

CHIM CHIM

NICE TO MEET YOU!

Welcome to Chim Chim. We hope you'll make yourself at home in our colourful space and tick off all your comfort-food cravings.

If you have any dietary requirements or questions about our menu, please do not hesitate to ask.

As this is our soft opening, your feedback is greatly appreciated.

Want Chim Chim at home? We also deliver. Connect with us on Line for THB 50 off your first order:
@chimchimbangkok

ยินดีต้อนรับสู่ ชิมชิม

เราหวังว่าคุณจะมีความสุขกับร้านของเราที่เต็มไปด้วยสีสันสดใส และอาหารจานโปรดที่คุณอยากทาน

หากมีอะไรที่คุณทานไม่ได้ หรือมีคำถามเพิ่มเติมเกี่ยวกับเมนูของเรา เรายินดีให้ความช่วยเหลือ

ในระหว่างที่เราเปิดให้บริการแล้วเราอยากฟังทุกความคิดเห็นของคุณ

อยากทาน ชิมชิม ที่บ้านหรือที่ออฟฟิศ? เรามีบริการเดลิเวอรี่ด้วย เพียงแอด Line @chimchimbangkok
คำสั่งซื้อแรก รับไปเลยส่วนลด 50 บาท



@CHIMCHIMBANGKOK
#CHIMCHIMBANGKOK



FAVOURITES



Breakfast Burrito 330^B

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

Hangover Brekkie 350^B

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

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

Hoki Poke Salad 390^B

Tuna poke, mango, ponzu-soy vinaigrette with seasonal ice plant

Chim Chim Zing Zing Chicken Burger 310^B

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

Beef Shank Pasta 400^B

Fresh reginette pasta with beef shank ragu and freshly grated parmesan cheese

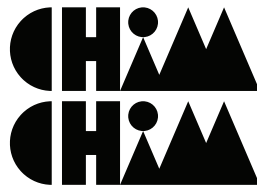
Big Chim Beef Burger 400^B

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



PLEASE INFORM OUR STAFF
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OR SPECIAL DIETARY REQUIREMENTS

PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND 7% VAT



OPEN DAILY
7.00AM - 9.00PM

📍 @CHIMCHIMBANGKOK
#CHIMCHIMBANGKOK

ALL DAY BREAKFAST

Available until 4 pm

Double Ham Benny

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

320^B

Fancy Schmanzy Scramble

Free-range scrambled eggs, caviar, bottarga and fried sourdough

Add truffle (5 slices)

400^B

+250^B

Breakfast Piada

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

290^B

Avo & Lox Bagel

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

370^B

Smashed Avocado & Feta Toast

Avocado, fried free-range egg and feta cheese on sourdough

350^B

Fully Loaded French Toast

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

270^B

Egg White Frittata

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

320^B

Breakfast Burrito

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

330^B



Hangover Brekkie

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

350^B

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

ADD ONS

Eggs x 2

+40^B

Sloane's Sausage

+80^B

Bacon x 2 pcs

+90^B

Black Pudding

+120^B

Avocado

+90^B

Grilled Toast x 2 slices

+40^B

Small Salad

+90^B

SANDWICHES

Chicken & Cranberry Sando

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

320^B

BBQ Ribeye Panino

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

370^B

Beyond Meat Pita Burger (Vegan)

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

380^B

Chim Chim Zing Zing Chicken Burger

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

310^B

Big Chim Beef Burger

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

400^B

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SALADS



Spinach, Tomato Vin & Burrata

Baby spinach with tomato vinaigrette and local burrata cheese

420^B

Triple Leaves & Blue Cheese

Okra, chamuang and red maple leaves with Chiang Rai crumbled blue cheese, shaved almonds and Lampang figs

280^B

Kale Caesar

Caesar salad with kale leaves, parmesan-dusted kale crisps and anchovies

350^B

Hoki Poke Salad

Tuna poke, mangoes, ponzu-soy vinaigrette with seasonal ice plant

390^B

SOUPS



Pumpkin Soup

Roasted pumpkin, walnuts and cream

200^B

Mushroom & Foie Gras

Mushroom milk with seared foie gras, truffle and sweet cider reduction

350^B

Chicken Noodle Soup

24-hour chicken consommé with Jerusalem artichoke, shredded chicken breast, vegetable medley, pasta and crisp chicken skin on the top

280^B

MAINS



Catch of the Day

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

Ask our staff

Beef of the Week

New York strip 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

450^B

Jumbo Tiger Prawns

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

690^B

Pork Belly Ribs

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

570^B

SIDES

Sautéed Potato

90^B

French Fries

90^B

Sweet Potato Fries

90^B

Seasonal Vegetables

120^B

Chef's Salad

90^B

Truffle Mashed Potato

120^B

PASTA



Made with love using either freshly homemade pasta or artisan dried pasta so you get a wholesome meal.

Aglío Olio

320^B

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

Carbonara

340^B

Spaghetti with bacon, pecorino romano, eggs and Chachoengsao guanciale

Anchovy Butter & Radicchio

340^B

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

Spaghetti Meatballs

450^B

Spaghetti with wagyu beef meatballs in tomato sauce

Beef Shank

400^B

Fresh reginette pasta with beef shank ragu and freshly grated Parmesan

Vongole

430^B

Linguine with Asari clams, garlic and parsley

Cured Squid & Mustard Leaves

350^B

Linguine with cured squid, squid ink, chili flakes and mustard leaves

PASTA



- Crab & Pesto** 460^B
Bucatini pasta tossed in blue swimmer crab meat with pesto and white wine sauce
- Octopus** 400^B
Rigatoni pasta with octopus stewed in tomato sauce
- Tiger Prawns** 550^B
Fettuccine with tiger prawns, tomato, brandy, cream and parsley

PIZZA



Made with 48-hour fermented dough for subtle sourdough flavour and just the right amount of crunch, pop and stretch.

