

DINNER AT CHAT THAI
CIRCULAR QUAY



www.chatthai.com



Chat Thai



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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. **GAJ SATAY** (2 skewers) สะตู่ไก่ 沙爹雞肉串 11
Chicken Satay skewers **Satay sauce contains peanuts and dried shrimp**
2. **MHU BHING** (2 skewers) หมูบั้ง 烤猪肉串 11
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 17
Tempura Thai silken eggplant with caramelised tamarind sauce, fried shallots and smoked chilli
4. **FRIED CRAB SPRING ROLLS** (3 pcs) เปาะเปี๊ยะทอดไส้ปู 炸蟹肉春卷 ⁽¹⁾ 19
Fried Blue swimmer crab in filo pastry with pickled plum sauce **Contains hen's egg**
5. **TUA BPAP GOONG** (5 pcs) ถั่วโปบกุ้ง 泰式椰絲蝦餃 ⁽¹⁾ 19
Soft steamed rice dumplings filled with minced prawn and shredded coconut

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

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



3. MA KRUEA YAAW TODT



4. FRIED CRAB SPRING ROLLS



8. KHANOM BUENG YUAN

STARTERS

- 6. BPUN SIP BPLA** (5 pcs) *ปั้นสิบปลา* 泰式蒸魚餃 ^(I) **19**
Steamed rice dumplings with snapper and black pepper
- 7. BPUN SIP BPLA TODT** (3 pcs) *ปั้นสิบปลาทอด* 炸魚椒泡芙 ^(I) **21**
Fried puff with snapper and black pepper
- 8. KHANOM BUENG YUAN** *ขนมเบื้องญวน* 蝦仁豆腐椰香煎餅 ^(I) **22**
Crisp turmeric egg crepe filled with minced prawn, coconut, sweet turnip and bean sprouts, served with house-pickled cucumber relish ****Contains peanuts****
(Takes approx. 20 mins to prepare)
- 9. 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****
- 10. FRESH SPRING ROLLS** *เภาะเปี๊ยะสด* 泰式米紙春卷 ^(I) **18**
Fresh spring rolls of smoked fish sausages, chicken, tofu, egg omelette and crab meat with caramelised tamarind sauce
- 11. TODT MUN BPLA** (4 pcs) *ทอดมันปลา* 油炸魚餅配開胃醃黃瓜 ^(I) **23**
Fried fish cakes with pickled cucumber relish ****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

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15. MHU SAAM CHAN TODT



20. GOONG YAANG

GRILLED AND FRIED

Grilled dishes take approx. 20 mins to prepare

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|--|-----------|
| 13. BANGKOK WINGS (6 pcs) ปีกทอด 炸鸡翅 | 19 |
| Lightly battered and fried chicken wings with sweet chilli sauce | |
| 14. GAI YAANG ไก่ย่าง 烤鸡 | 19 |
| Char-grilled turmeric and lemongrass marinated chicken with <i>Nahm Jim Jaew</i> * | |
| 15. MHU SAAM CHAN TODT หมูสามชั้นทอด 炸蒜香五花肉 | 22 |
| Garlic marinated fried pork belly with <i>Nahm Jim Jaew</i> * | |
| 16. CRYING TIGER เสือร้องไห้ 烤牛里脊 | 23 |
| Char-grilled beef flank with <i>Nahm Jim Jaew</i> * | |
| 17. PORK RIBS ชีโครงหมูย่าง 烤猪排 | 24 |
| Char-grilled garlic and pepper pork ribs with <i>Nahm Jim Jaew</i> * | |
| 18. KHOR MHU YAANG คอหมูย่าง 烤猪颈肉 | 25 |
| Char-grilled marinated pork jowl with <i>Nahm Jim Jaew</i> * **Contains sesame oil** | |
| 19. BEEF BETEL LEAF (4 pcs) เนื้อย่างใบชะพลู 檳榔葉牛肉卷 (4件) | 26 |
| Char-grilled ground beef, lemongrass and white pepper wrapped in betel leaves, served with sweet and sour tamarind sauce | |
| 20. GOONG YAANG (3 pcs) กุ้งย่าง 烤大蝦 (A) | 35 |
| Char-grilled King prawns with <i>Nahm Jim Prik Sodt</i> ** | |

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

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

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SOM DTUM

- 21. SOM DTUM THAI** ส้มตำไทย 泰式青木瓜沙拉 22
Green papaya salad with peanuts and dried shrimp: spicy, salty, sour and slightly sweet
Contains peanuts and dried shrimp
- 22. SOM DTUM BPU** ส้มตำบุญ 泰式青木瓜沙拉配腌蟹 ⁽¹⁾ 23
Green papaya salad - a spicier Northern region rendition with pickled field crab: salty and sour
- 23. SOM DTUM BPU BPLA RA** ส้มตำบุญปลาร้า 田蟹臭魚醬青木瓜沙拉 ⁽¹⁾ 23
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 24
Green papaya salad as the Som Dtum Thai version with the addition of salted duck egg
Contains peanuts and dried shrimp
- 25. SOM DTUM MAMUANG** ส้มตำมะม่วง 青芒果沙拉 ⁽¹⁾ 26
Spicy green mango salad with pickled field crab, dried shrimp and fermented fish
Contains peanuts and dried shrimp
- 26. SOM DTUM BPU NIM** ส้มตำบุญนิ่ม 软壳蟹青木瓜沙拉 ⁽¹⁾ 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



