CHAT THAI
NEUTRAL BAY
www.chatthai.com
Chat Thai
chatthai_official

In 2015 we made the decision to grow 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. **FRIED CRAB SPRING ROLLS** *(3 pcs) เปาะเปี๊ยะทอดไส้ปู* 炸蟹肉春卷 *(I)* **17**
   Fried Blue swimmer crab in filo pastry with pickled plum sauce ***Contains hen's egg***
2. **TODT MUN BPLA** *(4 pcs) ทอดมันปลา* 油炸魚餅配開胃醃黃瓜 *(I)* **17**
   Fried fish cakes with pickled cucumber relish ***Contains peanuts***
3. **TODT MUN GOONG** *(4 pcs) ทอดมันกุ้ง* 炸虾饼 *(I)* **18**
   Fried prawn mousseline with pickled plum sauce
4. **MA KRUEA YAAW TODT** *มะเขือยาวทอดซอสมะขาม* 炸天妇罗茄子配罗望子酱 **13**
   Tempura Thai silken eggplant with caramelised tamarind sauce, fried shallots and smoked chilli

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

A - AUSTRALIAN SEAFOOD / I - IMPORTED SEAFOOD / M - MIXED ORIGIN SEAFOOD

1. FRIED CRAB SPRING ROLLS

3. TODT MUN GOONG

8. MHU SAAM CHAN TODT

GRILLED AND FRIED

Grilled dishes take approx. 20 mins to prepare

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

Grilled pork skewers with *Nahm Jim Jeaw* ***Contains sesame oil and dairy***

6. GAI SATAY *(2 skewers) สะเต๊ะไก่* 沙爹雞肉串 **9**

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

7. BANGKOK WING *(6 pcs) ปีกไก่ทอด* 炸鸡翅 **16**

Lightly battered and fried chicken wings with sweet chilli sauce

8. MHU SAAM CHAN TODT *หมูสามชั้นทอด* 炸蒜香五花肉 **17**

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

9. PORK RIBS *ซี่โครงหมูย่าง* 烤猪排 **17**

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

10. GAI YAANG *ไก่ย่าง* 烤鸡 **17**

Char-grilled turmeric and lemongrass marinated chicken with *Nahm Jim Jaew**

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

Char-grilled marinated pork jowl with *Nahm Jim Jaew* ***Contains sesame oil***

12. CRYING TIGER *เสือร้องไห้* 烤牛里脊 **17**

Char-grilled beef flank with *Nahm Jim Jaew**

STEAMED JASMINE RICE *(per person) ข้าวหอมมะลิ* 香米白飯 **5**

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

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9. PORK RIBS

11. KHOR MHU YAANG

23. YUM MA KRUEA

SPICY SALADS

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

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

Contains peanuts and dried shrimp

14. 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 shrimp

15. SOM DTUM BPU *ส้มตำปู* 泰式青木瓜沙拉配醃蟹 *(I)* **18**

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

16. SOM DTUM BPU BPLA RA *ส้มตำปูปลาร้า* 田蟹臭魚醬青木瓜沙拉 *(I)* **18**

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

17. SOM DTUM BPU NIM *ส้มตำปูนิ่ม* 软壳蟹青木瓜沙拉 *(I)* **25**

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

Contains peanuts and dried shrimp

18. LAARP GAI *ลาบไก่* 酸辣凉拌鸡 **17**

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

19. LAARP HED *ลาบเห็ด* 泰式香辣蘑菇沙拉 **18**

Spicy and sour salad of mushrooms, toasted chilli and aromatic rice powder, lime and soft herbs

20. NAHM DTOK MHU *น้ำตกหมู* 酸辣凉拌猪颈肉 **20**

Spicy char-grilled pork jowl salad, soft herbs, onion, toasted chilli and aromatic rice powder

Contains sesame oil

21. NAHM DTOK NUEA *น้ำตกเนื้อ* 香辣烤牛肉沙拉 **20**

Spicy char-grilled beef salad, soft herbs, onion, toasted chilli and aromatic rice powder

22. YUM NUEA *ยำเนื้อ* 凉拌牛肉 **21**

Char-grilled beef salad with tomato, cucumber, soft herbs, sweet chilli and fresh chilli

23. YUM MA KRUEA *ยำมะเขือ* 烤茄子沙拉 *(I)* **24**

Char-roasted eggplant salad with minced chicken, prawns, fresh chilli, onion, dried shrimp and soft-boiled hen's egg ***Contains dried shrimp***

