DINNER AT CHAT THAI
WESTFIELD SYDNEY
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. **GAI SATAY** *(2 skewers) สะเต๊ะไก่ 沙爹雞肉串* **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 Jaew* **Contains sesame oil and dairy***

3. **MA KRUEA YAAW TODT** *มะเขือยาวทอดซอสมะขาม 炸天妇罗茄子配罗望子酱* **15**
   Tempura Thai silken eggplant with caramelised tamarind sauce, fried shallots and smoked chilli

4. **FRESH SPRING ROLLS** *เปาะเปี๊ยะสด 泰式米紙春卷 (I)* **18**
   Fresh spring rolls of smoked fish sausages, chicken, tofu, egg omelette, crab meat with caramelised tamarind sauce

5. **FRIED CRAB SPRING ROLLS** *(3 pcs) เปาะเปี๊ยะทอดไส้ปู 炸蟹肉春捲 (I)* **18**
   Fried Blue swimmer crab in filo pastry with pickled plum sauce ***Contains hen's egg***

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

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

3.MA KRUEA YAAW TODT

5. FRIED CRAB SPRING ROLLS

9. TODT MUN GOONG GAENG KEAW

STARTERS

6. KHANOM BUENG YUAN *ขนมเบื้องญวน* 蝦仁豆腐椰香煎餅 *(I)* **22**

Crisp turmeric egg crepe filled with minced prawn, tofu, coconut, sweet turnip and bean sprouts, served with house-pickled cucumber relish ***Contains peanuts***

(Takes approx. 20 mins to prepare)

7. GUAY TIEW LOHD *(3 pcs) ก๋วยเตี๋ยวหลอด* 肠粉 **18**

Silky steamed tapioca and rice flour rolls filled with soft tofu, mushroom, bamboo shoots and pork belly, served with fermented soy and chilli sauce

8. KHAO KREAB PAK MOR *(5 pcs) ข้าวเกรียบปากหม้อ* 泰式卷粉 **18**

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

Contains peanuts and dried shrimp

9. TODT MUN GOONG GAENG KEAW *(4 pcs) ทอดมันกุ้งแกงเขียว* 青咖喱炸蝦餅 *(I)* **22**

Fried green curry prawn mousseline with sweet chilli sauce

10. TODT MUN BPLA *(4 pcs) ทอดมันปลา* 油炸魚餅配開胃醃黃瓜 *(I)* **21**

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

11. GOONG PHAE *กุ้งแพ* 酥炸小蝦配檳榔葉及甜辣醬 含花生 *(A)* **19**

Fried school prawns with betel leaves, sweet chilli sauce ***Contains peanuts***

12. KHANOM JEEB *(3 pcs) ขนมจีบ* 雞肉蝦仁蟹肉燒賣 *(I)* **19**

Chicken, prawn and mud crab dumplings with dark soy and ginger sauce ***Contains sesame***

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15. MHU SAAM CHAN TODT

16. CRYING TIGER

GRILLED AND FRIED

Grilled dishes take approx. 20 mins to prepare

13. BANGKOK WINGS *(6 pcs) ปีกไก่ทอด* 炸鸡翅 **19**

Lightly battered and fried chicken wings with sweet chilli sauce

14. GAI YAANG *ไก่ย่าง* 烤鸡 **18**

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

15. MHU SAAM CHAN TODT *หมูสามชั้นทอด* 炸蒜香五花肉 **21**

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

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

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

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

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

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

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

19. GOONG YAANG *(3 pcs) กุ้งย่าง* 烤大蝦 *(A)* **33**

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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17. PORK RIBS

19. GOONG YAANG

18. KHOR MHU YAANG

SOM DTUM

20. SOM DTUM THAI *ส้มตำไทย* 泰式青木瓜沙拉 **19**

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

Contains peanuts and dried shrimp

21. SOM DTUM THAI BPU *ส้มตำไทยปู* 腌蟹青木瓜沙拉 *(I)* **21**

Green papaya salad with pickled crab, peanuts and dried shrimp: spicy, salty and slightly sweet ***Contains peanuts and dried shrimp***

22. SOM DTUM BPU *ส้มตำปู* 泰式青木瓜沙拉配醃蟹 *(I)* **21**

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

23. SOM DTUM BPU BPLA RA *ส้มตำปูปลาร้า* 田蟹臭魚醬青木瓜沙拉 *(I)* **21**

Spicy 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 **21**

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

Contains peanuts and dried shrimp

25. SOM DTUM BPU NIM *ส้มตำปูนิ่ม* 软壳蟹青木瓜沙拉 *(I)* **27**

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

Contains peanuts and dried shrimp

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24. SOM DTUM KAI KHEM

SPICY SALADS

26. LAARP GAI *ลาบไก่* 酸辣凉拌鸡 **19**

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

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

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

28. NAHM DTOK NUEA *น้ำตกเนื้อ* 香辣烤牛肉沙拉 **23**

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

29. YUM NUEA *ยำเนื้อ* 凉拌牛肉 **23**

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

30. YUM MA KRUEA *ยำมะเขือ* 烤茄子沙拉 *(I)* **26**

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

31. YUM WOON SEN *ยำวุ้นเส้น* 泰式海鲜米粉沙拉 *(I)* **27**

Spicy salad of glass noodles with minced chicken, calamari, mussels and prawns ***Contains peanuts and dried shrimp***