34. YUM BPLA DTA KRAI



35. NAHM PRIK KAPI



SPICY SALADS

- 27. LAARP GAI** ลาบไก่ 酸辣凉拌鸡 **22**
Spicy minced chicken salad, soft herbs, onion, toasted chilli and aromatic rice powder
- 28. NAHM DTOK MHU** น้ำตกหมู 酸辣凉拌猪颈肉 **25**
Spicy char-grilled pork jowl salad, soft herbs, onion, toasted chilli and aromatic rice powder ****Contains sesame oil****
- 29. NAHM DTOK NUEA** น้ำตกเนื้อ 香辣烤牛肉沙拉 **25**
Spicy char-grilled beef salad, soft herbs, onion, toasted chilli and aromatic rice powder
- 30. YUM NUEA** ยำเนื้อ 凉拌牛肉 **25**
Char-grilled beef salad with tomato, onion, cucumber, soft herbs, sweet chilli and fresh chilli
- 31. YUM NAEHM KHAO TODT** ยำแหม่มข้าวทอด 泰國酸肉鍋巴香草沙拉 **25**
Spicy crisp rice, fermented pork sausage, onion, toasted chilli and soft herbs salad ****Contains peanuts****
- 32. YUM MA KRUEA** ยำมะเขือ 烤茄子沙拉 ^(I) **33**
Char-roasted eggplant salad with minced chicken, prawns, fresh chilli, onion, dried shrimp and soft-boiled hen's egg ****Contains dried shrimp****
- 33. YUM GOONG DTA KRAI** ยำกุ้งตะไคร้ 凉拌香茅虾 ^(I) **33**
Warm salad of prawns, lemongrass, onion, fresh chilli and soft herbs
- 34. YUM BPLA DTA KRAI** ยำปลาตะไคร้ 凉拌香茅鱼片 ^(I) **35**
Warm salad of snapper, lemongrass, onion, chilli and soft herbs ****Contains peanuts****
- 35. NAHM PRIK KAPI** ชุบน้ำพริกกะปิ 泰式煎鲭鱼沙拉配酸辣蝦醬 ^(I) **32**
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 **7**

STEAMED JASMINE RICE (per person) ข้าวหอมมะลิ 茉莉香米饭 **6**

STICKY RICE ข้าวเหนียว 糯米飯 **8**

CURRIES AND SOUPS

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|--|----------------------|-----------|
| 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 แกงเขียวหวาน | 绿咖喱鸡 | 25 |
| Green curry of chicken with apple eggplants, Makrut lime leaves and Thai basil | | |
| 38. GAENG DAENG GAI แกงแดง | 红咖喱鸡 | 25 |
| Red curry of chicken with apple eggplants, Makrut lime leaves and Thai basil | | |
| 39. MUSSAMAN NUEA มัสมามน้ำ | 马沙文咖喱牛肉 | 25 |
| Mussaman curry of slowly braised beef chuck and potato <i>**Contains peanuts**</i> | | |
| 40. GAENG DAENG BPED แกงแดงเป็ด | 红咖喱烤鸭 | 36 |
| 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 ⁽¹⁾ | 34 |
| Snapper red curry, wild ginger and Thai basil | | |
| 42. GAENG NUEA YAANG แกงเนื้อย่างใบชะพลู | 椰汁咖喱牛肉 | 29 |
| Spicy coconut curry of grilled beef flank with betel leaves | | |

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40. GAENG DAENG BPED



42. GAENG NUEA YAANG

CURRIES AND SOUPS

- 43. GAENG TAE POH** แกงเทโพ 紅咖喱五花肉 **27**
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) **34**
Mildly spicy and sour soup of King prawns ****Contains dairy and peanuts****
- 45. GAENG BPU** แกงปูใบชะพลู 蟹肉咖喱米粉汤 ^(I) **45**
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) **34**
Sour tamarind curry of King prawns with acacia fronds omelette
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- STEAMED BROWN RICE** (per person) ข้าวกล้อง 糙米飯 **7**
- STEAMED JASMINE RICE** (per person) ข้าวหอมมะลิ 茉莉香米饭 **6**
- STICKY RICE** ข้าวเหนียว 糯米飯 **8**

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44. DTOM YUM GOONG



45. GAENG BPU



46. GAENG SOHM CHA-OM GOONG



53. EMERALD DUCK



54. PADT CHAR BPED

WOK FRIED

47. NUEA PADT NAHM MUN HOI เนื้อผัดน้ำมันหอย 蚝油炒牛肉	25
Stir-fried beef and seasonal vegetables in oyster sauce	
48. GAI PADT MET MAMUANG ไก่ผัดเม็ดมะม่วง 鸡肉炒腰果	25
Stir-fried chicken with cashew nuts, garlic and smoked chilli jam <i>**Contains peanuts and dried shrimp**</i>	
49. PADT GRAPAO GAI SUP ผัดกะเพราไก่สุบ 泰式羅勒辣炒雞肉碎	25
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	26
Stir-fried eggplant, minced chicken, fresh chilli, garlic and Thai basil	
51. PADT PAAK BOOHNG ผัดผักบุ้งไฟแดง 黃豆醬炒通心菜	25
Stir-fried water spinach, chilli and garlic in yellow bean sauce	
52. PADT PAAK ผัดผัก 蠔油炒時蔬	24
Stir-fried seasonal organic Boon Luck Farm vegetables in oyster sauce	
53. EMERALD DUCK เป็ดย่างผัดผักชียาว 烤鸭炒蔬菜	36
Stir-fried five-spice roasted duck (100 g) with seasonal green vegetables	
54. PADT CHAR BPED ผัดฉ่าเป็ด 香料炒鴨	36
Stir-fried five-spice roasted duck (200 g), fresh chilli, wild ginger, green peppercorns and apple eggplants	
55. PADT GRAPAO BPED ผัดกะเพราเป็ด 打拋鴨	36
Stir-fried five-spice roasted duck (200 g), fresh chilli, garlic and holy basil	
56. PADT KANA MHU GROB ผัดคะน้าหมูกรอบ 脆皮豬腩炒芥藍菜	29
Stir-fried Chinese kale, chilli, garlic and crisp pork belly	
57. MHU GROB PADT PRIK KHING หมูกรอบผัดพริกขิง 紅咖喱生薑炒脆皮豬腩	31
Stir-fried crisp pork belly in spicy red curry paste <i>**Contains dried shrimp**</i>	
58. GOONG PADT KAPI กุ้งผัดกะปิ 泰式蘸醬炒蝦 ⁽¹⁾	31
Stir-fried prawns, minced chicken, fermented shrimp paste, fresh chilli, garlic and green beans	
STEAMED BROWN RICE (per person) ข้าวกล้อง 糙米飯	7
STEAMED JASMINE RICE (per person) ข้าวหอมมะลิ 茉莉香米飯	6
STICKY RICE ข้าวเหนียว 糯米飯	8

