LUNCH 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* **8**
   Chicken Satay skewers ***Satay sauce contains peanuts***

2. **MHU BHING** *(2 skewers) หมูปิ้ง 烤猪肉串* **8**
   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* **13**
   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)* **17**
   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)* **17**
   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

4. FRESH SPRING ROLLS

8. KHAO KREAB PAK MOR

STARTERS

6. KHANOM BUENG YUAN *ขนมเบื้องญวน* 蝦仁豆腐椰香煎餅 *(I)* **19**

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 **17**

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 **16**

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)* **21**

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)* **19**

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)* **18**

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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9. TODT MUN GOONG GAENG KEAW

11. GOONG PHAE

GRILLED AND FRIED

Grilled dishes take approx. 20 mins to prepare

13. BANGKOK WINGS *(6 pcs) ปีกไก่ทอด* 炸鸡翅 **17**

Lightly battered and fried chicken wings with sweet chilli sauce

14. GAI YAANG *ไก่ย่าง* 烤鸡 **17**

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

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

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

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

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

17. PORK RIBS *ซี่โครงหมูย่าง* 烤猪排 **21**

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

18. KHOR MHU YAANG *คอหมูย่าง* 烤猪颈肉 **22**

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

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

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

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

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

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15. MHU SAAM CHAN TODT

19. GOONG YAANG

17. PORK RIBS

SOM DTUM

20. 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

21. SOM DTUM THAI BPU *ส้มตำไทยปู* 腌蟹青木瓜沙拉 *(I)* **19**

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)* **19**

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)* **19**

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)* **26**

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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25. SOM DTUM BPU NIM

SPICY SALADS

26. LAARP GAI *ลาบไก่* 酸辣凉拌鸡 **18**

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 **22**

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 **22**

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

29. YUM NUEA *ยำเนื้อ* 凉拌牛肉 **22**

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)* **24**

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)* **25**

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 **22**

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)* **29**

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

34. NAHM PRIK KAPI *ชุดน้ำพริกกะปิ* 泰式煎鲭鱼沙拉配酸辣蝦醬 *(I)* **30**

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**

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32. YUM NAEHM KHAO TODT

34. NAHM PRIK KAPI

CURRIES AND SOUPS

35. DTOM SAAP *ต้มแซ่บ* 酸辣排骨汤 **21**

Hot and sour soup with braised pork ribs and soft herbs

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

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

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

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

38. MUSSAMAN NUEA *มัสมั่นเนื้อ* 马沙文咖喱牛肉 **24**

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

39. BUK KOUT TAE *บักกุ๊ดเต๋* 泰式肉骨茶 **26**

Traditional Chinese herbal pork short rib soup

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

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

41. GAENG DAENG BPLA *แกงแดงปลา* 红咖喱鲷鱼 *(I)* **32**

Snapper red curry, wild ginger and Thai basil

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39. BUK KOUT TAE

45. GAENG BPU

CURRIES AND SOUPS

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

Spicy coconut curry of grilled beef flank with betel leaves

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

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

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

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

45. GAENG BPU *แกงปูใบชะพลู* 蟹肉咖喱米粉汤 *(I)* **42**

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

46. GAENG SOHM CHA-OM GOONG *(3 pcs) แกงส้มชะอมกุ้ง* 臭菜罗望子酸辣汤 *(A)* **32**

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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43. GAENG TAE POH

WOK FRIED

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

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

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

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

51. PADT PAAK BOOHNG *ผัดผักบุ้งไฟแดง* 黃豆醬炒通心菜 **22**
Stir-fried water spinach, chilli and garlic in yellow bean sauce

52. PADT PAAK *ผัดผัก* 蠔油炒時蔬 **21**
Stir-fried seasonal organic Boon Luck Farm vegetables in oyster sauce

53. MARA PADT KAI *มะระผัดไข่* 苦瓜炒蛋 **21**
Stir-fried bitter melon, glass noodles and hen's egg

54. EMERALD DUCK *เป็ดย่างผัดผักเขียว* 烤鸭炒蔬菜 **33**
Stir-fried five-spice roasted duck (100 g) with seasonal green vegetables

55. PADT GRAPAO BPED *ผัดกะเพราเป็ด* 打抛鸭 **33**
Stir-fried five-spice roasted duck (200 g), fresh chilli, garlic and holy basil

