DINNER AT CHAT THAI
CIRCULAR QUAY
www.chatthai.com
Chat Thai
chatthai_official

In 2015 we made the decision to grow certified organic and truly authentic Asian produce at Boon Luck Farm in pristine Byron Bay. We steward the land entirely free of synthetic chemicals and utilise regenerative land management practices.

Here we grow more than 200 rare, native and exotic plants including multiple varieties of citrus fruits, leafy vegetables, herbs, garlic and aromatics that we put to good use on the Chat Thai menu. Now more than ever, an emphasis on sustainability, authenticity and immunity boosting ingredients – without compromising on price – is vital to the well-being of our diners, our land and our children.

- Palisa -

chatthai.com/boon-luck-farm

STARTERS

1. **GAI SATAY** *(2 skewers) สะเต๊ะไก่ 沙爹鸡肉串* **10**
   Chicken Satay skewers ***Satay sauce contains peanuts***

2. **MHU BHING** *(2 skewers) หมูปิ้ง 烤猪肉串* **10**
   Grilled pork skewers with *Nahm Jim Jeaw* **contains sesame oil***

3. **MA KRUE YAAW TODT** *มะเขือยาวทอดซอสมะขาม 炸天妇罗茄子配罗望子酱* **16**
   Tempura fried Thai silken eggplant, tamarind sauce, fried shallots and smoked chilli on the side

4. **CRAB FRIED SPRING ROLLS** *(3 pcs) เปาะเปี๊ยะทอดไส้ปู 炸蟹肉春卷* **18**
   Fried Blue swimmer crab in filo pastry ***contains hen's egg***

5. **TUA BPAP GOONG** *(5 pcs) ถั่วแปบกุ้ง 泰式椰丝虾糕饺* **18**
   Steamed coconut rice dumplings of minced prawn and coconut

** Nahm Jim Jeaw : smoked chilli and tamarind sauce*

3. MA KRUE YAAW TODT

4. CRAB FRIED SPRING ROLLS

8. KHANOM BUENG YOUAN

STARTERS

6. BPUN SIP BPLA *(5 pcs) ปั้นสิบปลา* 泰式蒸魚餃 **18**

Steamed rice dumplings with snapper and black pepper

7. BPUN SIP BPLA TODT *(3 pcs) ปั้นสิบปลาทอด* 炸鱼椒泡芙 **19**

Fried puff with snapper and black pepper

8. KHANOM BUENG YOUAN *ขนมเบื้องญวน* 蝦仁豆腐椰香煎餅 **20**

Minced prawn with coconut, sweet turnip with egg, bean sprouts, tofu, coconut and turmeric egg crepe with house pickled cucumber ***contains peanuts** (takes approx 20 mins to prepare)*

9. KHAO KREAB PAK MOR *(5 pcs) ข้าวเกรียบปากหม้อ* 泰式卷筒粉 **17**

Steamed tapioca dumplings with trio fillings of garlic chives / cured bamboo and dried shrimps / chicken, peanuts and pickled turnips, with soy fermented chilli sauce ***contains peanuts***

10. FRESH SPRING ROLLS *เปาะเปี๊ยะสด* 泰式米紙春卷 **17**

Fresh spring rolls of smoked fish sausages, chicken, egg omelette, crab meat with caramelised tamarind relish

11. TODT MUN BPLA *(4 pcs) ทอดมันปลา* 炸鱼饼 **21**

Fried fish cakes with pickled cucumber relish ***contains peanuts***

7. BPUN SIP BPLA TODT

14. MHU SAAM CHAN TODT

20. GOONG YAANG (3PCS)

GRILLED AND FRIED

Grilled dishes take approx 20 mins to prepare

12. BANGKOK WING *(6 pcs) ปีกไก่ทอด* 炸鸡翅 **18**

Lightly battered and fried chicken wings

13. GAI YAANG *ไก่ย่าง* 烤鸡 **18**

Char grilled turmeric and lemongrass marinated chicken with *Nahm Jim Jeaw**

14. MHU SAAM CHAN TODT *หมูสามชั้นทอด* 炸蒜香五花肉 **20**

Garlic marinated fried pork belly with *Nahm Jim Jeaw**

15. CRYING TIGER *เสือร้องไห้* 烤牛里脊 **21**

Char grilled beef flank with *Nahm Jim Jeaw**

16. PORK RIBS *ซี่โครงหมูย่าง* 烤猪排 **22**

Char grilled garlic and pepper pork ribs with *Nahm Jim Jaew**

17. KHOR MHU YAANG *คอหมูย่าง* 烤猪颈肉 **23**

Marinated char grilled pork jowls with *Nahm Jim Jeaw** ***contains sesame oil***

18. SAI OUAH *ไส้อั่ว* 烤泰式豬肉香腸 **20**

House spicy sausages of pork with aromatic herbs and chilli

19. BEEF BETEL LEAF *(4 pcs) เนื้อย่างใบชะพลู* 烤牛肉槟榔叶 **24**

Char grilled ground beef, lemongrass, and white pepper wrapped in betel leaves, served with sweet and sour tamanind sauce

20. GOONG YAANG *(3 pcs) กุ้งย่าง* 烤大蝦 **32**

Char grilled King prawns with *Nahm Jim Prik Sodt***

** Nahm Jim Jeaw : smoked chilli and tamarind sauce*

*** Nahm Jim Prik Sodt : fresh chilli, garlic and lemon sauce*

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SOM DTUM

21. SOM DTUM THAI *ส้มตำไทย* 式青木瓜沙拉 **20**

Green papaya salad with peanuts and dried shrimps: spicy, salty and slightly sweet

contains peanuts and dried shrimps

22. SOM DTUM BPU *ส้มตำปู* 腌蟹青木瓜沙拉 **21**

Green papaya salad - a spicier Northern region rendition with pickled field crab: salty and sour

23. SOM DTUM BPU BPLA RA *ส้มตำปูปลาร้า* 田蟹臭鱼酱青木瓜拉沙 **21**

Green papaya salad - fermented fish and pickled field crab

: this has a strong and distinct salted crab and fermented fish flavour

24. SOM DTUM KAI KHEM *ส้มตำไทยไข่เค็ม* 咸蛋青木瓜沙拉 **22**

Green papaya salad as the som dtum Thai version with the addition of salted duck egg

contains peanuts and dried shrimps

25. SOM DTUM MA MUANG *ส้มตำมะม่วง* 青芒果沙拉 **24**

Spicy green mango salad with pickled field crab, dried shrimps and fermented fish

contains peanuts and dried shrimps

26. SOM DTUM BPU NIM *ส้มตำปูนิ่ม* 软壳蟹青木瓜沙拉 **25**

Green papaya salad as the som dtum Thai version with the addition of soft shell crab

contains peanuts and dried shrimps

24. SOM DTUM KAI KHEM

SPICY SALADS

27. LARPB GAI *ลาบไก่* 酸辣凉拌鸡 **20**

Spicy minced chicken salad, soft herbs, roasted chilli and aromatic rice powder

28. LARPB BPLA TODT *ลาบปลาทอด* 香辣熟鯛魚沙拉 **32**

Spicy fried snapper salad, soft herbs, roasted chilli and aromatic rice powder

29. NAHM DTOK MHU *น้ำตกหมู* 酸辣凉拌猪颈肉 **23**

Spicy char grilled pork jowls salad, soft herbs, roasted chilli and aromatic rice powder

contains sesame oil

30. NAHM DTOK NUEA *น้ำตกเนื้อ* 酸辣凉拌牛肉 **23**

Spicy char grilled beef salad, soft herbs, roasted chilli and aromatic rice powder

