

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. **GAJ SATAY** (2 skewers) *สะต๊ะไก่* 沙爹雞肉串 9
Chicken Satay skewers ***Satay sauce contains peanuts and dried shrimp***
2. **MHU BHING** (2 skewers) *หมูบั้ง* 烤猪肉串 9
Grilled pork skewers with *Nahm Jim Jaew** ***Contains sesame oil and dairy***
3. **MA KRUEA YAAW TODT** *มะเขือยาวทอดซอสมะขาม* 炸天妇罗茄子配罗望子酱 15
Tempura Thai silken eggplant with caramelised tamarind sauce, fried shallots and smoked chilli
4. **FRESH SPRING ROLLS** *เภาะเบี๊ยะสด* 泰式米紙春卷 ⁽¹⁾ 18
Fresh spring rolls of smoked fish sausages, chicken, tofu, egg omelette, crab meat with caramelised tamarind sauce
5. **FRIED CRAB SPRING ROLLS** (3 pcs) *เภาะเบี๊ยะทอดไส้ปู* 炸蟹肉春卷 ⁽¹⁾ 18
Fried Blue swimmer crab in filo pastry with pickled plum sauce ***Contains hen's egg***

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

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



3. MA KRUEA YAAW TODT



5. FRIED CRAB SPRING ROLLS



9. TODT MUN GOONG GAENG KEAW

STARTERS

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|---|---|-----------|
| 6. 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**
<i>(Takes approx. 20 mins to prepare)</i> | | |
| 7. GUAY TIEW LOHD | (3 pcs) ก๋วยเตี๋ยวหลอด 肠粉 | 18 |
| Silky steamed tapioca and rice flour rolls filled with soft tofu, mushroom, bamboo shoots and pork belly, served with fermented soy and chilli sauce | | |
| 8. KHAO KREAB PAK MOR | (5 pcs) ข้าวเกรียบปากหม้อ 泰式卷粉 | 18 |
| Steamed tapioca dumplings with trio fillings of garlic chives / cured bamboo and dried shrimp / chicken, peanuts and pickled turnips, with soy fermented chilli sauce
Contains peanuts and dried shrimp | | |
| 9. TODT MUN GOONG GAENG KEAW | (4 pcs) ทอดมันกุ้งแกงเขียวหวาน 青咖喱炸蝦餅 ^(I) | 22 |
| Fried green curry prawn mousseline with sweet chilli sauce | | |
| 10. TODT MUN BPLA | (4 pcs) ทอดมันปลา 油炸魚餅配開胃醃黃瓜 ^(I) | 21 |
| Fried fish cakes with pickled cucumber relish **Contains peanuts** | | |
| 11. GOONG PHAE | กุ้งเผา 酥炸小蝦配檳榔葉及甜辣醬 含花生 ^(A) | 19 |
| Fried school prawns with betel leaves, sweet chilli sauce **Contains peanuts** | | |
| 12. KHANOM JEEB | (3 pcs) ขนมจีบ 雞肉蝦仁蟹肉燒賣 ^(I) | 19 |
| Chicken, prawn and mud crab dumplings with dark soy and ginger sauce | | |

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GRILLED AND FRIED

Grilled dishes take approx. 20 mins to prepare

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| 13. BANGKOK WINGS (6 pcs) ปีกไก่ทอด 炸鸡翅 | 19 |
| Lightly battered and fried chicken wings with sweet chilli sauce | |
| 14. GAI YAANG ไก่ย่าง 烤鸡 | 18 |
| Char-grilled turmeric and lemongrass marinated chicken with <i>Nahm Jim Jaew</i> * | |
| 15. MHU SAAM CHAN TODT หมูสามชั้นทอด 炸蒜香五花肉 | 21 |
| Garlic marinated fried pork belly with <i>Nahm Jim Jaew</i> * | |
| 16. CRYING TIGER เสือร้องไห้ 烤牛里脊 | 21 |
| Char-grilled beef flank with <i>Nahm Jim Jaew</i> * | |
| 17. PORK RIBS ชีโครงหมูย่าง 烤猪排 | 22 |
| Char-grilled garlic and pepper pork ribs with <i>Nahm Jim Jaew</i> * | |
| 18. KHOR MHU YAANG คอหมูย่าง 烤猪颈肉 | 23 |
| Char-grilled marinated pork jowl with <i>Nahm Jim Jaew</i> * **Contains sesame oil** | |
| 19. GOONG YAANG (3 pcs) กุ้งย่าง 烤大蝦 (A) | 33 |
| 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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17. PORK RIBS



19. GOONG YAANG



18. KHOR MHU YAANG

SOM DTUM

20. SOM DTUM THAI ล้มตำไทย 泰式青木瓜沙拉 19

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

Contains peanuts and dried shrimp

21. SOM DTUM THAI BPU ล้มตำไทยปู 腌蟹青木瓜沙拉 (1) 21

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

22. SOM DTUM BPU ล้มตำปู 泰式青木瓜沙拉配腌蟹 (1) 21

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

23. SOM DTUM BPU BPLA RA ล้มตำปูปลาาร้า 田蟹臭魚醬青木瓜沙拉 (1) 21

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

24. SOM DTUM KAI KHEM ล้มตำไทยไข่เค็ม 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 ล้มตำปูนิ่ม 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

