

SOUPS AND NOODLES

1. Chinta Laksa (Chicken \$18/Veggie \$18/Seafood \$22) (GF) 🍷

Vermicelli noodles in fragrant coconut curry soup

2. Chinta Broth (Chicken \$18/Seafood \$22) (GF)

Vermicelli noodles in chicken & pork bone soup

3. Wonton Soup \$18.5

Wontons and fishcakes served in chicken broth

4. Winter Melon Soup \$12 (GF)

Served with tender pork meatballs

5. Mee Goreng \$18 (V)

Wok tossed Hokkien noodles with tomato curry paste, bean sprouts, egg and chicken

6. Char Kway Teow \$20 (with Prawns \$25) (V) 🍷

Wok-seared flat rice noodles with Chinese sausage, fish cake, chives, pork crackle

7. Georgia's Char Bee Hoon \$18 (GF, V)

Stir-fried vermicelli noodles with sambal sauce, chicken, egg, spring onions and bean sprouts

8. Crispy Chow Mein (Chicken \$20/Beef \$22/Seafood \$24)

Bed of crispy egg noodles topped with saucy chicken/beef/seafood stir fry

RICE DISHES

1. **Nasi Lemak Special with Curry Chicken \$20/Beef Rendang \$22 (GF)**

Choice of curry served with coconut rice, sambal, salted peanuts, fried anchovies, cucumber slices and fried egg

2. **(LUNCH SPECIAL) Mongolian Beef Rice \$18 (GF)**

3. **(LUNCH SPECIAL) Black Pepper Beef Rice \$18 (GF)**

4. **Roast Duck Rice \$22 (GF)**

5. **(LUNCH SPECIAL) Crispy Chicken Rice \$18 (GF)**

6. **Chinta Crispy Chicken Rice \$21 (GF)**

Served with chicken flavoured rice

7. **Nasi Goreng \$18 (GF)**

Malaysian-style fried rice with sambal, prawns and mixed veggies

8. **XO Fried Rice \$23 (GF)**

Fried rice with umami XO sauce with prawns and veggies

9. **Chicken and Egg Fried Rice \$19 (GF)**

10. **Veggie Fried Rice \$18 (GF, V)**

EXTRA RICE

1. **Steamed Jasmine Rice \$3**

2. **Coconut Rice \$4**

3. **Chinta Rice \$5**

Chicken-flavoured rice

SMALL EATS

1. Fried Wontons (6pcs) \$15/(12 pcs) \$28 🍷

Chicken and prawn filling

2. Veggie Dumplings (3pcs) \$9

3. Xiao Long Bao (4pcs) \$11

Steamed minced pork soupy dumplings

4. Char Siew BBQ Pork Bun (2pcs) \$9

5. San Choy Bow (2pcs) \$15 (GF) 🍷

Diced chicken, water chestnut, mixed veggies served in crisp lettuce cusp

6. Sammy Roll (4pcs) \$12

Seafood paste, taro, onions, garlic in crispy roll

7. Veggie Springys (3pcs) \$9 (GF)

Vegetable spring rolls

8. Parker's Gems (4pcs) \$12 (GF) 🍷

Nuggets of minced chicken, onions, potato and spices, lightly battered and fried

9. Roti with curry sauce \$6

Malaysian, flaky flat bread

10. (LUNCH SPECIAL) Roti with Curry Chicken \$18/Beef Rendang \$20

Please Note: Small Eats dishes may not be served first. Please let us know if you would like them served at the start

CHICKEN AND DUCK

1. Crispy Chicken \$26 (GF)

Crispy-skinned chicken maryland served with special soy-vinegar dipping sauce

2. Ayam Ria \$26 (GF) 🍷

Diced chicken fillets wok-tossed in fragrant soy sauce with aromatic spices and veggies

3. Spicy Spicy \$26 (GF)

Fried chicken pieces wok-tossed with blended caramelised diced chilies and curry leaves

4. Curry Chicken \$28 (GF)

Chinta specialty chicken simmered in coconut curry and spices

5. Honey Chicken \$26

6. Ayam Blues \$26 🍷

Battered chicken pieces tossed in sweet and tangy Kewpie mayo sauce

7. Drummin' Delight \$29 (GF)

Crispy-skinned chicken covered in sweet and tangy garlic sauce

8. Roast Duck Duck \$29 (GF)

Crispy half-duck

9. Chingoo Chicken \$26 (GF)

Crisp chicken pieces tossed in salt-pepper mix with peanuts and chili

10. Harvey's Crunchy Chicken \$28

Tender, marinated chicken pieces fried with crispy batter

11. Chili Chicken \$31 (GF) 🍷

Tender chicken with special chili sauce

SEAFOOD

1. Softly Shell Crab \$35 (GF)

Crispy soft shell crab on a bed of glass noodles mixed with pork mince, onion and XO sauce

