

# CHIMCHIM

## DINNER MENU

## BIG PLATTER

### Baked Barramundi - 1,000฿

Baked Barramundi, Mediterranean Risotto Stuffed & Black Mussel Butter Sauce

### Roasted Lamb Crown - 2,800฿

Lamb Rack, Tabbouleh, Chimichurri

## GREENS

### Calamari & Tomato Salad 280฿

Grilled & Fried Calamari, Feta Cheese, Fresh Tomato, Lemon & Basil Vinaigrette

### Radicchio & White Anchovy Salad 340฿

Radicchio & Fennel in Lemon Vinaigrette, Beef Tomato, Fresh Cream Cheese, Lemon Zest & Fennel Chips

### Chopped Kale & Blue Crab Salad 390฿

Kale Salad, Cured Egg York, Dill & Oba Leave, Feta Cheese, Ponzu & Wasabi Vinaigrette

### Quinoa 250฿

Ripe mango & Avocado Salad, White Quinoa, Beef pickle, Yuzu & Honey Vinaigrette

### Hoki Poke Salad 420฿

Tuna Poke, Ponzu-Soy Vinaigrette, Sesame, Lemon Zest, Seasonal Ice Plant

### Grilled Peach Salad 450฿

Goat Cheese, Blueberries, Baby Spinach, Candied Curry Pecan & Honey Balsamic Vinaigrette

### Tomato & Burrata 450฿

Colorful Tomato Selection, Spinach Salad, Local Burrata, Vinaigrette, Basil Oil, Balsamic Reduction

## PASTA

### Vongole Ravioli 350฿

Asari Clams, Beurre Blanc, Black Truffle Pasted, Sage Butter & Fried Pork Skin

### Asari Clam and Shrimp Paste Penne 350฿

Asari Clam, Shrimp Paste, Edamame, Red Chili, Bottarga

### Sausage & Chorizo Spaghetti 400฿

Fresh Fennel Sausage, Spicy Chorizo, Paprika

### Beef Shank Pappardelle 420฿

Braised Beef Shank with Red Wine, Tomato, Chopped Parsley, Grated Parmesan Cheese

### Ink & Octopus 450฿

Homemade Squid Ink Linguine, Tataki Octopus, Chili Flakes, Tomato, Squid Ink, Dried Chili, Mustard Leaves

## PLATES

### Fried Pulled Pork 250฿

Braised Pulled Pork, Homemade BBQ Sauce, Rich Carrot Puree, Fried Sweet Potato, Crispy Shallot

### Grilled Chicken & Foie Gras 350฿

Grilled Juicy Chicken Hip, Sautéed Baby Potatoes, Foie Gras Jus

### Potato Chip Tortilla 400฿

Egg Frittata with Potato Chip, Seared Foie Gras, Parmesan & Raspberry Vinegar Reduction

### Grilled Grass Fed Picanha 590฿

Grass Fed Picanha, Béarnaise Sauce & Caper Berry

### Pan Seared Angus Tenderloin 650฿

Grilled Beef Tenderloin, Rich Mash Potato & Fried Garlic Jus

### Aged Hamachi 420฿

Jalapeño, Red Radish Pickle, Spring Onion & Ice Plant

### Bone Marrow & Sea Snails 450฿

Charcoal Grilled Bone Marrow, Sweet Clams, Shallot Pickle, Lemon & Sour Dough

### Grilled Coral Grouper 550฿

Cured Grouper, Coriander & Lime Butter, Ikura

### Tapi Prawn with Yuzu Butter 590฿

Fresh Tapi Prawns, Creamy Prawn Head in Yuzu Butter

### Crab Legs & Sabayon 550฿

Steamed Blue Crab Leg, Cured Egg Sabayon & Truffle

### Akami Tuna Poke 390฿

Akami Tuna, House-made Ponzu, Avocado Wasabi & Ice Plant

### Chim Ceviche 550฿

Tiger Prawns, Jalapeño, Lime, Red Chili

### Grilled Prawn Naan 590฿

Chimichurri Carrot, Onion, Radicchio in White Wine Vinaigrette, Served in Homemade Naan

