THE CHINNERY

Menu available 1 to 31 December 2026

FESTIVE LUNCH & DINNER MENU

STARTER

Spiced Sweet Potato Velouté
Sour Cream & Toasted Walnuts
$218

Roasted Scallop
Aromatic, Spiced Pumpkin & Salsa Verde
$368

Game Terrine
Apple & Fig Chutney
$288

MAIN

Roasted Organic Turkey
Roasted Potatoes, Honey Glazed Parsnips, Brussels Sprouts, Giblet Gravy, Cranberry Sauce, and Homemade Stuffing
$498

Roasted Pork Belly & Loin
Pommery Mashed Potato, Braised Red Cabbage, Pork & Marjoram Jus
$388

Pan-seared Seabass
Crushed Potato, Black Pudding, Pancetta, Baby Onions, Bordelaise Sauce
$598

DESSERT

Sticky Toffee Pudding
Sea Salt Ice Cream
$178

Crème Brûlée
Spiced, Orange Ice Cream
$178

Gluten Free Vegetarian Nut free Sustainable
Prices are in Hong Kong dollars and subject to 10% service charge.

THE CHINNERY

Festive Saturday Feast Menu
5, 12 & 19 December 2026

INDIAN PLATTER
(One Each)

SAMOSA Lamb, Crispy, *Mint Yoghurt Sauce*
ALOO PARATHA *Spiced Potato, Chilli, Ginger, Coriander, Cucumber Raita*
**FISH PAKORA *Sole, Ginger, Garlic, Curry Mayonnaise*
ONION BHAJI *Mixed Pickles*

MAINS
(CHOICE ONE CURRIES)

All Accompanied with Fragrant Basmati Rice, Plain or Garlic Naan Bread & Homemade Mango Chutney

BUTTERED CHICKEN TIKKA *Cooked with Tomato, Butter, Yoghurt, Aromatic Spices*
TANDOORI Chicken, Cherry Tomato, Yoghurt, Aromatic Spices
ROGAN JOSH *Lamb Shoulder, Braised with Indian Spices*
BIRYANI *King Tiger Prawns, Lemon, Fragrant Spices*
**MADRAS COD *Sweet & Sour, Coconut Milk, Curry Leaves*

DESSSERTS
(CHOICE ONE DESSERTS)

CRÈME BRÛLÉE *Saffron, Cumin, Coriander, Ginger Ice Cream*
KHEER Warm, *Cardamom, Silvered Almonds, Rose Petal Mango Ice Cream*

PETITS FOURS & MASALA TEA

ALWAR Ka Mawa
KAJU Katli

$628 + 10% Per Person

** Seafood is MSC certified and sustainably sourced.

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THE CHINNERY

Boxing Day Brunch Menu
26 December 2026

INDIAN PLATTER
(One Each)

SAMOSA Lamb, Crispy, *Mint Yoghurt Sauce*
ALOO PARATHA *Spiced Potato, Chilli, Ginger, Coriander, Cucumber Raita*
**FISH PAKORA *Sole, Ginger, Garlic, Curry Mayonnaise*
ONION BHAJI *Mixed Pickles*

MAINS
(CHOICE ONE CURRIES)

All Accompanied with Fragrant Basmati Rice, Plain or Garlic Naan Bread & Homemade Mango Chutney

BUTTERED CHICKEN TIKKA *Cooked with Tomato, Butter, Yoghurt, Aromatic Spices*
TANDOORI Chicken, Cherry Tomato, Yoghurt, Aromatic Spices
ROGAN JOSH *Lamb Shoulder, Braised with Indian Spices*
BIRYANI *King Tiger Prawns, Lemon, Fragrant Spices*
**MADRAS COD *Sweet & Sour, Coconut Milk, Curry Leaves*

DESSSERTS
(CHOICE ONE DESSERTS)

CRÈME BRÛLÉE *Saffron, Cumin, Coriander, Ginger Ice Cream*
KHEER Warm, *Cardamom, Silvered Almonds, Rose Petal Mango Ice Cream*

PETITS FOURS & MASALA TEA

ALWAR Ka Mawa
KAJU Katli

$628 + 10% Per Person

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Gluten Free Vegetarian Nut free Sustainable
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