

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

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CONTEMPORARY
THAI DINING

CHEF'S SELECTION

59pp & 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

SPECIAL

- SNACKS**
- ★ **BBQ CABBAGE NAM PRIK ONG** ^{GF} \$29
Organic Savoy Cabbage, Chiang Mai Relish, Sher Wagyu Ragu
 - ★ **POMELO BETEL** ^{GF V CVG N} \$8/ea
Green Papaya, 'CHANTANA' Sweet Chili, Pandan Rice Flake
 - ☞ **SIGNATURE PRAWN BETEL** ^{GF N} \$9/ea
Poached Prawn, Phuket Jungle Chicken Minced, Coconut Caramel
 - ☞ **CRAB ON TOAST** ^{COF} \$12/ea
Crab Bisque Mayo, Pickled Jalapeno, Burnt Eggplant, Arvuga Caviar
 - MOOLOOLABA PRAWN CAKE** ^{GF} \$12/ea
Smoky Jalapeno Mayo, Mama Sweet Chili, Finger Lime
 - GADO GADO POTATO TARTLET** ^{COF V N} \$8/ea
Roasted Potatoes, Cherry Tomatoes, Peanut Satay dressing
 - ☞ **LAUGHING TIGER SKEWER** ^{GF N} \$13/stick
Chargrilled Sher Wagyu Rump, Green Pesto, Purple Mint, Mustard Leaf
 - VEGGIE SPRING ROLL** ^{GF VG} \$12/4pcs
Vermicelli Net Wrap, Taro & Wood ear Mushroom
- SMALLS**
- ★ ☞ **HIMARASA KINGFISH SASHIMI** ^{GF} \$28
Galangal Coconut Kinilaw, Passionfruit, Yarra Valley Caviar
 - ☞ **KING PRAWN DUMPLING** \$28/3pcs
Tomyum Coconut Lobster Bisque, Arvuga Caviar
add 1pcs dumpling +8
 - CRISPY RICE SALAD** ^{GF N VG} \$24
Turmeric Curry Tofu, Ginger & Lemongrass, Peanut, Asian Herbs
add Homemade Phuket Jungle Chicken Minced +4

LARGES

- ★ ☞ **LAMB SHANK MASSAMAN** ^{GF} \$39
12hrs lamb Shank, Potatoes, Red Wine Pickled Shallot
 - EGGPLANT GREEN CURRY** ^{GF VG} \$32
Charred Smoky Eggplant, Pickled Papaya, Thai Basil
Add Grilled Free Range Chicken +10
 - ☞ **HUMPTY DOO BARRAMUNDI** ^{GF} \$38
Burnt CHANTABURI Spiced Butter, Kangkong
200g for \$38 / 300g for \$46
 - ☞ **DUCK LE KUMQUAT** ^{GF} \$46
Dry-Aged Duck Breast, Kumquat Soy Vinegar, Brussel Sprouts
 - CARAMELISED BEEF BRISKET** ^{GF} \$39
Phuket Hong Broth, Abrolhos island Scallop, Pickled Mustard
 - S&P CRISPY SILKEN TOFU** ^{GF VG} \$29
Shitake Ginger Sweet Soy Vinegar, crispy Enoki
 - ★ ☞ **PAD SE EW ASPARAGUS** ^{GF CVG} \$26
Farm to Table Asparagus, Saute Mushrooms, Secret Sauce
Add Grilled Free Range Chicken +10
 - PAD DRUNKEN BEEF** ^{GF CVG} \$28
Braised Beef, Green pepper, Wild Ginger, Thai Basil
 - PAD THAI PRAWN** ^{GF CVG N} \$29
Aromatic Prawn, Sweet Tamarind, Beanshoots, Garlic Chive
- WOKS**

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** ^{GF VG} \$14
Chili Bean Soy Vinegar, Homemade Garlic Chips
- FRAGRANT JASMINE RICE** \$5
- FLAKY ROTI** ^{VG N} \$8
Peanut Satay sauce
- ★ ☞ **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** \$6

SWEETS



AUTUMN

***We apologise for inconvenience with No Split Bill

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

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

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CHANG LONG

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