

**CLICK FOR
PICTURES**



ALL DAY BREAKFAST

HEALTHY BOWLS

**SANDWICHES &
BURGERS**

**SALADS &
SOUPS**

PIZZA

PASTA

MAINS

KIDS MENU

SWEETS

DRINK

ALL DAY BREAKFAST

Available until 4 pm

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

Hangover Brekkie

Eggs, Bacon, Sausage, Sautéed Mushrooms,
Tomato, Baked Beans, Tater Tots, Pancake

420฿



Double Ham Benny

Poached Eggs, Hollandaise Sauce,
English Muffin, Parma Ham, Bacon

370฿



Avo & Gravlax Bagel

Avocado, Poached Egg, Homemade Gravlax,
Dill Caper Cream Cheese, Homemade Bagel
Served with Poached Egg, Hollandaise Sauce
390฿



Smashed Avocado & Feta Toast

Avocado, Egg, Feta Cheese,
Homemade Sourdough

370₺



Breakfast Burrito

Scrambled Eggs, Sloane's Fennel Sausage,
American Cheddar, Jalapenos, Avocado,
Fresh Tomato Salsa, Homemade Tortilla

390฿



American Pancake

Sunny Side Up Eggs, Bacon,
Maple Syrup, Mascarpone Cheese
350₸



Pancake Sweet Plate

Pancake with Mascarpone Cream,
Fresh Blueberries

320₺



VEGETARIAN



ADD ON HAVE IT YOUR WAY

2 Eggs - Scrambled	45฿
2 Eggs - Sunny Side	45฿
2 Eggs - Over Easy	45฿
2 Eggs - Over Hard	45฿
Chicken Fennel Sausage	85฿
Pork Thyme Sausage	85฿
2 Slices of Bacons	95฿
2 Slices of Grilled Sourdouh	45฿
Avocado	100฿
Small Salad	100฿





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HEALTHY BOWLS

Tasty and nutritious bowls to help
you power through the day.

Detox Bowl

Quinoa, Marinated Beetroot, Spinach,
Chickpeas, Sunflower Sprout, Nuts

370₺



Recovery Bowl

Barley, Kale, Zucchini, Tomato,
Avocado, Daikon, Pumpkin Seeds

370₺



Power Bowl

Rice Berry, Grilled Chicken,
Poached Eggs, Capsicum, Broccoli
370₺



Granola Bowl

Homemade Granola, Wild Honey,
Local Berries, Yoghurt

350₺



VEGETARIAN

Acai Bowl

Shredded Coconut, Cacao Nibs,
Crushed Nuts, Banana, Local Berries
350₺





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SANDWICHES

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BURGERS

Easy and satisfying selections for dine-in or on-the-go. All buns and rolls are made with love in-house.

Each served with a small salad and choice of sweet potato fries or Cajun fries.

Chicken Cranberry Roll

Chicken Breast, Avocado, Sour Cream Dill Mayo,
Onion, Cranberry Sauce, Homemade Shokupan Roll

370₺



Fancy Schmancy Scramble Roll

Scrambled Eggs, Caviar, Bottarga,
Truffle, Homemade Shokupan Roll

450฿

Add Truffle 250฿



Lobster Roll

Lobster, Mayonnaise, Celery, Lettuce,
Salmon Roe, Homemade Shokupan Roll

690฿

Add Caviar 250฿



Deli Pastrami Sandwich

Smoked Pastrami, Cheese, Pickles,
Coleslaw, Homemade Sourdough

390฿



Chicken Zing Zing Burger

Crispy and Juicy Brined Chicken, Tomato, Cheddar,
Homemade Tangy Slaw, Homemade Burger Bun

370฿



Tofu Vegan Burger

Soft Deep-Fried Tofu, Roasted Capsicum,
Sweet Onion, Homemade Burger Bun

390฿



Big Chim Beef Burger

Wagyu Beef Patties, Cheddar, Tomato, Lettuce,
Chim Chim Secret Sauce, Homemade Burger Bun

420฿



Vegan Kefta Wrap

Vegan Kefta Balls, Yoghurt Sauce,
Soft Homemade Tortilla

390_B



SIDE DISH

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



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SALADS & SOUPS

Fresh salads made with
local produce and bursting
with flavour.

