



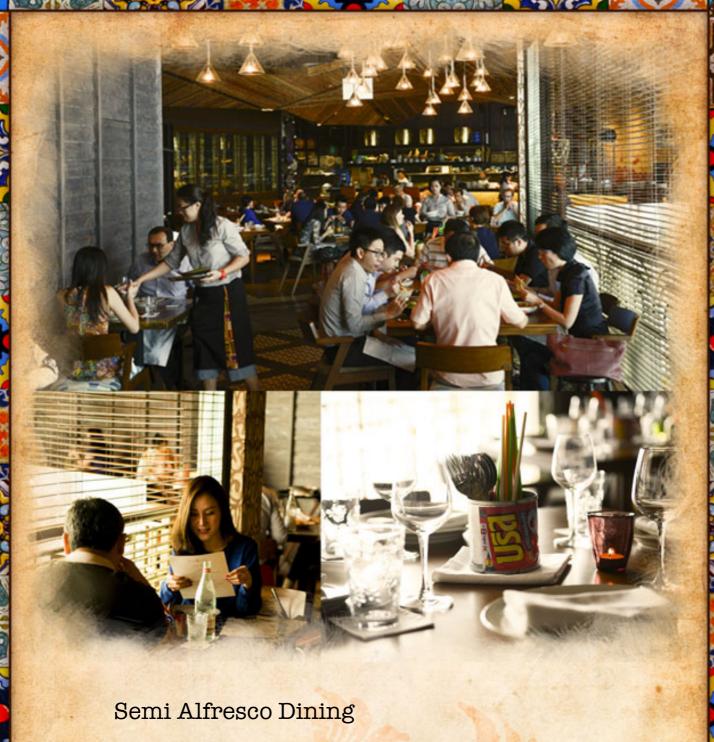
The Private Dining Room

Our Private dining room is the perfect secluded space for those looking for an authentic Long Chim experience with added privacy. A truly versatile room that caters for up to 22 seated guests for lunch, dinner and corporate events. With ample space for up to 40 standing guests, the private dining room is also an ideal choice for canapé events and celebratory drinks. Warm lighting, dark woods and stained glass set a tone that is inviting and intimate. With the seclusion for the rest of the venue, guests are able to customise decor for specific occasions and take advantage of audio and visual connectivity.

Capacity

22 guests sit down lunch and dinner

40 guests standing canapé event



With views of the iconic marina bay skyline, our semi alfresco area is the perfect spot to watch Singapore come to life while enjoying the vibrant and colourful venue. Bright, airy and relaxed by day, it is the perfect lunch spot for any occasion. By sunset, the dramatic views of the city set the tone for a journey that fuses the streets of Bangkok, with the dramatic skyline of Singapore.

