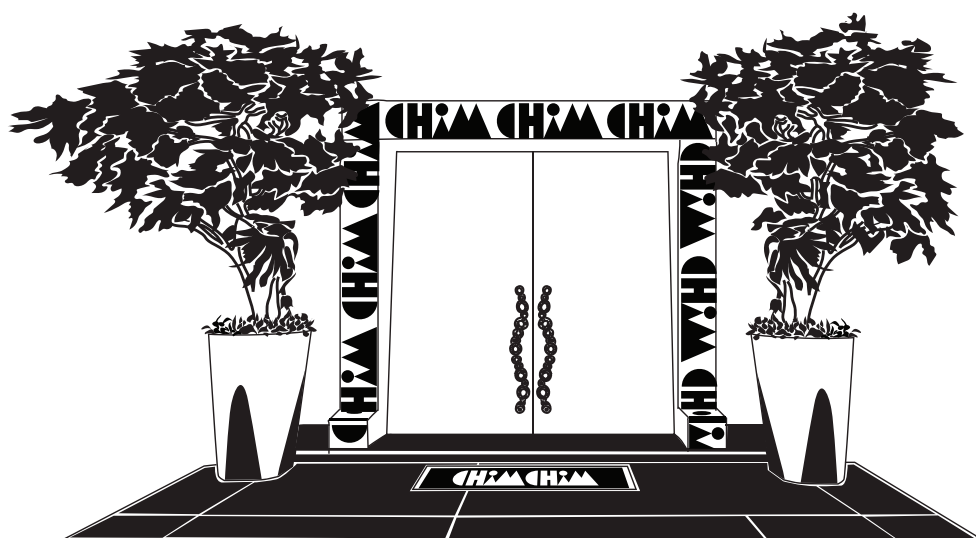


CHiM
CHiM



Welcome to Chim Chim, a Cafe and All-day Hangout in Bangkok
Where Quality Comfort Food and Creative Beverages Meet
Vibrant Art and Design.

**NEVER CHIM
NEVER KNOW**



**SCAN FOR MENU
WITH PICTURES**

ALL DAY MENU

11AM - 10.30PM

SNACKS + STARTERS

- Truffle Parmesan Fries (VEG, GF, D)** 250₰
Parmesan cheese, rosemary, thyme & parsley, truffle aioli
Choice of Shoestring fries | Cajun fries Or Sweet potato fries
- Whipped Ricotta (N, VEG, D)** 280₰
Pistachio & sesame seeds, olive oil, hot honey, pizza bread
- Fried Mozzarella Cheese (D)** 390₰
Spicy marinara, parmesan cheese
- Ahi Tuna Tartare (GF, S)** 650₰
Avocado, pear, jalapeno, mint, wasabi kizame, pine nuts, ponzu, rice cracker
- Fried Chicken Tenders (S)** 250₰
Honey mustard & sweet thai chili sauce
- Charred Prawns** 720₰
Tiger prawns, n'duja, garlic, lemon, pizza bread
- Crab Cakes (D)** 395₰
Corn relish, pepperoncini aioli

SALADS, SOUPS + BOWLS

- Everything Salad (VEG, GF, D)** 420₰
Baby lettuces, roasted pumpkin, pear, avocado, pumpkin seed, goat cheese
- Caesar Salad (D)** 390₰
Baby romaine, bacon, parmesan cheese, anchovies, breadcrumbs, 6min egg
- Heirloom Tomato & Burrata Salad (N, VEG, GF, D)** 650₰
Basil oil, balsamic vinegar, pine nuts, pizza bread
- Watermelon & Halloumi Salad (VEG, GF, D)** 390₰
Mint, basil, coriander, toasted rice, chili + herb oil
- Mushroom Soup (D)** 220₰
- Pumpkin Soup (D)** 220₰
- Poke Bowl (GF, S)** 650₰
Ahi tuna tataki, rice berry, wakame seaweed, edamame, mango, avocado, pickled ginger, ponzu dressing
- Chim Chim Power Bowl 2.0 (GF, D)** 420₰
Grilled chickern, rice berry, japanese squash, broccolini, cherry tomato, pickled red onion, poached egg, mixed greens, tomato vinaigrette
- Soba Noodles (V, S)** 380₰
Edamame, pickled red cabbage, turmeric Cauliflower, avocado, ponzu dressing