32. YUM NAEHM KHAO TODT *ยำแหนมข้าวทอด* 泰國酸肉鍋巴香草沙拉 **24**

Spicy crisp rice, fermented pork sausage, onion, toasted chilli and soft herbs salad ***Contains peanuts***

33. YUM GOONG DTA KRAI *ยำกุ้งตะไคร้* 凉拌香茅虾 *(I)* **31**

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

34. YUM BPLA DTA KRAI *ยำปลาตะไคร้* 凉拌香茅鱼片 *(I)* **32**

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

35. NAHM PRIK KAPI *ชุดน้ำพริกกะปิ* 泰式煎鲭鱼沙拉配酸辣蝦醬 *(I)* **31**

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

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**

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

31. YUM WOON SEN

34. YUM BPLA DTA KRAI

CURRIES AND SOUPS

36. DTOM SAAP *ต้มแซ่บ* 酸辣排骨汤 **22**

Hot and sour soup with braised pork ribs and soft herbs

37. GAENG KEAW GAI *แกงเขียวไก่* 绿咖喱鸡 **24**

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

38. GAENG DAENG GAI *แกงแดงไก่* 红咖喱鸡 **24**

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

39. MUSSAMAN NUEA *มัสมั่นเนื้อ* 马沙文咖喱牛肉 **25**

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

40. BUK KOUT TAE *บักกุ๊ดเต๋* 泰式肉骨茶 **28**

Traditional Chinese herbal pork short rib soup

41. GAENG DAENG BPED *แกงแดงเป็ด* 红咖喱烤鸭 **35**

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

42. GAENG DAENG BPLA *แกงแดงปลา* 红咖喱鲷鱼 *(I)* **33**

Snapper red curry, wild ginger and Thai basil

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41. GAENG DAENG BPED

44. GAENG TAE POH

47. GAENG SOHM CHA-OM GOONG

CURRIES AND SOUPS

43. GAENG NUEA YAANG *แกงเนื้อย่างใบชะพลู* 椰汁咖喱牛肉 **28**

Spicy coconut curry of grilled beef flank with betel leaves

44. GAENG TAE POH *แกงเทโพ* 紅咖喱五花肉 **26**

Sweet and sour red curry with pork belly, water spinach, makrut lime juice and makrut lime leaves

45. DTOM YUM GOONG *(3 pcs) ต้มยำกุ้ง* 冬阴功(泰式酸辣虾汤) *(A)* **33**

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

46. GAENG BPU *แกงปูใบชะพลู* 蟹肉咖喱米粉汤 *(I)* **43**

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

47. GAENG SOHM CHA-OM GOONG *(3 pcs) แกงส้มชะอมกุ้ง* 臭菜罗望子酸辣汤 *(A)* **33**

Sour tamarind curry of King prawns with acacia fronds omelette

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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46. GAENG BPU

WOK FRIED

48. NUEA PADT NAHM MUN HOI *เนื้อผัดน้ำมันหอย* 蚝油炒牛肉 **22**
Stir-fried beef and seasonal vegetables in oyster sauce

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

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

51. PADT MA KRUEA YAAW *ผัดมะเขือยาว* 泰式羅勒辣炒茄子雞肉碎 **25**
Stir-fried eggplant, minced chicken, fresh chilli, garlic and Thai basil

52. PADT PAAK BOOHNG *ผัดผักบุ้งไฟแดง* 黃豆醬炒通心菜 **24**
Stir-fried water spinach, chilli and garlic 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. MARA PADT KAI *มะระผัดไข่* 苦瓜炒蛋 **22**
Stir-fried bitter melon, glass noodles and hen's egg

55. EMERALD DUCK *เป็ดย่างผัดผักเขียว* 烤鸭炒蔬菜 **34**
Stir-fried five-spice roasted duck (100 g) with seasonal green vegetables

56. PADT GRAPAO BPED *ผัดกะเพราเป็ด* 打抛鸭 **34**
Stir-fried five-spice roasted duck (200 g), fresh chilli, garlic and holy basil