Tomato & Burrata

Colourful Tomato Selection,
Spinach Salad, Local Burrata

450฿



Kale Caesar

Caesar Salad Kale Leaves, Parmesan,
Dusted Kale Crisps, Anchovies,
Served with Grilled Chicken Breast

390฿



Hoki Poke

Tuna Poke, Ponzu-Soy Vinaigrette,
Seasonal Ice Plant

420฿

Optional: Switch to Salmon Poke



Guacamole & Asparagus

Guacamole Wasabi, Asparagus,
Raspberry, Balsamic Reduction

420₺



Sweet Potato & Fig

Roasted Sweet Potato, Local Fig,
Homemade Vegan "Feta", Honey Vinegar
390฿



VEGETARIAN

Chim Chim Seafood Soup

Seafood Kefir & Lemongrass Consommé,
Tiger Prawn, Scallop, Squid, Mussel

370฿



Mushroom & Foie Gras

Mushroom Soup with Caramel
Seared Foie Gras, Truffle

370_B





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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 flavor and just the right amount of crunch, pop and stretch.

Spinach & Ricotta

Ricotta, Mascarpone, Spinach, Walnuts

10'' 290₺

14'' 420₺



VEGETARIAN

Artichoke, Mushroom & Ham

Pickled Artichoke, Mushroom,
Mozzarella, Smoked Ham

10'' 260₺

14'' 390₺



Chorizo

Spicy Chorizo, Scamorza, Mozzarella

10'' 290_₪

14'' 420_₪



Sausage & Chili

Sloane's Fennel Sausage, Roasted
Green Chili, Mozzarella, Fennel Shavings

10'' 290_₹

14'' 420_₹



Rocket & Prosciutto

Prosciutto, Wild Rocket,
Mozzarella, Mascarpone, Chilli Oil

10'' 290_₪

14'' 420_₪



Margarita

Tomato Sauce, Mozzarella, Olive Oil, Basil

10'' 260₺

14'' 370₺



VEGETARIAN

Mushroom Truffle

Cream, Truffle Paste, Parmesan, Mozzarella

10'' 490₺

14'' 750₺



VEGETARIAN

Mascarpone & Parma Ham

Mascarpone, Mozzarella, Parma Ham

10'' 290₪

14'' 420₪



Gravlax & Cream

Gravlax, Dill, Spring Onion, Mozzarella, Sour Cream

10'' 290฿

14'' 420฿



Five Cheese

Seasonal Cheese, Walnut

10'' 290฿

14'' 420฿



VEGETARIAN

Carbonara

Bacon, Eggs, Mozzarella,
Parmesan Cheese, Guanciale

10'' 290฿

14'' 420฿



Zucchini & Pesto

Fried Potato, Toasted Garlic,
Zucchini, Vegan "Mozzarella", Pesto

10'' 290฿

14'' 420฿



PIZZA ADD ONS

Chorizo	90฿
Mushroom	90฿
Parmesan	50฿
Shallot	20฿
Truffle	250฿
Green Bell Pepper	70฿
Chilli Oil	30฿
Cherry Tomato	90฿
Sausage	120฿
Parma Ham	175฿

PIZZA DIPPING SAUCE ADD ON

Creamy Ranch	60฿
Zesty Cheese	70฿
Chili Hot Sauce	60฿



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PASTA

Fresh pasta made daily in-house.

