LUNCH 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 **9**

Chicken Satay skewers ***Satay sauce contains peanuts***

2. MHU BHING *(2 skewers) หมูปิ้ง* 烤猪肉串 **9**

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 **14**

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 **17**

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 **17**

Steamed coconut rice dumplings of minced prawn and coconut

6. BPUN SIP BPLA *(5 pcs) ปั้นสิบปลา* 泰式蒸鱼餃 **17**

Steamed rice dumplings with snapper and black pepper

7. BPUN SIP BPLA TODT *(3 pcs) ปั้นสิบปลาทอด* 炸魚椒泡芙 **18**

Fried puff with snapper and black pepper

8. KHANOM BUENG YOUAN *ขนมเบื้องญวน* 蝦仁豆腐椰香煎餅 **18**

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 **15**

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 and dried shrimps***

10. FRESH SPRING ROLLS *เปาะเปี๊ยะสด* 泰式米紙春卷 **15**

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 **19**

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

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

3. MA KRUE YAAW TODT

4. CRAB FRIED SPRING ROLLS

7. BPUN SIP BPLA TODT

8. KHANOM BUENG YOUAN

9. KHAO KREAB PAK MOR

GRILLED AND FRIED

Grilled dishes take approx 20 mins to prepare

12. BANGKOK WING *(6 pcs) ปีกไก่ทอด* 炸鸡翅 **17**

Lightly battered and fried chicken wings

13. GAI YAANG *ไก่ย่าง* 烤鸡 **17**

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

14. MHU SAAM CHAN TODT *หมูสามชั้นทอด* 炸蒜香五花肉 **19**

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

15. CRYING TIGER *เสือร้องไห้* 烤牛里脊 **19**

Char grilled beef flank with *Nahm Jim Jaew**

16. PORK RIBS *ซี่โครงหมูย่าง* 烤猪排 **20**

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

17. KHOR MHU YAANG *คอหมูย่าง* 烤猪颈肉 **21**

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

18. SAI OUAH *ไส้อั่ว* 烤泰式豬肉香腸 **18**

House spicy sausages of pork with aromatic herbs and chilli

19. BEEF BETEL LEAF *(4 pcs) เนื้อย่างใบชะพลู* 烤牛肉槟榔叶 **18**

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 **31**

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*

17. KHOR MHU YAANG

SOM DTUM

21. SOM DTUM THAI *ส้มตำไทย* 式青木瓜沙拉 **18**

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 **19**

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

23. SOM DTUM BPU BPLA LA *ส้มตำปูปลาร้า* 田蟹臭鱼酱青木瓜拉沙 **19**

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 **20**

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

includes peanuts and dried shrimps

25. SOM DTUM MA MUANG *ส้มตำมะม่วง* 青芒果沙拉 **23**

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 **24**

Green papaya salad as the Som Dtum Thai version with the addition of soft shell crab