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

57. MHU GROB PADT PRIK KHING *หมูกรอบผัดพริกขิง* 红咖喱生姜炒脆皮猪腩 **29**
Stir-fried crisp pork belly in spicy red curry paste ***Contains dried shrimp***

58. GOONG PADT KAPI *กุ้งผัดกะปิ* 泰式蘸酱炒虾 *(1)* **27**
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

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50. PADT MA KRUEA YAAW

54. EMERALD DUCK

57. MHU GROB PADT PRIK KHING

58. GOONG PADT KAPI

SEAFOOD

59. KAI JIEW BPU *ไข่เจียวปู* 蟹肉煎蛋 *(I)* **32**

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

60. BPLA PADT KUHN CHAI *ปลาขึ้นฉ่าย* 芹菜鱼 *(I)* **31**

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

61. BPLA PADT CHAR *ปลาผัดฉ่า* 香料炒鱼 *(I)* **31**

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

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

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

63. GOONG GRATIEM *(3 pcs) กุ้งกระเทียม* 蒜蓉炒大虾 *(A)* **33**

Stir-fried King prawns, garlic and black peppercorns

64. GOONG OPB WOON SEN *(3 pcs) กุ้งอบวุ้นเส้น* 粉絲炒大蝦 *(A)* **35**

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

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64. GOONG OPB WOON SEN

SEAFOOD

Whole fish dishes take approx. 25 mins to prepare

65. BPLA CHOO CHEE *ปลาฉู่ฉี่* 椰汁咖喱脆皮鯛魚 *(A)* **49**

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

66. BPLA RAADT PRIK *ปลาราดพริก* 香辣脆皮鯛鱼 *(A)* **49**

Crisp fried whole snapper in fresh chilli and garlic

67. BPLA TODT NAHM BPLA *ปลาทอดน้ำปลา* 泰式鱼露炸鱼 *(A)* **49**

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

68. BPLA JIAN *ปลาเจี่ยน* 紅燒脆皮鯛魚 *(A)* **49**

Crisp fried whole snapper in ginger and yellow bean

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

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65. BPLA CHOO CHEE

67. BPLA TODT NAHM BPLA

NOODLES

69. 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***

70. 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

71. 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

72. KUAH GAI *ก๋วยเตี๋ยวคั่วไก่* 雞肉甜辣醬炒寬河粉 **20**

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

73. 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

74. SUKI SEAFOOD *(soup or dry) สุกี้ทะเล น้ำหรือแห้ง* 海鲜寿喜烧(干面/汤面) *(I)* **26**

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

Contains sesame

75. SEN MEE PADT GOONG *เส้นหมี่ผัดกุ้ง* 鲜虾炒米粉 *(I)* **26**

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

76. SEN MEE BPU PADT PRIK LEUNG *เส้นหมี่ปูผัดพริกเหลือง* 黄辣椒炒蟹肉米粉 *(I)* **27**

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

77. AMY'S NOODLE *บะหมี่ผัดกุ้ง* 黄面炒虾 *(A)* **29**

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

78. KUAH BPED *ก๋วยเตี๋ยวคั่วเป็ด* 干炒鸭肉粿条 **26**

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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75. SEN MEE PADT GOONG

80. BA MEE BPED (SOUP)

83. KHAO SOI

NOODLES

79. BA MEE MHU DAENG *(soup or dry) บะหมี่เกี๊ยวหมูแดง น้ำหรือแห้ง* 叉烧馄饨面(干面/汤面) *(I)* **19**
Egg noodles with barbequed pork and prawn wonton dumplings

80. BA MEE BPED *(soup or dry) บะหมี่เป็ด น้ำหรือแห้ง* 烤鸭雞蛋面(乾拌/湯麵) **24**
Egg noodles with five-spice roasted duck (100 g)

81. BOAT NOODLE SOUP *(pork or beef) ก๋วยเตี๋ยวเรือ หมูหรือเนื้อ* 泰式船面(猪肉/牛肉) **19**
Thin rice noodles with pork or beef and Chinese kale in a rich, pork broth

82. KHAO DTOM SEN *ข้าวต้มเส้น* 上湯排骨米 線 **21**
Fresh rice drop noodles with pork ribs, pork sausages in a clear pork broth

83. 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

84. SUKHO THAI *(soup or dry) ก๋วยเตี๋ยวสุโขทัย น้ำหรือแห้ง* 酸辣魚丸雞肉河粉(乾拌/湯麵) *(I)* **19**
Thin rice noodles with fish cake dumplings, barbequed pork and minced chicken in hot and sour broth ***Contains peanuts and dried shrimp***