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

CRISP PORK BELLY +8
CALAMARI +8

PRAWNS +8
DUCK +8

SEAFOOD +8
FRIED EGG +4

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58. GOONG PADT KAPI

SEAFOOD

- 59. KAI JIEW BPU** ไข่เจียวปู 蟹肉煎蛋 ^(I) **37**
Golden and puffy crab meat omelette *(Takes approx. 20 mins to prepare)*
- 60. BPLA PADT KUHN CHAI** ปลาชิ้นฉ่าย 芹菜鱼 ^(I) **35**
Stir-fried snapper with Chinese celery, ginger, fresh chilli and garlic
- 61. BPLA PADT CHAR** ปลาผัดฉ่า 香料炒鱼 ^(I) **35**
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) **35**
Stir-fried snapper in spicy red curry paste ****Contains dried shrimp****
- 63. BPU NIM PADT POHNG KAREE** ปูนิ่มผัดผงกะหรี่ 黄咖喱炒脆软壳蟹 ^(I) **39**
Stir-fried crisp soft shell crab in an aromatic yellow curry sauce with chilli oil, garlic and Chinese celery ****Contains dairy****
- 64. BPLA MUEK NUENG MANOW** ปลาหมึกนึ่งมะนาว 青柠檬蒸鱿鱼 ^(I) **32**
Steamed calamari, Chinese celery with lime, garlic and fresh chilli

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59. KAI JIEW BPU



63. BPU NIM PADT POHNG KAREE



62. BPLA PADT PRIK KHING

SEAFOOD

Whole fish dishes take approx. 25 mins to prepare

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| 65. GOONG MAR KHAM (3 pcs) กุ้งมะขาม 泰式罗望子大虾 (A) | 37 |
| Tempura King prawns with tamarind sauce, fried shallots and smoked chilli | |
| 66. GOONG GRATIEM (3 pcs) กุ้งกระเทียม 蒜蓉炒大虾 (A) | 37 |
| Stir-fried King prawns, garlic and black peppercorns | |
| 67. GOONG CHOO CHEE (3 pcs) กุ้งชุบ 椰酱红咖喱虾 (A) | 37 |
| 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) | 39 |
| Stir-fried King prawns and glass noodles with ginger and Chinese celery | |
| 69. BPLA CHOO CHEE ปลาชุบ 椰汁咖喱脆皮鯛魚 (A) | 51 |
| Crisp fried whole snapper in coconut cream Choo Chee curry and Makrut lime leaves | |
| 70. BPLA RAADT PRIK ปลาราดพริก 香辣脆皮鯛魚 (A) | 51 |
| Crisp fried whole snapper in fresh chilli and garlic | |
| 71. BPLA NUENG MANOW ปลานึ่งมะนาว 青柠檬蒸鱼 (A) | 51 |
| Steamed whole snapper with lime, garlic and fresh chilli | |
| 72. BPLA TODT NAHM BPLA ปลาทอดน้ำปลา 泰式鱼露炸鱼 (A) | 51 |
| Crisp fried whole barramundi with fish sauce and <i>Nahm Jim Prik Sodt*</i> | |
| 73. BPLA YUM MAMUANG ปลายำมะม่วง 脆皮盲鰻配青芒果沙拉 (A) | 56 |
| Whole fried barramundi with spicy green mango salad **Contains peanuts and dried shrimp** | |

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| STEAMED BROWN RICE (per person) ข้าวกล้อง 糙米飯 | 7 |
| STEAMED JASMINE RICE (per person) ข้าวหอมมะลิ 茉莉香米饭 | 6 |
| STICKY RICE ข้าวเหนียว 糯米飯 | 8 |

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

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73. BPLA YUM MAMUANG

NOODLES

- 74. 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****
- 75. 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
- 76. KI MAO** ก๋วยเตี๋ยวผัดซีอิ๊ว 泰式香辣炒宽河粉 **21**
Stir-fried wide rice noodles with chicken, fresh chilli, garlic and holy basil in dark soy sauce
- 77. KHANOM PAKKAAD** ขนมพริกทอด 泰式蘿蔔糕 **21**
Stir-fried daikon cake with dried shrimp, garlic chives, hen's egg and bean sprouts, served with sweet chilli sauce ****Contains dried shrimp****
- 78. SUKI** (soup or dry) สุกี น้ำหรือแห้ง 寿喜烧 (干面/汤面) **22**
Braised chicken, water spinach, hen's egg, glass noodles and spicy fermented red tofu broth ****Contains sesame****
- 79. SUKI SEAFOOD** (soup or dry) สุกีทะเล น้ำหรือแห้ง 海鲜寿喜烧(干面/汤面) ⁽¹⁾ **29**
Seafood, water spinach, glass noodles, hen's egg and spicy fermented red tofu broth ****Contains sesame****
- 80. SEN MEE PADT GOONG** เส้นหมี่ผัดกุ้ง 鲜虾炒米粉 ⁽¹⁾ **28**
Stir-fried rice vermicelli noodles with prawns, hen's egg, bok choy, fresh chilli and garlic

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

CRISP PORK BELLY +8
CALAMARI +8

PRAWNS +8
DUCK +8

SEAFOOD +8
FRIED EGG +4

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77. KHANOM PAKKAAD



79. SUKI SEAFOOD (DRY)



83. AMY'S NOODLE

NOODLES

- 81. SEN MEE BPU PADT PRIK LEUNG** เส้นหมี่ปูผัดพริกเหลือง 黄辣椒炒蟹肉米粉 ^(I) **29**
 Spicy stir-fried rice vermicelli noodles with crab meat, fresh yellow chilli, green beans, hen's egg and aromatics
- 82. PADT THAI GOONG WOON SEN** ผัดไทยกุ้งเส้นใหญ่ 泰式大蝦炒粉絲 ^(A) **35**
 Stir-fried glass noodles with 2 King prawns, hen's egg, dried shrimp, bean sprouts, garlic chives and palm sugar ****Contains peanuts and dried shrimp****
- 83. AMY'S NOODLE** มะหมี่ผัดกุ้ง 黄面炒虾 ^(A) **35**
 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 **28**
 Stir-fried wide rice noodles with five-spice roasted duck (100 g), hen's egg and shallots, served with chilli sauce on the side
- 85. GUAY TIEW PAK MOR** ก๋วยเตี๋ยวปากหม้อ 卷筒粉汤面 **22**
 Pork short ribs, daikon, winter melon, trio stuffed tapioca dumplings in pork bone broth pork bone broth with smoked chilli oil ****Contains peanuts and dried shrimp****