31. YUM NUEA *ยำเนื้อ* 凉拌牛肉 **23**

Char grilled beef salad with tomatoes, cucumber, soft herbs and fresh chilli

32. YUM NAEHM KHAO TODT *ยำแหนมข้าวทอด* 泰國酸肉鍋巴香草沙拉 **23**

Spicy crisp rice, fermented pork, roasted chilli and soft herbs salad ***contains peanuts***

33. YUM MA KRUEA *ยำมะเขือ* 烤茄子沙拉 **31**

Char roasted eggplant salad with minced chicken, prawns, fresh chilli and soft boiled hen's egg

34. YUM GOONG DTA KRAI *ยำกุ้งตะไคร้* 凉拌香茅虾 **31**

Warm salad of prawns, lemongrass, fresh chilli and soft herbs

35. YUM BPLA DTA KRAI *ยำปลาตะไคร้* 凉拌香茅鱼片 **32**

Warm salad of snapper, lemongrass, chilli and soft herbs ***contains peanuts***

36. NAHM PRIK KAPI *ชุดน้ำพริกกะปิ* 泰式煎鲭鱼沙拉配酸辣蝦醬 **30**

Shrimp paste chilli relish with vegetables, egg-battered fried eggplants, acacia frond omelette, soft boiled hen's egg and fried mackerel

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33. YUM MA KRUEA

30. NAHM DTOK NUEA

35. YUM BPLA DTA KRAI

36. NAHM PRIK KAPI

CURRIES AND SOUPS

37. DTOM SAAP *ต้มแซ่บ* 酸辣排骨汤 **21**

Hot and sour soup of braised pork soft ribs and soft herbs

38. GAENG KEAW GAI *แกงเขียวไก่* 绿咖喱鸡 **23**

Green curry of chicken with apple eggplants, Makrut lime leaves and Thai basil

39. GAENG DAENG GAI *แกงแดงไก่* 红咖喱鸡 **23**

Red curry of chicken, seasonal vegetables, Makrut lime leaves and Thai basil

40. MUSSAMAN NUEA *มัสมั่นเนื้อ* 马沙文咖喱牛肉 **23**

Mussaman curry of slowly braised beef chuck and potato ***contains peanuts***

41. GAENG DAENG BPED *แกงแดงเป็ด* 红咖喱烤鸭 **34**

Red curry of five spices roast duck with pineapple, lychee and Thai basil

42. GAENG DAENG BPLA *แกงแดงปลา* 红咖喱鲷鱼 **32**

Snapper red curry, wild ginger and Thai basil

43. GAENG NUEA YAANG *แกงเนื้อย่างใบชะพลู* 椰汁咖喱牛肉 **27**

Coconut curry of grilled beef flank with betel leaves

41. GAENG DAENG BPED

47. GAENG SOHM CHA-OM GOONG

46. GAENG BPU

CURRIES AND SOUPS

44. GAENG TAE POH *แกงเทโพ* 紅咖喱五花肉 **25**

Red curry of pork belly, water spinach and Makrut limes

45. DTOM YUM GOONG *(3 pcs) ต้มยำกุ้ง* 冬阴功(泰式酸辣虾汤) **32**

Mildly spicy and sour soup of King prawns ***contains dairy and peanuts***

46. GAENG BPU *แกงปูใบชะพลู* 蟹肉咖喱米粉汤 **42**

Yellow curry of crab meat and betel leaves with rice vermicelli noodles

47. GAENG SOHM CHA-OM GOONG *แกงส้มชะอมกุ้ง* 臭菜罗望子酸辣汤 **32**

Sour orange tamarind curry of King prawns with acacia frond omelette

STEAMED BROWN RICE *(per person) ข้าวกล้อง* 糙米饭 **6**

STEAMED JASMINE RICE *(per person) ข้าวหอมมะลิ* 茉莉香米饭 **5**

STICKY RICE *ข้าวเหนียว* 糯米饭 **7**

44. GAENG TAE POH

WOK FRIED

48. NUEA PADT NAHM MUN HOI *เนื้อผัดน้ำมันหอย* 蚝油炒牛肉 **23**
Stir-fried beef and seasonal vegetables in oyster sauce

49. GAI PADT MET MAMUANG *ไก่ผัดเม็ดมะม่วง* 鸡肉炒腰果 **23**
Stir-fried chicken with cashew nuts and smoked chilli jam ***contains peanuts***

50. GRAPAO GAI SUP *กะเพราไก่สับ* 泰式羅勒辣炒雞肉碎 **23**
Stir-fried minced chicken, fresh chilli and holy basil

51. PADT MA KRUEA YAAW *ผัดมะเขือยาว* 泰式羅勒辣炒茄子雞肉碎 **24**
Stir-fried organic Boon Luck Farm eggplant, minced chicken, fresh chilli, garlic and Thai basil

52. PADT PAAK BOOHNG *ผัดผักบุ้งไฟแดง* 黃豆醬炒通心菜 **23**
Stir-fried organic Boon Luck Farm water spinach, garlic and fresh chilli in yellow bean sauce

53. PADT PAAK *ผัดผัก* 蠔油炒時蔬 **22**
Stir-fried seasonal organic Boon Luck Farm vegetables in oyster sauce

54. EMERALD DUCK *เป็ดย่างผัดผักเขียว* 烤鸭炒蔬菜 **34**
Stir-fried five spices roast duck with seasonal green vegetables

55. PADT CHAR BPED *ผัดฉ่าเป็ด* 香料炒鸭 **34**
Stir-fried five spices roast duck, fresh chilli, wild ginger, green peppercorns and apple eggplants

56. GRAPAO BPED *ผัดกะเพราเป็ด* 打抛鸭 **34**
Stir-fried five spices roast duck, fresh chilli, garlic and holy basil

57. PADT KANA MHU GROB *ผัดคะน้าหมูกรอบ* 脆皮猪腩炒芥蓝菜 **27**
Stir-fried Chinese kale and crisp pork belly

58. MHU GROB PADT PRIK KHING *หมูกรอบผัดพริกขิง* 红咖喱生姜炒脆皮猪腩 **29**
Stir-fried crisp pork belly and wild ginger in spicy red curry paste ***contains dried shrimps***

59. GOONG PADT KAPI *กุ้งผัดกะปิ* 泰式蘸酱炒虾 **29**
Stir-fried prawns, minced chicken, fermented shrimp paste, fresh chilli and green beans

STEAMED BROWN RICE *(per person) ข้าวกล้อง* 糙米飯 **6**

STEAMED JASMINE RICE *(per person) ข้าวหอมมะลิ* 茉莉香米饭 **5**

STICKY RICE *ข้าวเหนียว* 糯米飯 **7**

SUBSTITUTE ITEMS *(only available with selected items, please ask our friendly staff)*

CRISP PORK BELLY +8 | BARBEQUED ROAST DUCK +8 | PRAWNS +8
SEAFOOD +8 | CALAMARI +8 | FRIED EGG +4

54. EMERALD DUCK

55. PADT CHAR BPED

59. GOONG PADT KAPI

SEAFOOD

60. KAI JIEW BPU *ไข่เจียวปู* 蟹肉煎蛋 **34**

Golden and puffy crab meat omelette

61. BPLA PADT KAMIN *ปลาทอดขมิ้น* 姜黄炸鱼 **32**

Fried snapper with turmeric, lemongrass and garlic

62. BPLA PADT KUHN CHAI *ปลาขึ้นฉ่าย* 芹菜鱼 **32**

Stir-fried of fried snapper, Chinese celery and fresh chilli

63. BPLA PADT CHAR *ปลาผัดฉ่า* 香料炒鱼 **32**

Stir-fried of fried snapper, fresh chilli, wild ginger, green peppercorn and apple eggplants

