

LONG CHIM, 2018 10

PLEASE NOTE:

1. Prices are subject to GST and service charge.
2. Menu is subject to change.
3. No exchanges or refunds on GastroMonth tickets will be made under any circumstances.
4. Only diners with valid reservation and payment will be entitled to the GastroMonth dining experience at the stated date and time.
5. Please purchase additional tickets at least 3 days in advance.

Lunch Menu

\$ 38 + +

GREEN PAPAYA
Chilli | Peanuts | Dried Prawns

GRILLED PORK SKEWERS

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PAD THAI
Prawns | Peanuts | Beansprouts

OR

GREEN CURRY OF KAMPONG CHICKEN
Thai Eggplant Chilli

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RED RUBY
Young Coconut | Jackfruit

Dinner Menu

\$ 72 + +

GRILLED PORK SKEWERS

CHIANG MAI LARP OF CHICKEN
Northern Spice Herbs

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GRILLED BARRAMUNDI CURRY

BEANCURD SEAWEED AND ASIAN CELERY BROTH

MINCED BEEF
Chilli | Holy Basil | Fried Egg

GRILLED LONG EGGPLANT
Dried Prawns | Steamed Egg

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COCONUT ICE CREAM
Peanuts | Pineapple | Palm Seeds

MANGO SWEET STICKY RICE




MICHELIN Guide's Point of View

Unlike at David Thompson's Nahm restaurant in Bangkok where he celebrates royal Thai cuisine, here at his Singapore outpost the focus is on 'street food'. It's a fun, vibrant spot, with friendly service and a busy open kitchen adding to the atmosphere. Dishes to look out for include Chiang Mai larp of chicken, crunchy pork on rice and the curries, which include sour orange curry of snakehead fish. Portions are generous and made for sharing.

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 The Shoppes at Marina Bay Sands, Level 2 Dining,
10 Bayfront Avenue, #02-02,
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Opening Hours :

Monday to Thursday

Lunch: 11.30am to 3.00pm

Dinner: 5.30pm to 11.00pm

Friday to Sunday: 12.00pm to 11.00pm