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



81. SEN MEE BPU PADT PRIK LEUNG

ONE PLATE WONDER

- 86. KHAO PADT GAI** ข้าวผัดไก่ 鸡肉炒饭 **22**
Fried rice with chicken, hen's egg, tomato, onion and Chinese kale
- 87. CHILLI FRIED RICE** ข้าวผัดพริกขี้หนู 泰式打抛炒饭 **24**
Fried rice with minced chicken, chilli, garlic, holy basil and a fried hen's egg
- 88. KHAO PADT BPLA KEHM** ข้าวผัดปลาเค็ม 咸鱼炒饭 ⁽¹⁾ **24**
Fried rice with salted mackerel, hen's egg, fresh chilli and red onion
- 89. KHAO PADT BPLA THU SOHNG KRUAING** ข้าวผัดปลาทุกรงเคือง 鲭鱼炒饭 ⁽¹⁾ **25**
Fried rice with short mackerel, hen's egg, fresh chilli and herbs
- 90. KHAO PADT BPU** ข้าวผัดปู 蟹肉炒饭 ⁽¹⁾ **27**
Fried rice with crab meat, hen's egg and shallots
- 91. KHAO PADT DTOM YUM** ข้าวผัดต้มยำ 冬阴炒饭 ⁽¹⁾ **27**
Dtom Yum fried rice with prawns, soft-boiled hen's egg and herbs ****Contains peanuts****
- 92. PINEAPPLE FRIED RICE** ข้าวผัดสับปะรด 菠萝炒饭 ⁽¹⁾ **28**
Fried rice with pineapple, dried sultanas, prawns, hen's egg and cashew nuts
- 93. KHAO PADT NAHM PRIK KAPI** ข้าวผัดน้ำพริกกะปิ 虾酱炒饭配香煎鲭鱼 ⁽¹⁾ **29**
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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90. KHAO PADT BPU



92. PINEAPPLE FRIED RICE



93. KHAO PADT NAHT PRIK KAPI





95. KHAO KREAB PAK MOR



96. FRESH SPRING ROLLS

STARTERS

- 94. MA KRUEA YAAW TODT** มะเขือยาวทอดซอสมะขาม 炸天妇罗茄子配罗望子酱 **17**
Tempura Thai silken eggplant with caramelised tamarind sauce, fried shallots and smoked chilli
- 95. 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
- 96. FRESH SPRING ROLLS** โรลสปริงสด 泰式米紙春卷 **18**
Fresh spring rolls of vegetables, tofu and egg omelette with caramelised tamarind sauce
- 97. 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

- 98. SOM DTUM THAI** ส้มตำไทย 泰式青木瓜沙拉 **22**
Green papaya salad with peanuts: spicy, salty, sour and slightly sweet ***Contains peanuts***

CURRIES AND SOUPS

- 99. GAENG KEAW** แกงเขียวหวาน 绿咖喱 **26**
Green curry of seasonal vegetables with apple eggplants, Makrut lime leaves and Thai basil
- 100. GAENG DAENG** แกงแดง 红咖喱 **26**
Red curry of seasonal vegetables with apple eggplants, Makrut lime leaves and Thai basil

- STEAMED BROWN RICE (per person)** ข้าวกล้อง 糙米飯 **7**
- STEAMED JASMINE RICE (per person)** ข้าวหอมมะลิ 茉莉香米饭 **6**
- STICKY RICE** ข้าวเหนียว 糯米飯 **8**

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WOK FRIED

- 101. 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
- 102. PADT PAAK BOOHNG** *ผัดผักบุ้งไฟแดง* 泰式炒空心菜 **25**
Stir-fried water spinach, chilli and garlic in special vegetable sauce
- 103. PADT PAAK** *ผัดผัก* 素炒時令蔬菜 **25**
Stir-fried seasonal organic Boon Luck Farm vegetables in special vegetable sauce
- 104. PADT GRAPAO** *ผัดกะเพรา* 泰式罗勒叶炒蔬菜 **25**
Stir-fried mushrooms, fresh chilli, garlic and holy basil

NOODLES

- 105. PADT THAI** *ผัดไทย* 泰式炒河粉 **22**
Stir-fried thin rice noodles, seasonal vegetables, hen's egg, bean sprouts, garlic chives and palm sugar ****Contains peanuts****
- 106. PADT SI-EW** *ผัดซีอิ้ว* 酱油炒粿条 **22**
Stir-fried wide rice noodles, hen's egg, seasonal vegetables and Chinese kale in dark soy sauce
- 107. KI MAO** *ก๋วยเตี๋ยวผัดซีอิ้ว* 泰式香辣炒宽河粉 **22**
Stir-fried wide rice noodles, seasonal vegetables, fresh chilli, garlic and holy basil in dark soy sauce
- 108. SUKI** *(soup or dry) สุกี้ น้ำหรือแห้ง* 寿喜烧(干面/汤面) **22**
Mixed vegetables, hen's egg, glass noodles and spicy fermented red tofu broth
****Contains sesame****

ONE PLATE WONDER

- 109. KHAO PADT** *ข้าวผัด* 炒饭 **24**
Fried rice with seasonal vegetables, hen's egg, tomato, onion and Chinese kale
- 110. CHILLI FRIED RICE** *ข้าวกะเพราผัด* 泰式打抛炒饭 **25**
Fried rice with mushrooms, fresh chilli, garlic, holy basil and a fried hen's egg
- 111. PINEAPPLE FRIED RICE** *ข้าวผัดสับปะรด* 菠萝炒饭 **27**
Fried rice with pineapple, dried sultanas, seasonal vegetables, hen's egg and cashew nuts

VEGAN



STARTERS

- 112. MA KRUEA YAAW TODT** มะเขือยาวทอดซอสมะขาม 炸天妇罗茄子配罗望子酱 **17**
Tempura Thai silken eggplant with caramelised tamarind sauce, fried shallots and smoked chilli
- 113. 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

SPICY SALADS

- 114. SOM DTUM THAI** ส้มตำไทย 泰式青木瓜沙拉 **22**
Green papaya salad with peanuts: spicy, salty, sour and slightly sweet **Contains peanuts**

CURRIES AND SOUPS

- 115. GAENG KEAW** แกงเขียว 绿咖喱 **26**
Green curry of seasonal vegetables with apple eggplants, Makrut lime leaves and Thai basil
- 116. GAENG DAENG** แกงแดง 红咖喱 **26**
Red curry of seasonal vegetables with apple eggplants, Makrut lime leaves and Thai basil

- STEAMED BROWN RICE** (per person) ข้าวกล้อง 糙米飯 **7**
- STEAMED JASMINE RICE** (per person) ข้าวหอมมะลิ 茉莉香米饭 **6**
- STICKY RICE** ข้าวเหนียว 糯米飯 **8**