SPICY SALADS

26. LAARP GAI <i>ลาบไก่</i> 酸辣凉拌鸡	19
Spicy minced chicken salad, soft herbs, onion, toasted chilli and aromatic rice powder	
27. NAHM DTOK MHU <i>น้ำตกหมู</i> 酸辣凉拌猪颈肉	23
Spicy char-grilled pork jowl salad, soft herbs, onion, toasted chilli and aromatic rice powder **Contains sesame oil**	
28. NAHM DTOK NUEA <i>น้ำตกเนื้อ</i> 香辣烤牛肉沙拉	23
Spicy char-grilled beef salad, soft herbs, onion, toasted chilli and aromatic rice powder	
29. YUM NUEA <i>ยำเนื้อ</i> 凉拌牛肉	23
Char-grilled beef salad with tomato, onion, cucumber, soft herbs, sweet chilli and fresh chilli	
30. YUM MA KRUEA <i>ยำมะเขือ</i> 烤茄子沙拉 ^(I)	26
Char-roasted eggplant salad with minced chicken, prawns, fresh chilli, onion, dried shrimp and soft-boiled hen's egg **Contains dried shrimp**	
31. YUM WOON SEN <i>ยำวุ้นเส้น</i> 泰式海鲜米粉沙拉 ^(I)	27
Spicy salad of glass noodles with minced chicken, calamari, mussels and prawns **Contains peanuts and dried shrimp**	
32. YUM NAEHM KHAO TODT <i>ยำหนมข้าวทอด</i> 泰國酸肉鍋巴香草沙拉	24
Spicy crisp rice, fermented pork sausage, onion, toasted chilli and soft herbs salad **Contains peanuts**	
33. YUM GOONG DTA KRAI <i>ยำกุ้งตะไคร้</i> 凉拌香茅虾 ^(I)	31
Warm salad of prawns, lemongrass, onion, fresh chilli and soft herbs	
34. YUM BPLA DTA KRAI <i>ยำปลาตะไคร้</i> 凉拌香茅鱼片 ^(I)	32
Warm salad of snapper, lemongrass, onion, chilli and soft herbs **Contains peanuts**	
35. NAHM PRIK KAPI <i>ชุดน้ำพริกกะปิ</i> 泰式煎鲭鱼沙拉配酸辣蝦醬 ^(I)	31
Shrimp paste chilli relish with vegetables, egg-battered fried eggplant, acacia frond omelette, soft-boiled hen's egg and a fried whole short mackerel	
STEAMED BROWN RICE <i>(per person) ข้าวกล้อง</i> 糙米飯	6
STEAMED JASMINE RICE <i>(per person) ข้าวหอมมะลิ</i> 茉莉香米飯	5
STICKY RICE <i>ข้าวเหนียว</i> 糯米飯	7



31. YUM WOON SEN



34. YUM BPLA DTA KRAI

CURRIES AND SOUPS

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| 36. DTOM SAAP ต้มแซบ 酸辣排骨汤 | 22 |
| Hot and sour soup with braised pork ribs and soft herbs | |
| 37. GAENG KEAW GAI แกงเขียวไก่ 绿咖喱鸡 | 24 |
| Green curry of chicken with apple eggplants, Makrut lime leaves and Thai basil | |
| 38. GAENG DAENG GAI แกงแดงไก่ 红咖喱鸡 | 24 |
| Red curry of chicken with apple eggplants, Makrut lime leaves and Thai basil | |
| 39. MUSSAMAN NUEA มัสมันเนื้อ 马沙文咖喱牛肉 | 25 |
| Mussaman curry of slowly braised beef chuck and potato <i>**Contains peanuts**</i> | |
| 40. BUK KOUT TAE บุกกุดเต๋ 泰式肉骨茶 | 28 |
| Traditional Chinese herbal pork short rib soup | |
| 41. GAENG DAENG BPED แกงแดงเป็ด 红咖喱烤鸭 | 35 |
| Red curry of five-spice roasted duck (100 g) with tomato, pineapple, lychee and Thai basil | |
| 42. GAENG DAENG BPLA แกงแดงปลา 红咖喱鲷鱼 ⁽¹⁾ | 33 |
| Snapper red curry, wild ginger and Thai basil | |