ADD PROTEIN

Grilled Chicken	180₰	Salmon	220₰
Fried Chicken	200₰	Hanger Steak	320₰
Shrimp	180₰	Tuna Tataki	300₰

BURGERS

Chim Chim Smash Burger (D) 520₰

AUS black angus beef patty, american cheese, onions, fried onions, chim chim special sauce, sesame seed brioche bun

Add patty - 200₰ | Add bacon - 90₰

Portobello Burger (VEG) 500₰

Roasted peppers, emmentaler cheese, arugula, basil aioli, sesame seed brioche bun

Fried Chicken Burger (S) 450₰

Chicken thigh, green papaya slaw, peanut satay sauce, sesame seed brioche bun

(N) Contains Nuts / (VEG) Vegetarian / (V) Vegan / (GF) Gluten Free / (D) Contains Dairy / (S) Contains Soy
Prices are Subject to 7% VAT and 10% Service Charge

WOOD FIRED NY PIZZA

At chim chim, our new york-style wood-fired pizzas are crafted with naturally leavened dough for a perfect balance of char, crisp, and soft texture.

We source only the finest ingredients, both locally and internationally, to deliver an exceptional pizza experience.

PIZZA - RED SAUCE

12"

Margherita (VEG, D)	400₰	Bee Sting (D)	650₰
Marinara, mozzarella, basil, pecorino		Marinara, mozzarella, n'duja, burrata, hot honey, basil, pecorino	
Marinara Pizza (VEG, D)	450₰	Maui Wauwi (D)	550₰
Marinara, marinated tomatoes, stracciatella, basil, pecorino		Marinara, mozzarella, pork belly, pineapple, jalapeños, red onion, pork cracklings, basil, pecorino	
Pepperoni Cups (D)	465₰	Meat Lovers (D)	600₰
Marinara, mozzarella, pepperoni cups, basil, pecorino		Marinara, mozzarella, pepperoni cups, ricotta italian sausage, bacon, spicy salami, basil, pecorino	

PIZZA - WHITE SAUCE

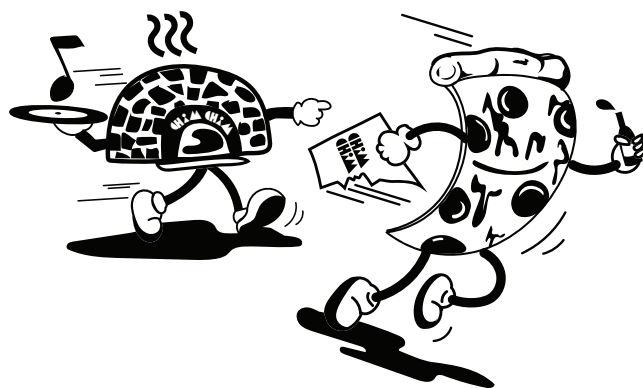
12"

Wild Mushroom (VEG, D)	550₰	Chim Chim Carbonara (D)	500₰
Truffle bechamel, shitake, honshemeji, salsa verde, goat cheese, pecorino		Roasted garlic bechamel, mozzarella, parmesan, 2 farm eggs, pancetta, pecorino, cracked black pepper	

PIZZA TOPPING

Build Your Own By Ordering a Margherita or Marinara Pizza. No Substitutions to Signature Pizzas

Pepperoni	150₰	Black Truffle	300₰
Spicy Salami	150₰	Wild Mushroom	130₰
N'Duja	150₰	Burrata	200₰
Italian Sausage	150₰	Stracciatella	200₰
Bacon	90₰	Goat Cheese	200₰
Prosciutto	190₰	Hot Honey	50₰
Spanish Anchovies	150₰	Extra Cheese	75₰



PASTAS

Black Pepper Potato Gnocchi (N, D) 450฿ Pumpkin, brussels sprouts, brown butter, toasted pine nuts, gremolata, parmesan, sage	Crab Linguine (D) 550฿ Basil pesto, white wine, cream, dried chili
Penne a la Vodka (D) 650฿ Vodka sauce, burrata, guanciale, basil pesto	Prawn & Chorizo Bucatini (D) 550฿ Tiger prawns, spanish chorizo, roasted peppers, cherry tomato, peas
Lobster Ravioli (D) 690฿ White wine beurre blanc, candied lemon, pink peppercorn	Beef Ragu Pappardelle (D) 550฿ Shortrib + oxtail beef ragu, parmesan cheese

