

ลองชิม

LONG  CHIM

SINGAPORE

Long Chim, meaning 'come and taste' in Thai, is the perfect place to celebrate any occasion. With high ceilings, open spaces and a view of Marina Bay, Long Chim caters for both small and large groups and even private dining. Long Chim is an inclusive and adaptable venue, and we would be most happy to customize the space to suit your event and your dining requirements.

Long Chim takes a modern, urban approach to Thai street food. Food that is faithful to the streets and markets of Bangkok and beyond. Not gentrified, but food that is raw and robust. A place to relax, unwind and enjoy Thai food in a beautifully designed setting that evokes the spirit of the dynamic Thai streets.

For any enquiries, please contact Natasha Nashir at natasha.nashir@longchim.sg.

LONG CHIM THAI RESTAURANT & BAR
LEVEL 2 DINING, L2-02, THE SHOPPES AT MARINA BAY SANDS
10 BAYFRONT AVE, SINGAPORE 018956



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



Semi Alfresco Dining

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



Long Chim Bar

More than just a restaurant and certainly not your average bar... The bar at Long Chim is where bold, traditional Thai flavours meet modern bartending techniques. From our extensive wine list, to your favourite Thai beers, it is the perfect place to get the party started or for post dinner celebrations that go on long in to the night! Let our bar team indulge you with finest spirits and infusions from Thailand and around the world. Delicious cocktails to whet your appetite take centre stage and our extensive menu caters for all tastes. Our experienced bar team are on hand to put bespoke packages to fit your event needs. From small informal gathering to exclusive hires with your own DJ, let us help you make it a night to remember.





Canapés

\$80 per person**

two-hour free flow

\$95 per person**

three-hour free flow



prawn cakes

miang prawn

chiang mai larp of chicken

cured pork fritters and ginger

pork and prawn spring rolls

vegetarian spring rolls

pork skewers

aromatic beef skewer with cumin and coriander



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



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*



Signature Menu

\$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

.....

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, 'Troocken' 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

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