

# BREAKFAST

Available until 4 pm

At Chim Chim, we strive to use the best ingredients possible. We proudly serve free-range eggs and all our baked goods are made in-house.



## Double Ham Benny

Free-range poached eggs, Hollandaise sauce, English muffin, Iberico ham and Canadian bacon

320฿



## Fancy Schmancy Scramble

Free-range scrambled eggs, caviar, bottarga and fried sourdough  
Add truffle (5 slices)

400฿

+250฿



## Breakfast Piada

Free-range eggs, mortadella, basil-tomato, feta cheese and harissa in freshly baked Italian flatbread

290฿



**Avo & Lox Bagel**

370<sub>₹</sub>

Smashed avocado, poached free-range egg, homemade lox, dill and caper cream cheese on homemade bagel



**Smashed Avocado & Feta Toast**

350<sub>₹</sub>

Avocado, poached free-range egg and feta cheese on homemade sourdough



**Fully Loaded French Toast**

270<sub>₹</sub>

Shokupan milky French toast, cream, maple syrup and seasonal fruit



### Hangover Brekkie

350₸

Free-range eggs with bacon, sausage, black pudding, sautéed mushroom, tomato, baked beans, tater tots and grilled homemade sourdough

• Egg Styles (Scrambled, Sunny Side Up, Over Easy, Over Hard, Omelette)



### Breakfast Burrito

330₸

Free-range scrambled eggs, Sloane's fennel sausage, American cheddar cheese, jalapenos, avocado and fresh tomato salsa in a homemade tortilla



### Egg White Frittata

320₸

Free-range eggs, cherry tomatoes, capsicum, basil, cheddar cheese and paprika, served with homemade sourdough

## ADD ONS

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Eggs x 2	40₸	Bacon x 2 pcs.	90₸
Black Pudding	120₸	Grilled Sourdough x 2 pcs.	40₸
Avocado	90₸	Small Salad	90₸
Sausage	80₸		

# SANDWICHES



**Chicken & Cranberry Sando**

320฿

Chicken breast, avocado, sour cream dill mayo, onion and cranberry sauce on homemade sourdough



**BBQ Ribeye Panino**

370฿

Grilled ribeye beef, onion jam, house BBQ sauce and Asian mixed salad sandwiched in a soft panino

# BURGERS



## Beyond Meat Pita Burger (Vegan)

Grilled Beyond Meat patty, vegan slaw and tomato on a homemade pita bun, served with sweet potato fries

380฿



## Chim Chim Zing Zing Chicken Burger 310฿

Brined battered chicken, tomato and homemade tangy slaw on a homemade bun, served with sweet potato fries



## Big Chim Beef Burger 400฿

Two pan-fried wagyu beef patties, with American cheddar cheese, tomato, lettuce and Chim Chim secret sauce on a homemade bun, served with Cajun spiced fries

# SALADS



**Spinach, Tomato Vin & Burrata** 420฿  
Baby spinach with tomato vinaigrette and local burrata cheese



**Triple Leaves & Blue Cheese** 280฿  
Okra, chamuang and red maple leaves with Chiang Rai blue cheese crumbles, shaved almonds and Lampang figs



**Kale Caesar** 350฿  
Caesar salad with kale leaves, Parmesan-dusted kale crisps and anchovies



**Hoki Poke Salad** 390฿  
Tuna poke, ponzu-soy vinaigrette and seasonal ice plant

# SOUPS



**Pumpkin Soup**  
Roasted pumpkin, walnuts and cream

200฿



**Mushroom & Foie Gras** 350฿  
Mushroom milk with seared foie gras, truffle and sweet cider reduction



**Chicken Noodle Soup** 280฿  
24-hour chicken consommé with Jerusalem artichoke, shredded chicken breast, vegetable medley, pasta and crisp chicken skin on the top



# MAINS



## Catch of the Day

Grilled fish from Chumphon served with sautéed potatoes, dill and caper sauce

Ask our staff



## Beef of the Week

Cut of Thai wagyu from Isaan served with garlic and shallot oil, leek jus and horseradish

Ask  
our  
staff



## Roast Chicken

Half chicken with smoked gravy, béarnaise and bordelaise sauce

350฿



**Jumbo Tiger Prawns**

Grilled jumbo tiger prawns with fish sauce glaze, grilled lettuce and Chimichurri sauce

690฿



**Pork Belly Ribs**

Sloane's meaty pork belly ribs grilled with honey mustard glaze and puréed potatoes