24. YUM GOONG DTA KRAI *ยำกุ้งตะไคร้* 凉拌香茅虾 *(I)* **29**

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

A - AUSTRALIAN SEAFOOD / I - IMPORTED SEAFOOD / M - MIXED ORIGIN SEAFOOD

17. SOM DTUM BPU NIM

24. YUM GOONG DTA KRAI

CURRIES AND SOUPS

25. DTOM SAAP *ต้มแซ่บ* 酸辣排骨汤 **18**

Hot and sour soup with braised pork ribs and soft herbs

26. DTOM YUM GOONG *(3 pcs) ต้มยำกุ้ง* 冬阴功(泰式酸辣虾汤) *(A)* **30**

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

27. MUSSAMAN NUEA *มัสมั่นเนื้อ* 马沙文咖喱牛肉 **19**

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

28. GAENG KEAW GAI *แกงเขียวไก่* 绿咖喱鸡 **19**

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

29. GAENG DAENG GAI *แกงแดงไก่* 红咖喱鸡 **19**

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

30. GAENG NUEA YAANG *แกงเนื้อย่างใบชะพลู* 椰汁咖喱牛肉 **22**

Spicy coconut curry of grilled beef flank with betel leaves

31. GAENG DAENG BPLA *แกงแดงปลา* 红咖喱鲷鱼 *(I)* **28**

Snapper red curry, wild ginger and Thai basil

32. GAENG DAENG BPED *แกงแดงเป็ด* 红咖喱烤鸭 **28**

Red curry of five-spice roasted duck (100 g) with tomato, pineapple, lychee and Thai basil

33. GAENG BPU *แกงปูใบชะพลู* 蟹肉黄咖喱配細米粉 *(I)* **35**

Spicy yellow curry of crab meat and betel leaves, served with rice vermicelli noodles on the side

STEAMED JASMINE RICE *(per person) ข้าวหอมมะลิ* 香米白飯 **5**

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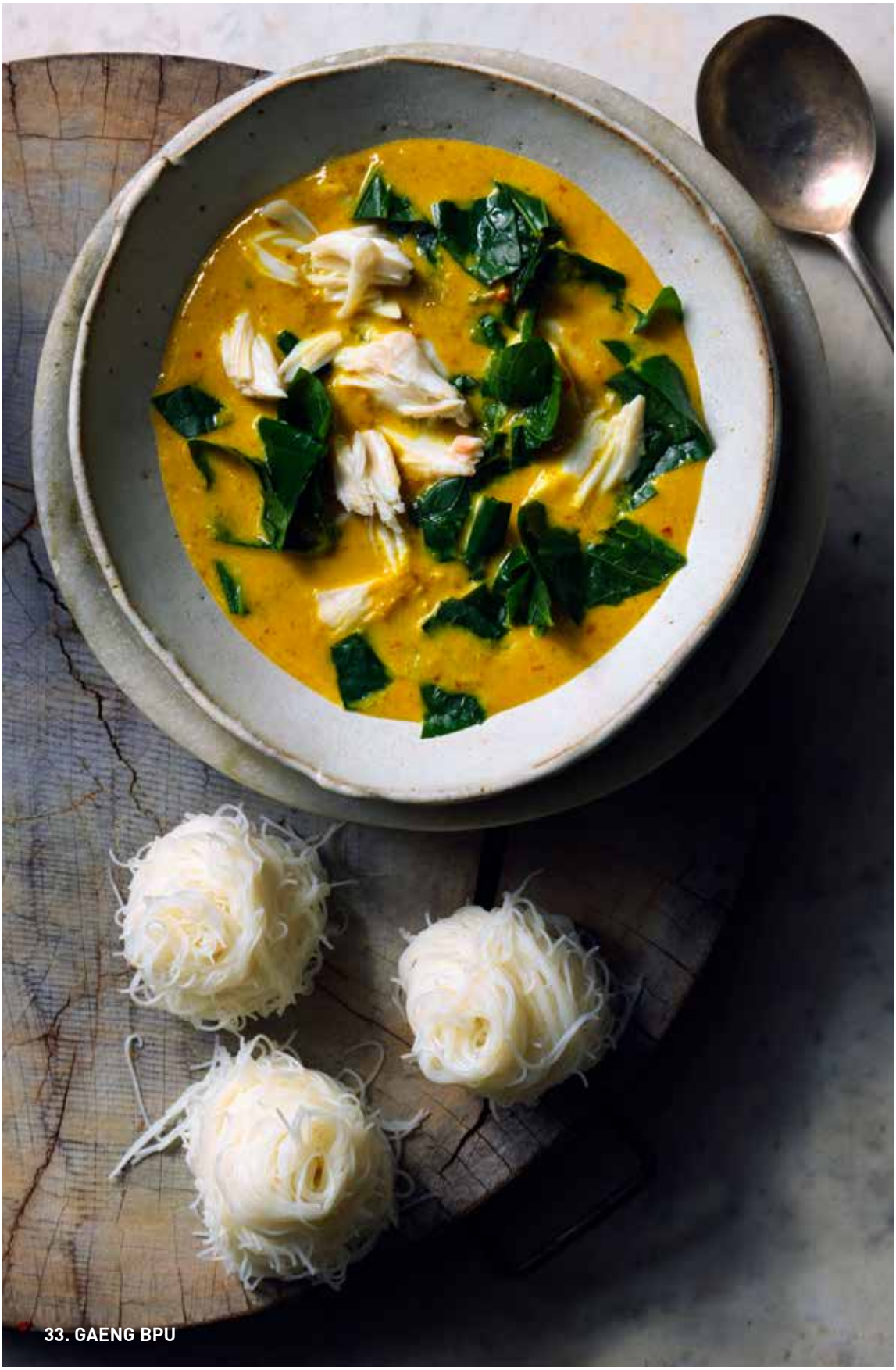
25. DTOM SAAP