64. BPLA PADT PRIK KHING *ปลาผัดพริกขิง* 红咖喱炒鲷鱼 **32**

Stir-fried of fried snapper in spicy red curry paste ***contains dried shrimps***

65. BPU NIM PADT POHNG KAREE *ปูนิ่มผัดผงกะหรี่* 黄咖喱炒脆软壳蟹 **36**

Stir-fried crispy soft shell crab in a mildly aromatic yellow curry sauce with Chinese celery

contains dairy

66. BPLA MUEK NUENG MANOW *ปลาหมึกนึ่งมะนาว* 青柠檬蒸鱿鱼 **30**

Steamed calamari, Chinese celery with lime, garlic and fresh chilli

60. KAI JIEW BPU

65. BPU NIM PADT POHNG KAREE

64. BPLA PADT PRIK KHING

SEAFOOD

Whole fish dishes take approx 25 mins to prepare

67. GOONG MAR KHAM *(3 pcs) กุ้งมะขาม* 泰式罗望子大虾 **34**

Tempura King prawns, tamarind sauce, fried shallots and smoked chilli

68. GOONG GRATIEM *(3 pcs) กุ้งกระเทียม* 蒜蓉炒大虾 **34**

Stir-fried King prawns, garlic and black peppercorns

69. GOONG CHOO CHEE *(3 pcs) กุ้งฉู่ฉี่* 椰酱红咖喱虾 **34**

Poached King prawns in coconut cream Choo Chee curry and Makrut lime leaves

70. GOONG OPB WOON SEN *(3 pcs) กุ้งอบวุ้นเส้น* 粉絲炒大蝦 **36**

Stir-fried King prawns and glass noodles with ginger and Chinese celery

71. BPLA CHOO CHEE *ปลาฉู่ฉี่* 椰汁咖喱脆皮鯛魚 **47**

Crisp fried whole snapper in coconut cream Choo Chee curry and Makrut lime leaves

72. BPLA RAADT PRIK *ปลาราดพริก* 香辣脆皮鯛鱼 **47**

Crisp fried whole snapper in fresh chilli and garlic

73. BPLA NUENG MANOW *ปลานึ่งมะนาว* 青柠檬蒸鱼 **47**

Steamed whole snapper with lime, garlic and fresh chilli

74. BPLA TODT NAHM BPLA *ปลาทอดน้ำปลา* 泰式鱼露炸鱼 **47**

Crisp fried whole barramundi with fish sauce and *Nahm Jim Prik Sodt**

75. BPLA YUM MAMUANG *ปลายำมะม่วง* 脆皮盲鱔配青芒果沙拉 **52**

Whole fried barramundi with spicy green mango salad ***contains peanuts and dried shrimps***

STEAMED BROWN RICE *(per person) ข้าวกล้อง* 糙米饭 **6**

STEAMED JASMINE RICE *(per person) ข้าวหอมมะลิ* 茉莉香米饭 **5**

STICKY RICE *ข้าวเหนียว* 糯米飯 **7**

** Nahm Jim Prik Sodt : fresh chilli, garlic and lemon sauce*

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69 . GOONG CHOO CHEE (3PCS)

72. BPLA RAADT PRIK

75. BPLA YUM MAMUANG

NOODLES

76. PADT THAI *ผัดไทย* 泰式炒河粉 **20**

Stir-fried thin rice noodles with chicken, hen's egg, dried shrimps, bean sprouts, garlic chives and palm sugar ***contains peanuts and dried shrimps***

77. PADT SI-EW *ผัดซีอิ๊ว* 酱油炒粿条 **20**

Stir-fried wide rice noodles with chicken, hen's egg and Chinese kale in dark soy sauce

78. KI MAO *ก๋วยเตี๋ยวผัดขี้เมา* 泰式香辣炒宽河粉 **20**

Stir-fried wide rice noodles with chicken, chilli and holy basil in dark soy sauce

79. KHANOM PAKKAAD *ขนมผักกาด* 蘿蔔糕/萝卜糕 **20**

Stir-fried daikon cake, dried shrimps, garlic chives, hen's egg and bean sprouts

contains dried shrimps

80. SUKI *(soup or dry) สุกี้ น้ำหรือแห้ง* 寿喜烧(干面/汤面) **21**

Braised chicken, water spinach, hen's egg, glass noodles and spicy fermented red tofu broth

contains sesame

81. SUKI SEAFOOD *(soup or dry) สุกี้ทะเล น้ำหรือแห้ง* 海鲜寿喜烧(干面/汤面) **27**

Seafood, water spinach, glass noodles, hen's egg and spicy fermented red tofu broth

contains sesame

81. SUKI SEAFOOD (DRY)

NOODLES

82. GUAY TIEW PAK MOR *ก๋วยเตี๋ยวปากหม้อ* 卷筒粉汤面 **20**

Pork short ribs, daikon, winter melon, trio stuffed tapioca dumplings in pork bone broth with smoked chilli oil ***contains peanuts and dried shrimps***

83. SEN MEE PADT GOONG *เส้นหมี่ผัดกุ้ง* 鲜虾炒米粉 **26**

Stir-fried rice vermicelli noodles, prawns, hen's egg, seasonal vegetables and fresh chilli

84. SEN MEE BPU PADT PRIK LEUNG *เส้นหมี่ปูผัดพริกเหลือง* 黄辣椒炒蟹肉米粉 **27**

Stir-fried rice vermicelli noodles with crab meat, fresh yellow chilli, green beans, hen's egg and aromatic

85. PADT THAI GOONG WOON SEN *ผัดไทยวุ้นเส้นกุ้งใหญ่* 泰式大虾炒粉絲 **33**

Stir-fried glass noodles with King prawns, hen's egg, dried shrimps, bean sprouts, garlic chives and palm sugar ***contains peanuts and dried shrimps***

86. AMY'S NOODLE *บะหมี่ผัดกุ้ง* 黄面炒虾 **33**

Stir-fried spicy egg noodles with King prawns, choi sum, wombok and fresh chilli

84. SEN MEE BPU PADT PRIK LEUNG

86. AMY'S NOODLE

ONE PLATE WONDER

87. KHAO PADT GAI *ข้าวผัดไก่* 鸡肉炒饭 **21**

Fried rice with chicken, hen's egg, tomatoes, onions and Chinese kale

88. CHILLI FRIED RICE *ข้าวกะเพราคลุก* 泰式打抛炒饭 **22**

Fried rice with minced chicken, chilli, holy basil and fried hen's egg

89. KHAO PADT BPLA KEHM *ข้าวผัดปลาเค็ม* 咸鱼炒饭 **22**

Fried rice with salted mackerel, hen's egg, fresh chilli and red onions

90. KHAO PADT BPLA THU SOHNG KRUAING *ข้าวผัดปลาทูทรงเครื่อง* 鲭鱼炒饭 **23**

Fried rice with mackerel, hen's egg, fresh chilli and herbs

91. KHAO PADT BPU *ข้าวผัดปู* 蟹肉炒饭 **25**

Fried rice with crab meat, hen's egg and shallots

92. KHAO PADT DTOM YUM *ข้าวผัดต้มยำ* 冬阴炒饭 **25**

Dtom Yum fried rice with prawns, soft boiled hen's egg and herbs ***contains peanuts***