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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 **25**
Stir-fried seasonal organic Boon Luck Farm vegetables in special vegetable sauce
- 120. PADT GRAPAO** *ผัดกะเพรา* 泰式罗勒叶炒蔬菜 **25**
Stir-fried mushrooms, fresh chilli, garlic and holy basil

NOODLES

- 121. PADT THAI** *ผัดไทย* 泰式炒河粉 **22**
Stir-fried thin rice noodles, seasonal vegetables, bean sprouts, garlic chives and palm sugar
Contains peanuts
- 122. PADT SI-EW** *ผัดซีอิ้ว* 酱油炒粿条 **22**
Stir-fried wide rice noodles, seasonal vegetables and Chinese kale in dark soy sauce
- 123. KI MAO** *ก๋วยเตี๋ยวผัดซีอิ้ว* 泰式香辣炒宽河粉 **22**
Stir-fried wide rice noodles, seasonal vegetables, fresh chilli, garlic and holy basil in dark soy sauce
- 124. SUKI** *(soup) สุกี้* 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 **24**
Fried rice with seasonal vegetables, tomatoes, onions and Chinese kale
- 126. CHILLI FRIED RICE** *ข้าวกะเพราผัด* 泰式打拋炒饭 **25**
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



GLUTEN FREE MENU

STARTERS

- 128.TUA BPAP GOONG** (5 pcs) ตัวบวบกุ้ง 泰式椰絲蝦餃 ⁽¹⁾ **19**
Soft steamed rice dumplings filled with minced prawn and shredded coconut
- 129.BPUN SIP BPLA** (5 pcs) บับลีสบปลา 泰式蒸魚餃 ⁽¹⁾ **19**
Steamed rice dumplings with snapper and black pepper
- 130.KHANOM BUENG YUAN** ขนมนึ่งยววน 蝦仁豆腐椰香煎餅 ⁽¹⁾ **22**
Crisp turmeric egg crepe filled with minced prawn, coconut, sweet turnip and bean sprouts, served with house-pickled cucumber relish ****Contains peanuts****
(Takes approx. 20 mins to prepare)
- 131.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****
- 132.TODT MUN BPLA** (4 pcs) ทอดมันปลา 油炸魚餅配開胃醃黃瓜 ⁽¹⁾ **23**
Fried fish cakes with pickled cucumber relish ****Contains peanuts****

GRILLED

Grilled dishes take approx. 20 mins to prepare

- 133.KHOR MHU YAANG** กอหมูย่าง 烤猪颈肉 **25**
Char-grilled marinated pork jowl with *Nahm Jim Jaew** ****Contains sesame oil****
- 134.GOONG YAANG** (3 pcs) กุ้งย่าง 烤大蝦 ^(A) **35**
Char-grilled King prawns with *Nahm Jim Prik Sodt***

STEAMED BROWN RICE (per person) ข้าวกล้อง 糙米飯 **7**

STEAMED JASMINE RICE (per person) ข้าวหอมมะลิ 茉莉香米饭 **6**

STICKY RICE ข้าวเหนียว 糯米飯 **8**

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

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

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SOM DTOM

- 135. SOM DTUM THAI** ล้มตำไทย 式青木瓜沙拉 **22**
Green papaya salad with peanuts and dried shrimp: spicy, salty, sour and slightly sweet
Contains peanuts and dried shrimp
- 136. SOM DTUM BPU** ล้มตำบุญ 泰式青木瓜沙拉配腌蟹 ^(I) **23**
Green papaya salad - a spicier Northern region rendition with pickled field crab: salty and sour
- 137. SOM DTUM BPU BPLA RA** ล้มตำบุญปลาแร่ 田蟹臭魚醬青木瓜沙拉 ^(I) **23**
Spicy green papaya salad - fermented fish and pickled field crab: this has a strong and distinct salted crab and fermented fish flavour
- 138. SOM DTUM KAI KHEM** ล้มตำไทยไข่เค็ม 咸蛋青木瓜沙拉 **24**
Green papaya salad as the Som Dtum Thai version with the addition of salted duck egg
Contains peanuts and dried shrimp
- 139. SOM DTUM MAMUANG** ล้มตำมะม่วง 青芒果沙拉 ^(I) **26**
Spicy green mango salad with pickled field crab, dried shrimp and fermented fish
Contains peanuts and dried shrimp

SPICY SALADS

- 140. LAARP GAI** ลาบไก่ 酸辣凉拌鸡 **22**
Spicy minced chicken salad, soft herbs, onion, toasted chilli and aromatic rice powder
- 141. NAHM DTOK MHU** น้ำตกหมู 酸辣凉拌猪颈肉 **25**
Spicy char-grilled pork jowl salad, soft herbs, onion, toasted chilli and aromatic rice powder ***Contains sesame oil***
- 142. YUM MA KRUEA** ยำมะเขือ 烤茄子沙拉 ^(I) **33**
Char-roasted eggplant salad with minced chicken, prawns, fresh chilli, onion, dried shrimp and soft-boiled hen's egg ***Contains dried shrimp***
- 143. YUM GOONG DTA KRAI** ยำกุ้งทะเลโรตีส 凉拌香茅虾 ^(I) **33**
Warm salad of prawns, lemongrass, onion, fresh chilli and soft herbs
- 144. YUM BPLA DTA KRAI** ยำปลาตะไกร 香茅辣蝦溫沙拉 ^(I) **35**
Warm salad of snapper, lemongrass, chilli and soft herbs ***Contains peanuts***
- 145. NAHM PRIK KAPI** ชุดน้ำพริกกะปิ 泰式煎鯖鱼沙拉配酸辣蝦醬 ^(I) **32**
Shrimp paste chilli relish with vegetables, egg-battered fried eggplant, acacia frond omelette, soft-boiled hen's egg and a fried whole short mackerel



