



Welcome to Long Chim, where we invite you to experience the flavours of Thailand through one of our unique cocktails.

Using the finest ingredients, and traditional techniques, our bar team invite you to taste and experience new flavours and infusions, and to answer as many questions as you like.

We believe there is something for everyone, but if you've tried it all or would prefer something you don't see on the list, please just let us know.



## REFRESHING CREATIONS

\$20

Light and fresh to whet your appetite  
and cleanse the palate.

Perfect for newcomers and the more cocktail savvy.



### **melrose fizz**

rockmelon, gin,  
rose and sauvignon blanc  
*long, fruity & refreshing*

**bpk**  
dark and white rum combined with  
pineapple, mandarin and coconut  
*short & tropical*



### **tor kor mule**

kaffir lime vodka with house  
yuzu syrup, lime and ginger beer  
*long, tart & cleansing*

**ratu pa lo**  
rum and gin combined with five  
spice syrup and fresh mandarin  
*short, fruity & spiced*





### **thaisteenie**

house mangosteen shrub,  
gin and apple brought together  
with campari and aperol bitters  
*short & bittersweet*

### **monsoon bird**

white rum with a house made  
sugar cane hibiscus spirit and  
watermelon. combined with fresh  
lime and ginger beer  
*thai dark & stormy*



### **555**

fortified wine & gin,  
combined with fresh coriander,  
lemon and cucumber  
*tall, earthy & refreshing*

### **thai pisco**

dry vermouth with pisco,  
watermelon and plum bitters  
*short, sweet & moreish*



## STIRRED DOWN & STRONG

\$22

The boozier and bolder side of cocktails.

Ideal for the connoisseur or the rookie risk taker.



### **kopi cocktail**

bourbon, campari, sweet vermouth  
and cold pressed thai kopi  
*strong, short & bitter*

**fernet your troubles**  
fernet branca with tequila,  
plum shrub and fresh apple  
*bittersweet & fruity*



### **curse of the sun**

house blended overproof rum,  
cherry liqueur, grapefruit,  
and fresh lime  
*long, strong & reanimating*

**birds eye, phew!**  
jagermeister amaro with fresh  
chilli, lime and lemongrass  
*short, spiced & citrusy*



**ALL** of the below cocktails use long chim's very own in house spirits and infusions. made bespoke to represent the *spirit* of thailand.



**bangkok blazer**

house made spiced rum with port, apricot and angostura  
*lit ablaze & strong*

**roti fashioned**

banana whisky with condensed milk and whisky barrel bitters  
*stirred down & strong*



**jasmine sazerac**

jasmine infused cognac barrel aged with rittenhouse rye whisky, peychaud's bitters and aromatic absinthe bitters  
*straight up & aromatic*



## BEER

l a g e r

\$ 1 4

singha, thailand

leo, thailand

## TRADITIONAL & NON-ALCOHOLIC CREATIONS

\$ 1 0

inspired by traditional thai sodas & tonics

### thai milk tea

cooling and smooth, this drink pairs well with spicy food: thai tea, carnation milk, and sugar

### thai iced tea

vibrant citrus combined with cooling thai tea and sugar. very refreshing and pairs well with every dish

### thai iced kopi

bitter and sweet drink like you had in thailand, no milk please

### pacific spring punch

a refreshing non alcoholic punch combining zesty lemongrass with flower tea and citrus. cooling the palate for those spicier meals

### thai basil lemonade

hydrated thai basil seed, lemon, honey & rose water. this drink makes for a great palate cleanser between tasting new dishes

## BY THE GLASS

### sparkling

2009 francois pinon, \$15  
vouvray sec, france

nv diebolt-vallois, blanc de blanc, \$27  
eperny, france

### white

2013 a.calibourdin pouilly-fume, sauvignon blanc, \$16  
loire valley, france

2012 donnhoff 'trocken' riesling, \$16  
nahe, germany

2012 zind humbrecht, gewurtztraminer, \$16  
alsace, france

2012 heggies, chardonnay, \$19  
eden valley, australia

### red

2011 gaba do xii, mencia, \$14  
valdeorras, spain

2013 terres dorees 'l ancienne', gamay noir, \$15  
beaujolais, france

2013 stonier, pinot noir, \$17  
mornington peninsula, australia

### sweet

2012 la spinetta, moscato d'asti, \$13  
piedmont, italy

## ALCOHOL FREE

### quality sodas

\$ 8

thai coca-cola  
thai sprite  
ginger beer  
soda water  
tonic water

### tea

\$ 8

chamomile flowers  
earl grey  
english breakfast  
ginger lemon  
peppermint

### coffee

\$ 8

single espresso  
cappucino  
latte  
macchiato  
americano  
flat white  
extra shot \$3

### mineral water

san pellegrino sparkling	500ml	\$7
san pellegrino sparkling	750ml	\$9
acqua panna still	500ml	\$7
acqua panna still	750ml	\$9