93. PINEAPPLE FRIED RICE *ข้าวผัดสับปะรด* 菠萝炒饭 **26**

Fried rice with pineapple, dried sultanas, prawns, hen's egg and cashew nuts

94. KHAO PADT NAHM PRIK KAPI *ข้าวผัดน้ำพริกกะปิ* 虾酱炒饭配香煎鲭鱼 **27**

Fried rice with shrimp paste relish, fried mackerel, pea eggplant, acacia fronds omelette, soft boiled hen's egg and green beans

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91. KHAO PADT BPU

93. PINEAPPLE FRIED RICE

94. KHAO PADT NAHM PRIK KAPI

VEGETARIAN MENU

STARTERS

95. MA KRUE YAAW TODT *มะเขือยาวทอดซอสมะขาม* 炸天妇罗茄子配罗望子酱 **16**

Tempura fried Thai silken eggplant, tamarind sauce, fried onions and smoked chilli

96. KHAO KREAB PAK MOR *(5 pcs) ข้าวเกรียบปากหม้อ* 泰式卷筒粉 **17**

Steamed tapioca dumplings with fillings of garlic chives with soy fermented chilli sauce

contains peanuts

97. FRESH SPRING ROLLS *เปาะเปี๊ยะสด* 泰式春卷 **17**

Fresh spring rolls of vegetables and egg omelette with caramelised tamarind relish

SOM DTUM

98. SOM DTUM THAI *ส้มตำไทย* 凉拌木瓜沙丝 **20**

Green papaya salad with peanuts: spicy, salty and slightly sweet ***contains peanuts***

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97. FRESH SPRING ROLLS

WOK FRIED

99. PADT MA KRUEA YAAW *ผัดมะเขือยาว* 炒茄子 **24**

Stir-fried organic Boon Luck Farm eggplant, tofu, fresh chilli, garlic and Thai basil

100. PADT PAAK BOOHNG *ผัดผักบุ้งไฟแดง* 炒空心菜 **23**

Stir-fried water spinach, garlic and chilli in yellow bean sauce

101. PADT PAAK *ผัดผัก* 炒蔬菜 **23**

Stir-fried seasonal organic Boon Luck Farm vegetables in special vegetable sauce

CURRIES AND SOUPS

102. GAENG KEAW *แกงเขียว* 青咖喱 **24**

Green curry of seasonal vegetables with apple eggplants, Makrut lime leaves and Thai basil

103. GAENG DAENG *แกงแดง* 紅咖喱雞 **24**

Red curry of seasonal vegetables, Makrut lime leaves and Thai basil

NOODLES

104. PADT THAI *ผัดไทย* 泰式炒河粉 **21**

Stir-fried thin rice noodles, seasonal vegetables, hen's egg, bean sprouts,
garlic chives, tamarind and palm sugar ***contains peanuts***

105. PADT SI-EW *ผัดซีอิ๊ว* 酱油炒粿条 **21**

Stir-fried wide rice noodles, seasonal vegetables, hen's egg and Chinese kale in dark soy sauce

106. KI MAO *ก๋วยเตี๋ยวผัดขี้เมา* 泰式香辣炒宽河粉 **21**

Stir-fried wide rice noodles, seasonal vegetables, fresh chilli and holy basil in dark soy sauce

ONE PLATE WONDER

107. KHAO PADT *ข้าวผัด* 炒饭 **22**

Fried rice with seasonal vegetables, hen's egg, tomatoes, onions and Chinese kale

108. CHILLI FRIED RICE *ข้าวกะเพราคลุก* 泰式打抛炒饭 **23**

Fried rice with seasonal vegetables, chilli, holy basil and fried hen's egg

109. PINEAPPLE FRIED RICE *ข้าวผัดสับปะรด* 菠萝炒饭 **25**

Fried rice with pineapple, dried sultanas, seasonal vegetables, hen's egg and cashew nuts

STEAMED BROWN RICE *(per person)* *ข้าวกล้อง* 糙米饭 **6**

STEAMED JASMINE RICE *(per person)* *ข้าวหอมมะลิ* 茉莉香米饭 **5**

STICKY RICE *ข้าวเหนียว* 糯米飯 **7**

VEGAN MENU

STARTERS

110. MA KRUE YAAW TODT *มะเขือยาวทอดซอสมะขาม* 炸天婦羅茄子配羅望子醬 **16**

Tempura fried Thai silken eggplant, tamarind sauce, fried onions and smoked chilli

111. KHAO KREAB PAK MOR *(5 pcs) ข้าวเกรียบปากหม้อ* 泰式卷筒粉 **17**

Steamed tapioca dumplings with fillings of garlic chives with soy fermented chilli sauce

SOM DTUM

112. SOM DTUM THAI *ส้มตำไทย* 式青木瓜沙拉 **20**

Green papaya salad with peanuts : spicy, salty and slightly sweet ***contains peanuts***

CURRIES AND SOUPS

113. GAENG KEAW *แกงเขียว* 绿咖喱 **24**

Green curry of seasonal vegetables with apple eggplants, Makrut lime leaves and Thai basil

114. GAENG DAENG *แกงแดง* 红咖喱 **24**

Red curry of seasonal vegetables, Makrut lime leaves and Thai basil

112. SOM DTUM THAI

WOK FRIED

115. PADT MA KRUEA YAAW *ผัดมะเขือยาว* 炒茄子 **24**

Stir-fried organic Boon Luck Farm eggplant, tofu, fresh chilli, garlic and Thai basil

116. PADT PAAK BOOHNG *ผัดผักบุ้งไฟแดง* 炒空心菜 **23**

Stir-fried water spinach, garlic and chilli in yellow bean sauce

117. PADT PAAK *ผัดผัก* 炒蔬菜 **23**

Stir-fried seasonal organic Boon Luck Farm vegetables in special vegetable sauce

NOODLES

118. PADT THAI *ผัดไทย* 泰式炒河粉 **21**

Stir-fried thin rice noodles, seasonal vegetables, bean sprouts, garlic chives and palm sugar

contains peanuts

119. PADT SI-EW *ผัดซีอิ๊ว* 酱油炒粿条 **21**

Stir-fried wide rice noodles, seasonal vegetables and Chinese kale in dark soy sauce

120. KI MAO *ก๋วยเตี๋ยวผัดขี้เมา* 泰式香辣炒宽河粉 **21**

Stir-fried wide rice noodles, seasonal vegetables, chilli and holy basil in dark soy sauce

ONE PLATE WONDER

121. KHAO PADT *ข้าวผัด* 炒饭 **22**

Fried rice with seasonal vegetables, tomatoes, onions and Chinese kale

122. CHILLI FRIED RICE *ข้าวกะเพราคลุก* 泰式打抛炒饭 **23**

Fried rice with seasonal vegetables, chilli and holy basil

123. PINEAPPLE FRIED RICE *ข้าวผัดสับปะรด* 菠萝炒饭 **25**

Fried rice with pineapple, seasonal vegetables, dried sultanas and cashew nuts

STEAMED BROWN RICE *(per person) ข้าวกล้อง* 糙米飯 **6**

STEAMED JASMINE RICE *(per person) ข้าวหอมมะลิ* 茉莉香米饭 **5**

STICKY RICE *ข้าวเหนียว* 糯米飯 **7**

GLUTEN FREE MENU

STARTERS

124. TUA BPAP GOONG *(5 pcs) ถั่วแปบกุ้ง* 泰式椰絲蝦餃 **18**

Steamed coconut rice dumplings of minced prawn and coconut

125. BPUN SIP BPLA *(5 pcs) ปั้นสิบปลา* 泰式蒸魚餃 **18**

Steamed rice dumplings with snapper and black pepper

126. KHANOM BUENG YOUAN *ขนมเบื้องญวน* 蝦仁豆腐椰香煎餅 **20**

Minced prawn with coconut, sweet turnip with egg, bean sprouts, tofu, coconut and turmeric egg crepe with house pickled cucumber ***contains peanuts** (takes approx 20 mins to prepare)*