570฿

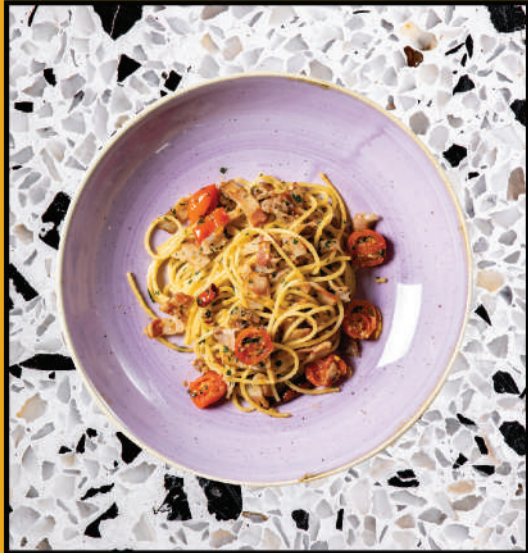
**SIDES**

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Sautéed Potatoes	90฿	Chef's Salad	90฿
French Fries	90฿	Truffle Mashed Potato	120฿
Sweet Potato Fries	90฿		
Seasonal Vegetables	120฿		

# PASTA

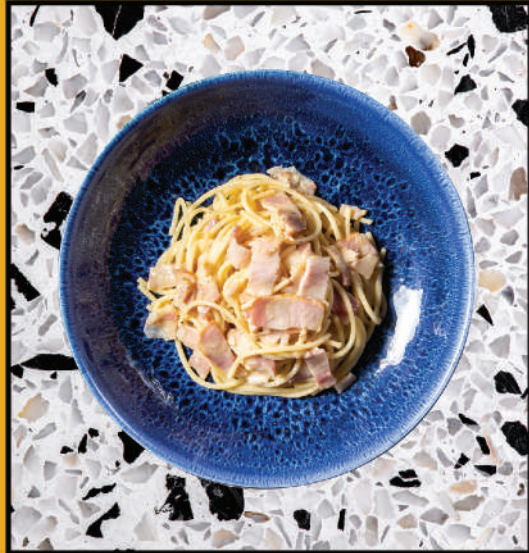
All dishes are made with either freshly homemade pasta or artisan dried pasta.



## Aglia Olio

Spaghetti with house-cured Sloane's pancetta, parsley and extra virgin olive oil (can be made vegetarian upon request)

320฿



## Carbonara

Spaghetti with bacon, pecorino romano, eggs and Chachoengsao guanciale

340฿



## Anchovy Butter & Radicchio

Penne sautéed in anchovies blended in butter with chopped radicchio and garlic bread crumbs

340฿



## Spaghetti Meatballs

Spaghetti with wagyu beef meatballs in tomato sauce

450฿



**Beef Shank** 400฿  
Fresh reginette pasta with beef shank ragu and freshly grated Parmesan



**Vongole** 430฿  
Linguine with Asari clams, garlic and parsley



**Cured Squid & Mustard Leaves** 350฿  
Linguine with cured squid, squid ink, chili flakes and mustard leaves



**Crab & Pesto** 460฿  
Bucatini pasta tossed in blue swimmer crab meat with pesto and white wine sauce



**Octopus** 400฿  
Rigatoni pasta with octopus stewed in tomato sauce



**Tiger Prawns** 550฿  
Fettuccine with tiger prawns, tomato, brandy, cream and parsley

# PIZZA

Our pizzas are made with dough allowed to ferment for 48 hours and then thrown into a piping hot oven. The result is an airy crust with a subtle sourdough flavour and just the right amount of crunch, pop and stretch.



## RED PIZZA



**Margherita** 10'' 220 $\text{₹}$   
14'' 270 $\text{₹}$   
Tomato sauce, mozzarella, olive oil and basil



**Mushroom & Garlic [v]** 10'' 240 $\text{₹}$   
14'' 320 $\text{₹}$   
Maitake mushrooms, mozzarella and garlic oils



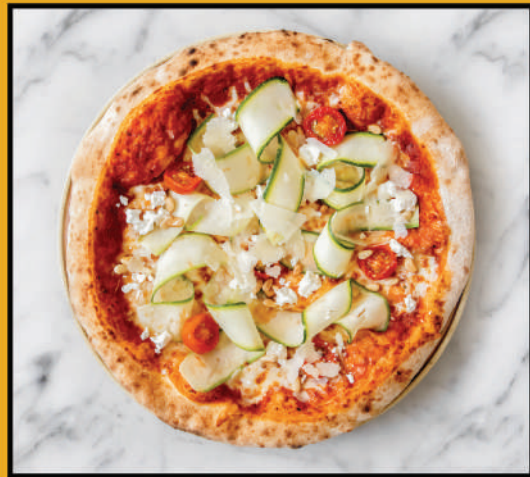
**Jamon Iberico & Tomatoes** 10'' 270<sup>€</sup>  
 Iberico ham, olive oil and fresh 14'' 360<sup>€</sup>  
 tomato slices