57. PADT KANA MHU GROB *ผัดคะน้าหมูกรอบ* 脆皮猪腩炒芥蓝菜 **28**
Stir-fried Chinese kale, chilli, garlic and crisp pork belly

58. MHU GROB PADT PRIK KHING *หมูกรอบผัดพริกขิง* 红咖喱生姜炒脆皮猪腩 **30**
Stir-fried crisp pork belly in spicy red curry paste ***Contains dried shrimp***

59. GOONG PADT KAPI *กุ้งผัดกะปิ* 泰式蘸酱炒虾 *(I)* **28**
Stir-fried prawns, minced chicken, fermented shrimp paste, fresh chilli, garlic 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	PRAWNS +8	SEAFOOD +8
CALAMARI +8	DUCK +8	FRIED EGG +4

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

54. MARA PADT KAI

55. EMERALD DUCK

56. PADT GRAPAO BPED

59. GOONG PADT KAPI

SEAFOOD

60. KAI JIEW BPU *ไข่เจียวปู* 蟹肉煎蛋 *(I)* **33**

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

61. BPLA PADT KUHN CHAI *ปลาขึ้นฉ่าย* 芹菜鱼 *(I)* **32**

Stir-fried snapper with Chinese celery, ginger, fresh chilli and garlic

62. BPLA PADT CHAR *ปลาผัดฉ่า* 香料炒鱼 *(I)* **32**

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

63. BPLA PADT PRIK KHING *ปลาผัดพริกขิง* 红咖喱炒鲷鱼 *(I)* **32**

Stir-fried snapper in spicy red curry paste ***Contains dried shrimp***

64. BPU NIM PADT POHNG KAREE *ปูนิ่มผัดผงกะหรี่* 黄咖喱炒脆软壳蟹 *(I)* **36**

Stir-fried crisp soft shell crab in an aromatic yellow curry sauce with chilli oil, garlic and Chinese celery ***Contains dairy***

65. GOONG MAR KHAM *(3 pcs) กุ้งมะขาม* 泰式罗望子大虾 *(A)* **35**

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

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60. KAI JIEW BPU

SEAFOOD

Whole fish dishes take approx. 25 mins to prepare

66. GOONG GRATIEM *(3 pcs) กุ้งกระเทียม* 蒜蓉炒大虾 *(A)* **35**

Stir-fried King prawns, garlic and black peppercorns

67. GOONG CHOO CHEE *(3 pcs) กุ้งฉู่ฉี่* 椰酱红咖喱虾 *(A)* **35**

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

68. GOONG OPB WOON SEN *(3 pcs) กุ้งอบวุ้นเส้น* 粉絲炒大蝦 *(A)* **37**

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

69. BPLA CHOO CHEE *ปลาฉู่ฉี่* 椰汁咖喱脆皮鯛魚 *(A)* **50**

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

70. BPLA RAADT PRIK *ปลาราดพริก* 香辣脆皮鲷鱼 *(A)* **50**

Crisp fried whole snapper in fresh chilli and garlic

71. BPLA NUENG MANOW *ปลานึ่งมะนาว* 青柠檬蒸鱼 *(A)* **50**

Steamed whole snapper with lime, garlic and fresh chilli

72. BPLA TODT NAHM BPLA *ปลาทอดน้ำปลา* 泰式鱼露炸鱼 *(A)* **50**

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

73. BPLA JIAN *ปลาเจี่ยน* 紅燒脆皮鯛魚 *(A)* **50**

Crisp fried whole snapper in ginger and yellow bean

74. BPLA YUM MAMUANG *ปลายำมะม่วง* 脆皮盲鱮配青芒果沙拉 *(A)* **51**

Whole fried barramundi with spicy green mango salad ***Contains peanuts and dried shrimp***

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**

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

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65. GOONG MAR KHAM

63.BPLA PADT PRIK KHING

67. GOONG CHOO CHEE

73. BPLA JIAN

74. BPLA YUM MAMUANG

NOODLES

75. PADT THAI *ผัดไทย* 泰式炒河粉 **20**

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

76. 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

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

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

78. KUAH GAI *ก๋วยเตี๋ยวคั่วไก่* 雞肉甜辣醬炒寬河粉 **21**

Stir-fried wide rice noodles with chicken, hen's egg and shallots served with chilli sauce on the side

79. 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***

80. SUKI SEAFOOD *(soup or dry) สุกี้ทะเล น้ำหรือแห้ง* 海鲜寿喜烧(干面/汤面) *(I)* **28**

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

81. SEN MEE PADT GOONG *เส้นหมี่ผัดกุ้ง* 鲜虾炒米粉 *(I)* **27**

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

82. SEN MEE BPU PADT PRIK LEUNG *เส้นหมี่ปูผัดพริกเหลือง* 黄辣椒炒蟹肉米粉 *(I)* **28**

Spicy stir-fried rice vermicelli noodles with crab meat, fresh yellow chilli, green beans, hen's egg and aromatics

