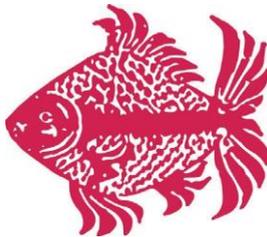




Long Chim, meaning 'come and taste' in Thai, is the perfect place to celebrate any occasion. The Asia flagship restaurant has been around for 2 years now, and would hope to continue to share Chef David Thompson's love for authentic Thai cuisine. The Australian celebrity chef has poured out his heart and soul into the creation of this brand through many years of research on the essence of Thai street food. Long Chim takes on a modern, urban approach to Thai street food. Food that is faithful to the streets and markets of Bangkok and beyond. It is through this warm partnership that we hope to share our love for all things Thai.





MAA LONG CHIM LUNCH

2 courses | \$25++

3 courses | \$30++

includes a soft drink or tea/coffee

chicken satay

chive cakes dark soy garlic chillies

vegetarian spring rolls

grilled pork skewers

grilled eggplant salad dried prawn steamed egg

rolled noodle soup braised pork

chiang mai curried noodle soup chicken egg noodles

green curry of chicken thai eggplant chillies

aromatic vegetable curry tomatoes cauliflowers red shallots

braised pork hock with five spices powder

minced beef chillies garlic hot basil fried egg

jack's omelette minced pork sriracha sauce

mango sweet sticky rice

palm sugar pudding

rin's thai tea ice cream pistachio young coconut

coconut ice cream glazed pineapple peanut

please ensure we know of any allergies and dietary restrictions so we can cater to your needs
peanuts are used in many thai dishes but we are able to omit them on request
prices subject to 7% GST and service charge





MAA LONG CHIM SHARING LUNCH

TO START

- chive cakes 15**
- vegetarian spring rolls 13**
- grilled pork skewers 17**
- chicken satay 20**
- chiang mai larp of chicken 18**
- dried prawns ginger toasted coconut 16**

- green papaya salad 23**
- grilled long eggplant salad 24**
- grilled wagyu beef salad 27**

TO SHARE

- minced beef chillies garlic hot basil 28**
- roast duck pickled ginger and plum sauce 32**
- fried rice with roast duck 28**
- chinese broccoli with crunchy pork 26**
- siamese watercress garlic yellow bean 18**
- deep fried whole sea bass 44**

- aromatic vegetable curry 30**
- green curry of kampung chicken 32**
- red curry of roast duck 35**
- braised pork hock with five spices powder 32**
- pickled mustard green and minced pork broth 24**

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DESSERTS

durian ice cream 14

banana roti 16

rubies young coconut jackfruit 13

coconut ash pudding 15

rin's thai tea ice cream 14

coconut ice cream 14

mango sweet sticky rice 15

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