

STARTERS

- 1. VEGETARIAN SPRING ROLLS (3 pcs) เปาะเปี๊ยะทอด \$6
- 2. CHICKEN CURRY PUFFS (2 pcs) กะหรี่ปั๊บ \$6
- 3. FISH CAKES (3 pcs) กอดมันปลา⁽¹⁾ \$5
- 4. FISH BALLS (8 pcs) ลูกชิ้นปลาระเบิด⁽¹⁾ \$6

FRIED

- 5. FRIED PORK BELLY หมูสามชั้นทอด \$15
Garlic marinated fried pork belly with *Nahm Jim Jaew**
- 6. CRAB MEAT OMELETTE ไข่เจียวปู⁽¹⁾ \$21
Golden and puffy crab meat omelette *(Takes approx. 20 mins to prepare)*

* Nahm Jim Jeaw: smoked chilli and tamarind sauce

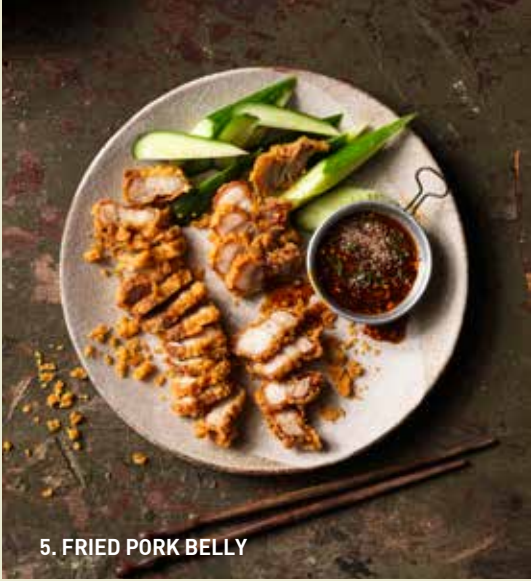


SPICY SALAD

- 7. PAPAYA SALAD, DRY SHRIMPS AND PEANUTS ลัมตำไทย \$15
Green papaya salad with peanuts and dried shrimp: spicy, salty, sour and slightly sweet ****Contains peanuts and dried shrimp****
- 8. PAPAYA SALAD, DRY SHRIMPS, PICKLED CRAB AND PEANUTS ลัมตำไทยปู⁽¹⁾ \$15
Green papaya salad with pickled crab, peanuts and dried shrimp: spicy, salty and slightly sweet ****Contains peanuts and dried shrimp****

NOODLES

- 15. PADT THAI ผัดไทย \$16
Stir-fried thin rice noodles with chicken, hen’s egg, dried shrimps, bean sprouts, garlic chives and palm sugar ****Contains peanuts and dried shrimp****
- 16. PADT SI-EW ผัดซีอิ๊ว \$16
Stir-fried wide rice noodles with chicken, hen’s egg and Chinese kale in dark soy sauce
- 17. KI MAO ก๋วยเตี๋ยวกว๊านซีเม่า \$16
Stir-fried wide rice noodles with chicken, fresh chilli, garlic and holy basil in dark soy sauce
- 18. KUAH BPED ก๋วยเตี๋ยวกว๊านเป็ด \$23
Stir-fried wide rice noodles with five-spice roasted duck (100 g), hen’s egg and shallots, served with chilli sauce on the side
- 19. BOAT NOODLE SOUP (pork or beef) ก๋วยเตี๋ยวลี้น้ำหมูหรือเนื้อ \$16
Thin rice noodles with pork or beef and Chinese kale in a rich pork broth *(Gao Lao: option to substitute vegetables for noodles +\$3)*
- 20. LAARP NOODLE (CHICKEN AND PORK OFFAL) ก๋วยเตี๋ยวลี้น้ำ \$16
Rice vermicelli noodles with minced chicken and pork offal with spicy and sour Laarp flavours
- 21. SUKHO THAI NOODLE (soup or dry) ก๋วยเตี๋ยวลี้น้ำหรือแห้ง⁽¹⁾ \$16
Thin rice noodles with fish dumplings, barbequed pork and minced chicken in hot and sour broth ****Contains peanuts and dried shrimp****
- 22. TIEW SAAB HAENG เตี๋ยวแซบแห้งกากหมู \$16
Dry thin rice noodles with pork, pork balls, pork crackle and bean sprouts ****Contains chilli and peanuts****
- 23. SUKI (soup or dry) สุกี้ น้ำหรือแห้ง \$16
Braised chicken, water spinach, hen’s egg, glass noodles and spicy fermented red tofu broth ****Contains sesame****
- 24. YEN TA FOR เย็นตาโฟ⁽¹⁾ \$16
Wide rice noodles with fish dumplings, blood jelly and calamari in spicy broth
- 25. RICE DROP NOODLE WITH PORK SOFT BONE SOUP ข้าวต้มเส้น \$17
Fresh rice drop noodles with pork ribs, pork sausages in a clear pork broth
- 26. KHAO SOI ข้าวซอย \$16
Egg noodles and braised chicken in a Northern region coconut curry with smoked chilli oil
- 27. GUAY JUPB กว๊านจ๊อบ \$17
Tubular rice noodles with assorted pork offal and boiled hen’s egg in five-spice broth