contains peanuts and dried shrimps

26. SOM DTUM BPU NIM

SPICY SALADS

27. LARPB GAI *ลาบไก่* 酸辣凉拌鸡 **19**

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

28. LARPB BPLA TODT *ลาบปลาทอด* 香辣熟鯛魚沙拉 **30**

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

29. NAHM DTOK MHU *น้ำตกหมู* 酸辣凉拌猪颈肉 **21**

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 **21**

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

31. NAHM PRIK KAPI *ชุดน้ำพริกกะปิ* 泰式煎鲭鱼沙拉配酸辣蝦醬 **29**

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

29. NAHM DTOK MHU / 30. NAHM DTOK NUEA

CURRIES AND SOUPS

32. DTOM SAAP *ต้มแซ่บ* 酸辣排骨汤 **20**

Hot and sour soup of braised pork ribs

33. GAENG KEAW GAI *แกงเขียวไก่* 绿咖喱鸡 **22**

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

34. GAENG DAENG GAI *แกงแดงไก่* 红咖喱鸡 **22**

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

35. MUSSAMAN NUEA *มัสมั่นเนื้อ* 马沙文咖喱牛肉 **22**

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

36. GAENG DAENG BPED *แกงแดงเป็ด* 红咖喱烤鸭 **32**

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

37. GAENG DAENG BPLA *แกงแดงปลา* 红咖喱鲷鱼 **30**

Snapper red curry, wild ginger and Thai basil

38. GAENG NUEA YAANG *แกงเนื้อย่างใบชะพลู* 椰汁咖喱牛肉 **25**

Coconut curry of grilled beef flank with betel leaves

37. GAENG DAENG BPLA

38. GAENG NUEA YAANG

CURRIES AND SOUPS

39. GAENG TAE POH *แกงเทโพ* 紅咖喱五花肉 **23**

Red curry of pork belly, water spinach and Makrut limes

40. DTOM YUM GOONG *(3 pcs) ต้มยำกุ้ง* 冬阴功(泰式酸辣虾汤) **31**

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

41. GAENG BPU *แกงปูใบชะพลู* 蟹肉咖喱米粉汤 **40**

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

42. GAENG SOHM CHA-OM GOONG *แกงส้มชะอมกุ้ง* 臭菜罗望子酸辣汤 **30**

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**

39.GAENG TAE POH

WOK FRIED

43. NUEA PADT NAHM MUN HOI *เนื้อผัดน้ำมันหอย* 蚝油炒牛肉 **21**
Stir-fried beef and seasonal vegetables in oyster sauce

44. GAI PADT MET MAMUANG *ไก่ผัดเม็ดมะม่วง* 鸡肉炒腰果 **21**
Stir-fried chicken with cashew nuts and smoked chilli jam ***contains peanuts***

45. GRAPAO GAI SUP *กะเพราไก่สับ* 泰式羅勒辣炒雞肉碎 **21**
Stir-fried minced chicken, fresh chilli and holy basil

46. PADT MA KRUEA YAAW *ผัดมะเขือยาว* 泰式羅勒辣炒茄子雞肉碎 **22**
Stir-fried organic Boon Luck Farm eggplant, minced chicken, fresh chilli, garlic and Thai basil

47. PADT PAAK BOOHNG *ผัดผักบุ้งไฟแดง* 黃豆醬炒通心菜 **21**
Stir-fried organic Boon Luck Farm water spinach, garlic and fresh chilli in yellow bean sauce

48. PADT PAAK *ผัดผัก* 蠔油炒時蔬 **20**
Stir-fried seasonal organic Boon Luck Farm vegetables in oyster sauce

49. EMERALD DUCK *เป็ดย่างผัดผักเขียว* 烤鸭炒蔬菜 **32**
Stir-fried five spices roast duck with seasonal green vegetables

50. PADT CHAR BPED *ผัดฉ่าเป็ด* 香料炒鸭 **32**
Stir-fried five spices roast duck, fresh chilli, wild ginger, green peppercorns and apple eggplants

51. GRAPAO BPED *ผัดกะเพราเป็ด* 打抛鸭 **32**
Stir-fried five spices roast duck, fresh chilli, garlic and holy basil

52. PADT KANA MHU GROB *ผัดคะน้าหมูกรอบ* 脆皮猪腩炒芥蓝菜 **25**
Stir-fried Chinese kale and crisp pork belly

53. MHU GROB PADT PRIK KHING *หมูกรอบผัดพริกขิง* 红咖喱生姜炒脆皮猪腩 **27**
Stir-fried crisp pork belly and wild ginger in spicy red curry paste ***contains 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* 糯米饭 **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