136. SOM DTUM BPU



143. YUM GOONG DTA KRAI

CURRIES AND SOUPS

146. DTOM SAAP ต้มแซ่บ 酸辣排骨汤	22
Hot and sour soup with braised pork ribs and soft herbs	
147. GAENG KEAW GAI แกงเขียวหวาน 绿咖喱鸡	25
Green curry of chicken with apple eggplants, Makrut lime leaves and Thai basil	
148. GAENG DAENG GAI แกงแดง 红咖喱鸡	25
Red curry of chicken with apple eggplants, Makrut lime leaves and Thai basil	
149. MUSSAMAN NUEA มัสมาั่นเนื้อ 马沙文咖喱牛肉	25
Mussaman curry of slowly braised beef chuck and potato **Contains peanuts**	
150. GAENG DAENG BPLA แกงแดงปลา 红咖喱鲷鱼 ^(I)	34
Snapper red curry, wild ginger and Thai basil	
151. GAENG TAE POH แกงเทโพ 红咖喱五花肉	27
Sweet and sour red curry with pork belly, water spinach, makrut lime juice and makrut lime leaves	
152. DTOM YUM GOONG (3 pcs) ต้มยำกุ้ง 冬阴功(泰式酸辣虾汤) ^(A)	34
Mildly spicy and sour soup of King prawns **Contains dairy and peanuts**	
153. GAENG BPU แกงปูใบชะพลู 蟹肉咖喱米粉汤 ^(I)	45
Spicy yellow curry of crab meat and betel leaves, served with rice vermicelli noodles on the side	
154. GAENG SOHM CHA-OM GOONG (3 pcs) แกงส้มชะอมกุ้ง 臭菜罗望子酸辣汤 ^(A)	34
Sour tamarind curry of King prawns with acacia fronds omelette	
STEAMED BROWN RICE (per person) ข้าวกล้อง 糙米飯	7
STEAMED JASMINE RICE (per person) ข้าวหอมมะลิ 茉莉香米饭	6
STICKY RICE ข้าวเหนียว 糯米飯	8

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146. DTOM SAAP



151. GAENG TAE POH

WOK FRIED

155. GAI PADT MET MAMUANG ไก่ผัดเม็ดมะม่วง 泰式腰果炒雞肉	25
Stir-fried chicken with cashew nuts, garlic and smoked chilli jam **Contains peanuts and dried shrimp**	
156. PADT GRAPAO GAI SUP ผัดกะเพราไก่สุบ 泰式羅勒辣炒雞肉碎	25
Stir-fried minced chicken, fresh chilli, garlic and holy basil	
157. 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	
158. PADT PAAK BOOHNG ผัดผักบุ้งไฟแดง 黃豆醬炒通心菜	25
Stir-fried water spinach, chilli and garlic in special vegetable sauce	
159. PADT PAAK ผัดผัก 蠔油炒時蔬	24
Stir-fried seasonal organic Boon Luck Farm vegetables in special vegetable sauce	
160. PADT KANA MHU GROB ผัดคะน้าหมูกรอบ 脆皮豬腩炒芥藍菜	29
Stir-fried Chinese kale, chilli, garlic and crisp pork belly	
161. MHU GROB PADT PRIK KHING หมูกรอบผัดพริกขิง 紅咖喱生姜炒脆皮豬腩	31
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 (l)	31
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
CALAMARI +8

PRAWNS +8
DUCK +8

SEAFOOD +8
FRIED EGG +4

STEAMED BROWN RICE (per person) ข้าวกล้อง 糙米飯	7
STEAMED JASMINE RICE (per person) ข้าวหอมมะลิ 茉莉香米飯	6
STICKY RICE ข้าวเหนียว 糯米飯	8

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SEAFOOD

Whole fish dishes take approx. 25 mins to prepare

163. KAI JIEW BPU <i>ไข่เจียวปู</i> 蟹肉煎蛋 ^(I)	37
Golden and puffy crab meat omelette <i>(Takes approx. 20 mins to prepare)</i>	
164. BPLA MUEK NUENG MANOW <i>ปลาหมึกนึ่งมะนาว</i> 青柠檬蒸鱿鱼 ^(I)	32
Steamed calamari, Chinese celery with lime, garlic and fresh chilli	
165. GOONG GRATIEM <i>(3 pcs) กุ้งกระเทียม</i> 蒜蓉炒大虾 ^(A)	37
Stir-fried King prawns, garlic and black peppercorns	
166. GOONG CHOO CHEE <i>(3 pcs) กุ้งชุบ</i> 椰酱红咖喱虾 ^(A)	37
Poached King prawns in coconut cream Choo Chee curry and Makrut lime leaves	
167. BPLA CHOO CHEE <i>ปลาชุบ</i> 椰汁咖喱脆皮鲷鱼 ^(A)	51
Crisp fried whole snapper in coconut cream Choo Chee curry and Makrut lime leaves	
168. BPLA RAADT PRIK <i>ปลาแรดพริก</i> 香辣脆皮鲷鱼 ^(A)	51
Crisp fried whole snapper in fresh chilli and garlic	
169. BPLA NUENG MANOW <i>ปลานึ่งมะนาว</i> 青柠檬蒸鱼 ^(A)	51
Steamed whole snapper with lime, garlic and fresh chilli	
170. BPLA TODT NAHM BPLA <i>ปลาทอดน้ำปลา</i> 泰式鱼露炸鱼 ^(A)	51
Crisp fried whole barramundi with fish sauce and <i>Nahm Jim Prik Sodt*</i>	
171. BPLA YUM MAMUANG <i>ปลาขำมะม่วง</i> 脆皮盲鳗配青芒果沙拉 ^(A)	51
Whole fried barramundi with spicy green mango salad **Contains peanuts and dried shrimp**	
172. BPLA PADT PRIK KHING <i>ปลาผัดพริกขิง</i> 红咖喱炒鲷鱼 ^(I)	35
Stir-fried snapper in spicy red curry paste **Contains dried shrimp**	
STEAMED BROWN RICE <i>(per person) ข้าวกล้อง</i> 糙米飯	7
STEAMED JASMINE RICE <i>(per person) ข้าวหอมมะลิ</i> 茉莉香米饭	6
STICKY RICE <i>ข้าวเหนียว</i> 糯米飯	8

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

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164. BPLA MUEK NUENG MANOW



170. BPLA TODT NAHM BPLA

NOODLES

- 173. PADT THAI** ผัดไทย 泰式炒河粉 **22**
 Stir-fried thin rice noodles with chicken, hen's egg, dried shrimp, bean sprouts, garlic chives and palm sugar ***Contains peanuts and dried shrimp***
- 174. PADT SI-EW** ผัดซีอิ้ว 酱油炒粿条 **22**
 Stir-fried wide rice noodles with chicken, hen's egg and Chinese kale in dark soy sauce
- 175. KI MAO** ก๋วยเตี๋ยวผัดซีอิ้ว 泰式香辣炒宽河粉 **22**
 Stir-fried wide rice noodles with chicken, fresh chilli, garlic and holy basil in dark soy sauce