- 9. PAPAYA SALAD WITH PICKLED CRAB ลัมตำปู⁽¹⁾ \$15
Green papaya salad - a spicier Northern region rendition with pickled field crab: salty and sour
- 10. PAPAYA SALAD WITH FERMENTED FISH AND PICKLED CRAB ลัมตำปูปลาร้า⁽¹⁾ \$15
Spicy green papaya salad - fermented fish and pickled field crab: this has a strong and distinct salted crab and fermented fish flavour
- 11. PAPAYA SALAD WITH SALTED EGG ลัมตำไทยไข่เค็ม \$17
Green papaya salad as the Som Dtum Thai version with the addition of salted duck egg ****Contains peanuts and dried shrimp****
- 12. PAPAYA SALAD WITH PORK SAUSAGE ROLL AND PICKLED CRAB ลัมตำปูหมูยอ⁽¹⁾ \$17
Green papaya salad - spicier Northern region rendition, with pickled crab and pork sausage roll: salty and sour
- 13. CUCUMBER SALAD WITH FERMENTED FISH ตำแตงไข่เป็ดต้ม⁽¹⁾ \$17
Cucumber salad a spicier Northern region rendition, pickled crab with soft-boiled egg
- 14. SPICY CHICKEN MINCE SALAD (LAARP) ลาบไก่ \$17
Spicy minced chicken salad, soft herbs, onion, toasted chilli and aromatic rice powder

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



- 28. ASSORTED FISH NOODLE ก๋วยเตี๋ยวลี้น้ำ⁽¹⁾ \$17
Hand rolled fish noodles with pork stuffed tofu and assorted fish in a clear broth or *Yen Ta For Dtum Yum soup**** ****Contains peanuts and dried shrimp****
- 29. DTOM YUM NOODLE ก๋วยเตี๋ยวลี้น้ำยำ⁽¹⁾ \$19
Thin rice noodles with prawns, calamari, soft-boiled hen’s egg, spicy chicken broth and herbals ****Contains dairy, peanuts and dried shrimp****
- 30. EGG NOODLE WITH BBQ PORK (soup or dry) บะหมี่เกี๊ยวหมูแดง น้ำหรือแห้ง⁽¹⁾ \$16
Egg noodles with barbequed pork and prawn wonton dumplings
- 31. EGG NOODLE WITH DUCK (soup or dry) บะหมี่เป็ด น้ำหรือแห้ง \$20
Egg noodles with five-spice roasted duck (100 g)
- 32. EGG NOODLE WITH PRAWN บะหมี่ผัดกุ้ง⁽¹⁾ \$20
Stir-fried spicy egg noodles with prawns, bok choy, wombok, fresh chilli and garlic
- 33. VERMICELLI NOODLE WITH PRAWN เส้นหมี่ผัดกุ้ง⁽¹⁾ \$20
Stir-fried rice vermicelli noodles with prawns, hen’s egg, bok choy, fresh chilli and garlic