Capacity

22 guests sit down lunch and dinner

40 guests standing canapé event



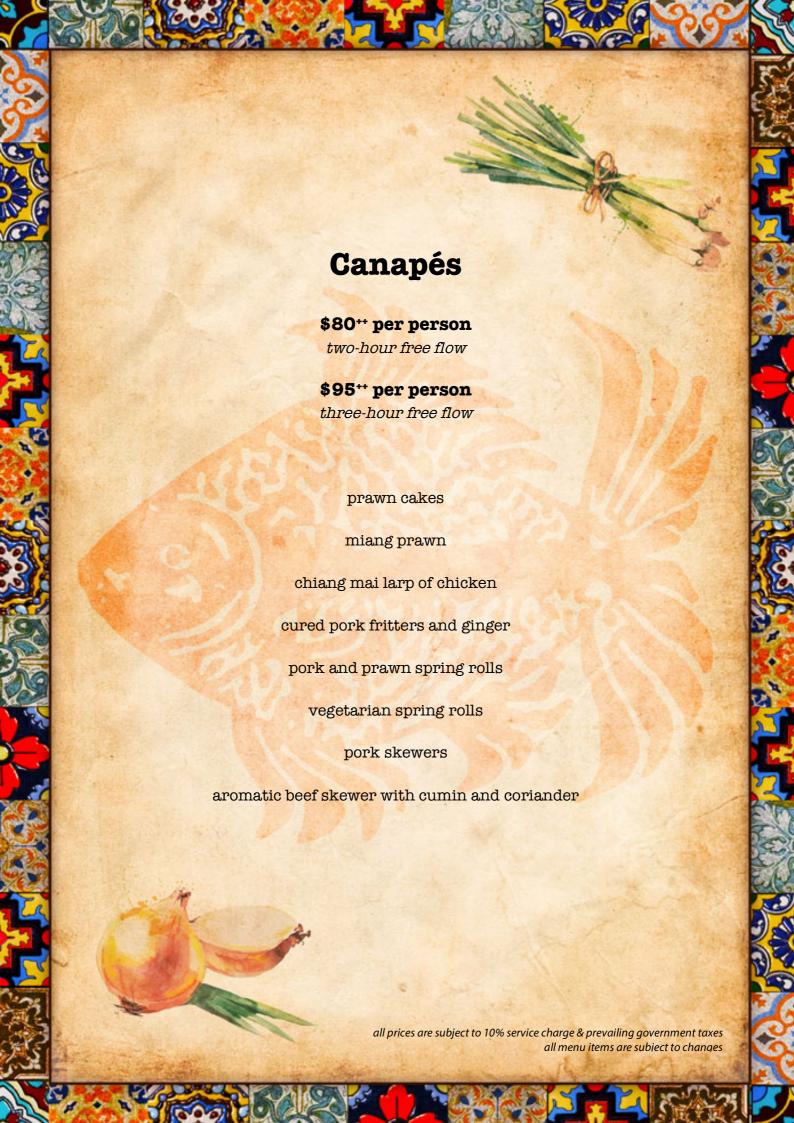
Main Dining Room

Soak up the atmosphere and be at the centre of the action in our relaxed, elegant and immersive main dining room. The fragrant smells and sounds of our open kitchen will take you on a journey to the spirited streets of Thailand. Suitable for up to 70 guests or 120 guests for exclusive hire, the main dining room is the buzzing hub of our restaurant and the perfect place to enjoy our authentic Thai food and drink.

Capacity

70 guests sit down lunch and dinner Exclusive rent up to 120 guests







Classic Menu

\$79 per person

including a soft drink or coffee/tea

grilled pork skewers

crunchy prawn cakes herbs shallots & chillies

chiang mai larp of chicken with northern spices and herbs

chive cakes dark soy garlic and chillies

shredded cucumber with shrimp paste peanuts and tomato
grilled chicken with sweet chilli sauce
mussaman curry of beef with sweet potatoes peanuts and onions
dtom yam super chicken wings and feet with lemongrass chillies

tilapia in salt crust

durian ice cream with sesame wafer coconut cake

vegetarian options can also be arranged

all prices are subject to 10% service charge & prevailing government taxes all menu items are subject to changes



\$99 per person

including a soft drink or coffee/tea

wagyu beef skewers cumin coriander and turmeric
crunchy prawn cakes herbs shallots & chillies
chiang mai larp of chicken with northern spices and herbs
fish cakes cucumber relish
chive cakes dark soy garlic and chillies

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grilled long eggplant with dried prawns and steamed egg grilled lamb ribs chillies garlic cumin and coconut cream

red curry of roast duck

siamese watercress garlic and yellow beans
soft shell crab curry powder celery and onions
minced prawn and pork soup with asian greens
seabass three flavoured sauce

mango and sweet sticky rice coconut cake

vegetarian options can also be arranged

all prices are subject to 10% service charge & prevailing government taxes all menu items are subject to changes

Drinks Selection

COCKTAILS

555 \$22

Thaisteenie \$22

Ratu Palo \$22

Jasmine Sazerac \$23

Bangkok Pain Killer \$22

Thai Kopi Cocktail \$23

BUBBLES

NV | Diebolt-Vallois Brut Blanc de Blanc Epernay, Champagne, France \$164

NV | Piper Heidsieck Brut, Champagne, France \$88

NV | Mumm Brut Gordon Rouge, Reims, France \$150

WHITE & ROSÉ

2013 | Riesling, 'Trocken' Dr.Burklin-Wolf Pfalz, Germany \$92
2013 | Chardonnay, Heggies Eden Valley, Australia \$109
2012 | Gewurztraminer, Wolfberger Alsace Grand Cru, France \$95
2015 | Sauvignon Blanc, Carrick, Central Otago, New Zealand \$98
2014 | Pinot Grigio, Alois Lageder, Alto-Adige, Italy \$112
2014 | M3 Chardonnay, Shaw & Smith Adelaide Hills, Australia \$130
2013 | Pinot Grigio, San Lorenzo, Lis Neris Friuli, Italy \$109
2014 | AIX Rosé, Coteaux D'Aix en Provence, France \$79

RED

2015 | Pinot Noir, La Forge Estate, Languedoc, France \$98

2011 | Mencia, Gaba Do Xil 'Telmo Rodriguez' Valdeorras, Spain \$79

2013 | Barone Ricasoli Brolio Chianti Classico, Florence, Italy \$95

2012 | Merlot St. Francis Sonoma Coast, California, USA \$111

2013 | Syrah - Cuvée Etincelle, Crozes Hermitage, Rhone, France \$102

2013 | Cabernet Sauvignon Enterprise Vineyard Knappstein Clare Valley, Australia \$155

2012 | Nebbiolo Perbacco Vietti-Castiglione Falletto, Langhe, Piedmont, Italy \$135

DESSERT

2014 | Moscato D'Asti, G.D. Vajra, Langhe, Piedmont, Italy 750ml \$79 2005 | Barsac-Sauternes, Château Coutet, Semillon-Sauvignon, Bordeaux, France 375ml \$145

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