83. AMY'S NOODLE *บะหมี่ผัดกุ้ง* 黄面炒虾 *(A)* **31**

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

84. KUAH BPED *ก๋วยเตี๋ยวคั่วเป็ด* 干炒鸭肉粿条 **27**

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

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78. KHAU GAI

80. SUKI SEAFOOD (DRY)

82. SEN MEE BPU PADT PRIK LEUNG

83. AMY'S NOODLE

ONE PLATE WONDER

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

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

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

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

87. KHAO PADT BPLA KEHM *ข้าวผัดปลาเค็ม* 咸鱼炒饭 *(I)* **22**

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

88. KHAO PADT BPU *ข้าวผัดปู* 蟹肉炒饭 *(I)* **27**

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

89. KHAO PADT DTOM YUM *ข้าวผัดต้มยำ* 冬阴炒饭 *(I)* **27**

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

90. PINEAPPLE FRIED RICE *ข้าวผัดสับปะรด* 菠萝炒饭 *(I)* **27**

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

91. KHAO PADT NAHM PRIK KAPI *ข้าวผัดน้ำพริกกะปิ* 虾酱炒饭配香煎鲭鱼 *(I)* **28**

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

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

86. CHILLI FRIED RICE

88. KHAO PADT BPU

90. PINEAPPLE FRIED RICE

VEGETARIAN MENU

93. KHAO KREAB PAK MOR

95. FRESH SPRING ROLLS

STARTERS

92. MA KRUEA YAAW TODT *มะเขือยาวทอดซอสมะขาม* 炸天妇罗茄子配罗望子酱 **15**

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

93. KHAO KREAB PAK MOR *(5 pcs) ข้าวเกรียบปากหม้อ* 泰式韭菜蒸餃 **18**

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

Contains peanuts

94. GUAY TIEW LOHD *(3 pcs) ก๋วยเตี๋ยวหลอด* 肠粉 **18**

Silky steamed tapioca and rice flour rolls filled with soft tofu, mushroom, and bamboo shoots, served with fermented soy and chilli sauce

95. FRESH SPRING ROLLS *เปาะเปี๊ยะสด* 泰式米紙春卷 **18**

Fresh spring rolls of vegetables, tofu and egg omelette with caramelised tamarind sauce

96. KHANOM BUENG YUAN *ขนมเบื้องญวน* 香脆豆腐椰香煎餅 **22**

Crisp turmeric egg crepe filled with tofu, coconut, sweet turnip and bean sprouts, served with house-pickled cucumber relish ***Contains peanuts** (Takes approx. 20 mins to prepare)*

SPICY SALADS

97. SOM DTUM THAI *ส้มตำไทย* 泰式青木瓜沙拉 **19**

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

CURRIES

98. GAENG KEAW *แกงเขียว* 绿咖喱 **25**

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

99. GAENG DAENG *แกงแดง* 红咖喱 **25**

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

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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WOK FRIED

100. PADT MA KRUEA YAAW *ผัดมะเขือยาว* 泰式羅勒辣炒豆腐茄子 **26**

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

101. PADT PAAK BOOHNG *ผัดผักบุ้งไฟแดง* 泰式炒空心菜 **25**

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

102. PADT PAAK *ผัดผัก* 素炒時令蔬菜 **23**

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

103. PADT GRAPAO *ผัดกะเพรา* 泰式罗勒叶炒蔬菜 **23**

Stir-fried mushrooms, fresh chilli, garlic and holy 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 and palm sugar ***Contains peanuts***

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

Stir-fried wide rice noodles, hen's egg, seasonal vegetables 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, garlic and holy basil in dark soy sauce

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

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

Contains sesame

ONE PLATE WONDER

108. KHAO PADT *ข้าวผัด* 炒饭 **21**

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

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

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

110. PINEAPPLE FRIED RICE *ข้าวผัดสับปะรด* 菠萝炒饭 **27**

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

VEGAN MENU

VEGAN

STARTERS

111. MA KRUEA YAAW TODT *มะเขือยาวทอดซอสมะขาม* 炸天妇罗茄子配罗望子酱 **15**

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

112. KHAO KREAB PAK MOR *(5 pcs) ข้าวเกรียบปากหม้อ* 泰式韭菜蒸餃 **18**

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

113. GUAY TIEW LOHD *(3 pcs) ก๋วยเตี๋ยวหลอด* 肠粉 **18**

Silky steamed tapioca and rice flour rolls filled with soft tofu, mushroom, and bamboo shoots, served with fermented soy and chilli sauce

SPICY SALADS

114. SOM DTUM THAI *ส้มตำไทย* 泰式青木瓜沙拉 **19**

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

CURRIES

115. GAENG KEAW *แกงเขียว* 绿咖喱 **25**

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

116. GAENG DAENG *แกงแดง* 红咖喱 **25**

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

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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VEGAN