43.NUEA PADT NAHM MUN HOI

44. GAI PADT MET MAMUANG

46. PADT MA KRUEA YAAW

56. BPLA PADT CHAR

SEAFOOD

Whole fish dishes take approx 25 mins to prepare

54. KAI JIEW BPU *ไข่เจียวปู* 蟹肉煎蛋 **33**

Golden and puffy crab meat omelette

55. BPLA PADT KUHN CHAI *ปลาขึ้นฉ่าย* 芹菜鱼 **30**

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

56. BPLA PADT CHAR *ปลาผัดฉ่า* 香料炒鱼 **30**

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

57. BPLA PADT PRIK KHING *ปลาผัดพริกขิง* 红咖喱炒鲷鱼 **30**

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

58. GOONG MAR KHAM *(3 pcs) กุ้งมะขาม* 泰式罗望子大虾 **32**

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

59. GOONG GRATIEM *(3 pcs) กุ้งกระเทียม* 蒜蓉炒大虾 **32**

Stir-fried King prawns, garlic and black peppercorns

60. GOONG CHOO CHEE *(3 pcs) กุ้งฉู่ฉี่* 椰酱红咖喱虾 **32**

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

61. GOONG OPB WOON SEN *(3 pcs) กุ้งอบวุ้นเส้น* 粉絲炒大蝦 **33**

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

62. BPLA CHOO CHEE *ปลาฉู่ฉี่* 椰汁咖喱脆皮鲷鱼 **45**

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

63. BPLA RAADT PRIK *ปลาราดพริก* 香辣脆皮鲷鱼 **45**

Crisp fried whole snapper in fresh chilli and garlic

64. BPLA TODT NAHM BPLA *ปลาทอดน้ำปลา* 泰式鱼露炸鱼 **45**

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

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

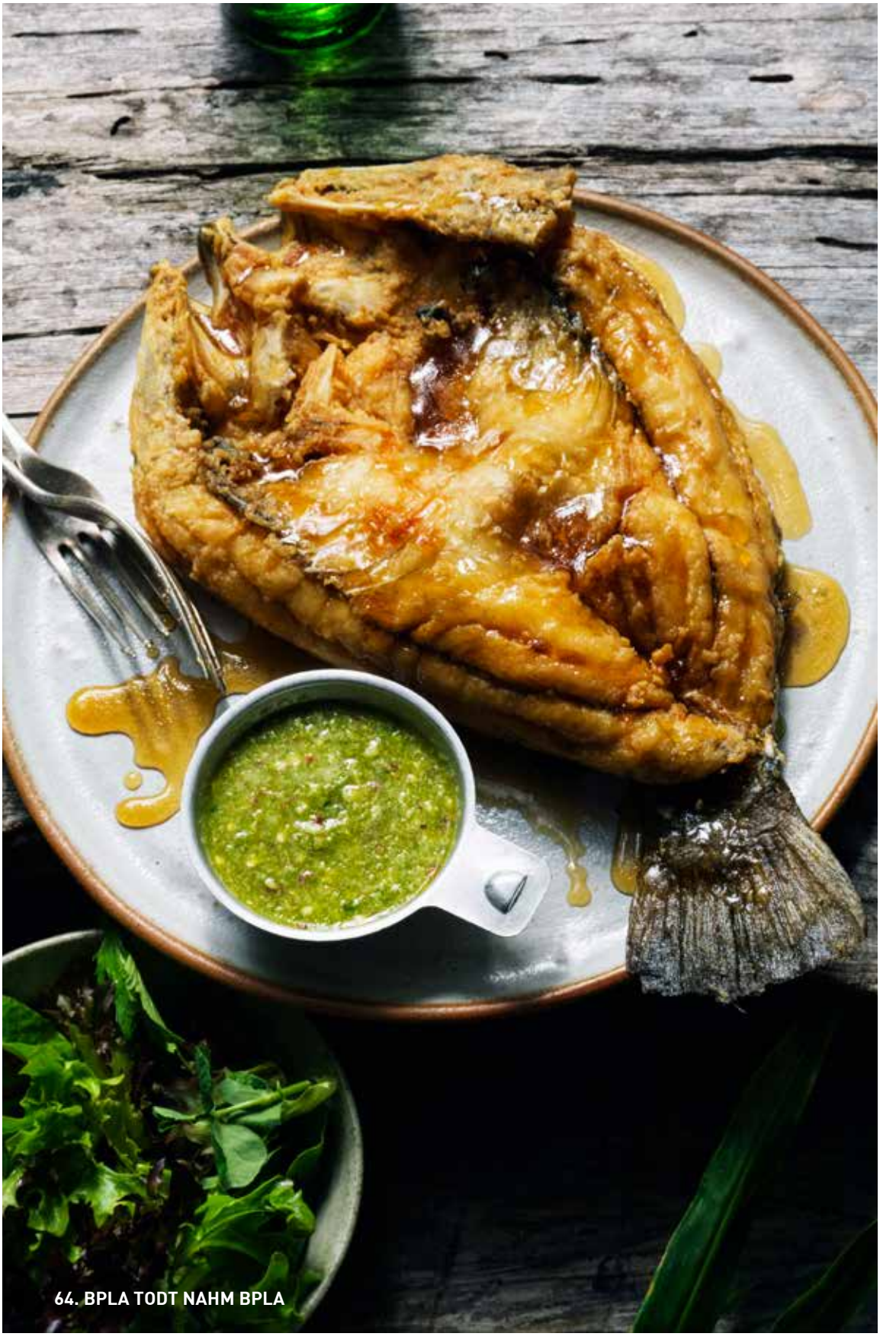
STEAMED JASMINE RICE *(per person) ข้าวหอมมะลิ* 茉莉香米饭 **5**

