

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

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
- ☞ **POMELO BETEL** (GF) (VG) (N) \$8/ea  
Green Papaya, 'CHANTANA' Sweet Chili, Pandan Rice Flake, Peanut
- VEGGIE SPRING ROLL** (GF) (VG) \$12/4pcs  
Vermicelli Net Wrap, Taro & Wood ear Mushroom
- ☞ **WAGYU CHILI BASIL KAI DOW** \$11/ea  
Braised Wagyu, Hawker KRAPOW sauce, Fried Quail Egg
- ☞ **MOOLOOLABA PRAWN CAKE** (GF) \$12/ea  
Smoky Jalapeno Mayo, Mama Sweet Chili, Finger Lime
- 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 MINI STEAK** (GF) (N) \$26  
Chargrilled Angus Beef Skirt, Green Nahm Jim Pesto
- ☞ **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**

### LARGES

- ★ ☞ **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, Asian 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 MUSHROOM** (GF) (CVG) \$24  
Charred Portobello Mushroom, Spring Greens
- 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

### 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

### SWEETS

- ★ ☞ **WARM ROTI APPLE PIE** \$14  
Caramelised Granny Smith Apple, Miso Coconut Butterscotch
- ☞ **THAI TEA CEYLON TART** (N) \$12  
Thai Tea Pannacotta, Brown Butter Crumble, Whipped Coconut
- COCONUT ICECREAM** (VG) \$6

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



\*\*\*We endeavor to do our best to cater for as much dietary requirements we can.  
Reach out to us if you can't find your dietary in the dietary menu.

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

\*\*\*We apologise for inconvenience with No Split Bill

BEVERAGE ORDER AT THE BACK PAGE

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