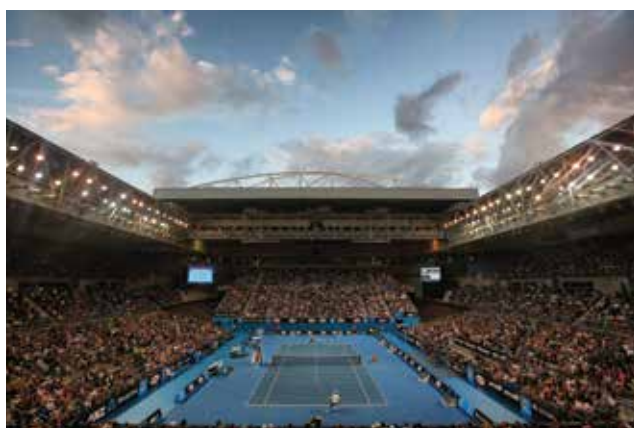


BILLIE CHU

Hungry for a taste of Asia? Look no further than Billie Chu, located within Hisense Arena overlooking Grand Slam Oval. Serving up the best Asia has to offer in a casual setting, Billie Chu is perfect for a quick bite or cocktail between matches anytime of the day or night for the first eight days of the tournament

🇺🇸 from \$10 - \$30 per dish

🍴 a la carte



For more information, please contact the Australian Open Hospitality team on 1300 309 166 or by emailing aohospitality@tennis.com.au



Monday 18 January – Monday 25 January 2016

To Start

Mr Chu's tropical slaw

Papaya, marinated squid, lime, chilli, fresh shaved coconut, basil

Hanoi's handmade rolls

*Rice paper rolls with a choice of fillings (chicken/pork /prawns/vegetarian),
sweet sauce, crisp Asian herbs*

Grandma's kimchi pizza

Pan fried chive, kimchi flour cake, sweet soy and spring onion slaw

Billie's mystery basket

Assorted steamed and fried buns, dumplings, light soy



A Bit More

Naughty Barramundi (for two)

Super crunchy whole barramundi, sugar chilli, prawn crackers, plumed tamarind glaze

Snowy chicken wings

Fried chicken wings, snowy cheese, grilled corn, red mayo

Long journey beef curry

Beef rendang, tempura egg, grilled roti bread

Japchae

Sweet potato noodles, wilted spinach, baby shrimps, mushrooms, ginger stick

Traditional kway teow (contains nuts)

Flat rice noodles, vegetables, boiled egg, fried tofu, coriander, green curry sauce

Maharajas upside down samosa burger

Crushed samosa, brioche bun, cucumber kasundi, pappadam, fermented minted yoghurt

Three river fried rice

Szechuan fried rice, char siu pork, egg omelette



On the Side

Steamed rice

Garlic kai-lan with black vinegar



Sweet Things to Share

Sumatran sugar nest

Lychee and tapioca pudding, coconut cream, yuzu syrup

Mango bingsu

Tropical fruits, crushed ice, red bean, flavoured milk

Sticky dumplings

Peanut and black sesame dumpling, orange passionfruit soup