam vegetables topped with chilli and basil sauce.                                  |              |
| <b>56. <i>Salmon Green Curry</i></b>   | <b>25.90</b> |
| Pan fried salmon fillet on bed of vegetables topped with green curry sauce.                                    |              |
| <b>57. <i>Red Ocean</i></b>  | <b>27.90</b> |
| Deep-fried soft-shell crab & grilled king prawns topped with special mild & sour sauce                         |              |

## SIDE DISH

- |  |                      |
|--|----------------------|
| <b>58. <i>Steam jasmine rice</i></b>                         | <b>3.50 / person</b> |
| <b>59. <i>Coconut rice</i></b>                               | <b>4.50/ person</b>  |
| <b>60. <i>Steam noodle</i></b>                               | <b>3.00</b>          |
| <i>(thick rice noodle, thin rice noodle, hokkien noodle)</i> |                      |
| <b>61. <i>Roti 2 pcs</i></b>                                 | <b>5.90</b>          |
| <b>62. <i>Steam vegetables</i></b>                           | <b>7.90</b>          |
| <b>63. <i>Satay sauce</i></b>                                | <b>3.90</b>          |

## DESSERT

- |   |              |
|---|--------------|
| <b>64. <i>TARO PERL IN COCONUT CREAM</i></b>  | <b>10.90</b> |
| <b>65. <i>HOME MADE COCONUT ICE CREAM</i></b> | <b>10.90</b> |

## KID MENU

- |  |              |
|--|--------------|
| <b>66. <i>Chicken Noodle Clear Soup</i></b>                              | <b>11.90</b> |
| with thick rice noodle carrot and broccoli                               |              |
| <b>67. <i>Egg Fried Rice</i></b>   | <b>11.90</b> |
| with carrot, pea, and corn   |              |
| <b>68. <i>Chicken Oyster Sauce</i></b>                                   | <b>11.90</b> |
| stir fried with hokkien noodle, carrot and broccoli                      |              |
| <b>69. <i>Chicken Satay Peanut Sauce Stir Fried served with rice</i></b> | <b>11.90</b> |
| <b>70. <i>Chips &amp; Nuggets</i></b>                                    | <b>10.90</b> |

# **BANQUET SET** **MINIMUM 4 PEOPLE**

## **SET A \$35/ PERSON**

### **ENTREE**

- *vegetables spring roll*
- *satay chicken*

### **MAIN COURSE**

- *stir-fried chicken with cashew*
- *massaman curry with beef*
- *pad thai noodle with pork*
- *stir-fried prawns with lemongrass*
- *steam jasmine rice*
- *Tea OR Coffee*
- *no corkage charge*

## **SET B \$40 /PERSON**

### **ENTREE**

- *vegetables spring roll*
- *vegetables curry puff*
- *satay chicken*
- *fish cake*

### **MAIN COURS**

- *stir-fried chicken with cashew nut*
- *massaman curry with beef*
- *pad thai noodle with pork*
- *soft shell crab with tamarind sauce*
- *steam jasmine rice*
- *Tea or Coffee*
- *no corkage charge*

*Chomy Co*  
Thai Restaurant and Bar