***Yen Ta For Dtum Yum soup: spicy and sour broth from red yeast tofu

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

46. CHILLI FIRED RICE



34. CLEAR SOUP OF PORK ASSIETTE



35. HOT AND SOUR SOUP OF PORK SOFT RIBS



36. GARLIC PORK

ONE PLATE WONDER

- 34. CLEAR SOUP OF PORK ASSIETTE** เทาเหล้าเลือดหมู \$16
Clear soup of crisp pork belly and assorted pork offal with garlic and celery, served with rice
- 35. HOT AND SOUR SOUP OF PORK SOFT RIBS** ต้มแซ่บ \$18
Hot and sour soup of braised pork ribs with rice
- 36. GARLIC PORK** ข้าวหมูกระเทียม \$15
Stir-fried pork in garlic and coriander with rice
- 37. FRIED PORK BELLY** ข้าวหมักหมูสามชั้นทอด \$18
Garlic marinated fried pork belly with rice and *Nahm Jim Jaew**
- 38. STIR-FRIED WATER SPINACH** ข้าวผัดผักบุ้งไฟแดง \$17
Stir-fried water spinach, chilli and garlic in yellow bean sauce with rice
- 39. STIR-FRIED MIXED VEGETABLES** ข้าวราดผัดผัก \$16
Stir-fried seasonal Boon Luck Farm vegetables in oyster sauce with rice
- 40. CARAMELISED PORK HOCK** ข้าวขาหมู \$16
Caramelised smoked pork hock in five-spice reduction, Chinese kale, mustard cabbage pickles, boiled hen's egg with rice
- 41. CHINESE KALE WITH CRISPY PORK BELLY** ข้าวคะน้าหมูกรอบ \$17
Stir-fried Chinese kale, chilli, garlic and crisp pork belly with rice
- 42. CASHEW NUTS CHICKEN** ข้าวไก่ผัดเม็ดมะม่วง \$17
Stir-fried chicken with cashew nuts, garlic and smoked chilli jam with rice
Contains peanuts and dried shrimp
- 43. PRIK KHING WITH CRISPY PORK BELLY** ข้าวหมูกรอบผัดพริกขิง \$19
Stir-fried crisp pork belly in spicy red curry paste with rice
Contains dried shrimp
- 44. GRAPAO MINCED CHICKEN** ข้าวกะเพราไก่ลิ้น \$17
Stir-fried minced chicken, fresh chilli, garlic and holy basil with a fried hen's egg and rice

- 45. CHICKEN FIRED RICE** ข้าวผัดไก่ \$16
Fried rice with chicken, hen's egg, tomato, onion and Chinese kale
- 46. CHILLI FIRED RICE** ข้าวกะเพราคลุก \$17
Fried rice with minced chicken, chilli, garlic, holy basil and a fried hen's egg
- 47. GRAPAO CRISPY PORK BELLY** ข้าวกะเพราหมูกรอบ \$20
Stir-fried crisp pork belly, fresh chilli, garlic and holy basil with a fried hen's egg and rice
- 48. GRAPAO DUCK** ข้าวกะเพราเป็ด \$22
Stir-fried roasted duck (100 g), fresh chilli, garlic and holy basil with a fried hen's egg and rice
- 49. FIVE-SPICE ROAST DUCK** ข้าวหน้าเป็ด \$20
Five-spice roasted duck (100 g) with ginger and ginger gravy with rice
- 50. SALTED MACKEREL FIRED RICE** ข้าวผัดปลาเค็ม⁽¹⁾ \$20
Fried rice with salted short mackerel, hen's egg, fresh chilli and red onion
- 51. CRAB FIRED RICE** ข้าวผัดปู⁽¹⁾ \$21
Fried rice with crab meat, hen's egg and shallots
- 52. DTOM YUM FIRED RICE** ข้าวผัดต้มยำ⁽¹⁾ \$20
Dtom Yum fried rice with prawns, soft-boiled hen's egg and herbs
Contains peanuts
- 53. PINEAPPLE FIRED RICE** ข้าวผัดสับปะรด⁽¹⁾ \$20
Fried rice with pineapple, dried sultanas, prawns, hen's egg and cashew nuts

* Nahm Jim Jeaw: smoked chilli and tamarind sauce

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



37. FRIED PORK BELLY



48. GRAPAO DUCK



50. SALTED MACKEREL FIRED RICE



52. DTOM YUM FIRED RICE

- STEAMED JASMINE RICE** ข้าวหอมมะลิ \$5
- STICKY RICE** ข้าวเหนียว \$5

- CRISPY PORK BELLY +8
- DUCK +8
- SEAFOOD / PRAWNS +8
- FRIED EGG +3.5

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.