RED PIZZA

- Margherita** 10" : 220^B
Tomato sauce, mozzarella, olive oil and basil 14" : 270^B
- Mushroom & Garlic [v]** 10" : 240^B
Maitake mushrooms, mozzarella and garlic oil 14" : 320^B
- Jamon Iberico & Tomatoes** 10" : 270^B
Iberico ham, olive oil and fresh tomato slices 14" : 360^B
- Artichoke, Mushroom & Ham** 10" : 240^B
Pickled artichoke, champignons, mozzarella and smoked ham. 14" : 320^B
- Chorizo** 10" : 280^B
Spicy chorizo, scamorza and mozzarella 14" : 370^B
- Zucchini & Feta [v]** 10" : 255^B
Zucchini, Chiang Mai feta, pine nuts, mozzarella and grana padano slices 14" : 345^B
- Sausage & Chili** 10" : 270^B
Sloane's fennel sausage, roasted green chili, mozzarella and fennel shavings 14" : 360^B
- Rocket & Prosciutto** 10" : 270^B
Sloane's prosciutto, wild rocket, mozzarella, mascarpone and chili oil 14" : 360^B

WHITE PIZZA

- Potato, Pesto & Garlic [v]** 10" : 240^B
Fried potato, toasted garlic, mozzarella, grana padano and pesto 14" : 340^B
- Mushroom Truffle** 10" : 499^B
Cream, truffle paste, summer truffle slices and mozzarella 14" : 699^B
- Gravlax & Cream** 10" : 260^B
Gravlax, dill, spring onion, mozzarella and sour cream 14" : 350^B
- Five Cheese** 10" : 270^B
Imported seasonal cheese, walnut and honey 14" : 360^B
- Carbonara** 10" : 270^B
Bacon, eggs, mozzarella, grana padano and guanciale 14" : 350^B
- Mascarpone & Parma Ham** 10" : 280^B
Mascarpone, mozzarella and parma ham 14" : 370^B

DIPPING SAUCES

- Creamy Ranch** 60^B
Zesty Cheese 70^B
Chili Hot Sauce 60^B

PIZZA ADD ONS

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

KIDS MENU

Pomodoro Pasta

Rigatoni pasta with tomato sauce and grana padano cheese

180^B

Margherita Pizza

8" sourdough pizza with tomato and mozzarella cheese

150^B

Chicken Wings

Cajun fried chicken wings with fries

180^B

Chicken Hot Dog

Hot dog on a homemade bun, served with Cajun spiced fries, mustard and ketchup on the side

160^B

SWEETS

Granola, Yoghurt & Honey

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

350^B

Brioche Toast

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

260^B

Chocolate Peanut Tart

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

260^B

CoCo-Nut

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

260^B

Corn Millefeuille

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

260^B

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NEVER KNOW

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SPECIALTY DRINKS



Fresh Fruit Tea Frappe 130^B
• Black Chai Tea + Fresh Mango
• Jungle Green Tea + Makrut Lime
• White Tea + Fresh Apple + Honey + Lemon

Caramel Frappe 120^B
Roots Espresso, Caramel, Milk,
Clove, Nutmeg, Whipped Cream

Mint Mocha Frappe 130^B
Roots Espresso, Milk, Dutch Cocoa,
Brown Sugar, Whipped Cream

SMOOTHIES



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

Berry Smoothie 200^B
Strawberry, Blueberry, Cranberry, Raspberry

Banana Kiwi Yogurt Smoothie 150^B
Banana, Kiwi, Greek Yogurt, Milk

JUICES



Made fresh to order

Pineapple Spritz 130^B
Fresh Pineapple Juice, Mint, Lime, Agave Nectar,
Soda

Watermelon Juice 100^B

Pineapple Juice 100^B

Orange Juice 180^B

OTHER BEVERAGES



Acqua Panna (700ml) 250^B
San Pellegrino (375ml) 170^B
San Pellegrino (700ml) 275^B
Coke, Sprite 80^B
Ginger Beer 100^B
Nitro Charged Ginger Lemonade 140^B

COFFEE



BY ROOTS

Coffee that reflects the good intentions
that go into every cup

Filter Coffee Pour over

- Hot 150^B
- Iced 160^B

Black Coffee (hot)

- Espresso 90^B
- Long Black 100^B

White Coffee (hot)

- Cortado 90^B
- Macchiato 100^B
- Mocha 100^B
- Latte 100^B
- Cappuccino 100^B
- Flat White 100^B

Iced Coffee

- Black 110^B
- Latte 120^B
- Capuccino 120^B
- Mocha 120^B

Nitro Cold Brew

- Classic 130^B
- Hazelnut 145^B
- Caramel 145^B
- Almond 145^B
- Mint 145^B

- Coffee Extra Shot +35^B
- Almond Milk +25^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

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

+20^B

TEA



BY MONSOON TEA

Sustainable tea grown in harmony with the forest

- Hot 100^B
- Iced 110^B

Black

Oriental Chai Black

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

Coconut Black

Black tea x toasted coconut – delicious with milk or plant-based milk

Thai Earl Grey

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

Green

Biodiversitea

Soothing green tea x pandan, peach and chamomile made in collaboration with Tea Fauna, a project which studies biodiversity around Northern Thailand

White

5 Colors White

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

Oolong

Lanna Oolong

Golden and slightly nutty oolong tea from Chiang Mai

Blend

Rainbow Blend

A colourful blend of tea (black, green, oolong and more) x mango, passion fruit and papaya.

Sukhumvit

Black tea x smooth, silky lavender, sweet mango and spicy cardamon – an exotic taste of Bangkok

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