ONE PLATE WONDER

- 176. KHAO PADT GAI** ข้าวผัดไก่ 鸡肉炒饭 **24**
 Fried rice with chicken, hen's egg, tomato, onion and Chinese kale
- 177. CHILLI FRIED RICE** ข้าวกะเพราคลุก 泰式打抛炒饭 **25**
 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 ⁽¹⁾ **24**
 Fried rice with salted mackerel, hen's egg, fresh chilli and red onion
- 179. KHAO PADT BPLA THU SOHNG KRUANG** ข้าวผัดปลาทุกรงเครื่อง 鲭鱼炒饭 ⁽¹⁾ **25**
 Fried rice with short mackerel, hen's egg, fresh chilli and herbs
- 180. KHAO PADT BPU** ข้าวผัดปู 蟹肉炒饭 ⁽¹⁾ **27**
 Fried rice with crab meat, hen's egg and shallots
- 181. KHAO PADT DTOM YUM** ข้าวผัดต้มยำ 冬阴炒饭 ⁽¹⁾ **27**
 Dtom Yum fried rice with prawns, soft-boiled hen's egg and herbs ***Contains peanuts***
- 182. PINEAPPLE FRIED RICE** ข้าวผัดสับปะรด 菠萝炒饭 ⁽¹⁾ **27**
 Fried rice with pineapple, dried sultanas, prawns, hen's egg and cashew nuts
- 183. KHAO PADT NAHM PRIK KAPI** ข้าวผัดน้ำพริกกะปิ 虾酱炒饭配香煎鲭鱼 ⁽¹⁾ **29**
 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

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



178. KHAO PADT BPLA KEHM



185. PAR TUHNG 60



195. STICKY RICE WITH COCONUT CUSTARD / 188. TUB TIM GROB /
192. STICKY RICE AND MANGO / 199. COCONUT ICE CREAM



180. KHAO NEAW DUM BPEAK LUM YAI

DESSERTS

- 184. BUA LOY** บัวลอย 椰奶汤圆 *V, VG, GF* **15**
Soft and silky taro rice flour pearls in a warm, sweet coconut milk
- 185. 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]
- 186. 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
- 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** กับทิมกรอบ 椰奶红宝石 *V, VG, GF* **13**
Crunchy tapioca-coated water chestnuts and fresh young coconut, served in chilled sweet coconut milk
- 189. KHAO KREAB AON** ข้าวเกรียบอ่อน 软薄饼 *V, VG, GF* **13**
Sticky rice crepe filled with sweet and salty coconut, sesame ***Contains sesame***
- 190. COCONUT ICE CREAM** ไอศกรีมกะทิสด 椰子冰淇淋 *V, GF* **16**
Young coconut ice cream with sweet sticky rice, candied palm seeds, candied sweet potato, roasted peanuts and unsweetened condensed milk ***Contains dairy and peanuts***
- 191. ITIM TODT** ไอติมทอด 炸冰淇淋 *V* **17**
Fried coconut ice cream with salted coconut caramel sauce ***Contains dairy and gluten***
- 192. STICKY RICE AND MANGO** ข้าวเหนียวมะม่วง 芒果糯米飯 *V, VG, GF* **17**
Mango with sweet sticky rice, coconut cream and crisp mung bean
Add coconut ice cream *V, GF* \$8
- 193. COCONUT AND MANGO** มะม่วงกะทิ 椰子冰淇淋配新鲜芒果 *V, GF* **17**
Coconut ice cream, fresh mango, young coconut and sesame ***Contains dairy and sesame***
- 194. STICKY RICE DURIAN** ข้าวเหนียวทุเรียน 榴梿糯米飯 *V, VG, GF* **17**
Sticky rice steamed with sweet coconut cream and palm sugar accompanied with a durian custard
- 195. STICKY RICE WITH COCONUT CUSTARD** ข้าวเหนียวสังขยา 椰子奶冻糯米飯 *V, GF* **13**
Sweet sticky rice served with steamed coconut, egg and palm sugar custard ***Contains egg***
- 196. LODT CHONG THAI** ลอดช่องไทย 泰式椰汁斑蘭涼粉 *V, VG, GF* **14**
House-made pandan noodles, cantaloupe, coconut milk, palm sugar syrup and shaved ice



189. KHAO KREAB AON



194. STICKY RICE DURIAN



196. LODT CHONG THAI

DRINKS

197. TRADITIONAL THAI COFFEE กาแฟไทย 古法泰式咖啡

Arabica beans originating from northern Thai regions

O YUA โอฮัว - Sweet hot black coffee 9

O LIENG โอเลียง - Sweet iced black coffee 9

KAFFE RON กาแฟร้อน - Hot coffee with caramelised milk 9

KAFFE YEN กาแฟเย็น - Iced coffee with caramelised milk 9

198. TRADITIONAL THAI TEA ชาไทย 古法泰式紅茶

CHA MANOW ชามะนาว - Sweet iced tea with lemon juice 9

CHANOM YEN ชานมเย็น - Sweet iced tea with caramelised milk 10

CHADUM YEN ชาดำเย็น - Sweet iced tea 9

CHANOM RON ชานมร้อน - Sweet hot tea with caramelised milk 10

199. LODT CHONG ลอดช่อง 南洋椰汁斑蘭特飲

10

Coconut milk with silky pandan noodles and jackfruit

200. CHRYSANTHEMUM ICE TISANE น้ำเก๊กฮวย 雛菊花茶

9

201. ROSELLE ICE TISANE น้ำกระเจียว 泰国玫瑰茄花冰茶

9



TRADITIONAL THAI COFFEE / TRADITIONAL THAI TEA



DRINKS

- 202. LONGAN ICE TISANE** น้ำลำไย 龍眼冰茶 **10**
- 203. FRESH COCONUT WATER** น้ำมะพร้าว 新鮮椰子水 **11**
- 204. BUTTERFLY PEA WITH COCONUT WATER** น้ำมะพร้าวอัญชัน **10**
泰式蝶豆花茶+新鮮椰子水
- 205. BUTTERFLY PEA WITH HONEY AND LIME ICE TISANE** น้ำอัญชันผสมน้ำผึ้งมะนาว **10**
泰式蝶豆花蜂蜜檸檬水
- 206. BLENDED JUICES** น้ำปั่น 鮮果冰沙 **13**
A choice of blueberry, coconut, lychee, lychee mint, mango, pineapple, strawberry or watermelon
- 207. SOFT DRINKS** น้ำอัดลม 汽水 **5**
Coke / Coke Zero / Sprite
- 208. SPARKING TEA** ชาโซดา 气泡茶 **13**
Energising Ginkgo / High Mountain Oolong / Jasmine Pearl / Table Tea
- 209. BELOKA KOSCIUSZKO ALPS NATURALLY STILL WATER** 500 mL / 750 mL **9/11**
- 210. BELOKA KOSCIUSZKO ALPS LIGHTLY SPARKING WATER** 500 mL / 750 mL **9.5/11.5**
- 211. 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