30. GAENG NUEA YAANG

31. GAENG DAENG BPLA

32. GAENG DAENG BPED



33. GAENG BPU

WOK FRIED

34. GAI PADT MET MAMUANG *ไก่ผัดเม็ดมะม่วง* 鸡肉炒腰果 **19**
Stir-fried chicken with cashew nuts, garlic and smoked chilli jam ***Contains peanuts***

35. NUEA PADT NAHM MUN HOI *เนื้อผัดน้ำมันหอย* 蚝油炒牛肉 **18**
Stir-fried beef and seasonal vegetables in oyster sauce

36. PADT GRAPAO GAI SUP *ผัดกะเพราไก่สับ* 泰式羅勒辣炒雞肉碎 **18**
Stir-fried minced chicken, fresh chilli, garlic and holy basil

37. PADT GRAPAO BPED *ผัดกะเพราเป็ด* 打拋鸭 **28**
Stir-fried five-spice roasted duck (200 g), fresh chilli, garlic and holy basil

38. PADT GRAPAO MHU GROB *ผัดกะเพราหมูกรอบ* 泰式羅勒香辣脆皮五花肉 **27**
Stir-fried crisp pork belly, fresh chilli, garlic and holy basil

39. PADT KANA MHU GROB *ผัดคะน้าหมูกรอบ* 脆皮猪腩炒芥蓝菜 **24**
Stir-fried Chinese kale, chilli, garlic and crisp pork belly

40. MHU GROB PADT PRIK KHING *หมูกรอบผัดพริกขิง* 红咖喱生姜炒脆皮猪腩 **28**
Stir-fried crisp pork belly in spicy red curry paste ***Contains dried shrimp***

41. EMERALD DUCK *เป็ดย่างผัดผักเขียว* 烤鸭炒蔬菜 **28**
Stir-fried five-spice roasted duck (100 g) with seasonal green vegetables

42. PADT PAAK BOOHNG *ผัดผักบุ้งไฟแดง* 黃豆醬炒通心菜 **18**
Stir-fried water spinach, chilli and garlic in fermented yellow bean sauce

43. PADT PAAK *ผัดผัก* 蠔油炒時蔬 **18**
Stir-fried seasonal organic Boon Luck Farm vegetables in oyster sauce

44. PADT MA KRUEA YAAW *ผัดมะเขือยาว* 泰式羅勒辣炒茄子雞肉碎 **21**
Stir-fried eggplant, minced chicken, fresh chilli, garlic and Thai basil

45. KAI JIEW BPU *ไข่เจียวปู* 蟹肉煎蛋 *(1)*

STEAMED JASMINE RICE *(per person)* *ข้าวหอมมะลิ* 香米白飯 **5**

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

CRISP PORK BELLY +8	PRAWNS +8	SEAFOOD +8
CALAMARI +8	DUCK +8	FRIED EGG +3

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37. PADT GRAPAO BPED

SEAFOOD

28 Golden and puffy crab meat omelette *(Takes approx. 20 mins to prepare)*

46. BPLA PADT PRIK KHING *ปลาผัดพริกขิง* 红咖喱炒鲷鱼 *(I)* **28**
Stir-fried of fried snapper in spicy red curry paste ***Contains dried shrimp***

47. BPLA PADT KUHN CHAI *ปลาขึ้นฉ่าย* 芹菜鱼 *(I)* **28**
Stir-fried snapper with Chinese celery, ginger, fresh chilli and garlic

48. BPU NIM PADT POHNG KAREE *ปูนิ่มผัดผงกะหรี่* 黄咖喱炒脆软壳蟹 *(I)* **32**
Stir-fried crisp soft shell crab in an aromatic yellow curry sauce with chilli oil, garlic and Chinese celery ***Contains dairy***

49. BPU NIM TODT GRATIEM *ปูนิ่มทอดกระเทียม* 大蒜和胡椒粉炸脆皮软壳蟹 *(I)* **32**
Fried crisp soft shell crab in a garlic and pepper

50. GOONG MAR KHAM *(3 pcs) กุ้งมะขาม* 泰式罗望子大虾 *(A)* **32**
Tempura King prawns with tamarind sauce, fried shallots and smoked chilli

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

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

53. GOONG OPB WOON SEN *(3 pcs) กุ้งอบวุ้นเส้น* 粉絲炒大蝦 *(A)* **32**
Stir-fried King prawns and glass noodles with ginger and Chinese celery

54. PADT THAI *ผัดไทย* 泰式炒河粉 **18**

STEAMED JASMINE RICE *(per person) ข้าวหอมมะลิ* 香米白飯 **5**

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48. BPU NIM PADT POHNG KAREE

