



# CHIQUIDON

Our food is free of preservatives, MSG and artificial flavourings  
All 100% love and made to order.

## THE GASTRONOMY LIST

A Menu Carefully Created For The Community

### [ SMALL WORLD ]

**OVEN BAKED NACHOS** // Flavoured nacho chips topped with shredded mozzarella & cheddar cheese sauce. Served with tomato salsa, sour cream & homemade guacamole. **26**

*\*add on chicken/beef bolognese 5*

🍴 **MUTTON VARUVAL** // Tender mutton pieces cooked in authentic Indian spices. Served with garlic & paratha bread. **35**

**GREEK MEATBALLS** // Australian grass-fed beef meatballs baked in tomato herb sauce & topped with feta cheese. Served with garlic bread. **26**

🍴 **CRISPY OYSTER MUSHROOMS** // Served with homemade curry mustard sauce. **22**

**GARLIC CHILLI SEA BASS** - *Inspired by Bernard Joseph*

// Sautéed in olive oil with garlic & chilli flakes.

Served with garlic bread. **26**

🍴 **HABANERO WINGS** // Baked chicken wings marinated in habanero chillies & Asian spices. Served with celery sticks & ranch dressing. **25**

*\*8pcs*

🍴 **CHIQUI FRIES** // Thick cut potato fries, tossed in black truffle pâté & white truffle oil, topped with grated parmesan cheese. Served with Chiqui homemade sauce **26**

**SAUTEED TIGER PRAWNS** // with garlic, cherry tomatoes & dried chili. Served with garlic bread. **29**

**CALAMARI** // Served with saffron lime aioli & sweet Thai chili sauce. **26**

🍴 **SWEET POTATO FRIES** // Served with housemade curry mustard sauce. **20**

**POPCORN CHICKEN** // Served with spicy habanero & salted egg sauce. **25**

🍴 **CHIQUI SLIDERS** // Australian beef patty, topped with caramelized onions & sliced gherkins in mini brioche burger buns. **28**

*\*choice of lamb 32*

🍴 **MUTTON ROLLS** // Stuffed with gherkins, orange cheddar & mozzarella cheese. Served with homemade tartar sauce. **28**

🍴 **STIR FRIED CHORIZO SAUSAGES** // With onions, capsicum, chili flakes & smoked paprika topped with feta cheese & crushed cashews nuts. **25**

### [ SALAD ]

**CLASSIC CAESAR** // Cajun chicken slices, romaine letuce & hash brown croutons in housemade Caesar dressing, loaded with grated parmesan cheese. **22**

🍴 **MANGO KALE** // Mango cubes & kale in a creamy Asian dressing, served with garlic bread & parmesan cheese. **29**

### [ DIP IN' ]

🍴 **PIQUILLO PEPPER HUMMUS** // Creamy blended chickpeas with roasted bell peppers & onions, served with tortilla chips. **19**

🍴 **CHILI CRAB DIP** // Stir fried crab meat cook in our homemade chilli paste & spices, Served with baked mantou buns. **37**

*\*120 grams of lump Crab meat per serving.*

### [ SOUP ]

🍴 **CLASSIC MUSHROOM** // with white truffle pâté & white truffle oil. Served with garlic bread. **20**

### [ FLAT BREADS ]

🍴 **MARGHERITA** // Tomatoes, garlic slices, fresh basil & mozzarella cheese on a tomato base flat bread. **25**

🍴 **WILD MUSHROOM** // Sautéed oysters, button mushrooms, shimeji mushrooms, feta cheese, sun-dried tomatoes & mozzarella cheese on a tomato base flat bread drizzled with white truffle oil. **36**

🍴 **MALIBU CHICKEN** // Cajun chicken & pineapple chunks & sliced jalapenos on a cream base flat bread, drizzled with habanero sauce. **35**

🍴 **MUTTON VARUVAL** // Tender mutton pieces, red onions, cucumber & mozzarella cheese on a mutton varuval base flat bread. **38**

**SMOKED DUCK** // Smoked duck slices, capsicum, carmelized onions & mozzarella cheese on a tomato base flat bread. **38**