STEP 1: CHOOSE YOUR PASTA

Reginette, Squid Ink Linguine,
Linguine, Fettuccine, Pappardelle

STEP 2: CHOOSE YOUR SAUCE

Aglio e Olio

House-Cured Sloane's Pancetta,
Parsley, Extra Virgin Olive Oil

370฿



Meatballs

Wagyu Beef Meatballs, Tomato Sauce

450฿



Carbonara

Bacon, Parmesan Cheese, Eggs

370₪



Anchovy Butter & Radicchio

Anchovy Blended in Butter, Chopped Radicchio,
Garlic Bread Crumbs

370₪



Vongole

Local Clams, Garlic, Parsley

450฿



Beef Shank

Beef Shank Ragu and Freshly Grated Parmesan
420฿



VEGETARIAN

Tiger Prawns

Tomato, Brandy, Creamy, Parsley

590฿



Crab & Pesto

Blue Swimmer Crab Meat, Pesto, White Wine Sauce

490฿



Vegan Spicy Sausage

Spicy Tomato and Vegan Sausage

420฿



VEGAN

Octopus

Octopus and Tomato Sauce

450฿





**MORE
PASTA
OPTIONS**

Ravioli

Homemade Ravioli, Spinach, Ricotta, Butter Sauce
370₺



VEGETARIAN

Ink & Octopus

Homemade Squid Ink Linguine, Octopus,
Chili Flakes, Mustard Leaves

450฿





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MAINS

Tomahawk

Tomahawk Steak with Roasted Garlic,
Sweet Corn, and Sun-dried Beef Tomato
Served with Two Sauces and Two Side Dishes

3,490฿



Tenderloin

Tenderloin Steak with Roasted Garlic,
Sweet Corn, and Sun-dried Beef Tomato
Served with One Sauce and One Side Dish

890฿



Ribeye

Ribeye Steak with Roasted Garlic,
Sweet Corn, and Sun-dried Beef Tomato
Served with One Sauce and One Side Dish

990฿



Lamb Rack

Rosemary, Garlic, Roasted Tomato and Wild Rocket
Served with One Sauce and One Side Dish

1,290฿



Roasted Chicken

Roasted Half Chicken

Served with One Sauce and One Side Dish

450₺



Pork Belly

Crispy Roasted Pork Belly with Sautéed Kale and Potato
Served with Homemade Apple Sauce
and One Side Dish

590฿



Chicken Wings

Fried Chicken Wings with Cajun Fries

420฿



Black Ink Risotto

Black Ink Risotto, Squid Tempura
420฿



Fish of The Week

Fresh Caught Fish, Sautéed Potatoes,
Dill, Caper Sauce

490฿





YOUR FAVORITE SIDE DISH

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

YOUR FAVORITE SAUCE

Béarnaise

Pepper

Red Wine

Chimichurri


Mushroom Sauce

Chili Hot Sauce

Creamy Ranch

Zesty Cheese

*additional sauce for 40฿





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**KIDS
MENU**

Pint-sized meals for the young
and young at heart.

Pomodoro Pasta

Choice of Homemade Pasta, Tomato Sauce,
and Parmesan Cheese

Choose Your Pasta: Reginette, Black Ink Linguine,
Linguine, Fettuccine, Pappardelle