2. Lobbie \$65 (GF) 🍷

Lobster tail pieces wok-tossed in silky ginger-shallot sauce on bed of crispy egg noodles

3. Whole Steamed Barramundi \$45 (Allow for 20mins Cooking Time)

Steamed barramundi with sizzling Chinta soy sauce

4. Fried Ling Fillet (choice of Sambal (GF) or Ginger Soy) \$28

Lightly fried ling fillet with choice of sauce

5. Steamed Ling Fillet (choice of Sambal (GF) or Ginger Soy) \$28

Steamed ling fillet with choice of sauce (allow for 20mins cooking time)

6. Salt & Pepper (Calamari \$28/Prawns \$28/Soft Shell Crab \$31) (GF)

Wok-tossed with special salt and pepper spice mix with garlic, spring onion and chilies

7. Royal Prawns (4pcs) (Ginger Shallot \$34/XO Sauce \$36) (GF) 🍷

Shell-on jumbo king prawns on bed of crispy egg noodles covered in choice of sauce

8. Jumping Prawns (Tamarind/Ginger Shallot/Singapore Chili) (6pcs) \$36 (GF)

Snap-fried shell-on king prawns topped with choice of sauce

9. Satchmo Prawns \$30 (GF)

Prawns wok-tossed with curry leaves and sauteed in tamarind sauce

10. Satchmo Squid \$30 🍷

Whole sliced squid lightly battered then sauteed in sweet and tangy tamarind-based sauce

CHINTA RIA

ESTD. 1988

BEEF

1. Black Pepper Beef \$28 (GF)

2. Beef Rendang \$31 (GF) 🍑

Slowly stewed beef in coconut-curry with rich spices

3. Beef Ria \$28 (GF)

Tender sliced beef wok-tossed in fragrant soy sauce with aromatic spices and veggies

4. King Toh Beef \$28 (GF) 🍑

Thin beef strips tossed with onion and chives in sweet and tangy sauce

5. Mongolian Beef \$26 (GF)

Sliced beef tossed in fragrant hoisin saice with onion and capsicum

PORK

1. Sticky Chili Jam Pork \$29 (GF)

Spicy crispy pork with snake beans in caramelised chili jam

2. Minced Pork Snake Beans \$24 (GF)

Minced pork stir fried with snake beans and garlic

3. Laughing Belly \$30 🍑

Slow-stewed pork with dark caramel soy sauce

10% surcharge on Sunday
15% on public holidays

@chintariabuddhalove
www.chintariabuddhalove.com

🍑 Recommended
(V) Vegetarian Upon Request
(GF) Gluten Free Upon Request

CHINTA RIA

ESTD. 1988

VEGETABLES

1. Tofu Ria \$21 (V) (GF)

Steamed tofu in special soy, garnished with shallots and spring onions

2. Tofu Moments \$25 (V) (GF)

Lightly fried tofu simmered with shiitake mushroom and beancurd slices in light gravy

3. Mixed Veggies \$21 (V, GF)

Mixed seasonal green vegetables wok-tossed in garlic sauce

4. Curry Veggies \$26 (GF)

5. Sambal Kangkong \$21 (GF)

Water spinach tossed in light chili prawn paste

6. Sambal Eggplant \$23 (GF) 👍

Eggplant covered in Chinta sambal prawn paste

7. Hometown Okra \$21 (GF, V)

Okra simmered with garlic and chili in dark soy

SWEETNESS

1. Sago Delight \$11 (V, GF) 👍

Tapioca pearls covered in chilled coconut cream, drizzled with sweet palm sugar syrup, roasted coconut and nata de coco jelly