WOK FRIED

117. PADT MA KRUEA YAAW *ผัดมะเขือยาว* 泰式羅勒辣炒豆腐茄子 **26**

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

118. PADT PAAK BOOHNG *ผัดผักบุ้งไฟแดง* 泰式炒空心菜 **25**

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

119. PADT PAAK *ผัดผัก* 素炒時令蔬菜 **23**

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

120. PADT GRAPAO *ผัดกะเพรา* 泰式罗勒叶炒蔬菜 **23**

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

NOODLES

121. 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

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

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

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

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

124. SUKI *(soup) สุกี้น้ำ* 泰式素食壽喜湯粉 **22**

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

Contains sesame

ONE PLATE WONDER

125. KHAO PADT *ข้าวผัด* 炒饭 **21**

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 mushrooms, fresh chilli, garlic and holy basil

127. PINEAPPLE FRIED RICE *ข้าวผัดสับปะรด* 菠萝炒饭 **27**

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

124. SUKI (SOUP)

127. PINEAPPLE FRIED RICE

GLUTEN FREE MENU

STARTERS

128. TODT MUN BPLA *(4 pcs) ทอดมันปลา* 油炸魚餅配開胃醃黃瓜 *(I)* **21**

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

129. KHANOM BUENG YUAN *ขนมเบื้องญวน* 蝦仁豆腐椰香煎餅 *(I)* **22**

Crisp turmeric egg crepe filled with minced prawn, tofu, coconut, sweet turnip and bean sprouts, served with house-pickled cucumber relish ***Contains peanuts***

(Takes approx. 20 mins to prepare)

130. KHAO KREAB PAK MOR *(5 pcs) ข้าวเกรียบปากหม้อ* 泰式卷筒粉 **18**

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

Contains peanuts and dried shrimp

GRILLED

Grilled dishes take approx. 20 mins to prepare

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

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

132. GOONG YAANG *(3 pcs) กุ้งย่าง* 烤大蝦 *(A)* **33**

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

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**

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

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

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129. KHANOM BUENG YUAN

SOM DTOM

133. SOM DTUM THAI *ส้มตำไทย* 式青木瓜沙拉 **19**
Green papaya salad with peanuts and dried shrimp: spicy, salty, sour and slightly sweet
Contains peanuts and dried shrimp

134. SOM DTUM THAI BPU *ส้มตำไทยปู* 腌蟹青木瓜沙拉 *(I)* **21**
Green papaya salad with pickled crab, peanuts and dried shrimp: spicy, salty and slightly sweet ***Contains peanuts and dried shrimp***

135. SOM DTUM BPU *ส้มตำปู* 泰式青木瓜沙拉配醃蟹 *(I)* **21**
Green papaya salad - a spicier Northern region rendition with pickled field crab: salty and sour

136. SOM DTUM BPU BPLA RA *ส้มตำปูปลาร้า* 田蟹臭魚醬青木瓜沙拉 *(I)* **21**
Spicy green papaya salad - fermented fish and pickled field crab: this has a strong and distinct salted crab and fermented fish flavour

137. SOM DTUM KAI KHEM *ส้มตำไทยไข่เค็ม* 咸蛋青木瓜沙拉 **21**
Green papaya salad as the Som Dtum Thai version with the addition of salted duck egg
Contains peanuts and dried shrimp

SPICY SALADS

138. LAARP GAI *ลาบไก่* 酸辣凉拌鸡 **19**
Spicy minced chicken salad, soft herbs, onion, toasted chilli and aromatic rice powder

139. YUM WOON SEN *ยำวุ้นเส้น* 泰式海鲜米粉沙拉 *(I)* **27**
Spicy salad of glass noodles with minced chicken, calamari, mussels and prawns
Contains peanuts and dried shrimp

140. YUM MA KRUEA *ยำมะเขือ* 烤茄子沙拉 *(I)* **26**
Char-roasted eggplant salad with minced chicken, prawns, fresh chilli, onion, dried shrimp and soft-boiled hen's egg ***Contains dried shrimp***

141. NAHM DTOK MHU *น้ำตกหมู* 酸辣凉拌猪颈肉 **23**
Spicy char-grilled pork jowl salad, soft herbs, onion, toasted chilli and aromatic rice powder ***Contains sesame oil***

142. YUM GOONG DTA KRAI *ยำกุ้งตะไคร้* 凉拌香茅虾 *(I)* **31**
Warm salad of prawns, lemongrass, onion, fresh chilli and soft herbs

143. YUM BPLA DTA KRAI *ยำปลาตะไคร้* 香茅辣蝦溫沙拉 *(I)* **32**
Warm salad of snapper, lemongrass, chilli and soft herbs ***Contains peanuts***