STICKY RICE *ข้าวเหนียว* 糯米饭 **7**

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

59. GOONG GRATIEM

62. BPLA CHOO CHEE



64. BPLA TODT NAHM BPLA

NOODLES

65. PADT THAI *ผัดไทย* 泰式炒河粉 **19**

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

66. PADT SI-EW *ผัดซีอิ๊ว* 酱油炒粿条 **19**

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

67. KI MAO *ก๋วยเตี๋ยวผัดขี้เมา* 泰式香辣炒寬河粉 **19**

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

68. KHANOM PAKKAAD *ขนมผักกาด* 蘿蔔糕/萝卜糕 **19**

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

contains dried shrimps

69. BA MEE MHU DAENG *(soup or dry) บะหมี่เกี๊ยวหมูแดง* 叉烧馄饨面(干面/汤面) **19**

Egg noodles with barbequed pork, prawn and chicken wonton dumplings

70. BA MEE BPED *(soup or dry) บะหมี่เป็ด น้ำหรือแห้ง* 黄面炒鸭(干面/汤面) **24**

Egg noodles with five spices roast duck and choi sum

70. BA MEE BPED (SOUP)

75. SUKI SEAFOOD (DRY)

77. GUAY TIEW DTOM YUM GOONG

NOODLES

71. BOAT NOODLE SOUP *ก๋วยเตี๋ยวเรือหมูหรือเนื้อ* 黄面炒鸭(干面/汤面) **18**
Thin rice noodles with pork or beef and Chinese kale in thick spicy broth

72. KHAO SOI *ข้าวซอย* 泰北椰香咖喱燉雞配蛋面 **19**
Egg noodles and braised chicken in a Northern region coconut curry with smoked chilli oil on the side

73. SUKHO THAI *(soup or dry) ก๋วยเตี๋ยวสุโขทัย* 素可泰汤面 **19**
Thin rice noodles with fish dumplings, barbequed pork and minced chicken in hot and sour broth ***contains peanuts and dried shrimps***

74. SUKI *(soup or dry) สุกี้ น้ำหรือแห้ง* 寿喜烧(干面/汤面) **19**
Braised chicken, water spinach, hen's egg, glass noodles and spicy fermented red tofu broth
contains sesame

75. SUKI SEAFOOD *(soup or dry) สุกี้ น้ำหรือแห้งทะเล* 海鲜寿喜烧(干面/汤面) **25**
Seafood, water spinach, glass noodles, hen's egg and spicy fermented red tofu broth
contains sesame

76. GUAY TIEW PAK MOR *ก๋วยเตี๋ยวปากหม้อ* 卷筒粉汤面 **19**
Pork short ribs, daikon, winter melon, trio stuffed tapioca dumplings in pork bone broth with smoked chilli oil ***contains peanuts and dried shrimps***

77. GUAY TIEW DTOM YUM GOONG *ก๋วยเตี๋ยวต้มยำกุ้ง* 冬陰功汤面 **26**
Thin rice noodles with King prawn, calamari, soft boiled hen's egg and herbs in mildly spicy and sour broth

78. SEN MEE PADT GOONG *เส้นหมี่ผัดกุ้ง* 鲜虾炒米粉 **24**
Stir-fried rice vermicelli noodles, prawns, hen's egg, seasonal vegetables and fresh chilli

79. SEN MEE BPU PADT PRIK LEUNG *เส้นหมี่ปูผัดพริกเหลือง* 黄辣椒炒蟹肉米粉 **26**
Stir-fried rice vermicelli noodles with crab meat, fresh yellow chilli, green beans, hen's egg and aromatic

80. PADT THAI GOONG WOON SEN *ผัดไทยวุ้นเส้นกุ้งใหญ่* 泰式大蝦炒粉絲 **32**
Stir-fried glass noodles with King prawns, hen's egg, dried shrimps, bean sprouts, garlic chives and palm sugar ***contains peanuts and dried shrimps***

81. AMY'S NOODLE *บะหมี่ผัดกุ้ง* 大蝦炒麵 **32**
Stir-fried spicy egg noodles with King prawns, choi sum, wombok and fresh chilli