190฿



VEGETARIAN

Margherita Pizza

Mozzarella Cheese, Tomato Sauce
190฿



VEGETARIAN

Chicken Hot Dog

Hot Dog, Cajun Fries, Mustard & Ketchup

190฿





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SWEETS

Dessert Pot

Trio Chocolate
160฿



Mango Passion
160฿



Nutella
Chocolate Chip
160฿



Blueberry
Cheese Cake
160฿



Berry
Panna Cotta
160฿



Caramel Tiramisu
160฿



Cookie, Brownie, Cake

Carrot Cake
80฿



Caramel Mixed Nut Brownie
90฿



kad
kokoa

Hazelnut Praline
Chocolate Chip Cookie
90฿



Nutella Double
Chocolate Chip Cookie
90฿



Caramel
Hazelnut Cookie
90฿



Cronut

Nutella Cronut
125฿



Raspberry &
Strawberry Cronut
125฿



Vanilla Caramel Cronut
125฿



Peanut Butter Cronut
125฿



Croissant

Chocolate
Croissant
120฿



Popcorn
Croissant
120฿



Almond
Croissant
120฿



Plain
Croissant
90฿



"Kad Kokoa"
Pain Au Chocolat
120฿



Kouign Amann
90฿



Brioche and Muffin

Caramel Mixed Nut Brioche
90฿



Nutella Brioche
90฿



Blueberry Muffin
90฿



Nutella Chocolate Chip Muffin
90฿





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DRINKS

SMOOTHIES



P.O.M. Smoothie 150₮
Passionfruit, Orange Juice,
Fresh Mango



Citrus Smoothie 160₮
Lime, Yuzu, Orange,
Honey, Yogurt, Milk

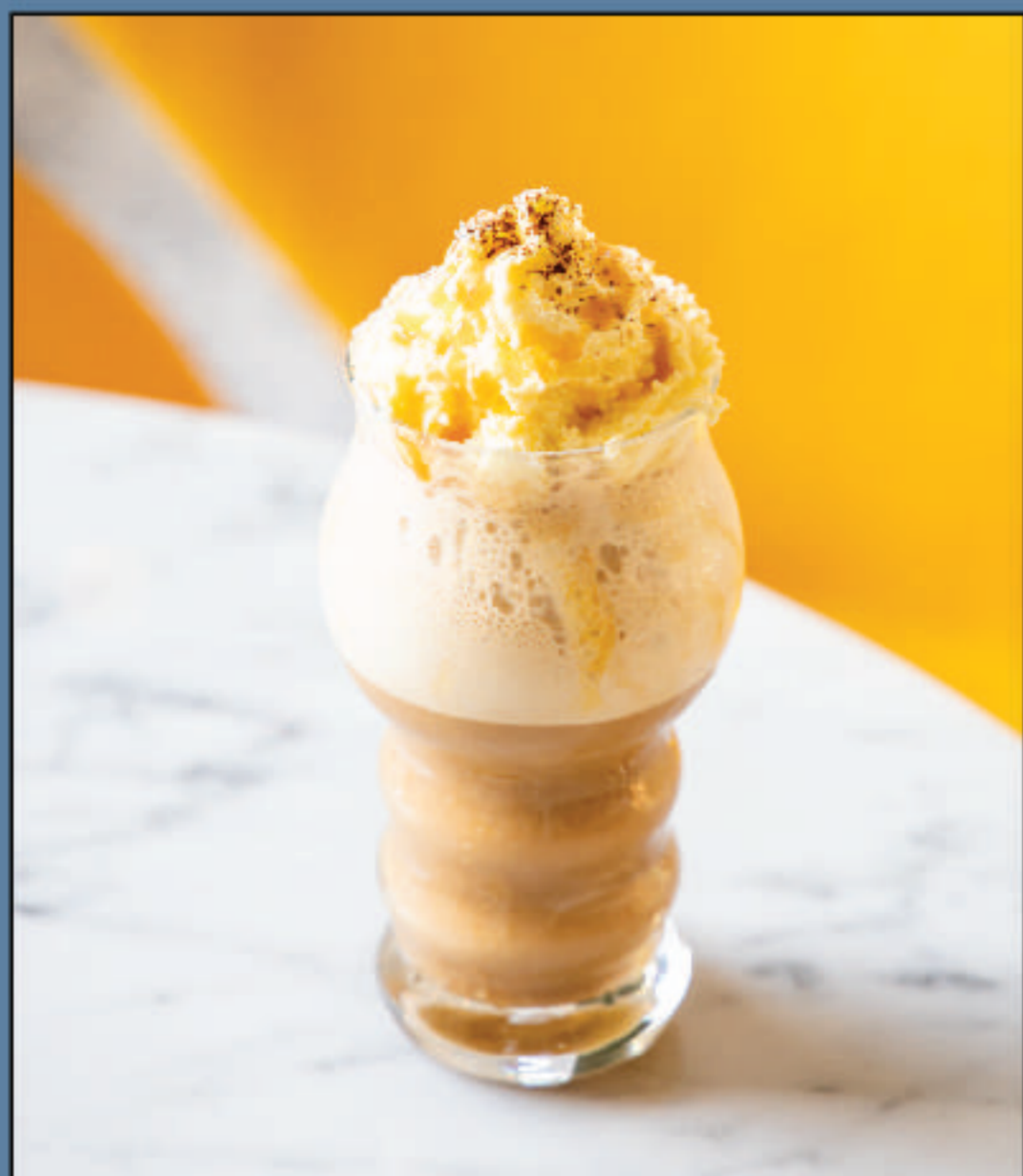


Berry Smoothie 200₮
Strawberry, Blueberry, Cran-
berry, Raspberry



**Black Chai Tea and
Fresh Mango** 130₮
Black chai tea, Fresh Mango,
Lime juice

SPECIALTY DRINKS



Caramel Frappe

120฿

Caramel, Milk, Clove,
Nutmeg, Whipped Cream



Mint Mocha Frappe

130฿

Double Shot Roots Espresso,
Mint, Milk, Dutch Cocoa,
Brown Sugar, Whipped Cream



Chocolate Milk

90 / 100฿

(hot/cold)
Dutch Cocoa, Milk



Iced Matcha Latte

120฿

Matcha Green tea, Milk

COFFEE

BY ROOTS

Coffee that reflects the good intentions that go into every cup



HOT

Black

Filter Coffee 150฿

Espresso 90฿

Long Black 100฿

White

Macchiato 100฿

Mocha 100฿

Latte 100฿

Cappuccino 100฿

Flat White 100฿