85. GUAY TIEW DTOM YUM GOONG *ก๋วยเตี๋ยวต้มยำกุ้ง* 冬陰功汤面 *(M)* **25**
Thin rice noodles with King prawn, calamari, soft-boiled hen's egg and herbs in mildly spicy and sour broth ***Contains dairy and peanuts***

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85. GUAY TIEW DTOM YUM GOONG

ONE PLATE WONDER

86. KHAO KA MHU *ข้าวขาหมู* 醬燒煙薰豬肘肉配飯 **21**
Caramelised smoked pork hock in five-spice reduction, Chinese kale, mustard cabbage pickles, boiled hen's egg with rice

87. KHAO RAADT PADT PAAK *ข้าวราดผัดผัก* 蚝油时蔬饭 **18**
Stir-fried seasonal Boon Luck Farm vegetables in oyster sauce with rice

88. KHAO NA GAI YAANG *ข้าวหน้าไก่ย่าง* 烤鸡盖饭 **18**
Grilled turmeric and lemongrass marinated chicken with rice and *Nahm Jim Jeaw**

89. KHAO NA MHU SAAM CHUN TODT *ข้าวหน้าหมูสามชั้นทอด* 蒜香五花肉配飯 **21**
Garlic marinated fried pork belly with rice and *Nahm Jim Jeaw**

90. KHAO KANA MHU GROB *ข้าวคะน้าหมูกรอบ* 脆皮猪腩炒芥蓝菜盖饭 **23**
Stir-fried Chinese kale, chilli, garlic and crisp pork belly with rice

91. 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

92. 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 and holy basil with a fried hen's egg and rice

93. KHAO GRAPAO BPED *ข้าวราดกะเพราเป็ด* 泰式羅勒辣炒烤鴨配飯 **25**
Stir-fried roasted duck (100 g), fresh chilli, garlic and holy basil with a fried hen's egg and rice

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

95. 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

96. KHAO PADT BPLA KEHM *ข้าวผัดปลาเค็ม* 咸鱼炒饭 *(I)* **21**
Fried rice with salted mackerel, hen's egg, fresh chilli and red onion

97. KHAO PADT BPU *ข้าวผัดปู* 蟹肉炒饭 *(I)* **26**
Fried rice with crab meat, hen's egg and shallots

98. KHAO PADT DTOM YUM *ข้าวผัดต้มยำ* 冬阴炒饭 *(I)* **26**
Dtom Yum fried rice with prawns, soft-boiled hen's egg and herbs ***Contains peanuts***

99. PINEAPPLE FRIED RICE *ข้าวผัดสับปะรด* 菠萝炒饭 *(I)* **26**
Fried rice with pineapple, dried sultanas, prawns, hen's egg and cashew nuts

100. KHAO PADT NAHM PRIK KAPI *ข้าวผัดน้ำพริกกะปิ* 虾酱炒饭配香煎鲭鱼 *(I)* **27**
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

89. KHAO NA MHU SAAM CHUN TODT

93. KHAO GRAPAO BPED

96. KHAO PADT BPLA KEHM

98. KHAO PADT DTOM YUM

VEGETARIAN MENU

104. FRESH SPRING ROLLS

107. GAENG KEAW

STARTERS

101. 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

102. KHAO KREAB PAK MOR *(5 pcs) ข้าวเกรียบปากหม้อ* 泰式韭菜蒸餃 **16**
Steamed tapioca dumplings with fillings of garlic chives with soy fermented chilli sauce
Contains peanuts

103. GUAY TIEW LOHD *(3 pcs) ก๋วยเตี๋ยวหลอด* 肠粉 **17**
Silky steamed tapioca and rice flour rolls filled with soft tofu, mushroom, and bamboo shoots, served with fermented soy and chilli sauce

104. FRESH SPRING ROLLS *เปาะเปี๊ยะสด* 泰式米紙春卷 **17**
Fresh spring rolls of vegetables, tofu and egg omelette with caramelised tamarind sauce

105. KHANOM BUENG YUAN *ขนมเบื้องญวน* 香脆豆腐椰香煎餅 **19**
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

106. 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***

CURRIES

107. GAENG KEAW *แกงเขียว* 绿咖喱 **24**
Green curry of seasonal vegetables with apple eggplants, Makrut lime leaves and Thai basil