144. NAHM PRIK KAPI *ชุดน้ำพริกกะปิ* 泰式煎鲭鱼沙拉配酸辣蝦醬 *(I)* **31**
Shrimp paste chilli relish with vegetables, egg-battered fried eggplant, acacia frond omelette, soft-boiled hen's egg and a fried whole short mackerel

135. SOM DTUM BPU

140. YUM MA KRUEA

GLUTEN FREE

CURRIES AND SOUPS

145. DTOM SAAP *ต้มแซ่บ* 酸辣排骨汤 **22**

Hot and sour soup with braised pork ribs and soft herbs

146. GAENG KEAW GAI *แกงเขียวไก่* 绿咖喱鸡 **24**

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

147. GAENG DAENG GAI *แกงแดงไก่* 红咖喱鸡 **24**

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

148. MUSSAMAN NUEA *มัสมั่นเนื้อ* 马沙文咖喱牛肉 **25**

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

149. GAENG DAENG BPLA *แกงแดงปลา* 红咖喱鲷鱼 *(I)* **33**

Snapper red curry, wild ginger and Thai basil

150. DTOM YUM GOONG *(3 pcs) ต้มยำกุ้ง* 冬阴功(泰式酸辣虾汤) *(A)* **33**

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

151. GAENG TAE POH *แกงเทโพ* 紅咖喱五花肉 **26**

Sweet and sour red curry with pork belly, water spinach, makrut lime juice and makrut lime leaves

152. GAENG BPU *แกงปูใบชะพลู* 蟹肉咖喱米粉汤 *(I)* **43**

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

153. GAENG SOHM CHA-OM GOONG *(3 pcs) แกงส้มชะอมกุ้ง* 臭菜罗望子酸辣汤 *(A)* **33**

Sour tamarind curry of King prawns with acacia fronds omelette

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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149. GAENG DAENG BPLA

150. DTOM YUM GOONG

WOK FRIED

154. GAI PADT MET MAMUANG *ไก่ผัดเม็ดมะม่วง* 泰式腰果炒雞肉 **23**
Stir-fried chicken with cashew nuts, garlic and smoked chilli jam ***Contains peanuts***

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

156. PADT MA KRUEA YAAW *ผัดมะเขือยาว* 泰式羅勒辣炒茄子雞肉碎 **26**
Stir-fried eggplant, minced chicken, fresh chilli, garlic and Thai basil

157. PADT PAAK BOOHNG *ผัดผักบุ้งไฟแดง* 黃豆醬炒通心菜 **25**
Stir-fried water spinach, chilli and garlic in special vegetable sauce

158. PADT PAAK *ผัดผัก* 蠔油炒時蔬 **23**
Stir-fried seasonal organic Boon Luck Farm vegetables in special vegetable sauce

159. MARA PADT KAI *มะระผัดไข่* 苦瓜炒蛋 **23**
Stir-fried bitter melon, glass noodles and hen's egg

160. PADT KANA MHU GROB *ผัดคะน้าหมูกรอบ* 脆皮猪腩炒芥蓝菜 **28**
Stir-fried Chinese kale, chilli, garlic and crisp pork belly

161. MHU GROB PADT PRIK KHING *หมูกรอบผัดพริกขิง* 红咖喱生姜炒脆皮猪腩 **30**
Stir-fried crisp pork belly in spicy red curry paste ***Contains dried shrimp***

162. GOONG PADT KAPI *กุ้งผัดกะปิ* 香辣蝦醬雞肉碎炒蝦仁 *(I)* **28**
Stir-fried prawns, minced chicken, fermented shrimp paste, fresh chilli, garlic and green beans

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

CRISP PORK BELLY +8	PRAWNS +8	SEAFOOD +8
CALAMARI +8	FRIED EGG +4	

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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SEAFOOD

Whole fish dishes take approx. 25 mins to prepare

163. KAI JIEW BPU *ไข่เจียวปู* 蟹肉煎蛋 *(I)* **33**

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

164. GOONG GRATIEM *(3 pcs) กุ้งกระเทียม* 蒜蓉炒大虾 *(A)* **35**

Stir-fried King prawns, garlic and black peppercorns

165. GOONG CHOO CHEE *(3 pcs) กุ้งฉู่ฉี่* 椰酱红咖喱虾 *(A)* **35**

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

166. BPLA PADT PRIK KHING *ปลาผัดพริกขิง* 红咖喱炒鲷鱼 *(I)* **32**

Stir-fried snapper in spicy red curry paste ***Contains dried shrimp***

167. BPLA CHOO CHEE *ปลาฉู่ฉี่* 椰汁咖喱脆皮鲷鱼 *(A)* **50**

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

168. BPLA RAADT PRIK *ปลาราดพริก* 香辣脆皮鲷鱼 *(A)* **50**

Crisp fried whole snapper in fresh chilli and garlic

169. BPLA NUENG MANOW *ปลานึ่งมะนาว* 青柠檬蒸鱼 *(A)* **50**

Steamed whole snapper with lime, garlic and fresh chilli

170. BPLA TODT NAHM BPLA *ปลาทอดน้ำปลา* 泰式鱼露炸鱼 *(A)* **50**

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

171. BPLA YUM MAMUANG *ปลายำมะม่วง* 脆皮盲鳝配青芒果沙拉 *(A)* **51**

Whole fried barramundi with spicy green mango salad ***Contains peanuts and dried shrimp***