47. BPLA PADT KUHN CHAI

51. GOONG CHOO CHEE (3 PCS)

NOODLES

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

55. PADT SI-EW *ผัดซีอิ๊ว* 酱油炒粿条 **18**

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

56. KI MAO *ก๋วยเตี๋ยวผัดขี้เมา* 泰式香辣炒寬河粉 **18**

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

57. AMY'S NOODLE *บะหมี่ผัดกุ้ง* 黄面炒虾 *(A)* **30**

Stir-fried spicy egg noodles with 2 King prawns, bok choy, wombok, fresh chilli and garlic

58. SUKI *(soup or dry) สุกี้ น้ำหรือแห้ง* 寿喜烧(干面/汤面) **18**

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

59. SUKI SEAFOOD *(soup or dry) สุกี้ทะเล น้ำหรือแห้ง* 海鲜寿喜烧(干面/汤面) *(I)* **24**

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

60. SEN MEE PADT GOONG *เส้นหมี่ผัดกุ้ง* 鲜虾炒米粉 *(I)* **23**

Stir-fried rice vermicelli noodles with prawns, hen's egg, bok choy, fresh chilli and garlic

61. KUAH BPED *ก๋วยเตี๋ยวคั่วเป็ด* 干炒鸭肉粿条 **24**

Stir-fried wide rice noodles with five-spice roasted duck (100 g), hen's egg and shallots served with chilli sauce on the side

62. KHAO SOI *ข้าวซอย* 泰北椰香咖喱燉雞配蛋面 **18**

Egg noodles and braised chicken in a Northern region coconut curry with smoked chilli oil

63. KHAO SOI NUEA *ข้าวซอยเนื้อ* 泰国北部椰子咖喱鸡蛋面炖牛肉 **20**

Egg noodles and braised beef shin in a Northern region coconut curry with smoked chilli oil

64. GUAY TIEW DTOM YUM GOONG *ก๋วยเตี๋ยวต้มยำกุ้ง* 冬陰功汤面 *(M)* **24**

Thin rice noodles with King prawn, calamari, soft-boiled hen's egg and herbs in mildly spicy and sour broth ***Contains dairy and peanuts***

65. KHAO NA GAI YAANG *ข้าวหน้าไก่ย่าง* 烤鸡盖饭 **18**

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57. AMY'S NOODLE

62. KHAO SOI

64. GUAY TIEW DTOM YUM GOONG

60. SEN MEE PADT GOONG

ONE PLATE WONDERS

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

66. KHAO KANA MHU GROB *ข้าวคะน้าหมูกรอบ* 芥蓝炒脆皮豬腩配飯 **21**
Stir-fried Chinese kale, chilli, garlic and crisp pork belly with rice

67. KHAO GRAPAO GAI SUP *ข้าวกะเพราไก่สับ* 打抛鸡肉末盖饭 **18**
Stir-fried minced chicken, fresh chilli, garlic and holy basil with a fried hen's egg and rice

68. KHAO GRAPAO MHU GROB *ข้าวกะเพราหมูกรอบ* 泰式羅勒辣炒脆皮豬腩配飯 **24**
Stir-fried crisp pork belly, fresh chilli, garlic and holy basil with a fried hen's egg and rice

69. KHAO GRAPAO BPED *ข้าวราดกะเพราเป็ด* 泰式羅勒辣炒烤鴨配飯 **24**
Stir-fried roasted duck (100 g), fresh chilli, garlic and holy basil with a fried hen's egg and rice

70. KHAO PADT GAI *ข้าวผัดไก่* 鸡肉炒饭 **18**
Fried rice with chicken, hen's egg, tomato, onion and Chinese kale

71. CHILLI FRIED RICE *ข้าวกะเพราคลุก* 泰式打抛炒饭 **18**
Fried rice with minced chicken, chilli, garlic, holy basil and a fried hen's egg

72. KHAO PADT BPLA KEHM *ข้าวผัดปลาเค็ม* 咸鱼炒饭 *(I)* **23**
Fried rice with salted mackerel, hen's egg, fresh chilli and red onion

73. KHAO PADT BPU *ข้าวผัดปู* 蟹肉炒饭 *(I)* **23**
Fried rice with crab meat, hen's egg and shallots

74. PINEAPPLE FRIED RICE *ข้าวผัดสับปะรด* 菠萝炒饭 *(I)* **23**
Fried rice with pineapple, dried sultanas, prawns, hen's egg and cashew nuts

75. KHAO PADT DTOM YUM *ข้าวผัดต้มยำ* 冬阴炒饭 *(I)* **23**
Dtom Yum fried rice with prawns, soft-boiled hen's egg and herbs
Contains peanuts

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

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74. PINEAPPLE FRIED RICE

75. KHAO PADT DTOM YUM

VEGETARIAN MENU

77. SOM DTUM THAI

STARTERS

76. MA KRUEA YAAW TODT *มะเขือยาวทอดซอสมะขาม* 炸天妇罗茄子配罗望子酱 **13**

Tempura Thai silken eggplant with caramelised tamarind sauce, fried shallots and smoked chilli

SPICY SALADS

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

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

78. LAARP HED *ลาบเห็ด* 泰式香辣蘑菇沙拉 **18**

Spicy and sour salad of mushrooms, toasted chilli and aromatic rice powder, lime and soft herbs