****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.****

78. SEN MEE PADT GOONG

79. SEN MEE BPU PADT PRIK LEUNG

81. AMY'S NOODLE

ONE PLATE WONDER

82. KHAO KA MHU *ข้าวขาหมู* 猪脚饭 **20**

Caramelised smoked pork hock in five spices reduction, Chinese kale, mustard cabbage pickles and hen's egg with rice

83. KHAO MHU GRATIEM *ข้าวหมูกระเทียม* 蒜香猪肉盖饭 **19**

Stir-fried pork in garlic with rice

84. KHAO NA GAI YAANG *ข้าวหน้าไก่ย่าง* 烤鸡盖饭 **19**

Grilled turmeric and lemongrass marinated chicken with rice and *Nahm Jim Jaew**

85. KHAO NA MHU SAAM CHUN TODT *ข้าวหน้าหมูสามชั้นทอด* 炸蒜香五花肉盖饭 **22**

Garlic marinated fried pork belly with rice and *Nahm Jim Jaew**

86. KHAO KANA MHU GROB *ข้าวคะน้าหมูกรอบ* 脆皮猪腩炒芥蓝菜盖饭 **22**

Stir-fried Chinese kale and crisp pork belly with rice

87. KHAO PADT GAI *ข้าวผัดไก่* 鸡肉炒饭 **20**

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

88. CHILLI FRIED RICE *ข้าวกะเพราคลุก* 泰式打抛炒饭 **21**

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

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

85. KHAO NA MHU SAAM CHUN TODT

91. KHAO GRAPAO BPED

93. KHAO PADT BPLA THU SOHNG KRUAING

ONE PLATE WONDER

89. KHAO GRAPAO GAI SUP *ข้าวกะเพราไก่สับ* 打抛鸡肉末盖饭 **20**

Stir-fried minced chicken, fresh chilli and holy basil with fried hen's egg and rice

90. KHAO GRAPAO MHU GROB *ข้าวกะเพราหมูกรอบ* 泰式羅勒辣炒脆皮豬腩配飯 **23**

Stir-fried crispy pork belly, fresh chilli and holy basil with fried hen's egg and rice

91. KHAO GRAPAO BPED *ข้าวราดกะเพราเป็ด* 泰式羅勒辣炒烤鴨配飯 **25**

Stir-fried roast duck, fresh chilli and holy basil with fried hen's egg and rice

92. KHAO PADT BPLA KEHM *ข้าวผัดปลาเค็ม* 咸鱼炒饭 **21**

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

93. KHAO PADT BPLA THU SOHNG KRUAING *ข้าวผัดปลาทูทรงเครื่อง* 鲭鱼炒饭 **22**

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

94. KHAO PADT BPU *ข้าวผัดปู* 蟹肉炒饭 **23**

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

95. KHAO PADT DTOM YUM *ข้าวผัดต้มยำ* 冬阴炒饭 **24**

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

96. PINEAPPLE FRIED RICE *ข้าวผัดสับปะรด* 菠萝炒饭 **24**

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

97. KHAO PADT NAHM PRIK KAPI *ข้าวผัดน้ำพริกกะปิ* 虾酱炒饭配香煎鲭鱼 **25**

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

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**

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92. KHAO PADT BPLA KEHM

95. KHAO PADT DTOM YUM

97. KHAO PADT NAHM PRIK KAPI

VEGETARIAN MENU

STARTERS

98. MA KRUE YAAW TODT *มะเขือยาวทอดซอสมะขาม* 炸天妇罗茄子配罗望子酱 **14**

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

99. KHAO KREAB PAK MOR *(5 pcs) ข้าวเกรียบปากหม้อ* 泰式卷筒粉 **15**

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

contains peanuts

100. FRESH SPRING ROLLS *เปาะเปี๊ยะสด* 泰式春卷 **15**

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

SOM DTUM

101. SOM DTUM THAI *ส้มตำไทย* 凉拌木瓜沙丝 **18**

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

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100. FRESH SPRING ROLLS

CURRIES AND SOUPS

102. GAENG KEAW *แกงเขียว* 青咖喱 **23**

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

103. GAENG DAENG *แกงแดง* 紅咖喱雞 **23**

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

WOK FRIED

104. PADT MA KRUEA YAAW *ผัดมะเขือยาว* 炒茄子 **22**

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

105. PADT PAAK BOOHNG *ผัดผักบุ้งไฟแดง* 炒空心菜 **21**

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

106. PADT PAAK *ผัดผัก* 炒蔬菜 **20**

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

NOODLES

107. PADT THAI *ผัดไทย* 泰式炒河粉 **20**

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

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

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

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

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

ONE PLATE WONDER

110. KHAO PADT *ข้าวผัด* 炒饭 **21**

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

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

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

112. KHAO GRAPAO *ข้าวกะเพรา* 泰式罗勒叶炒蔬菜 **22**

Stir-fried seasonal vegetables, fresh chilli and holy basil with rice and fried hen's egg