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**

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

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

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163. KAI JIEW BPU

168. BPLA RAADT PRIKG

GLUTEN FREE

NOODLES

172. PADT THAI *ผัดไทย* 泰式炒河粉 **21**

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

173. 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

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

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

175. KUAH GAI *ก๋วยเตี๋ยวคั่วไก่* 雞肉甜辣醬炒寬河粉 **22**

Stir-fried wide rice noodles with chicken, hen's egg, shallots and chilli sauce on the side

ONE PLATE WONDER

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

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

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

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

178. KHAO PADT BPLA KEHM *ข้าวผัดปลาเค็ม* 咸鱼炒饭 *(I)* **22**

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

179. KHAO PADT BPU *ข้าวผัดปู* 蟹肉炒饭 *(I)* **27**

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

180. KHAO PADT DTOM YUM *ข้าวผัดต้มยำ* 冬阴炒饭 *(I)* **27**

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

181. PINEAPPLE FRIED RICE *ข้าวผัดสับปะรด* 菠蘿炒飯 *(I)* **27**

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 *(I)* **28**

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

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

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178. KHAO PADT BPLA KEHM

184. PAR TUHNG GO

186. KHAO NEAW DUM BPEAK LUM YAI

DESSERTS

183. BUA LOY *บัวลอย* 椰奶汤圆 *V, VG, GF* **13**

Soft and silky taro rice flour pearls in a warm, sweet coconut milk

184. PAR TUHNG GO *(5 pcs) ปาท่องโก๋* 泰式油條忌廉凍 *V* **15**

Pillowy flash-fried dough sticks with coconut pandan custard ***Contains gluten, egg and dairy** (Takes approx. 15 mins to prepare)*

185. KHAO NIEAW DUM BIEAK *ข้าวเหนียวดำเปียก* 黑糯米飯 *V, VG, GF* **13**

A sweet and slightly salty black sticky rice and coconut cream with taro, palm seeds and young coconut flesh

186. KHAO NEAW DUM BPEAK LUM YAI *ข้าวเหนียวเปียกลำไย* 龍眼黑糯米椰香甜品 *V, VG, GF* **14**

Black sticky rice coconut cream pudding with Boon Luck Farm black sticky corn, longans and young coconut

187. KHAO NEAW DUM BPEAK LUM YAI ITIM *ข้าวเหนียวดำเปียกลำไยไอติม* *V, GF* **17**
龍眼黑糯米椰香甜品配椰子雪糕

Black sticky rice coconut cream pudding with Boon Luck Farm black sticky corn, longans and young coconut served with coconut ice cream ***Contains dairy***

188. TUB TIM GROB *ทับทิมกรอบ* 椰奶红宝石 *V, VG, GF* **11**

Crunchy tapioca-coated water chestnuts and fresh young coconut, served in chilled sweet coconut milk

189. COCONUT ICE CREAM *ไอศกรีมกะทิสด* 椰子冰淇淋 *V, GF* **14**

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

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

Fried coconut ice cream with salted coconut caramel sauce ***Contains dairy and gluten***

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

Mango with sweet sticky rice, coconut cream and crisp mung bean
Add coconut ice cream V, GF $8

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

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

193. STICKY RICE DURIAN *ข้าวเหนียวทุเรียน* 榴槤糯米饭 *V, VG, GF* **16**

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

194. STICKY RICE WITH COCONUT CUSTARD *ข้าวเหนียวสังขยา* 椰子奶冻糯米饭 *V, GF* **11**

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

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

190. ITIM TODT

193. STICKY RICE DURIAN

DRINKS

195. 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**

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

CHA MANOW *ชามะนาว - Sweet iced tea with lemon juice* **8**

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

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

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

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

Coconut milk with silky pandan noodles and jackfruit

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

TRADITIONAL THAI COFFEE / TRADITIONAL THAI TEA

202. BUTTERFLY PEA WITH HONEY AND LIME ICE TISANE / 201. FRESH COCONUT WATER
199. ROSELLE ICE TISANE / 198. CHRYSANTHEMUM ICE TISANE