CURRIES AND SOUPS

79. GAENG KEAW *แกงเขียว* 绿咖喱 **20**

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

80. GAENG DAENG *แกงแดง* 红咖喱 **20**

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

STEAMED JASMINE RICE *(per person) ข้าวหอมมะลิ* 香米白飯 **5**

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WOK FRIED

81. PADT MA KRUEA YAAW *ผัดมะเขือยาว* 泰式羅勒辣炒豆腐茄子 **21**

Stir-fried eggplant, tofu, fresh chilli, garlic and Thai basil

82. PADT PAAK BOOHNG *ผัดผักบุ้งไฟแดง* 泰式炒空心菜 **18**

Stir-fried water spinach, chilli and garlic in special vegetable sauce

83. PADT PAAK *ผัดผัก* 素炒時令蔬菜 **18**

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

84. PADT GRAPAO *ผัดกะเพรา* 泰式罗勒叶炒蔬菜 **18**

Stir-fried mushrooms, fresh chilli, garlic and holy basil

NOODLES

85. PADT THAI *ผัดไทย* 泰式炒河粉 **19**

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

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

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

87. KI MAO *ก๋วยเตี๋ยวผัดขี้เมา* 泰式香辣炒宽河粉 **19**

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

88. SUKI *(soup or dry) สุกี้ น้ำหรือแห้ง* 寿喜烧(干面/汤面) **18**

Mixed vegetables, hen's egg, glass noodles and spicy fermented red tofu broth ***Contains sesame***

ONE PLATE WONDER

89. KHAO GRAPAO *ข้าวกะเพรา* 泰式罗勒叶炒蔬菜 **19**

Stir-fried mushrooms, fresh chilli, garlic and holy basil with rice and a fried hen's egg

90. KHAO PADT *ข้าวผัด* 炒饭 **19**

Fried rice with seasonal vegetables, hen's egg, tomato, onion and Chinese kale

91. CHILLI FRIED RICE *ข้าวกะเพราคลุก* 泰式打抛炒饭 **19**

Fried rice with mushrooms, fresh chilli, garlic, holy basil and a fried hen's egg

92. PINEAPPLE FRIED RICE *ข้าวผัดสับปะรด* 菠萝炒饭 **23**

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

VEGAN MENU

99. PADT PAAK BOOHNG

VEGAN

STARTERS

93. MA KRUEA YAAW TODT *มะเขือยาวทอดซอสมะขาม* 炸天妇罗茄子配罗望子酱 **13**

Tempura Thai silken eggplant with caramelised tamarind sauce, fried shallots and smoked chilli

SPICY SALADS

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

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

95. LAARP HED *ลาบเห็ด* 泰式香辣蘑菇沙拉 **18**

Spicy and sour salad of mushrooms, toasted chilli and aromatic rice powder, lime and soft herbs

CURRIES AND SOUPS

96. GAENG KEAW *แกงเขียว* 绿咖喱 **20**

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

97. GAENG DAENG *แกงแดง* 红咖喱 **20**

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

WOK FRIED

98. PADT MA KRUEA YAAW *ผัดมะเขือยาว* 泰式羅勒辣炒豆腐茄子 **21**

Stir-fried eggplant, tofu, fresh chilli, garlic and Thai basil

99. PADT PAAK BOOHNG *ผัดผักบุ้งไฟแดง* 泰式炒空心菜 **18**

Stir-fried water spinach, chilli and garlic in special vegetable sauce

100. PADT PAAK *ผัดผัก* 素炒時令蔬菜 **18**

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

101. PADT GRAPAO *ผัดกะเพรา* 泰式罗勒叶炒蔬菜 **18**

Stir-fried mushrooms, fresh chilli, garlic and holy basil

STEAMED JASMINE RICE *(per person) ข้าวหอมมะลิ* 香米白飯 **5**

VEGAN

NOODLES

102. PADT THAI *ผัดไทย* 泰式炒河粉 **19**

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

Contains peanuts

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

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

104. KI MAO *ก๋วยเตี๋ยวผัดขี้เมา* 泰式香辣炒宽河粉 **19**

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

105. SUKI *(soup) สุกี้น้ำ* 泰式素食壽喜湯粉 **18**

Seasonal vegetables, water spinach, glass noodles and spicy fermented red tofu broth

Contains sesame

ONE PLATE WONDER

106. KHAO GRAPAO *ข้าวกะเพรา* 泰式罗勒叶炒蔬菜 **19**

Stir-fried mushrooms, fresh chilli, garlic and holy basil with rice

107. KHAO PADT *ข้าวผัด* 炒饭 **19**

Fried rice with seasonal vegetables, tomato, onion and Chinese kale

108. CHILLI FRIED RICE *ข้าวกะเพราคลุก* 泰式打抛炒饭 **19**

Fried rice with mushrooms, fresh chilli, garlic and holy basil

109. PINEAPPLE FRIED RICE *ข้าวผัดสับปะรด* 菠萝炒饭 **23**

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

Please inform our staff of any allergies, dietary requirements or intolerances before ordering. We do our best to avoid cross-contamination but cannot guarantee any dish is free from traces of shellfish, dairy or nuts. Chat Thai accepts no responsibility for food removed from the premises for later consumption. Thank you for your understanding.