### Lamb Rack 1,290฿

Rosemary, Garlic, Roasted Tomato, Wild Rocket with Chimichurri

### Ribeye 990฿

Roasted Garlic, Sweet Corn, Sun-dried Tomato, Beef with Mustard Seed Bearnaise Sauce

## SIDES

### Cajun Fries 120฿ / Dish

Sweet Potato Fries  
Curly Fries with Truffle Salt

### Carrot Vichy 150฿ / Dish

Brussel Sprouts  
Sautéed Mushroom & Thyme  
Sautéed Baby Spinach with Garlic & Parmesan Cheese

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Prices are Subject to 7% VAT and 10% Service Charge

# PIZZA

## Zucchini & Pesto

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

## Rocket & Prosciutto

Prosciutto, Wild Rocket, Mozzarella,  
Mascarpone, Chili Oil

## Carbonara

Bacon, Eggs, Mozzarella,  
Parmesan Cheese, Guanciale

## Gravlax & Cream

Gravlax, Dill, Spring Onion,  
Mozzarella, Sour Cream

## Mushroom Truffle

Cream, Black Truffle, Parmesan,  
Mozzarella

## The Chim Whopper

Wagyu Beef, Cheddar Cheese, Tomato,  
Shallot, Iceberg Lettuce, Pickles,  
Ketchup Mayo, Paprika

## Five Cheese

Seasonal Cheese, Walnut

## Margherita

Tomato Sauce, Mozzarella, Olive Oil, Basil

10" / 14"

380€ / 600€

350€ / 560€

350€ / 450€

380€ / 520€

320€ / 560€

390€ / 540€

350€ / 520€

320€ / 520€

## SWEETS

### Charcoal Hazelnut Praline & Coconut

Charcoal Cream, Hazelnut Praline & Hazelnut Caramel,  
Charcoal Micro Sponge, Coconut Chips with Charcoal Ice Cream

160€

### Rhubarb & Apple Crumble

Rhubarb and Apple Crumble, Vanilla Sauce, Walnut Caramel  
with Maple Walnut Ice Cream

180€

### Choco Crack

Whisky Coffee Dark Chocolate Truffle, Bailey's Milk Chocolate  
Nama, White Rum, White Chocolate Truffle, Raspberry Coulis  
with Vanilla Ice Cream

250€

### Mango & Sticky Rice Millefeuille

Sticky Rice Mousse, Mango Sauce, Puff Pastry, Fresh Mango  
with Coconut Sorbet

290€

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# THIRSTY!

## COCKTAILS

**Tequila Sunday** 350฿  
Tequila, Raspberry, Lime Juice  
Topped with Sparkling Wine

**Chi Chi** 350฿  
Vodka, Blue Curacao, Apple Liqueur,  
Green Apple, Pineapple, Lime

**Big Sip** 350฿  
Bourbon, D.O.M. Benedictine,  
Chambord

**Pink Paradise** 350฿  
Gin, Grapefruit, Honey,  
Lemon Juice

**Golden Jack** 350฿  
Vodka, Orange Curacao,  
Egg White, Lemon Juice

**Long-Chim** 350฿  
Dark Rum, Limoncello,  
Orange Curacao, Coke Zero,  
Lemon Juice

**Penicillin** 350฿  
Bourbon, Lime Juice, Honey Ginger

**Agave Avenger** 350฿  
Tequila, Grapefruit Juice, Soda

**Niyon Chim** 350฿  
Gin, Mango, Lime Juice,  
Passion Fruit Syrup, Soda

**Lamduan** 380฿  
White Rum, Mango,  
Passion Fruit Syrup, Vanilla Syrup,  
Yuzu, Lemon Juice, Soda

**Staycation Daiquiri** 350฿  
Feel Like You're on Vacation!  
(Ask Us for Today's Selection)

**Cucumber Gimlet** 350฿  
Gin, Cucumber, Coconut Water,  
Lime, Rose Water

## MOCKTAILS

**Berry Fly** 220฿  
Strawberry, Butterfly Pea, Lemon

**Homemade Ginger Beer** 200฿  
Ginger, Sugar

## SPIRITS APERITIF / LIQUEURS

**Campari** 330฿  
**Amaretto** 250฿  
**Baileys** 280฿  
**Kahlua** 280฿  
**Limoncello** 250฿  
**Midori** 280฿

**GIN** Glass / Bottle  
**Bombay** 300฿ / 4,500฿  
**Tanqueray** 280฿ / 4,300฿  
**Widges Gin** 300฿ / 4,700฿  
**Hendricks** 460฿ / 6,900฿  
**G'vine Floraison** 480฿ / 7,200฿