**Artichoke, Mushroom & Ham** 10'' 240<sup>€</sup>  
 14'' 320<sup>€</sup>  
 Pickled artichoke, champignons, mozzarella and smoked ham.



**Chorizo** 10'' 280<sup>€</sup>  
 Spicy chorizo, scamorza and 14'' 370<sup>€</sup>  
 mozzarella



**Zucchini & Feta [v]** 10'' 255<sup>€</sup>  
 Tomato sauce, mozzarella, olive oil 14'' 345<sup>€</sup>  
 and basil



**Sausage & Chili** 10'' 270<sup>€</sup>  
 Sloane's fennel sausage, roasted 14'' 360<sup>€</sup>  
 green chili, mozzarella and fennel shavings



**Rocket & Prosciutto** 10'' 270<sup>€</sup>  
 Sloane's prosciutto, wild rocket, 14'' 360<sup>€</sup>  
 mozzarella, mascarpone and chili oil

# WHITE PIZZA



**Potato, Pesto & Garlic [v]** 10'' 240฿  
14'' 340฿  
Fried potato, toasted garlic,  
mozzarella, grana padano and pesto



**Mushroom Truffle** 10'' 499฿  
14'' 699฿  
Cream, truffle paste, summer truffle  
slices and mozzarella



**Gravlax & Cream** 10'' 260฿  
14'' 350฿  
Gravlax, dill, spring onion,  
mozzarella and sour cream



**Five Cheese** 10'' 270฿  
14'' 360฿  
Imported seasonal cheese, walnut  
and honey



**Carbonara** 10'' 270฿  
14'' 350฿  
Bacon, eggs, mozzarella, grana  
padano and guanciale



**Mascarpone & Parma Ham** 10'' 280฿  
14'' 370฿  
Mascarpone, mozzarella and parma  
ham

# EXTRAS



## DIPPING SAUCES

Creamy Ranch	60 <sup>₸</sup>
Zesty Cheese	70 <sup>₸</sup>
Chili Hot Sauce	60 <sup>₸</sup>

## PIZZA ADD ONS

Cherry Tomato	90 <sup>₸</sup>
Chilli Oil	30 <sup>₸</sup>
Chorizo	90 <sup>₸</sup>
Green Bell Pepper	70 <sup>₸</sup>
Mushroom	90 <sup>₸</sup>
Parma Ham	175 <sup>₸</sup>
Parmesan	50 <sup>₸</sup>
Sausage	120 <sup>₸</sup>
Shallot	20 <sup>₸</sup>
Truffle	250 <sup>₸</sup>



# KIDS MENU



**Pomodoro Pasta** 180¢  
Rigatoni pasta with tomato sauce and grana padano cheese



**Margherita Pizza** 150¢  
8" sourdough pizza with tomato and mozzarella cheese



**Chicken Wings** 180¢  
Cajun fried chicken wings with fries



**Chicken Hot Dog** 160¢  
Hot dog on a homemade bun, served with Cajun spiced fries, mustard and ketchup on the side

# SWEETS



**Granola, Yoghurt & Honey**

Yoghurt ice cream with homemade granola, Chiang Mai mulberries and Chiang Rai wild honey

350฿



**Brioche Toast**

Brioche toast, passionfruit cream and praline crumb served with white coffee ice cream

260฿



**Chocolate Peanut Tart**

Peanut caramel chocolate tart, lemon puree confit and chocolate mousse served with banana citrus sorbet

260฿



### CoCo-Nut

260<sup>B</sup>

Chocolate hazelnut cake, cacao nibs and praline cream served with hazelnut ice cream and coconut sorbet



### Corn Millefeuille

260<sup>B</sup>

Puffy millefeuille, caramel salt popcorn and corn foam served with corn sorbet and cornflake ice cream





OPEN DAILY  
8.30AM - 10.30PM