GLUTEN FREE MENU

110. TODT MUN BPLA

GLUTEN FREE

STARTERS

110. TODT MUN BPLA *(4 pcs) ทอดมันปลา 炸鱼饼* (I) **17**

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

GRILLED

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

Char-grilled marinated pork jowl with *Nahm Jim Jaew* **Contains sesame oil***

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

A - AUSTRALIAN SEAFOOD / I - IMPORTED SEAFOOD / M - MIXED ORIGIN SEAFOOD

111. KHOR MHU YAANG

115. SOM DTUM KAI KHEM

120. NAHM DTOK MHU

GLUTEN FREE

SPICY SALADS

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

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

Contains peanuts and dried shrimp

113. SOM DTUM BPU *ส้มตำปู* 泰式青木瓜沙拉配醃蟹 *(I)* **18**

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

114. SOM DTUM BPU BPLA RA *ส้มตำปูปลาร้า* 田蟹臭魚醬青木瓜沙拉 *(I)* **18**

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

115. 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 shrimp

116. YUM MA KRUEA *ยำมะเขือ* 烤茄子沙拉 *(I)* **24**

Char-roasted eggplant salad with minced chicken, prawns, fresh chilli, onion, dried shrimp and soft-boiled hen's egg ***Contains dried shrimp***

117. YUM GOONG DTA KRAI *ยำกุ้งตะไคร้* 凉拌香茅虾 *(I)* **29**

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

118. LAARP GAI *ลาบไก่* 酸辣凉拌鸡 **17**

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

119. LAARP HED *ลาบเห็ด* 泰式香辣蘑菇沙拉 **18**

Spicy and sour salad of mushrooms, toasted chilli and aromatic rice powder, lime and soft herbs

120. NAHM DTOK MHU *น้ำตกหมู* 酸辣凉拌猪颈肉 **20**

Spicy char-grilled pork jowl salad, soft herbs, onion, toasted chilli and aromatic rice powder ***Contains sesame oil***

STEAMED JASMINE RICE *(per person) ข้าวหอมมะลิ* 香米白飯 **5**

A - AUSTRALIAN SEAFOOD / I - IMPORTED SEAFOOD / M - MIXED ORIGIN SEAFOOD

GLUTEN FREE

CURRIES AND SOUPS

121. DTOM SAAP *ต้มแซ่บ* 酸辣排骨汤 **18**

Hot and sour soup with braised pork ribs and soft herbs

122. GAENG KEAW GAI *แกงเขียวไก่* 绿咖喱鸡 **19**

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

123. GAENG DAENG GAI *แกงแดงไก่* 红咖喱鸡 **19**

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

124. MUSSAMAN NUEA *มัสมั่นเนื้อ* 马沙文咖喱牛肉 **19**

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

125. GAENG DAENG BPLA *แกงแดงปลา* 红咖喱鲷鱼 *(I)* **28**

Snapper red curry, wild ginger and Thai basil

126. DTOM YUM GOONG *(3 pcs) ต้มยำกุ้ง* 冬阴功(泰式酸辣虾汤) *(A)* **30**

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

127. GAENG BPU *แกงปูใบชะพลู* 蟹肉咖喱米粉汤 *(I)* **35**

Spicy yellow curry of crab meat and betel leaves, served with rice vermicelli noodles on the side

A - AUSTRALIAN SEAFOOD / I - IMPORTED SEAFOOD / M - MIXED ORIGIN SEAFOOD

124. MUSSAMAN NUEA

GLUTEN FREE

WOK FRIED

128. GAI PADT MET MAMUANG *ไก่ผัดเม็ดมะม่วง* 泰式腰果炒雞肉 **19**
Stir-fried chicken with cashew nuts, garlic and smoked chilli jam ***Contains peanuts***

129. PADT GRAPAO GAI SUP *ผัดกะเพราไก่สับ* 泰式羅勒辣炒雞肉碎 **18**
Stir-fried minced chicken, fresh chilli, garlic and holy basil

130. PADT GRAPAO MHU GROB *ผัดกะเพราหมูกรอบ* 泰式打拋脆皮豬肉 **28**
Stir-fried crisp pork belly, fresh chilli, garlic and holy basil

131. PADT MA KRUEA YAAW *ผัดมะเขือยาว* 泰式羅勒辣炒茄子雞肉碎 **21**
Stir-fried eggplant, minced chicken, fresh chilli, garlic and Thai basil

132. PADT PAAK BOOHNG *ผัดผักบุ้งไฟแดง* 黃豆醬炒通心菜 **18**
Stir-fried water spinach, chilli and garlic in special vegetable sauce

133. PADT PAAK *ผัดผัก* 蠔油炒時蔬 **18**
Stir-fried seasonal organic Boon Luck Farm vegetables in special vegetable sauce

134. PADT KANA MHU GROB *ผัดคะน้าหมูกรอบ* 脆皮豬腩炒芥蓝菜 **24**
Stir-fried Chinese kale, chilli, garlic and crisp pork belly

135. MHU GROB PADT PRIK KHING *หมูกรอบผัดพริกขิง* 红咖喱生姜炒脆皮豬腩 **28**
Stir-fried crisp pork belly in spicy red curry paste ***Contains dried shrimp***