**RUM** Glass / Bottle  
**Bacardi White Rum** 250฿ / 3,200฿  
**Nusa Cana** 220฿ / 2,800฿  
**Diplomatico Rum** 350฿ / 5,300฿

**VODKA** Glass / Bottle  
**Absolute** 220฿ / 3,000฿  
**Tried and True** 350฿ / 5,700฿  
**Evarclear 151** 280฿ / 4,500฿  
**Titos Vodka** 250฿ / 3,200฿  
**Belvedere** 450฿ / 6,900฿  
**Grey Goose** 480฿ / 7,300฿

**TEQUILA** Glass / Bottle  
**El Jimador Tequila** 250฿ / 3,200฿  
**Ocho Blanco** 250฿ / 2,800฿  
**Ocho Reposado** 390฿ / 4,500฿  
**Patron Silver** 500฿ / 5,900฿  
**Patron Anejo** 580฿ / 10,000฿  
**Don Julio** 680฿ / 12,000฿

**WHISKEY** Glass / Bottle  
**John Jameson** 250฿ / 3,200฿  
**Jack Daniels** 300฿ / 4,700฿  
**Woodford Reserve** 490฿ / 7,900฿  
**Wild Turkey** 300฿ / 4,500฿  
**Monkey Shoulder** 370฿ / 5,900฿  
**Makers Mark** 360฿ / 5,700฿  
**Glenfiddich 12** 480฿ / 7,200฿  
**Mitchers US** 600฿ / 9,500฿  
**Ardbeg** 580฿ / 8,900฿  
**Glenmorangie 12** 650฿ / 9,800฿  
**Glenmorangie 18** 1,100฿ / 16,900฿  
**Hibiki** 1,250฿ / 19,000฿

**BEERS**  
**Mango Pilsner** 270฿  
**Mahanakhon White Ale** 320฿  
**Mahanakhon Pale Ale** 320฿  
**Mahanakhon Hazy IPA** 390฿

**DRAUGHT BEER**  
**Mahanakhon Lucky 7's IPA** 320฿  
**Mahanakhon Passion Fruit Wheat** 320฿

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**FRESHLY SQUEEZED JUICES** 150฿

- Watermelon
- Orange
- Young Coconut
- Lime Juice (Soda / Water)
- Pineapple
- Carrot

**COFFEE**

- BLACK** (Hot / Cold)
- Espresso 100฿
  - Long Black 130฿
  - Filter Coffee 160฿

- WHITE** (Hot / Cold)
- Macchiato 110฿
  - Mocha 140฿
  - Latte 130฿
  - Cappuccino 130฿
  - Flat White 120฿
  - Chocolate Milk 150฿
  - Milk Selection +25฿
  - Almond or Soy Milk

**SIGNATURE TEA**

- Lychee Spritz 200฿
- Thai Milk Tea 150฿
- Iced Matcha Latte 150฿

**TEA BY MONSOON TEA** (Hot / Cold) 150฿

**BLACK**

- Thai Earl Grey
- Coconut
- Sukhumvit

**GREEN**

- Biodiversitea

**OOLONG**

- Lanna Oolong

**BLEND**

- Rainbow Blend

**WHITE**

- Five Colors White

**OTHER BEVERAGES**

**ACQUA PANNA**

- Regular 90฿
- Large 170฿

**SAN PELLEGRINO**

- Regular 170฿
- Large 290฿

**SOFT DRINK** 90฿ / Can

- Coke
- Coke Zero
- Sprite
- Tonic
- Soda
- Ginger Ale