108. GAENG DAENG *แกงแดง* 红咖喱 **24**
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

109. PADT MA KRUEA YAAW *ผัดมะเขือยาว* 泰式羅勒辣炒豆腐茄子 **25**

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

110. PADT PAAK BOOHNG *ผัดผักบุ้งไฟแดง* 泰式炒空心菜 **23**

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

111. PADT PAAK *ผัดผัก* 素炒時令蔬菜 **22**

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

112. PADT GRAPAO *ผัดกะเพรา* 泰式罗勒叶炒蔬菜 **22**

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

NOODLES

113. PADT THAI *ผัดไทย* 泰式炒河粉 **20**

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

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

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

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

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

116. SUKI *(soup or dry) สุกี้ น้ำหรือแห้ง* 寿喜烧(干面/汤面) **20**

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

Contains sesame

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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110. PADT PAAK BOOHNG

ONE PLATE WONDER

117. KHAO RAADT PADT PAAK *ข้าวราดผัดผัก* 蚝油时蔬饭 **19**

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

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

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

119. KHAO PADT *ข้าวผัด* 炒饭 **19**

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

120. CHILLI FRIED RICE *ข้าวกะเพราคลุก* 泰式打抛炒饭 **20**

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

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

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

121. PINEAPPLE FRIED RICE

VEGAN MENU

VEGAN

STARTERS

122. 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

123. KHAO KREAB PAK MOR *(5 pcs) ข้าวเกรียบปากหม้อ* 泰式韭菜蒸餃 **16**

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

124. GUAY TIEW LOHD *(3 pcs) ก๋วยเตี๋ยวหลอด* 肠粉 **17**

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

SPICY SALADS

125. 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***

CURRIES

126. GAENG KEAW *แกงเขียว* 绿咖喱 **24**

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

127. GAENG DAENG *แกงแดง* 红咖喱 **24**

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

128. PADT MA KRUEA YAAW *ผัดมะเขือยาว* 泰式羅勒辣炒豆腐茄子 **25**

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

129. PADT PAAK BOOHNG *ผัดผักบุ้งไฟแดง* 泰式炒空心菜 **23**

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

130. PADT PAAK *ผัดผัก* 素炒時令蔬菜 **22**

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

131. PADT GRAPAO *ผัดกะเพรา* 泰式罗勒叶炒蔬菜 **22**

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

NOODLES

132. 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

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

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

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

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

135. SUKI *(soup) สุกี้น้ำ* 泰式素食壽喜湯粉 **20**

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

Contains sesame

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ONE PLATE WONDER

136. KHAO RAADT PADT PAAK *ข้าวราดผัดผัก* 蚝油时蔬饭 **19**

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

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

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

138. KHAO PADT *ข้าวผัด* 炒饭 **19**

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

139. CHILLI FRIED RICE *ข้าวกะเพราคลุก* 泰式打抛炒饭 **20**

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

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

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

136. KHAO RAADT PADT PAAK

GLUTEN FREE MENU

STARTERS

141. TODT MUN BPLA *(4 pcs) ทอดมันปลา* 油炸魚餅配開胃醃黃瓜 *(I)* **19**

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

142. KHANOM BUENG YUAN *ขนมเบื้องญวน* 蝦仁豆腐椰香煎餅 *(I)* **19**

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)

