

EVERY DISH IS FRESHLY MADE
WITH CHARCOAL & SLOW COOKED
THEREFORE, THIS PROCESS WILL TAKE SOME TIME.
WE APPRECIATE FOR YOUR PATIENCE
HOWEVER, WE GUARANTEE THE DELICIOUSNESS
WILL BE WORTH TO WAIT

Menu is subject to change at any time due to seasonality and availability

CHARLONG

— ✨ ๒๓๖๖ ✨ —
CONTEMPORARY
THAI DINING

CHEF'S SELECTION

79pp

Let us feed and pleased you

**remark: All members are necessary to participant with all favourite dishes
The Dietary requirement will be accomadated upon request
Group of 7+ ppl must dine on our Chef's Selection Menu*

SNACKS

- ★ **CHARRED CORN RIB** (GF) (V) (CVG) \$8/2pcs
Charred Nori Butter, Kaffir Lime Salt
- ☞ **SIGNATURE PRAWN BETEL** (GF) (N) \$9/ea
Poached Prawn, Phuket Jungle Chicken Minced, Coconut Caramel
- ☞ **CRAB ON TOAST** (CGF) \$12/ea
Crab Bisque Mayo, Pickled Jalapeno, Burnt Eggplant, Arvuga Caviar
- ☞ **WAGYU CHILI BASIL KAIDOW** \$11/ea
Braised Wagyu, Hawker KRAPOW sauce, Fried Quail Egg
- MOOLOOLABA PRAWN CAKE** (GF) \$12/ea
Smoky Jalapeno Mayo, Mama Sweet Chili, Finger Lime
- VEGGIE SPRING ROLL** (GF) (VG) \$12/4pcs
Vermicelli Net Wrap, Taro & Wood ear Mushroom
- GADO GADO POTATO TARTLET** (CGF) (V) (N) \$8/ea
Roasted Potatoes, Cherry Tomatoes, Peanut Satay dressing

SMALLS

- ☞ **CURED KINGFISH SASHIMI** (GF) \$26
Galangal Coconut Kinilaw, Passionfruit, Yarra Valley Caviar
- ☞ **LAUGHING TIGER ANGUS BEEF** (GF) (N) \$26
Chargrilled Beef Brisket, Green Nahm Jim Pesto, Perilla Leaves
- ☞ **KING PRAWN DUMPLING** \$26/3pcs
Tomyum Coconut Lobster Bisque, Squid Ink Sago Caviar
add 1pcs dumpling +6
- ☞ **CRISPY RICE SALAD** (GF) (N) (VG) \$22
Turmeric Curry Tofu, Ginger & Lemongrass, Peanut, Asian Herbs
add Homemade Phuket Jungle Chicken Minced +4

***Card Transactions attract 1.9% surcharge, on Saturday & Sunday
there is 10% surcharge and 15% on Public Holiday surcharge

LARGES

- ★ **CHARGRILLED CALAMARI** (GF) \$29
Grandma Prapai Krabi Salted Spiced Sauce, Celery
- ☞ **LAMB SHANK MASSAMAN** (GF) \$39
12hrs lamb Shank, Potatoes, Red Wine Pickled Shallot
- EGGPLANT GREEN CURRY** (GF) (VG) \$29
Charred Smoky Eggplant, Pickled Papaya, Thai Basil
Add 8hrs Beef Brisket +9
- ☞ **HUMPTY DOO BARRAMUNDI** (GF) \$38
Burnt CHANTABURI Spiced Butter, Kangkong, Herbs Verde
- ☞ **DUCK LE KUMQUAT** (GF) \$46
Dry-Aged Duck Breast, Kumquat Soy Vinegar, Brussel Sprouts
- ☞ **BBQ BANNOCKBURN CHICKEN** (GF) \$36
Beechworth Honey Glazed, Dried Galangal Relish, Pomelo
- S&P CRISPY SILKEN TOFU** (GF) (VG) \$28
Shitake Ginger Sweet Soy Vinegar, crispy Enoki

WOKS

- ★ ☞ **PAD SE EW ASPARAGUS** (GF) (CVG) \$26
Farm to Table Asparagus, Saute Mushrooms, Secret Sauce
- PAD THAI PRAWN** (GF) (CVG) (N) \$26
Aromatic Prawn, Sweet Tamarind, Beanshoots, Garlic Chive
- PAD DRUNKEN BEEF** (GF) (CVG) 🌶️ \$26
Braised Beef, Green pepper, Wild Ginger, Thai Basil

SPECIAL

SIDES

- ☞ **NASHI PEAR&APPLE SLAW** (GF) (VG) \$14
Fennel, Savoy Cabbage, Passionfruit, Spring Onion Vinaigrette
- CHARLONG FRIES** (GF) (CVG) (K) \$12
Chili Kaffir Lime Spice Salt & Vinegar
- ☞ **WOK TOSSED CHINESE BROCCOLI** \$14
Chili Bean Soy Vinegar, Homemade Garlic Chips
- FRAGRANT JASMINE RICE** \$5
- FLAKY ROTI** (VG) (N) \$8
Peanut Satay sauce

SWEETS

- ☞ **WARM ROTI APPLE PIE** \$16
Caramelised Granny Smith Apple, Miso Coconut Butterscotch
- ☞ **THAI TEA CEYLON TART** (N) \$12
Thai Tea Pannacotta, Brown Butter Crumble, Whipped Coconut
- COCONUT ICECREAM** (VG) (GF) \$6



***We apologise for inconvenience with No Split Bill

GF = Gluten Free, V = Vegetarian, VG = Vegan, N = Contained Nut, CVG = Can be Vegan

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