DRAFT

Asahi 300 / 400ml	Yokohama, Japan	11 / 14
Singha 360ml	Bangkok, Thailand	13

BOTTLE

Cascade Premium Light	Hobart, TAS	8
Peroni Nastro Azzurro Pilsner	Milan, Italy	10
4 Pines Kolsch	Manly, NSW	10
Coopers Pale Ale	Adelaide, SA	10
Lord Nelson Three Sheets Pale Ale	The Rocks, NSW	12

CAN

Young Henry's Newtowner Pale Ale	Newtown, NSW	10
Amanda Mandarin	Alexandria, NSW	10

NON-ALCOHOLIC

Heaps Normal XPA (non-alcoholic beer)	Marrickville, NSW	10
Lemon, Lime & Bitters		10

GIN

Brookies Dry Gin & Tonic	Byron Bay, NSW	16
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CIDER

Rekorderlig Strawberry & Lime	Vimmerby, Sweden	10
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ROSÉ

SC Pannell 'Arido' Rosé 2023	McLaren Vale, SA	13 / 63
Saint Max Côtes de Provence Rosé 2021	Provence, France	65

FRESH LIGHT WHITES

Mahi Sauvignon Blanc 2024	Marlborough, New Zealand	13 / 63
Fattori Pinot Grigio 2023	Veneto, Italy	13 / 63
Dr Loosen Dr L Riesling 2023	Mosel, Germany	14 / 67
Voyager Estate Chenin Blanc 2024	Margaret River, WA	15 / 75
Murdoch Hill Sauvignon Blanc 2023	Adelaide Hills, SA	79
Longview 'Macclesfield' Gruner Veltliner 2023	Adelaide Hills, SA	67
Pewsey Vale Riesling Prima	Adelaide Hills, SA	73
Gaelic Cemetery 'Celtic Farm' Riesling 2025	Adelaide Hills, SA	83
Amisfield Pinot Gris 2023	Adelaide Hills, SA	99

LIGHT REDS

Terra Sancta 'Mysterious Diggings' Pinot Noir 2024	Central Otago, New Zealand	16 / 79
Francois Labet 'd'Ile Beaute' Pinot Noir 2023	Corsica, France	76
Pittnauer 'Heideboden' Blaufränkisch 2021	Burgenland, Austria	95

MEDIUM / FULL BODIED REDS

Unico Zelo 'Fresh A. F.' Nero d'Avola 2024	Clare Valley, SA	12 / 58
Handpicked Regional Selection Shiraz 2018	Barossa Valley, SA	13 / 64
Monteguelifo Chianti DOCG 2023	Tuscany, Italy	14 / 69
'Maison Piron 'Coq Leon' Vin de France Gamay 2022	Beaujolais, France	15 / 73
Kalleske (Biodynamic) Shiraz 2023	Barossa Valley, SA	78
Fredrick Stevenson Montepulciano 2018	Barossa Valley, SA	81
Domaine de la Guicharde 'Pur Rouge' Côtes-du-Rhône 2021	Rhone Valley, France	104
Yalumba 'The Signature' Cabernet Sauvignon Shiraz 2014	Barossa Valley, SA	173
Penfolds Bin 389 Cabernet Sauvignon Shiraz 2018	Adelaide, SA	313

CHAMPAGNE

NV Pol Roger Brut Cuvée	Epernay, France	186
NV Agrapart 'Terriers' Extra Brut Blanc de Blancs Grand Cru	Avize, France	245
NV Gosset Grand Rosé	Ay, France	294

SPARKLING

Ca' di Alte Prosecco DOC Spumante Brut	Veneto, Italy	12 / 57
NV Prince de Lise Blanc de Blancs Brut	Burgundy, France	82

PLUM WINE

Japanese Umeshu Choya single year (50ml)	Kishu, Japan	13
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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

<u>Gin Cucumber Cooler</u>	22
Cucumber, lemon and Tanqueray gin	
<u>Mai Thai</u>	22
Bacardi white rum, triple sec, Sailor Jerry spiced rum, pineapple, syrup and Overproof Bundaberg dark rum	
<u>Longan Island Tea</u>	22
Sailor Jerry spiced rum, Tanqueray dry gin, Jose silver tequila, Stoli vodka, triple sec orange liqueur, lime juice and house-made longan syrup	
<u>Lychee-jito</u>	22
Bacardi white rum, mint, lime and lychee	
<u>Thai Sunrise</u>	22
Jose Cuervo gold tequila and Pama pomegranate liqueur, mango, pineapple and pomegranate syrup	
<u>Strawberry Lemongrass Caiprioska</u>	22
Strawberries, lemongrass syrup and Stolichnaya vodka	
<u>Citrus Season Sling</u>	22
Tanqueray gin, Cointreau and organic Boon Luck Farm mixed bitter citrus sorbet	
<u>Espresso Martini</u>	22
Coconut sorbet, Mr. Black coffee liqueur, Thai black coffee and vodka	
<u>Immortal Blueberry</u>	22
Organic blueberry, dry gin, Cointreau, simple syrup and lemon juice	
<u>Lychee Apsara</u>	19
lychee juice, lychee liqueur, lime juice, vodka and syrup	
<u>Aperol Spritz</u>	15
Aperol, Prosecco and fresh orange slice	





CIRCULAR QUAY

Level 1, Gateway Sydney

02 9247 3053 | gateway@chatthai.com

WESTFIELD SYDNEY

Level 6 Westfield Sydney

02 9221 0600 | westfield@chatthai.com

THE GALERIES

Shop 1, LG, Food Hall the galleries

02 9283 5789 | galleries@chatthai.com

CHATSWOOD

Shop 12, Chatswood Place, Victoria Avenue

02 8099 5011 | chatswood@chatthai.com

NEUTRAL BAY

The Grove, 166 Military Rd, Neutral Bay

02 8099 5012 | neutralbay@chatthai.com

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