143. KHAO KREAB PAK MOR *(5 pcs) ข้าวเกรียบปากหม้อ* 泰式卷筒粉 **16**

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

144. KHOR MHU YAANG *คอหมูย่าง* 烤猪颈肉 **22**

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

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

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*

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

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142. KHANOM BUENG YUAN

GLUTEN FREE

SOM DTOM

146. SOM DTUM THAI *ส้มตำไทย* 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

147. SOM DTUM THAI BPU *ส้มตำไทยปู* 腌蟹青木瓜沙拉 *(I)* **19**

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

148. SOM DTUM BPU *ส้มตำปู* 泰式青木瓜沙拉配醃蟹 *(I)* **19**

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

149. SOM DTUM BPU BPLA RA *ส้มตำปูปลาร้า* 田蟹臭魚醬青木瓜沙拉 *(I)* **19**

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

150. 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

151. LAARP GAI *ลาบไก่* 酸辣凉拌鸡 **18**

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

152. 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***

153. NAHM DTOK MHU *น้ำตกหมู* 酸辣凉拌猪颈肉 **22**

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

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

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

155. YUM WOON SEN *ยำวุ้นเส้น* 泰式海鲜米粉沙拉 *(I)* **25**

Spicy salad of glass noodles with minced chicken, calamari, mussels and prawns

Contains peanuts and dried shrimp

156. NAHM PRIK KAPI *ชุดน้ำพริกกะปิ* 泰式煎鲭鱼沙拉配酸辣蝦醬 *(I)* **30**

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

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

150. SOM DTUM KAI KHEM

154. YUM GOONG DTA KRAI

CURRIES AND SOUPS

157. DTOM SAAP *ต้มแซ่บ* 酸辣排骨汤 **21**
Hot and sour soup with braised pork ribs and soft herbs

158. GAENG KEAW GAI *แกงเขียวไก่* 绿咖喱鸡 **22**
Green curry of chicken with apple eggplants, Makrut lime leaves and Thai basil

159. GAENG DAENG GAI *แกงแดงไก่* 红咖喱鸡 **22**
Red curry of chicken with apple eggplants, Makrut lime leaves and Thai basil

160. MUSSAMAN NUEA *มัสมั่นเนื้อ* 马沙文咖喱牛肉 **24**
Mussaman curry of slowly braised beef chuck and potato ***Contains peanuts***

161. GAENG DAENG BPLA *แกงแดงปลา* 红咖喱鲷鱼 *(I)* **32**
Snapper red curry, wild ginger and Thai basil

162. DTOM YUM GOONG *(3 pcs) ต้มยำกุ้ง* 冬阴功(泰式酸辣虾汤) *(A)* **32**
Mildly spicy and sour soup of King prawns ***Contains dairy and peanuts***

163. GAENG TAE POH *แกงเทโพ* 紅咖喱五花肉 **25**
Sweet and sour red curry with pork belly, water spinach, makrut lime juice and makrut lime leaves

164. GAENG BPU *แกงปูใบชะพลู* 蟹肉咖喱米粉汤 *(I)* **42**
Spicy yellow curry of crab meat and betel leaves, served with rice vermicelli noodles on the side

165. GAENG SOHM CHA-OM GOONG *(3 pcs) แกงส้มชะอมกุ้ง* 臭菜罗望子酸辣汤 *(A)* **32**
Sour tamarind curry of King prawns with acacia fronds omelette

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

165. GAENG SOHM CHA-OM GOONG

GLUTEN FREE

WOK FRIED

166. GAI PADT MET MAMUANG *ไก่ผัดเม็ดมะม่วง* 泰式腰果炒雞肉 **21**

Stir-fried chicken with cashew nuts, garlic and smoked chilli jam ***Contains peanuts***