127. KHAO KREAB PAK MOR *(5 pcs) ข้าวเกรียบปากหม้อ* 泰式卷筒粉 **17**

Steamed tapioca dumplings with trio fillings of garlic chives / cured bamboo and dried shrimps / chicken, peanuts and pickled turnips, with soy fermented chilli sauce ***contains peanuts***

128. TODT MUN BPLA *(4 pcs) ทอดมันปลา* 炸鱼饼 **21**

Fried fish cakes with pickled cucumber relish ***contains peanuts***

124. TUA BPAP GOONG

GRILLED

Grilled dishes take approx 20 mins to prepare

129. KHOR MHU YAANG *คอหมูย่าง* 烤猪颈肉 **23**

Char grilled pork jowls with *Nahm Jim Jaew* **contains sesame oil***

130. SAI OUAH *ไส้อั่ว* 烤泰式豬肉香腸 **20**

House spicy sausages of pork with aromatic herbs and chilli

131. GOONG YAANG *(3 pcs) กุ้งย่าง* 烤大蝦 **32**

Char grilled King prawns with *Nahm Jim Prik Sodt***

SOM DTUM

132. SOM DTUM THAI *ส้มตำไทย* 式青木瓜沙拉 **20**

Green papaya salad with peanuts and dried shrimps: spicy, salty and slightly sweet

contains peanuts and dried shrimps

133. SOM DTUM BPU *ส้มตำปู* 腌蟹青木瓜沙拉 **21**

Green papaya salad - a spicier Northern region rendition, with pickled field crab : salty and sour

134. SOM DTUM BPU BPLA RA *ส้มตำปูปลาร้า* 田蟹臭鱼酱青木瓜拉沙 **21**

Green papaya salad - fermented fish and pickled field crab : this has a strong and distinct salted crab and fermented fish flavour

135. SOM DTUM KAI KHEM *ส้มตำไทยไข่เค็ม* 咸蛋青木瓜沙拉 **22**

Green papaya salad as the Som Dtum Thai version with the addition of salted duck egg

contains peanuts and dried shrimps

136. SOM DTUM MA MUANG *ส้มตำมะม่วง* 青芒果沙拉 **24**

Spicy green mango salad with pickled field crab, dried shrimp and fermented fish

contains peanuts and dried shrimps

SPICY SALADS

137. LARPB GAI *ลาบไก่* 酸辣凉拌鸡 **20**

Spicy minced chicken salad, soft herbs, roasted chilli and aromatic rice powder

138. NAHM DTOK MHU *น้ำตกหมู* 酸辣凉拌猪颈肉 **23**

Spicy char grilled pork jowls salad, soft herbs, roasted chilli and aromatic rice powder

contains sesame oil

139. LARPB BPLA TODT *ลาบปลาทอด* 香辣熟鯛魚沙拉 **32**

Spicy fried snapper salad, soft herbs, roasted chilli and aromatic rice powder

140. YUM GOONG DTA KRAI *ยำกุ้งตะไคร้* 凉拌香茅虾 **31**

Warm salad of prawns, lemongrass, fresh chilli and soft herbs

141. NAHM PRIK KAPI *ชุดน้ำพริกกะปิ* 泰式煎鲭鱼沙拉配酸辣蝦醬 **30**

Shrimp paste chilli relish with vegetables, herbs and egg-battered fried eggplants, acacia frond omelette, soft boiled hen's egg and fried mackerel

*** Nahm Jim Prik Sodt : fresh chilli, garlic and lemon*

CURRIES AND SOUPS

142. DTOM SAAP *ต้มแซ่บ* 酸辣排骨汤 **21**

Hot and sour soup of braised pork soft ribs and soft herbs

143. GAENG KEAW GAI *แกงเขียวไก่* 绿咖喱鸡 **23**

Green curry of chicken with apple eggplants, Makrut lime leaves and Thai basil

144. GAENG DAENG GAI *แกงแดงไก่* 红咖喱鸡 **23**

Red curry of chicken, seasonal vegetables, Makrut lime leaves and Thai basil

145. MUSSAMAN NUEA *มัสมั่นเนื้อ* 马沙文咖喱牛肉 **23**

Mussaman curry of slowly braised beef chuck and potato ***contains peanuts***

146. GAENG DAENG BPLA *แกงแดงปลา* 红咖喱鲷鱼 **32**

Snapper red curry, wild ginger and Thai basil

147. GAENG TAE POH *แกงเทโพ* 紅咖喱五花肉 **25**

Red curry of pork belly, water spinach and Makrut limes

148. DTOM YUM GOONG *(3 pcs) ต้มยำกุ้ง* 冬阴功(泰式酸辣虾汤) **32**

Mildly spicy and sour soup of King prawns ***contains dairy and peanuts***

149. GAENG BPU *แกงปูใบชะพลู* 蟹肉咖喱米粉汤 **42**

Yellow curry of crab meat and betel leaves with rice vermicelli noodles

150. GAENG SOHM CHA-OM GOONG *แกงส้มชะอมกุ้ง* 臭菜罗望子酸辣汤 **32**

Sour orange tamarind curry of King prawns with acacia fronds omelette

WOK FRIED

151. GAI PADT MET MAMUANG *ไก่ผัดเม็ดมะม่วง* 鸡肉炒腰果 **23**

Stir-fried chicken with cashew nuts and smoked chilli jam ***contains peanuts***

152. GRAPAO GAI SUP *กะเพราไก่สับ* 泰式羅勒辣炒雞肉碎 **23**

Stir-fried minced chicken, fresh chilli and holy basil

153. PADT MA KRUEA YAAW *ผัดมะเขือยาว* 泰式羅勒辣炒茄子雞肉碎 **24**

Stir-fried organic Boon Luck Farm eggplant, minced chicken, fresh chilli, garlic and Thai basil

154. PADT PAAK BOOHNG *ผัดผักบุ้งไฟแดง* 黃豆醬炒通心菜 **23**

Stir-fried organic Boon Luck Farm water spinach, garlic and fresh chilli in yellow bean sauce

155. PADT PAAK *ผัดผัก* 蠔油炒時蔬 **22**

Stir-fried seasonal organic Boon Luck Farm vegetables in oyster sauce

156. PADT KANA MHU GROB *ผัดคะน้าหมูกรอบ* 脆皮猪腩炒芥蓝菜 **27**

Stir-fried Chinese kale and crisp pork belly

157. MHU GROB PADT PRIK KHING *หมูกรอบผัดพริกขิง* 红咖喱生姜炒脆皮猪腩 **29**

Stir-fried crisp pork belly and wild ginger in spicy red curry paste ***contains dried shripms***

158. GOONG PADT KAPI *กุ้งผัดกะปิ* 泰式蘸酱炒虾 **29**

Stir-fried prawns, minced chicken, fermented shrimp paste, fresh chilli and green beans