113. PINEAPPLE FRIED RICE *ข้าวผัดสับปะรด* 菠萝炒饭 **24**

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

VEGAN MENU

STARTERS

114. MA KRUE YAAW TODT *มะเขือยาวทอดซอสมะขาม* 炸天婦羅茄子配羅望子醬 **14**

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

115. KHAO KREAB PAK MOR *(5 pcs) ข้าวเกรียบปากหม้อ* 泰式卷筒粉 **15**

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

SOM DTUM

116. SOM DTUM THAI *ส้มตำไทย* 式青木瓜沙拉 **18**

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

CURRIES AND SOUPS

117. GAENG KEAW *แกงเขียว* 绿咖喱 **23**

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

118. GAENG DAENG *แกงแดง* 红咖喱 **23**

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

116. SOM DTUM THAI

WOK FRIED

119. PADT MA KRUEA YAAW *ผัดมะเขือยาว* 炒茄子 **22**

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

120. PADT PAAK BOOHNG *ผัดผักบุ้งไฟแดง* 炒空心菜 **21**

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

121. PADT PAAK *ผัดผัก* 炒蔬菜 **21**

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

NOODLES

122. PADT THAI *ผัดไทย* 泰式炒河粉 **20**

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

contains peanuts

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

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

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

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

ONE PLATE WONDER

125. KHAO PADT *ข้าวผัด* 炒饭 **20**

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

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

Fried rice with seasonal vegetables, chilli and holy basil

127. KHAO GRAPAO *ข้าวกะเพรา* 泰式罗勒叶炒蔬菜 **22**

Stir-fried seasonal vegetables, fresh chilli and holy basil with rice

128. PINEAPPLE FRIED RICE *ข้าวผัดสับปะรด* 菠萝炒饭 **24**

Fried rice with pineapple, seasonal vegetables, dried sultanas 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* 糯米饭 **7**

GLUTEN FREE MENU

STARTERS

129. TUA BPAP GOONG *(5 pcs) ถั่วแปบกุ้ง* 泰式椰絲蝦餃 **17**

Steamed coconut rice dumplings of minced prawn and coconut

130. BPUN SIP BPLA *(5 pcs) ปั้นสิบปลา* 泰式蒸魚餃 **17**

Steamed rice dumplings with snapper and black pepper

131. KHANOM BUENG YOUAN *ขนมเบื้องญวน* 蝦仁豆腐椰香煎餅 **18**

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)*

132. KHAO KREAB PAK MOR *(5 pcs) ข้าวเกรียบปากหม้อ* 泰式卷筒粉 **15**

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 and dried shrimps

133. TODT MUN BPLA *(4 pcs) ทอดมันปลา* 炸鱼饼 **19**

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

129. TUA BPAP GOONG

GRILLED

134. KHOR MHU YAANG *คอหมูย่าง* 烤猪颈肉 **21**

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

135. SAI OUAH *ไส้อั่ว* 烤泰式豬肉香腸 **18**

House spicy sausages of pork with aromatic herbs and chilli

136. GOONG YAANG *(3 pcs) กุ้งย่าง* 烤大蝦 **31**

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

SOM DTUM

137. SOM DTUM THAI *ส้มตำไทย* 式青木瓜沙拉 **18**

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

contains peanuts and dried shrimps

138. SOM DTUM BPU *ส้มตำปู* 腌蟹青木瓜沙拉 **19**

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

139. SOM DTUM BPU BPLA RA *ส้มตำปูปลาร้า* 田蟹臭鱼酱青木瓜拉沙 **19**

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

140. SOM DTUM KAI KHEM *ส้มตำไทยไข่เค็ม* 咸蛋青木瓜沙拉 **20**

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

contains peanuts and dried shrimps

141. SOM DTUM MA MUANG *ส้มตำมะม่วง* 青芒果沙拉 **23**

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

contains peanuts and dried shrimps

SPICY SALADS

142. LARPB GAI *ลาบไก่* 酸辣凉拌鸡 **19**

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

143. NAHM DTOK MHU *น้ำตกหมู* 酸辣凉拌猪颈肉 **21**

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

contains sesame oil

144. LARPB BPLA TODT *ลาบปลาทอด* 香辣熟鯛魚沙拉 **30**

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

145. NAHM PRIK KAPI *ชุดน้ำพริกกะปิ* 泰式煎鲭鱼沙拉配酸辣蝦醬 **29**

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 Jeaw : smoked chilli and tamarind sauce*