167. PADT GRAPAO GAI SUP *ผัดกะเพราไก่สับ* 泰式羅勒辣炒雞肉碎 **21**

Stir-fried minced chicken, fresh chilli, garlic and holy basil

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

Stir-fried eggplant, minced chicken, fresh chilli, garlic and Thai basil

169. PADT PAAK BOOHNG *ผัดผักบุ้งไฟแดง* 黃豆醬炒通心菜 **22**

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

170. PADT PAAK *ผัดผัก* 蠔油炒時蔬 **21**

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

171. MARA PADT KAI *มะระผัดไข่* 苦瓜炒蛋 **21**

Stir-fried bitter melon, glass noodles and hen's egg

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

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

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

Stir-fried crisp pork belly in spicy red curry paste ***Contains dried shrimp***

174. GOONG PADT KAPI *กุ้งผัดกะปิ* 香辣蝦醬雞肉碎炒蝦仁 *(I)* **27**

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**

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

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SEAFOOD

Whole fish dishes take approx. 25 mins to prepare

175. KAI JIEW BPU *ไข่เจียวปู* 蟹肉煎蛋 *(I)* **32**

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

176. GOONG GRATIEM *(3 pcs) กุ้งกระเทียม* 蒜蓉炒大虾 *(A)* **33**

Stir-fried King prawns, garlic and black peppercorns

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

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

178. BPLA CHOO CHEE *ปลาฉู่ฉี่* 椰汁咖喱脆皮鲷鱼 *(A)* **49**

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

179. BPLA RAADT PRIK *ปลาราดพริก* 香辣脆皮鲷鱼 *(A)* **49**

Crisp fried whole snapper in fresh chilli and garlic

180. BPLA TODT NAHM BPLA *ปลาทอดน้ำปลา* 泰式鱼露炸鱼 *(A)* **49**

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

NOODLES

181. 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***

182. 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

183. 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

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

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

185. GUAY TIEW DTOM YUM GOONG *ก๋วยเตี๋ยวต้มยำกุ้ง* 冬陰功汤面 *(M)* **25**

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

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

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

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176. GOONG GRATIEM

179. BPLA RAADT PRIKG

184. KUAH GAI

GLUTEN FREE

ONE PLATE WONDER

186. KHAO RAADT PADT PAAK *ข้าวราดผัดผัก* 素炒時令蔬菜飯 **18**

Stir-fried seasonal Boon Luck Farm vegetables in oyster sauce with ricee

187. KHAO KANA MHU GROB *ข้าวคะน้าหมูกรอบ* 脆皮猪腩炒芥蓝菜盖饭 **23**

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

188. 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

189. 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 and holy basil with a fried hen's egg and rice

190. KHAO PADT GAI *ข้าวผัดไก่* 鸡肉炒饭 **18**

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

191. 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

192. KHAO PADT BPLA KEHM *ข้าวผัดปลาเค็ม* 咸鱼炒饭 *(I)* **21**

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

193. KHAO PADT BPU *ข้าวผัดปู* 蟹肉炒饭 *(I)* **26**

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

194. KHAO PADT DTOM YUM *ข้าวผัดต้มยำ* 冬阴炒饭 *(I)* **26**

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

195. PINEAPPLE FRIED RICE *ข้าวผัดสับปะรด* 菠萝炒饭 *(I)* **26**

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

196. KHAO PADT NAHM PRIK KAPI *ข้าวผัดน้ำพริกกะปิ* 虾酱炒饭配香煎鲭鱼 *(I)* **27**

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

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191. CHILLI FRIED RICE

197. BUA LOY

200. KHAO NEAW DUM BPEAK LUM YAI

DESSERTS

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

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

198. 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)*

199. 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

200. KHAO NEAW DUM BPEAK LUM YAI *ข้าวเหนียวดำเปียกลำไย* 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

201. 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***

202. 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

203. 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***

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

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

205. 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

206. 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***

207. 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

208. 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

202. TUB TIM GROB

203. COCONUT ICE CREAM

DRINKS

209. 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**

210. 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**

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

Coconut milk with silky pandan noodles and jackfruit

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

TRADITIONAL THAI COFFEE / TRADITIONAL THAI TEA

216. BUTTERFLY PEA WITH HONEY AND LIME ICE TISANE / 215. FRESH COCONUT WATER
213. ROSELLE ICE TISANE / 212. CHRYSANTHEMUM ICE TISANE

217. MANGO BLENDED / COCONUT BLENDED / STRAWBERRY BLENDED / LYCHEE BLENDED

DRINKS

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

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

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

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

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

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

218. SOFT DRINKS *น้ำอัดลม* 汽水 **5**

Coke / Coke Zero / Sprite

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

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

221. 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*

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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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, Jose Cuervo Silver Tequila, Tanqueray gin and Triple-sec orange liqueur, 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

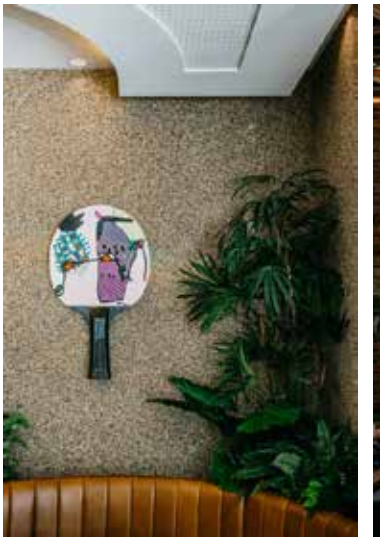
Lychee Apsara 19

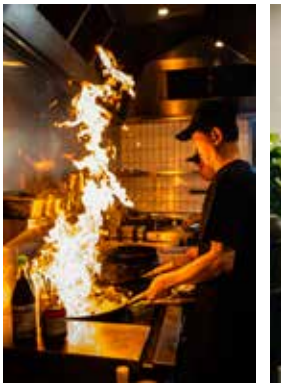
lychee juice, lychee liqueur, lime juice, vodka and syrup

Aperol Spritz 15

Aperol, Prosecco and fresh orange slice

COCKTAILS





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