161. GOONG GRATIEM (3PCS)

160. BPLA MUEK NUENG MANOW

SEAFOOD

Whole fish dishes take approx 25 mins to prepare

159. KAI JIEW BPU *ไข่เจียวปู* 蟹肉煎蛋 **34**

Golden and puffy crab meat omelette

160. BPLA MUEK NUENG MANOW *ปลาหมึกนึ่งมะนาว* 青柠檬蒸鱿鱼 **30**

Steamed calamari, Chinese celery with lime, garlic and fresh chilli

161. GOONG GRATIEM *(3 pcs) กุ้งกระเทียม* 蒜蓉炒大虾 **34**

Stir-fried King prawns, garlic and peppercorns

162. GOONG CHOO CHEE *(3 pcs) กุ้งฉู่ฉี่* 椰酱红咖喱虾 **34**

Poached King prawns in coconut cream Choo Chee curry and Makrut lime leaves

163. BPLA CHOO CHEE *ปลาฉู่ฉี่* 椰汁咖喱脆皮鲷鱼 **47**

Crisp fried whole snapper in coconut cream Choo Chee curry and Makrut lime leaves

164. BPLA RAADT PRIK *ปลาราดพริก* 香辣脆皮鲷鱼 **47**

Crisp fried whole snapper in fresh chilli and garlic

165. BPLA NUENG MANOW *ปลานึ่งมะนาว* 青柠檬蒸鱼 **47**

Steamed whole snapper with lime, garlic and fresh chilli

166. BPLA TODT NAHM BPLA *ปลาทอดน้ำปลา* 泰式鱼露炸鱼 **47**

Crisp fried whole barramundi with fish sauce and *Nahm Jim Prik Sodt**

167. BPLA YUM MAMUANG *ปลายำมะม่วง* 脆皮盲鳝配青芒果沙拉 **52**

Whole fried barramundi with spicy green mango salad ***contains peanuts and dried shrimps***

*** Nahm Jim Prik Sodt : fresh chilli, garlic and lemon sauce*

STEAMED BROWN RICE *(per person) ข้าวกล้อง* 糙米飯 **6**

STEAMED JASMINE RICE *(per person) ข้าวหอมมะลิ* 茉莉香米饭 **5**

STICKY RICE *ข้าวเหนียว* 糯米飯 **7**

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NOODLES

168. PADT THAI *ผัดไทย* 泰式炒河粉 **21**

Stir-fried thin rice noodles with chicken, hen's egg, dried shrimps, bean sprouts, garlic chives and palm sugar ***contains peanuts and dried shrimps***

169. PADT SI-EW *ผัดซีอิ๊ว* 酱油炒粿条 **21**

Stir-fried wide rice noodles with chicken, hen's egg and chinese kale in dark soy sauce

170. KI MAO *ก๋วยเตี๋ยวผัดขี้เมา* 泰式香辣炒寬河粉 **21**

Stir-fried wide rice noodles with chicken, chilli and holy basil in dark soy sauce

171. GUAY TIEW PAK MOR *ก๋วยเตี๋ยวปากหม้อ* 卷筒粉汤面 **20**

Pork short ribs, daikon, winter melon, trio stuffed tapioca dumplings in pork bone broth with smoked chilli oil ***contains peanuts and dried shrimps***

172. PADT THAI GOONG WOON SEN *ผัดไทยวุ้นเส้นกุ้งใหญ่* 泰式大蝦炒粉絲 **34**

Stir-fried glass noodles with King prawn, hen's egg, dried shrimps, bean sprouts, garlic chives and palm sugar ***contains peanuts and dried shrimps***

ONE PLATE WONDER

173. KHAO PADT GAI *ข้าวผัดไก่* 鸡肉炒饭 **22**

Fried rice with chicken, hen's egg, tomatoes, onions and Chinese kale

174. CHILLI FRIED RICE *ข้าวกะเพราคลุก* 泰式打抛炒饭 **23**

Fried rice with minced chicken, chilli, holy basil and fried hen's egg

175. KHAO PADT BPLA KEHM *ข้าวผัดปลาเค็ม* 咸鱼炒饭 **22**

Fried rice with salted mackerel, hen's egg, fresh chilli and red onions

176. KHAO PADT BPLA THU SOHNG KRUAING *ข้าวผัดปลาทูทรงเครื่อง* 鲭鱼炒饭 **23**

Fried rice with mackerel, hen's egg, fresh chilli and herbs

177. KHAO PADT BPU *ข้าวผัดปู* 蟹肉炒饭 **25**

Fried rice with crab meat, hen's egg and shallots

178. KHAO PADT FRIED RICE *ข้าวผัดต้มยำ* 冬阴炒饭 **25**

Dtom Yum fried rice with prawns, soft boiled hen's egg and herbs ***contains peanuts***

179. PINEAPPLE FRIED RICE *ข้าวผัดสับปะรด* 菠蘿炒飯 **25**

Fried rice with pineapple, dried sultanas, prawns, hen's egg and cashew nuts

180. KHAO PADT NAHM PRIK KAPI *ข้าวผัดน้ำพริกกะปิ* 虾酱炒饭配香煎鲭鱼 **27**

Fried rice with shrimp paste relish, fried mackerel, pea eggplant, acacia fronds omelette, soft boiled hen's egg and green beans

174. CHILLI FRIED RICE

181. BUA LOY

DESSERTS

181. BUA LOY *บัวลอย* 椰奶汤圆 ***V, VG, GF*** **14**

Silky little dumplings of taro in sweet warm coconut broth

182. RAY RAI *ขนมเรไร* 椰絲米糕 ***V, VG, GF*** **12**

Warm coconut milk, fresh young coconut and toasted sesame with pandan infused rice noodles

contains sesame

183. TUB TIM GROB *ทับทิมกรอบ* 椰奶红宝石 ***V, VG, GF*** **12**

Coconut milk, fresh young coconut and water chestnuts rolled in tapioca

184. KHAO KREAB AON *ข้าวเกรียบอ่อน* 软薄饼 ***V, VG, GF*** **12**

Sticky rice crepe filled with sweet and salty coconut, sesame ***contains sesame***

185. SACU ICE CREAM *ไอศกรีมสาคู* 香兰椰汁西米雪糕 ***V, VG, GF*** **12**

Young coconut ice cream with blue butterfly pea sago and young coconut

186. COCONUT ICE CREAM *ไอศกรีมกะทิสด* 椰子冰淇淋 ***V, GF*** **15**

Young coconut ice cream with sweet sticky rice, candied palm seeds, candied sweet potato roasted, peanuts and unsweetened condensed milk ***contains peanuts***

187. SAH-RIM *ซาหริ่ม* 椰子糖浆甜面条 ***V, VG, GF*** **15**

Fresh extruded vermicelli noodles in sweet coconut milk

188. ITIM TODT *ไอติมทอด* 炸冰淇淋 ***V, VG*** **16**

Fried young coconut ice cream with salted coconut caramel sauce

189. STICKY RICE DURIAN *ข้าวเหนียวทุเรียน* 榴梿糯米饭 ***V, VG, GF*** **16**

Sticky rice steamed with sweet coconut cream and palm sugar accompanied with a durian custard

190. STICKY RICE AND MANGO *ข้าวเหนียวมะม่วง* 芒果糯米飯 ***V, VG, GF*** **16**

Fresh cut local mango with sweet sticky rice, coconut cream and crisp mung bean

***extra coconut ice cream $5 ***

191. COCONUT AND MANGO *มะม่วงกะทิ* 椰子冰淇淋配新鲜芒果 ***V, VG, GF*** **16**

Young coconut ice cream, fresh mango, young coconut and sesame ***contains sesame***