*\*all prices are not inclusive of service charge*

🍴 Spicy 🍴 Vegetarian

## [ LAND & SEA ]

### **SEAFOOD TRIO - Inspired by Marcello Moretti**

// Sea bass fillet, tiger prawns & half shelled green mussels in vongole sauce. Served with garlic bread. **42**

**ROASTED SPRING CHICKEN** // Chiqui-style whole spring chicken, homemade spicy Asian sauce. Served with white truffle potato mash & sautéed vegetables. **35**

*\*(25mins cooking time)\**

**PAN FRIED BARRAMUNDI** // with tomato & sherry vinaigrette sauce. Served with white truffle potato mash & sautéed vegetables. **39**

### **SEARED SALMON - Inspired by Aishah**

// Norwegian salmon fillet with dill & caper cream sauce. Served with white truffle potato mash & sautéed vegetables. **45**

### **GRILLED LAMB RACK - Inspired by Gabriel Thang**

// New Zealand grass-fed lamb rack chops crusted with herbs. Served with mushroom sauce, homemade yogurt mint sauce, white truffle potato mash & sautéed vegetables. **59**

## [ BURGERS ]

**CHIQUI BEEF BURGER** // Australian grass fed premium beef patty in an organic sweet potato bun. Served with sweet potato fries. **38**

**LAMB MERGUEZ** // Australian minced lamb patty with Moroccan spices in an organic sweet potato bun. Served with sweet potato fries. **39**

## [ PASTA & RICE ]

**SMOKEY CARBONARA** // Creamy sauce with smoked chicken ham & mushrooms tossed in fettuccine, topped with grilled cajun chicken strips & grated parmesan cheese. **27**

**CRAB CARBONARA** // Creamy sauce with crab meat tossed in fettuccine, topped with kampong egg yolk. **49**  
*\*120 grams of crab meat*

🍄 **MEDITERRANEAN AGLIO OLIO - Inspired by Mrs Su**  
// Artichokes, sun-dried tomatoes, mixed mushrooms, black olives tossed in linguine, topped with almond flakes. **28**

🌶️ Spicy 🍄 Vegetarian

**SEAFOOD AGLIO OLIO** // Tiger prawns, squid & half shelled green mussels sautéed with garlic & chilli flakes tossed in linguine. **39**

**SMOKED DUCK PASTA** // Smoked duck slices, sautéed onions, white truffle oil & our secret butter sauce tossed in fettuccine. **42**

**BEEF MEATBALL GNOCCHI** // Cooked with tomato passata, red wine & basil. **32**

🍄 **EGGPLANT LASAGNA** // Eggplant slices layered with lasagne sheets, fresh tomatoes, Italian herbs & mozzarella cheese. **32**

🍄 **WILD MUSHROOM TRUFFLE RISOTTO** // Truffle pâté, wild mushrooms & cream cooked with Arborio rice. **32**

🌶️ **MUTTON FRIED RICE** // Homemade mutton varuval & chilli paste stir fry. Served with Chiqui-style prawn omelette, papadom & raita. **38**

🌶️ **SEAFOOD CLAYPOT RICE - Inspired by Tharmini**  
// Traditional Indian style claypot rice with tiger prawns, tenggiri & fresh squid. Served with hard-boiled egg, papadom & raita. **35**

🌶️ **MUTTON CLAYPOT RICE - Inspired by Tharmini**  
// Traditional Indian style claypot rice with mutton. Served with hard-boiled egg, papadom & raita. **38**

## [ DESSERT ]

**BURNT CHEESECAKE** // Brûléed crust cheesecake. **22**

**SIZZLING CHOCOLATE FONDANT** // Warm chocolate fondant with a molten chocolate core topped with Tillamook vanilla ice cream. **25**  
*\*(25mins cooking time)\**

**PANDAN GULA MELAKA CAKE** // Moist pandan flavoured butter cake topped with gula melaka sauce & grated coconut **22**

## JOIN OUR LOYALTY PROGRAM FOR PERKS!

Scan the QR code below to get the app.



<https://chiquidon.matespoints.com/>

## FOLLOW US FOR MORE

🏠 [chiquidon.com](https://chiquidon.com) 📱 @chiquidon 📷 @chiqui\_don

*\*all prices are not inclusive of service charge*