SEAFOOD

136. KAI JIEW BPU *ไข่เจียวปู* 蟹肉煎蛋 *(I)* **28**
Golden and puffy crab meat omelette *(Takes approx. 20 mins to prepare)*

137. BPLA PADT PRIK KHING *ปลาผัดพริกขิง* 红咖喱炒鯛鱼 *(I)* **28**
Stir-fried snapper in spicy red curry paste ***Contains dried shrimp***

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

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

STEAMED JASMINE RICE *(per person) ข้าวหอมมะลิ* 香米白飯 **5**

A - AUSTRALIAN SEAFOOD / I - IMPORTED SEAFOOD / M - MIXED ORIGIN SEAFOOD

GLUTEN FREE

NOODLES

140. PADT THAI *ผัดไทย* 泰式炒河粉 **19**

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

141. 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

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

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

143. GUAY TIEW DTOM YUM GOONG *ก๋วยเตี๋ยวต้มยำกุ้ง* 冬陰功汤面 *(M)* **24**

Thin rice noodles with King prawn, calamari, soft-boiled hen's egg and herbs in mildly spicy and sour broth ***Contains dairy and peanuts***

ONE PLATE WONDER

144. KHAO KANA MHU GROB *ข้าวคะน้าหมูกรอบ* 脆皮猪腩炒芥蓝菜盖饭 **21**

Stir-fried Chinese kale, chilli, garlic and crisp pork belly with rice

145. KHAO GRAPAO GAI SUP *ข้าวกะเพราไก่สับ* 打抛鸡肉末盖饭 **19**

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

146. KHAO GRAPAO MHU GROB *ข้าวกะเพราหมูกรอบ* 泰式羅勒辣炒脆皮豬腩配飯 **24**

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

147. KHAO PADT GAI *ข้าวผัดไก่* 鸡肉炒饭 **19**

Fried rice with chicken, hen's egg, tomato, onion and Chinese kale

148. CHILLI FRIED RICE *ข้าวกะเพราคลุก* 泰式打抛炒饭 **19**

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

149. KHAO PADT BPLA KEHM *ข้าวผัดปลาเค็ม* 咸鱼炒饭 *(I)* **23**

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

150. KHAO PADT BPU *ข้าวผัดปู* 蟹肉炒饭 *(I)* **23**

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

151. KHAO PADT DTOM YUM *ข้าวผัดต้มยำ* 冬阴炒饭 *(I)* **23**

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

152. PINEAPPLE FRIED RICE *ข้าวผัดสับปะรด* 菠蘿炒飯 *(I)* **23**

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

A - AUSTRALIAN SEAFOOD / I - IMPORTED SEAFOOD / M - MIXED ORIGIN SEAFOOD

DESSERTS

153. STICKY RICE AND MANGO *ข้าวเหนียวมะม่วง* 芒果糯米飯 ***V, VG, GF*** **11**

Mango with sweet sticky rice, coconut cream and crisp mung bean

Add coconut ice cream* ***V, GF *$6***

154. COCONUT AND MANGO *มะม่วงกะทิ* 椰子冰淇淋配新鲜芒果 ***V, GF*** **11**

Coconut ice cream, fresh mango, young coconut and sesame ***Contains dairy and sesame***

155. STICKY RICE DURIAN *ข้าวเหนียวทุเรียน* 榴槤糯米饭 ***V, VG, GF*** **11**

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

156. STICKY RICE WITH COCONUT CUSTARD *ข้าวเหนียวสังขยา* 椰子奶冻糯米饭 ***V, GF*** **10**

Sweet sticky rice served with steamed coconut, egg and palm sugar custard ***Contains egg***