MAINS

Roasted Eggplant (GF, V) 390฿ Tahini, chili oil, pumpkin seed dukkha
Roasted Half Chicken (GF) 690฿ Green papaya, fried garlic & shallots, jaew sauce
Black Cod (GF, D) 640฿ Lobster bisque
Kurobuta Pork Katsu (S) 690฿ Truffle teriyaki, kewpie tartare sauce
AUS Black Angus Hangar Steak (GF, D) 720฿ Four peppercorn sauce
Braised Lamb Shank (GF) 590฿ Gremolata, horseradish, lamb jus



SIDES

Roasted Brussels Sprouts, apple, pork belly, hot honey	220฿	Shoestring Fries (V)	120฿
Baby Bok Choy, fried garlic, ginger, soy sauce (VEG, S)	160฿	Cajun Fries (V)	120฿
Morning Glory, garlic, chili, oyster sauce, soybeans (VEG)	160฿	Sweet Potato Fries(V)	120฿
Charred Asparagus, hollandaise, lemon zest (VEG, D)	200฿	Sticky Rice (V)	90฿
Macaroni Gratin, four cheese mornay, breadcrumbs (VEG, D)	290฿	Rice berry (V)	90฿
Roasted Garlic Mashed Potatoes (VEG, D)	120฿		
Green Papaya, Long bean, Cherry tomato, Peanuts (VEG, N)	160฿		

SWEET

Young Thai Coconut Parfait (N, VEG, D, GF) 320฿ Young coconut custard, sago pearl, coconut crushed ice, pineapple, peanut lime brittle	Mille Feuille (VEG, D) 320฿ Thai mango, pandan sticky rice pudding, coconut ice cream
Taro Burnt Basque Cheesecake (VEG, D) 320฿ Chantilly cream, green tea meringue	Chocolate Mousse (N, VEG, D, GF) 320฿ Caramel chocolate brownie, peanut praline, salted caramel ice cream
Matcha Lava Cake (VEG, D) 320฿ Strawberry, crispy rice, mochi, matcha jelly, matcha ice cream	

CHIA'S KANOM

Mango Sticky Rice Tartlet (VEG, D) 190฿ Ripe Mango, Sticky Rice, Mango Sauce, Crumble, Cracker Tart	Taro Custard Caramel Cake (VEG) 190฿ Boiled Taro, Egg, Cake flour, Fresh Milk, Coconut Milk
Lod Chong Cake (VEG) 190฿ Pandan noodle, coconut milk, pandan chiffon cake	Young Coconut Danish (VEG, N) 190฿ Coconut custard, sweet corn, peanut brittle
Toddy Palm Pie (VEG) 150฿ Homemade Pie, Toddy Palm Coconut Cream, Coconut Chip	Thai Tea Puff (VEG, D) 190฿ Thai tea chantilly cream, black tea boba

BAKERY

Traditional Croissant	80฿
Pain au Chocolate	120฿
Chocolate Praline Croissant	150฿
Nutella Cronut	180฿
Raspberry Cronut	180฿
Kouign Amann	80฿
Yuzu Meringue Croissant	140฿
Kouign Amann, roasted pineapple, pastry cream	120฿
Strawberry Pistachio Nordic Bun	100฿
Cinnamon Roll, cream cheese icing, almonds	120฿
Brown Butter, Maldon Salt, Chocolate Chip Cookie	150฿
Banoffee Tartlet	120฿
Green Tea Puff, red bean, matcha chantilly	130฿
Peanut Butter & Nutella Cruffin	140฿

▲ NOT-FOR-PROFIT INDIE ART SPACE FOR RISING TALENT

Situated just a stone's throw from Bangkok's CBD, Chim Chim is a vibrant new addition to the buzzing Siam art district and offers a rotating selection of multimedia works from Thai and international artists whether emerging or established.

The flexible space presents a clean canvas for a diverse display of creativity, which continues with an upstairs workshop space that encourages interaction between resident artists and the public.

The project features both curated and proposal-based exhibitions, which aim to build a network of creative minds and attract local foot traffic.