192. STICKY RICE WITH COCONUT CUSTARD *ข้าวเหนียวสังขยา* 椰奶布丁糯米饭 ***V, GF*** **12**

Sweet sticky rice with steamed coconut and palm sugar custard

193. STICKY RICE WITH SWEET AND SALTY PRAWN FLOSS *ข้าวเหนียวหน้ากุ้ง* 虾仁糯米饭 ***GF*** **12**

Sweet sticky rice with coconut and candied prawn floss

194. STICKY RICE WITH CANDIED FISH *ข้าวเหนียวหน้าปลา* 小鱼干糯米饭 ***GF*** **12**

Sweet sticky rice with candied fish floss and fried shallots

195. BLACK STICKY RICE WITH CARMELISED COCONUT *ข้าวเหนียวหน้ากระฉีก* 椰糖黑糯米飯 ***V, VG, GF*** **12**

Sweet black sticky rice with palm sugar caramelised coconut

196. SWEET AND SALTY STICKY RICE PLATTER *ข้าวเหนียวรวมทุกหน้า* 综合糯米饭 ***GF*** **25**

Palm sugar caramelised coconut / coconut and candied prawn floss / coconut and palm sugar custard / candied fish floss with sweet sticky rice

V - VEGETARIAN I VG - VEGAN I GF - GLUTEN FREE OPTIONS AVAILABLE

196. SWEET AND SALTY STICKY RICE PLATTER / 190. STICKY RICE AND MANGO
183. TUB TIM GROB / 186. COCONUT ICE CREAM / 182. RAY RAI

189. STICKY RICE DURIAN

188. ITIM TODT

184. KHAO KREAB AON

DRINKS

197. TRADITIONAL THAI COFFEE *กาแฟไทย* 古法泰式咖啡

Arabica beans originating from Northern Thai regions

O YUA *โอยัวะ* - *sweet hot black coffee* **8**

O LIENG *โอเลี้ยง* - *sweet iced black coffee* **8**

KAFFE RON *กาแฟร้อน* - *hot coffee with caramelised milk* **8**

KAFFE YEN *กาแฟเย็น* - *iced coffee with caramelised milk* **8**

198. TRADITIONAL THAI TEA *ชาไทย* 古法泰式紅茶

CHA MANOW *ชามะนาว* - *sweet iced tea with lime juice* **8**

CHANOM YEN *ชานมเย็น* - *sweet iced tea with caramelised milk* **9**

CHADUM YEN *ชาดำเย็น* - *sweet iced tea* **8**

CHANOM RON *ชานมร้อน* - *hot sweet tea with caramelised milk* **9**

199. LODT CHONG *ลอดช่อง* 南洋椰汁斑蘭特飲 **9**

Coconut milk with silky pandan noodles and jackfruit

200. CHRYSANTHEMUM ICE TISANE *น้ำเก็กฮวย* 雛菊花茶 **8**

201. ROSELLE ICE TISANE *น้ำกระเจี๊ยบ* 泰国玫瑰茄花冰茶 **8**

202. LONGAN ICE TISANE *น้ำลำไย* 龍眼冰茶 **9**

TRADITIONAL THAI COFFEE / TRADITIONAL THAI TEA

202. LONGAN ICE TISANE / 199. LODT CHONG / 204. BUTTERFLY PEA AND COCONUT WATER

206. MANGO BLENDED / COCONUT BLENDED / STRAWBERRY BLENDED / LYCHEE BLENDED

DRINKS

203. FRESH COCONUT WATER *น้ำมะพร้าว* 新鲜椰子水 **10**

204. BUTTERFLY PEA AND COCONUT WATER *น้ำมะพร้าวอัญชัน* **9**
泰式蝶豆花茶+新鲜椰子水

205. BUTTERFLY PEA WITH HONEY AND LIME ICE TISANE *น้ำอัญชันผสมน้ำผึ้งมะนาว* **9**
泰式蝶豆花蜂蜜檸檬水

206. BLENDED JUICES *น้ำปั่น* 鲜果冰沙 **12**
LYCHEE / LYCHEE MINTS / STRAWBERRY / WATERMELON / COCONUT /
BLUEBERRY / MANGO / PINEAPPLE

207. SOFT DRINKS *น้ำอัดลม* 汽水 **4.5**
COKE / COKE ZERO / SPRITE

208. BELOKA KOSCIUSZKO ALPS NATURALLY STILL WATER 500ml / 750ml **8/10**

209. BELOKA KOSCIUSZKO ALPS LIGHTLY SPARKING WATER 500ml / 750ml **8.5/10.5**

****Please inform us of any dietary requirements or food intolerances.****

****Neither Chat Thai nor any of its related bodies corporate take any responsibility for food removed from the restaurant premises for later consumption, nor does it make any guarantee that traces of shellfish, dairy products and / or nuts are not included in some dishes.****

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Kind regards,
Team Chat Thai

ALCOHOL : SERVICE RULE

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TEA *(per person)* ชาร้อน 現泡茶飲 **6**

Teas by Tea Craft Local Purveyor of highest quality Artisanal Tea Master, Arther Tong.

GREEN TEA

CLOUD & MIST *(YUN WU) Zhejiang, China*

- The tea grown here has this distinct flavour in part due to the combination of its rich river waters, resulting soil type, hilly typography, humid subtropical climate and of course, valley mist that blanket the tea bushes here.

Profile: *light jade colour, buttery, macadamia, coconut, pina colada*

HOJICHA OG+ *Kagoshima, Japan*

- From the same family that brought you our sencha - zairai, this hojicha makes the most of late season sencha by applying an additional drum roasting end stage. After the usual steaming and drying of a sencha process, the green tea is placed in a large rotating perforated drum over 200C+ charcoal heat for fast firing. The leaf changes to a light hazelnut brown, and the end result is a light, airy leaf full of sweet and nutty aromas.

Profile: *light golden colour, toasty, roasted hazelnut, caramel*

SILVER JASMINE (MOLIHUA CHA) OG+ *Zhejiang, China*

- Silver tips are the young buds of the tea plant, prized for their high levels of anti-oxidants. Xiaowang uses relatively high grown bushes for this scented orthodox leaf tea, picked at elevations of 1000m above sea level. The tea is infused with racks of jasmine blossoms three times to ensure the fragrance does not dissipate quickly. As such, this grade of jasmine tea takes no short-cuts as almost no jasmine blossoms are blended with the tea (which would otherwise cause bitterness). The fragrance is purely relied upon a thorough multiple infusion process.

Profile: *light yellow liqour, sweet, fragrant jasmine*

OOLONG

IRON GODDESS (TIE GUAN YIN) *Fujian, China*

- At a high elevation of 1200m, the Mingjie staffers grow, cultivate and process this renowned tea, known for its highly favoured and signature floral scent.

Profile: *light yellow colour, thickish viscosity with strong floral notes of frangipani and osmanthus, honey, plums*

HERBAL OG+

HEAL OG+ *Cold & flu recovery*

- A bold lemon-zest bouquet is brought to the fore in this revitalising infusion. Citrus abounds bolstered by mint and anise high notes. Ginger adds a warming balance.

