

2026

DINNER SHOW THE

welcome to

CHIN
CHIN
CLUB

about the show

welcome aboard the chin chin love boat,

where secrets are whispered, passions rise,
and nothing is quite what it seems.

always unexpected, always unforgettable.

the last night at sea –
aboard the chin chin love boat

is an intimate, story-driven dinner show produced in
collaboration with
she moves agency and chin chin club.

expect dazzling live performances, music, dance, vogue,
and immersive storytelling unfolding around you as you
enjoy an à la carte menu by chef yassin de ling, with
bold flavors and vega(n) options.

each act brings mystery and anticipation, building
towards a breathtaking finale that will leave you
speechless.

live the story. live the night.

enjoy the show,
lucky cats

about the cast

the dinner show is created and produced by she moves
agency, known for embodying feminine energy through
dance. we bring high-end, experienced, and exclusive
performers, combining storytelling with unique styling and
visual looks.

the cast includes an ensemble of extraordinary performers,
each bringing their own fire, mystery, and charm aboard the
chin chin love boat.

your evening will be guided by our enigmatic captain, tying
the story together with wit, allure, and surprise.

the captain (host)

eden

the crew

antartica as the chef of desire

jeanille gibs as the lifeguard

denise kroes as the voice of the sea

poison as the temptation mystery lover

choreography

thaynah rodrigues & jody vivian, in
close collaboration with the cast

story written, created by

she moves agency –
thaynah rodrigues

styling

isabel van velthoven
& thaynah rodrigues

creative production

thaynah rodrigues, harvey sambo
& isabel van velthoven

music playlist

cin kiota

light & sound

lenne knol

chef de cuisine

yassin de ling

maitre d'hôtel

gabriele rexwinkel

THE
DINNER
SHOW

starters

12.5

steak tartare

gochujang - labneh
chicory - fried nuts

gl, l, n

**shiso green
gazpacho**

wasabi - cherry tomato
zucchini

vegan

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intermediates

9.5

**asian seaweed
shrimp soup (bisque)**

shrimp oil - shrimp dumpling
celeriac - nori

gl, sc, sh

roasted chicory

cheese-gochujang hollandaise
crispy cheese - bbq grapes

l, vegetarian

gl – gluten l – lactose n – nuts sc – crustaceans (shrimp, crab, lobster)
sh – molluscs (oyster, squid, mussel, clam) v – fish



main courses

27.5

miso cod

black miso - squid - beurre blanc
green bean salad - anchovy

gl, l, f

aubergine tempura

tofu - salsa verde
dashi - beurre blanc

gl, l, vegetarian/vegan upon request

surf & turf

+ 4.5

grilled steak - bbq prawns
szechuan pepper sauce - garlic mushrooms

l, sc

sides

french fries with crispy chili mayo 5

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steamed jasmine rice 3.5

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stir-fried asian greens 5.5

the menu is subject to minor changes, because of product availability
service not included

desserts

9.5

sticky rice	white chocolate
bbq banana - salted rum	matcha tiramisu
caramel - pecan	ladyfingers
n, vegan	gl, l

dessertcocktails

13.5

pornstar martini

ketel one vodka, passionfruit & vanilla

espresso martini

ketel one vodka, coffee & kahlúa

coffee foam

brown butter miso johnnie walker black label,
miso caramel, coffee foam

champagne

veuve clicquot brut	95
veuve clicquot rosé	120
ruinart blanc de blancs	150
bollinger special cuvee	135
laurent-perrier rosé	185
dom perignon	325

bottles

bacardi superior 0,7l	175	don julio 1942 0,7l	850
bacardi gran reserva 0,7l	195	don julio blanco 0,7l	185
ketel one vodka 1 l	195	don julio reposado 0,7l	220
belvedere 0,7l	195	don julio añejo 0,7l	250
belvedere magnum 1,75 l	450	hennessy vs 0,7l	200
ciroc 0,7l	185	johnnie walker black 0,7l	210
tanqueray 0,7l	175	johnnie walker gold 0,7l	265
tanqueray ten 0,7l	195	jack daniels 0,7l	185