203. MANGO BLENDED / COCONUT BLENDED / STRAWBERRY BLENDED / LYCHEE BLENDED

DRINKS

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

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

201. FRESH COCONUT WATER *น้ำมะพร้าว* 新鮮椰子水 **9**

202. BUTTERFLY PEA WITH HONEY AND LIME ICE TISANE *น้ำอัญชันผสมน้ำผึ้งมะนาว* **8**
泰式蝶豆花蜂蜜檸檬水

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

A choice of blueberry, coconut, lychee, lychee mint, mango, pineapple, strawberry or watermelon

204. SOFT DRINKS *น้ำอัดลม* 汽水 **5**

Coke / Coke Zero / Sprite

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

206. BELOKA KOSCIUSZKO ALPS LIGHTLY SPARKLING WATER *500 mL / 750 mL* **9.5/11.5**

207. 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*** *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+ ***Egypt, Nepal*** *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*

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BOTTLE

Singha Premium Lager	Bangkok, Thailand	10
Asahi Super Dry	Yokohama, Japan	10
Cascade Premium Light	Hobart, TAS	8
4 Pines Kolsch	Manly, NSW	10
Coopers Pale Ale	Adelaide, SA	10
Peroni Nastro Azzurro Pilsner	Milan, Italy	10
Lord Nelson Three Sheets Pale Ale	The Rocks, NSW	12

NON-ALCOHOLIC

Lemon, Lime and Bitters		7
Heaps Normal XPA (non-alcoholic beer)	Dandenong, VIC	10

GIN

Brookies Dry Gin and Tonic	Byron Bay, NSW	15

CIDER

Rekorderlig Strawberry and Lime	Vimmerby, Sweden	10

ROSÉ

Save our soul Rosé	Yarragon, VIC	14 / 46
SC Pannell Rosé Arido	McLaren Vale, SA	55

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

WHITE WINE

Ant moore Sauvignon Blanc	Marlborough, New Zealand	13 / 48
Mitchell Watervale Riesling	Clare Valley, SA	13 / 45
Mac Forbes Chardonnay	Yarra Valley, VIC	14 / 55
Lenton Brae Semillon Sauvignon Blanc	Margaret River, WA	46
Dr Loosen Dr L Riesling (dry)	Mosel, Germany	51
O'Leary Walker Watervale Riesling	Clare Valley, SA	51
Urlar Pinot Gris (biodynamic)	Gladstone, New Zealand	55
Pewsey Vale Riesling Prima	Eden Valley, SA	56
Kooyong Clonale Chardonnay	Mornington Peninsula, VIC	58

RED WINE

Terra Sancta 'Mysterious Diggings' Pinot Noir	Central Otago, New Zealand	13 / 53
Handpicked Regional Selection Shiraz	Barossa Valley, SA	13 / 51
Kaesler Stonehorse Cabernet Sauvignon	Clare Valley, SA	14 / 51
Domaine de Chatillon Pinot Noir	Savoie, France	52

SPARKLING WINE

Matho Prosecco DOC Spumante Brut	Veneto, Italy	12 / 51

PLUM WINE

Japanese Umeshu Choya single year 50 mL	Kishu, Japan	13

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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

Longan Island Tea 19

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 19

Bacardi white rum, mint, lime and lychee

Thai Sunrise 19

Jose Cuervo gold tequila and Pama pomegranate liqueur, mango, pineapple and pomegranate syrup

Strawberry Lemongrass Caiprioska 19

Strawberries, lemongrass syrup and Stolichnaya vodka

Espresso Martini 19

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

Immortal Blueberry 19

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

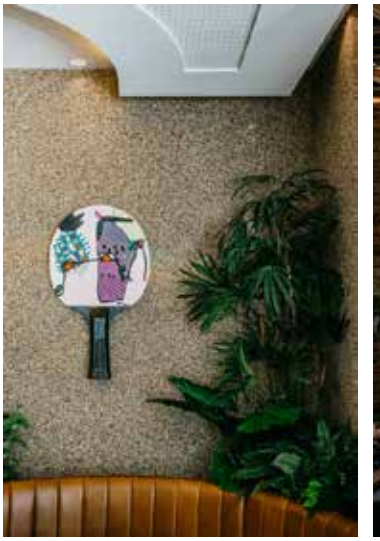
Lychee Apsara 19

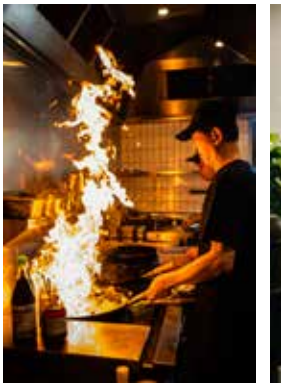
lychee juice, lychee liqueur, lime juice, vodka and syrup

Aperol Spritz 15

Aperol, Prosecco and fresh orange slice

COCKTAILS





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