Ingredients: *lemongrass, ginger, calendula petals, fennel seeds, peppermint*

Profile: *golden, lemon & lime zest, honey, hint of cassia*

BLENDS

YUNNAN RED (DIAN HONG) *Zhejiang, China*

- This red tea is a high-grown offering from Fengqing District, Yunnan. Situated on the high rural mountain sides at above 3000m elevation, the Dianhong Farms specialise in making this fully- oxidised tea. Rich, malty flavour with notes of spice, orange and chocolate, this is a complex and dynamic beverage. On a stronger steep, it makes for a bright, punchy wake-up cup. The farms here as with much of rural China throughout Yunnan organize their tea production in co- operatives and share drying, rolling and oxidising facilities. This makes their single origin offerings consistent across the several Dianhong Farms.

Profile: *amber colour, malty flavour with hints of spiced fruits and chocolate*

DRAFT

Asahi 300 / 400ml	Yokohama, Japan	10 / 13
Singha 360ml	Bangkok, Thailand	12

BOTTLE

Cascade Premium Light	Hobart, TAS	7
Peroni Nastro Azzurro Pilsner	Milan, Italy	9
4 Pines Kolsch	Manly, NSW	9
Coopers Pale Ale	Adelaide, SA	9
Lord Nelson Three Sheets Pale Ale	The Rocks, NSW	11

CAN

Young Henry's Newtowner Pale Ale	Newtown, NSW	9
Amanda Mandarin	Alexandria, NSW	9

NON-ALCOHOLIC

Heaps Normal XPA (non-alcoholic beer)	Marrickville, NSW	9
Lemon, Lime & Bitters		9

GIN

Brookies Dry Gin & Tonic	Byron Bay, NSW	15

CIDER

Rekorderlig Strawberry & Lime	Vimmerby, Sweden	9

PLUM WINE

Japanese Umeshu Choya single year (50ml)	Kishu, Japan	12

CHAMPAGNE

NV Pol Roger Brut Cuvèe	Epernay, France	172
NV Agrapart 'Terriors' Extra Brut Blanc de Blancs Grand Cru	Avize, France	227
NV Gosset Grand Rosé	Ay, France	272

SPARKLING

Ca' di Alte Prosecco DOC Spumante Brut	Veneto, Italy	11 / 53
In Praise of shadows 'Vox Pop' Sparkling Pinot Noir 2022	Adelaide Hills, SA	76

FRESH LIGHT WHITES

Mahi Sauvignon Blanc 2023	Marlborough, New Zealand	12 / 58
Fattori Pinot Grigio 2023	Veneto, Italy	12 / 58
Dr Loosen Dr L Riesling 2023	Mosel, Germany	13 / 62
Voyager Estate Chenin Blanc 2024	Margaret River, WA	14 / 69
Murdoch Hill Sauvignon Blanc 2024	Adelaide Hills, SA	73
Longview 'Macclesfield' Gruner Veltliner 2023	Adelaide Hills, SA	62
Pewsey Vale 'Prima' Riesling 2023	Eden Valley, SA	68
Rieslingfreak 'No.2' Polish Hill Riesling 2022	Clare Valley, SA	77
Amisfield Pinot Gris 2023	Central Otago, New Zealand	92

MEDIUM / FULL BODIED WHITES

Mac Forbes Chardonnay 2022	Yarra Valley, VIC	15 / 71
Save Our Souls Vermentino 2021	Goulburn Valley, VIC	68
Pheasant's Tears 'Chinuri' 2015	Kakheti, Georgia	87
Domaine Paul Jaboulet 'Parallele 45' White Blend 2022	Cotes du Rhone, France	82
Vincent Caille Muscadet 2022	Loire, France	92
Louis Moreau Chablis Chardonnay 2022	Burgundy, France	122
Bass Phillip Estate Chardonnay 2019	Gippsland, VIC	220

ROSÉ

SC Pannell 'Arido' Rosé 2023	McLaren Vale, SA	12 / 58
Saint Max Côtes de Provence Rosé 2021	Provence, France	60

LIGHT REDS

Terra Sancta 'Mysterious Diggings' Pinot Noir 2022	Central Otago, New Zealand	15 / 73
Francois Labet 'd'Ile Beaute' Pinot Noir 2020	Corsica, France	70
Pittnauer 'Heideboden' Blaufränkisch 2021	Burgenland, Austria	88
David Moreau Bourgogne Pinot Noir 2021	Burgundy, France	102

MEDIUM / FULL BODIED REDS

Unico Zelo 'Fresh A. F.' Nero d'Avola 2023	Clare Valley, SA	11 / 54
Handpicked Regional Selection Shiraz 2018	Barossa Valley, SA	12 / 59
Monteguelifo Chianti DOCG 2021/2022	Tuscany, Italy	13 / 64
'Maison Piron 'Coq Leon' Vin de France Gamay 2022	Beaujolais, France	14 / 68
Kangarilla Road Shiraz 2021	McLaren Vale, SA	60
Fredrick Stevenson Montepulciano 2018	Eden Valley, SA	75
Domaine de la Guicharde 'Pur Rouge' Côtes-du-Rhône 2021	Rhone Valley, France	96
Yalumba 'The Signature' Cabernet Sauvignon Shiraz 2012	Barossa Valley, SA	160
Penfolds Bin 389 Cabernet Sauvignon Shiraz 2014	Adelaide, SA	290

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COCKTAILS

Gin Cucumber Cooler 20
Cucumber, lemon and Tanqueray gin.

Mai Thai 20
Bacardi white rum, triple sec, Sailor jerry spiced rum, pineapple, syrup and Overproof Bundaberg dark rum.

Longan Island 20
Sailor jerry spiced rum, Tanqueray dry gin, Jose silver tequila, Stoli vodka, triple sec orange liqueur, lime juice and house-made longan syrup.

Lychee-jito 20
Bacardi white rum, mint, lime and lychee.

Thai Sunrise 20
Jose Cuervo gold tequila and Pama pomegranate liqueur, mango, pineapple and pomegranate syrup.

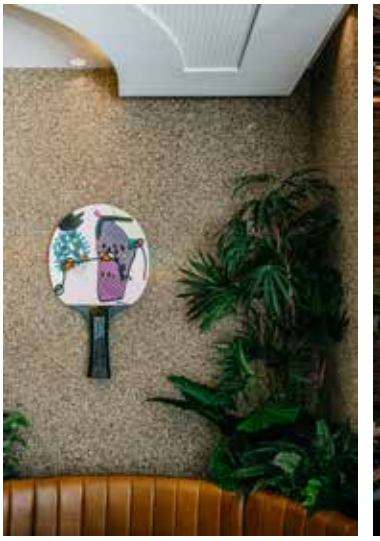
Immortal Blueberry 20
Organic blueberry, dry gin, Cointreau, simple syrup and lemon juice.

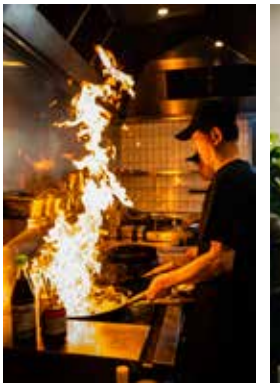
Strawberry Lemongrass Caiprioska 20
Strawberries, lemongrass syrup and Stolichnaya vodka.

Citrus Season Sling 20
Tanqueray gin, Cointreau and organic Boon Luck Farm mixed bitter citrus sorbet.

Espresso Martini 20
Coconut sorbet, Mr. Black coffee liqueur, Thai black coffee and vodka.

Aperol 14
Aperol, Prosecco and fresh orange slice.





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