157. COCONUT ICE CREAM *ไอศกรีมกะทิสด* 椰子冰淇淋 ***V, GF*** **10**

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

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

153. STICKY RICE AND MANGO

TRADITIONAL THAI COFFEE / TRADITIONAL THAI TEA

DRINKS

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

Arabica beans originating from northern Thai regions

KAFFE RON *กาแฟร้อน - Hot coffee with caramelised milk* **6**

KAFFE YEN *กาแฟเย็น - Iced coffee with caramelised milk* **6**

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

CHADUM YEN *ชาดำเย็น - Sweet iced tea* **6**

CHANOM RON *ชานมร้อน - Sweet hot tea with caramelised milk* **7**

CHANOM YEN *ชานมเย็น - Sweet iced tea with caramelised milk* **7**

CHA MANOW *ชามะนาว - Sweet iced tea with lemon juice* **6**

160. FRESH COCONUT WATER *น้ำมะพร้าว* 新鮮椰子水 **7**

161. BUTTERFLY PEA WITH COCONUT WATER *น้ำมะพร้าวอัญชัน* **7**
泰式蝶豆花茶+新鮮椰子水

162. BUTTERFLY PEA WITH HONEY AND LIME ICE TISANE *น้ำอัญชันผสมน้ำผึ้งมะนาว* **7**
泰式蝶豆花蜂蜜檸檬水

163. BLENDED JUICES *น้ำปั่น* 鮮果冰沙 **11**

A choice of lychee, lychee mint, mango, strawberry, blueberry

164. SOFT DRINKS *น้ำอัดลม* 汽水 **4**

Coke / Coke Zero / Sprite / Lemon Squash / Cloudy Pear / Double Ginger Beer

165. BELOKA KOSCIUSZKO ALPS NATURALLY STILL WATER *500 mL / 750 mL* **9/11**

166. BELOKA KOSCIUSZKO ALPS LIGHTLY SPARKING WATER *500 mL / 750 mL* **9.5/11.5**

167. TEA *(per person) ชาร้อน* 現泡茶飲 **5**

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

GREEN TEA

CLOUD & MIST ***(YUN WU) Zhejiang, China*** *Profile: light jade colour, buttery, macadamia, coconut, pina colada*

HOJICHA OG+ ***Kagoshima, Japan*** *Profile: light golden colour, toasty, roasted hazelnut, caramel*

JASMINE DRAGON EYE ***(MOLI LONGZHU) OG+ Xiaowang, Zhejiang, China*** *Profile: Light yellow liquor, delicate floral jasmine aroma, sweet and refreshing.*

OOLONG

IRON GODDESS (TIE GUAN YIN) ***Fujian, China*** *Profile: light yellow colour, thickish viscosity with strong floral notes of frangipani and osmanthus, honey, plums*

HERBAL OG+

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

RED

YUNNAN ***(DIAN HONG) Yunnan, China*** *Profile: amber colour, malty flavour with hints of spiced fruits and chocolate*

BOTTLE

Singha Premium Lager	Bangkok, Thailand	10
Lord Nelson Three Sheets Pale Ale	The Rocks, NSW	10
Cascade Premium Light	Hobart, TAS	5

CAN

Amanda Mandarin IPA, Yulli's Brewery	Alexandria, NSW	10

NON-ALCOHOLIC

Lemon, Lime & Bitters		7
Heaps Normal XPA	Marrickville, NSW	10

GIN

Brookies Dry Gin & Tonic	Byron Bay, NSW	17

ROSÉ

SC Pannell 'Arido' Rosé	McLaren Vale, SA	12 / 55

WHITE WINE

Ant Moore Sauvignon Blanc	Marlborough, New Zealand	12 / 46
Mac Forbes Chardonnay	Yarra Valley, VIC	12 / 52
Urlar Pinot Gris	Gladstone, New Zealand	12 / 55
Gaelic Cemetery 'Celtic Farm' Riesling	Clare Valley, SA	13 / 70

RED WINE

Handpicked Regional Selection Shiraz	Barossa Valley, SA	12 / 48
Running with Bulls Tempranillo	Wrattonbully, SA	12 / 48
Terra Sancta Mysterious Diggings Pinot Noir	Central Otago, New Zealand	13 / 61

SPARKLING WINE

Matho Prosecco DOC Spumante Brut	Veneto, Italy	12 / 48

DEAR CUSTOMERS,

Please note that only Chat Thai food and beverages may be consumed on the premises. BYO is not permitted. Unfinished bottles purchased on-site must remain within the licensed venue and cannot be taken off-site.

Birthday cakes are welcome. A cakeage fee of $2 per person applies, up to a maximum of $15 per table. We respectfully decline splitting of bills to assist with efficient service. A surcharge of 10% applies on Sundays and 15% on public holidays.

We appreciate your understanding.

Kind regards,
Team Chat Thai

ALCOHOL : SERVICE RULE

SUN - WED : 11am - 9.30pm / **THU - SAT** : 11am - 10pm

COCKTAILS

Gin Cucumber Cooler 19

Cucumber, lemon and Tanqueray gin

Mai Thai 19

Bacardi white rum, triple sec, Sailor jerry spiced rum, pineapple, syrup and Overproof Bundaberg dark rum

Lychee-jito 19

Bacardi white rum, mint, lime and lychee

Strawberry Lemongrass Caiprioska 19

Strawberries, lemongrass syrup and Stolichnaya vodka

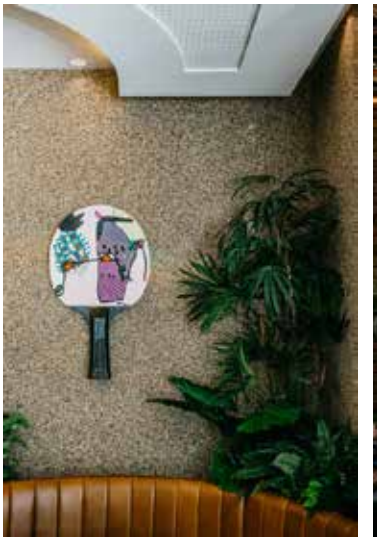
Immortal Blueberry 19

Organic blueberry, dry gin, Cointreau, simple syrup and lemon juice

Aperol Spritz 15

Aperol, Prosecco and fresh orange slice

COCKTAILS



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