2. Moony Mochi \$10 (V)

Mung bean and coconut-filled mochi balls in warm ginger syrup

10% surcharge on Sunday
15% on public holidays

@chintariabuddhalove
www.chintariabuddhalove.com

👍 Recommended
(V) Vegetarian Upon Request
(GF) Gluten Free Upon Request

CHINTA RIA DRINKS

JUICES & MOCKTAILS

SOFTIES

COKE/ COKE NO SUGAR	\$5
SPRITE	\$5
FANTA	\$5
SPARKLING WATER (750ML)	\$9.5
LEMON LIME & BITTERS	\$6.5
APPLE	\$5
ORANGE	\$5
PINEAPPLE	\$5.5
MANGO	\$5.5
LYCHEE	\$6
COCONUT WATER	\$7.9
SUNRISE	\$12
“STRAWBERRIES, MANGO JUICE, ROASTED COCONUT”	
SUNSET	\$12
“CITRUS JAM, LEMON JUICE, SODA WATER, MINT”	
HUG ME	\$12
“LYCHEE, LIME, MINT, LEMONADE ”	

TEA & COFFEE

JASMINE TEA	\$3
GREEN TEA	\$3
CHRYSANTHEMUM TEA	\$3.5
ICED MILO DINOSAUR	\$8
HONEY LEMON TEA	\$7.9
ICE/ HOT TEH TARIK	\$7
“M’SIAN PULLED MILK TEA”	
ICE/HOT KOPI	\$7
“M’SIAN BLACK COFFEE W/ CONDENSED MILK	
ICE/HOT KOPI O	\$6.5
“BLACK COFFEE W/ SUGAR”	
ICE/HOT KOPI O KOSONG	\$6.5
“BLACK COFFEE – NO SUGAR, NO MILK”	



ALCOHOL

BEER & CIDER

	SINGLE/ BUCKET OF 4
TIGER	\$9.5/ \$35
GOLDEN AXE APPLE CIDER	\$12/\$40
ASAHI ZERO ALCOHOL	\$8.5
4 PINES PACIFIC ALE	\$10

COCKTAILS

APEROL SPRITZ \$20

APEROL, PROSECCO, SODA, ORANGE

CLASSIC MARGARITA \$20

TEQUILA, COINTREAU, AGAVE, LIME

LOVE BITE \$20

VODKA, LYCHEE LIQUEUR, LYCHEE JUICE

SUMMER IN KL \$20

BOURBON, CHOYA, CITRUS JAM, LEMON

NEGRONI \$20

SWEET VERMOUTH, CAMPARI, GIN

SENSUAL HEALING \$20

KAFFIR LIME-INFUSED RUM, ORGEAT,
COINTREAU, LIME

EMBRACE \$20

CHERRY-VANILLA RUM, AMARETTO, PINEAPPLE,
LEMONADE

SPIRITS

JIM BEAM WHITE LABEL	\$10
GLENFIDDICH 12 YEAR OLD SINGLE MALT WHISKEY	\$14
MONKEY SHOULDER BLENDED MALT SCOTCH WHISKEY	\$12
ARCHIE ROSE SIGNATURE DRY GIN	\$12
PLANTATION ORIGINAL DARK DOUBLE AGED RUM	\$11
BACARDI WHITE RUM	\$10
HAKU VODKA	\$11
ESPOLON BLANCO TEQUILA	\$12
CHOYA PLUM WINE	\$12



WINE LIST

BOTTLE / GLASS

ATÉ SPARKLING NV	\$29	\$9.5
CHANDON NV SPARKLING	\$58	\$14
MOËT CHANDON NV CHAMPAGNE	\$140	
VEUVE CLIQUOT NV YELLOW LABEL	\$160	

WHITE WINES

CORKAGE \$15
PER BOTTLE

ATÉ SAUVIGNON BLANC	\$33	\$9.5
ATÉ CHARDONNAY	\$33	\$9.5
ATÉ PINOT GRIGIO	\$33	\$9.5
THE RUSSIAN JACK MARLBOROUGH NZ SAUVIGNON BLANC	\$48	
CLOUDY BAY NZ SAUVIGNON BLANC	\$88	
MOUNT ADAM FIVE FIFTY EDEN VALLEY CHARDONNAY	\$48	
SHAW SMITH SAUVIGNON BLANC	\$69	

RED WINES

ATÉ SHIRAZ	\$33	\$9.5
ATÉ ROSE	\$33	\$9.5
KALLESKI PIRATHON SHIRAZ BLUE LABEL	\$46	
CLOUD STREET PINOT NOIR	\$38	
YERING PINOT NOIR	\$49	
HENSCHKE FIVE SHILLINGS GSM	\$59	
HENSCHKE KEYNETON ESTATE EUPHONIUM	\$120	