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

CURRIES AND SOUPS

146. DTOM SAAP *ต้มแซ่บ* 酸辣排骨汤 **20**

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

147. GAENG KEAW GAI *แกงเขียวไก่* 绿咖喱鸡 **22**

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

148. GAENG DAENG GAI *แกงแดงไก่* 红咖喱鸡 **22**

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

149. MUSSAMAN NUEA *มัสมั่นเนื้อ* 马沙文咖喱牛肉 **22**

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

150. GAENG DAENG BPLA *แกงแดงปลา* 红咖喱鲷鱼 **30**

Snapper red curry, wild ginger and Thai basil

151. GAENG TAE POH *แกงเทโพ* 紅咖喱五花肉 **23**

Red curry of pork belly, water spinach and Makrut limes

152. DTOM YUM GOONG *(3 pcs) ต้มยำกุ้ง* 冬阴功(泰式酸辣虾汤) **31**

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

153. GAENG BPU *แกงปูใบชะพลู* 蟹肉咖喱米粉汤 **40**

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

154. GAENG SOHM CHA-OM GOONG *แกงส้มชะอมกุ้ง* 臭菜罗望子酸辣汤 **30**

Sour orange tamarind curry of King prawns with acacia fronds 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**

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WOK FRIED

155. GAI PADT MET MAMUANG *ไก่ผัดเม็ดมะม่วง* 鸡肉炒腰果 **22**
Stir-fried chicken with cashew nuts and smoked chilli jam ***contains peanuts***

156. GRAPAO GAI SUP *กะเพราไก่สับ* 泰式羅勒辣炒雞肉碎 **22**
Stir-fried minced chicken, fresh chilli and holy basil

157. PADT MA KRUEA YAAW *ผัดมะเขือยาว* 泰式羅勒辣炒茄子雞肉碎 **22**
Stir-fried organic Boon Luck Farm eggplant, minced chicken, fresh chilli, garlic and Thai basil

158. PADT PAAK BOOHNG *ผัดผักบุ้งไฟแดง* 黃豆醬炒通心菜 **21**
Stir-fried organic Boon Luck Farm water spinach, garlic and fresh chilli in yellow bean sauce

159. PADT PAAK *ผัดผัก* 蠔油炒時蔬 **20**
Stir-fried seasonal organic Boon Luck Farm vegetables in oyster sauce

160. PADT KANA MHU GROB *ผัดคะน้าหมูกรอบ* 脆皮猪腩炒芥蓝菜 **25**
Stir-fried Chinese kale and crisp pork belly

161. MHU GROB PADT PRIK KHING *หมูกรอบผัดพริกขิง* 红咖喱生姜炒脆皮猪腩 **27**
Stir-fried crisp pork belly and wild ginger in spicy red curry paste ***contains dried shripms***

SEAFOOD

Whole fish dishes take approx 25 mins to prepare

162. KAI JIEW BPU *ไข่เจียวปู* 蟹肉煎蛋 **33**
Golden and puffy crab meat omelette

163. GOONG GRATIEM *(3 pcs) กุ้งกระเทียม* 蒜蓉炒大虾 **32**
Stir-fried King prawns, garlic and peppercorns

164. GOONG CHOO CHEE *(3 pcs) กุ้งฉู่ฉี่* 椰酱红咖喱虾 **32**
Poached King prawns in coconut cream Choo Chee curry and Makrut lime leaves

165. BPLA CHOO CHEE *ปลาฉู่ฉี่* 椰汁咖喱脆皮鯛魚 **45**
Crisp fried whole snapper in coconut cream Choo Chee curry and Makrut lime leaves

166. BPLA RAADT PRIK *ปลาราดพริก* 香辣脆皮鯛鱼 **45**
Crisp fried whole snapper in fresh chilli and garlic

167. BPLA TODT NAHM BPLA *ปลาทอดน้ำปลา* 泰式鱼露炸鱼 **45**
Crisp fried whole barramundi with fish sauce and *Nahm Jim Prik Sodt**