COFFEE

BY ROOTS

Coffee that reflects the good intentions that go into every cup



ICED

Filter Coffee	160 _B
Long Black	110 _B
Latte	120 _B
Mocha	120 _B



Pick your single origin coffee beans

Pangkhon Village

(Chiang Rai, Medium Roast) Jammy, Cranberry, Candy

Huay Nam Khun

(Chiang Rai, Dark Roast) Round, Creamy, Chocolate

Seasonal

Please ask our staff for the latest beans!

+20฿

ADD

Coffee Extra Shot

+40฿

Almond Milk

+35฿

Hazelnut Syrup

+15฿

Caramel Syrup

+15฿

Almond Syrup

+15฿

Mint Syrup

+15฿



TEA

BY MONSOON TEA

Sustainable tea grown in harmony with the forest



HOT

100฿

Black

Oriental Chai Black

An aromatic chai-like infusion of black tea, cinnamon and ginger

Coconut Black

Black tea and toasted coconut – delicious with milk or almond milk

Thai Earl Grey

The world-famous Earl Grey blend meets local makrut lime for a Thai twist!

Green

Biodiversitea

Soothing green tea with pandan, peach, and chamomile

Oolong

Lanna Oolong

Golden and slightly nutty oolong tea from Chiang Mai

Blend

Rainbow Blend

Black, green and oolong tea with mango, passion fruit and papaya

Sukhumvit

Black tea meets silky lavender, sweet mango and spicy cardamon

White

5 Colors White

Young leaves from Chiang Rai sun-dried as white tea with floral and licorice notes

TEA

BY MONSOON TEA

Sustainable tea grown in harmony with the forest



ICED

120฿

Black

Oriental Chai Black

An aromatic chai-like infusion of black tea, cinnamon and ginger

Green

Biodiversitea

Soothing green tea with pandan, peach and chamomile

White

5 Colors White

Young leaves from Chiang Rai sun-dried as white tea with floral and licorice

Thai Iced Tea

100฿

FRESH SQUEEZED JUICES



Watermelon Juice

100¢

Orange Juice

150¢



OTHER BEVERAGES

Acqua Panna

- Regular
- Large

150 β
250 β

San Pellegrino

- Regular
- Large


170 β
250 β

Coke, Sprite

20 β

Ginger Beer

100 β





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