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

162. KAI JIEW BPU

165. BPLA CHOO CHEE

NOODLES

168. 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***

169. 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

170. KI MAO *ก๋วยเตี๋ยวผัดขี้เมา* 泰式香辣炒寬河粉 **20**

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 **19**

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 **32**

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 KANA MHU GROB *ข้าวคะน้าหมูกรอบ* 脆皮猪腩炒芥蓝菜盖饭 **22**

Stir-fried Chinese kale and crisp pork belly with rice

174. KHAO PADT GAI *ข้าวผัดไก่* 鸡肉炒饭 **20**

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

175. CHILLI FRIED RICE *ข้าวกะเพราคลุก* 泰式打抛炒饭 **21**

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

176. KHAO GRAPAO GAI SUP *กะเพราไก่สับ* 泰式羅勒辣炒雞肉碎 **21**

Stir-fried minced chicken, fresh chilli and holy basil with rice and fried hen's egg

177. KHAO PADT BPLA KEHM *ข้าวผัดปลาเค็ม* 咸鱼炒饭 **21**

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

178. KHAO PADT BPLA THU SOHNG KRUAING *ข้าวผัดปลาทูทรงเครื่อง* 鲭鱼炒饭 **22**

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

179. KHAO PADT BPU *ข้าวผัดปู* 蟹肉炒饭 **24**

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

180. KHAO PADT DTOM YUM *ข้าวผัดต้มยำ* 冬阴炒饭 **24**

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

181. PINEAPPLE FRIED RICE *ข้าวผัดสับปะรด* 菠蘿炒飯 **24**

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

182. KHAO PADT NAHM PRIK KAPI *ข้าวผัดน้ำพริกกะปิ* 虾酱炒饭配香煎鲭鱼 **25**

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

171. GUAY TIEW PAK MOR

175. CHILLI FRIED RICE

DESSERTS

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

Silky little dumplings of taro in sweet warm coconut broth

184. 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

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

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

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

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

187. 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

188. 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***

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

Fresh extruded vermicelli noodles in sweet coconut milk

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

Fried young coconut ice cream with salted coconut caramel sauce

191. 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

192. 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 ***

193. 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***

194. 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

195. 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

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

Sweet sticky rice with candied fish floss and fried shallots

197. 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

198. 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

187. SACU ICE CREAM

191. STICKY RICE DURIAN

DRINKS

199. 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**

200. 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**

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

Coconut milk with silky pandan noodles and jackfruit

202. CHRYSANTHEMUM ICE TISANE *น้ำเก๊กฮวย* 雛菊花茶 **8**

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

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

TRADITIONAL THAI COFFEE / TRADITIONAL THAI TEA

208. MANGO BLENDED / COCONUT BLENDED / STRAWBERRY BLENDED / LYCHEE BLENDED

204. LONGAN FRUIT ICE TISANE / 201. LODT CHONG / 206. BUTTERFLY PEA + COCONUT WATERI

DRINKS

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

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

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

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

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

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

211. 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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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.

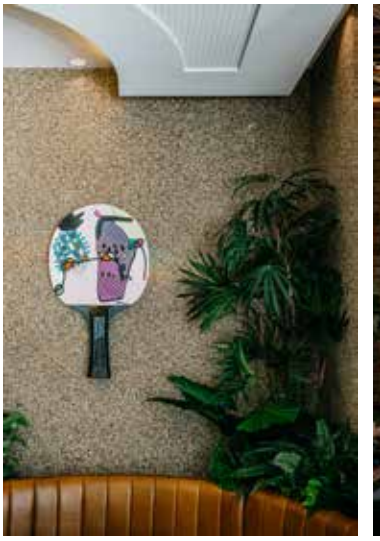
Immortal Blueberry 20
Organic blueberry, dry gin, Cointreau, simple syrup and lemon juice.

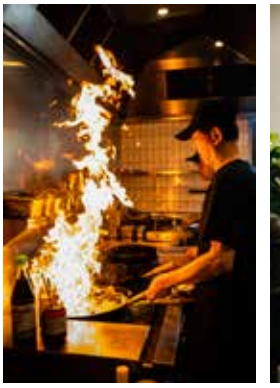
Strawberry Lemongrass Caiprioska 20
Strawberries, lemongrass syrup and Stolichnaya vodka.

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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