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44. GAENG TAE POH



47. GAENG SOHM CHA-OM GOONG

CURRIES AND SOUPS

- 43. GAENG NUEA YAANG** แกงเนื้อย่างใบชะพลู 椰汁咖喱牛肉 28
Spicy coconut curry of grilled beef flank with betel leaves
- 44. GAENG TAE POH** แกงเทโพ 紅咖喱五花肉 26
Sweet and sour red curry with pork belly, water spinach, makrut lime juice and makrut lime leaves
- 45. DTOM YUM GOONG** (3 pcs) ต้มยำกุ้ง 冬阴功(泰式酸辣虾汤) ^(A) 33
Mildly spicy and sour soup of King prawns **Contains dairy and peanuts**
- 46. GAENG BPU** แกงปูใบชะพลู 蟹肉咖喱米粉汤 ^(I) 43
Spicy yellow curry of crab meat and betel leaves, served with rice vermicelli noodles on the side
- 47. GAENG SOHM CHA-OM GOONG** (3 pcs) แกงส้มชะอมกุ้ง 臭菜罗望子酸辣汤 ^(A) 33
Sour tamarind curry of King prawns with acacia fronds omelette
- STEAMED BROWN RICE** (per person) ข้าวกล้อง 糙米飯 6
- STEAMED JASMINE RICE** (per person) ข้าวหอมมะลิ 茉莉香米饭 5
- STICKY RICE** ข้าวเหนียว 糯米飯 7

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46. GAENG BPU

WOK FRIED

- 48. NUEA PADT NAHM MUN HOI** เนื้อผัดน้ำมันหอย 蚝油炒牛肉 **22**
Stir-fried beef and seasonal vegetables in oyster sauce
- 49. GAI PADT MET MAMUANG** ไก่ผัดเม็ดมะม่วง 鸡肉炒腰果 **22**
Stir-fried chicken with cashew nuts, garlic and smoked chilli jam ***Contains peanuts and dried shrimp***
- 50. PADT GRAPAO GAI SUP** ผัดกะเพราไก่สับ 泰式羅勒辣炒雞肉碎 **22**
Stir-fried minced chicken, fresh chilli, garlic and holy basil
- 51. PADT MA KRUEA YAAW** ผัดมะเขือยาว 泰式羅勒辣炒茄子雞肉碎 **25**
Stir-fried eggplant, minced chicken, fresh chilli, garlic and Thai basil
- 52. PADT PAAK BOOHNG** ผัดผักบุ้งไฟแดง 黃豆醬炒通心菜 **24**
Stir-fried water spinach, chilli and garlic in yellow bean sauce
- 53. PADT PAAK** ผัดผัก 蠔油炒時蔬 **22**
Stir-fried seasonal organic Boon Luck Farm vegetables in oyster sauce
- 54. MARA PADT KAI** มะระผัดไข่ 苦瓜炒蛋 **22**
Stir-fried bitter melon, glass noodles and hen's egg
- 55. EMERALD DUCK** เป็ดย่างผัดผักชียาว 烤鸭炒蔬菜 **34**
Stir-fried five-spice roasted duck (100 g) with seasonal green vegetables
- 56. PADT GRAPAO BPED** ผัดกะเพราเป็ด 打拋鴨 **34**
Stir-fried five-spice roasted duck (200 g), fresh chilli, garlic and holy basil
- 57. PADT KANA MHU GROB** ผัดคะน้าหมูกรอบ 脆皮豬腩炒芥藍菜 **28**
Stir-fried Chinese kale, chilli, garlic and crisp pork belly
- 58. MHU GROB PADT PRIK KHING** หมูกรอบผัดพริกขิง 紅咖喱生薑炒脆皮豬腩 **30**
Stir-fried crisp pork belly in spicy red curry paste ***Contains dried shrimp***
- 59. GOONG PADT KAPI** กุ้งผัดกะปิ 泰式蘸醬炒蝦 ⁽¹⁾ **28**
Stir-fried prawns, minced chicken, fermented shrimp paste, fresh chilli, garlic and green beans

STEAMED BROWN RICE (per person) ข้าวกล้อง 糙米飯 **6**

STEAMED JASMINE RICE (per person) ข้าวหอมมะลิ 茉莉香米飯 **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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54. MARA PADT KAI



55. EMERALD DUCK



SEAFOOD

- 60. KAI JIEW BPU** ไข่เจียวปู 蟹肉煎蛋 ^(I) **33**
Golden and puffy crab meat omelette *(Takes approx. 20 mins to prepare)*
- 61. BPLA PADT KUHN CHAI** ปลาชิ้นฉ่าย 芹菜鱼 ^(I) **32**
Stir-fried snapper with Chinese celery, ginger, fresh chilli and garlic
- 62. BPLA PADT CHAR** ปลาผัดฉ่า 香料炒鱼 ^(I) **32**
Stir-fried snapper with fresh chilli, wild ginger, green peppercorn and apple eggplants
- 63. BPLA PADT PRIK KHING** ปลาผัดพริกขิง 红咖喱炒鲷鱼 ^(I) **32**
Stir-fried snapper in spicy red curry paste ****Contains dried shrimp****
- 64. BPU NIM PADT POHNG KAREE** ปูนิ่มผัดผงกะหรี่ 黄咖喱炒脆软壳蟹 ^(I) **36**
Stir-fried crisp soft shell crab in an aromatic yellow curry sauce with chilli oil, garlic and Chinese celery ****Contains dairy****
- 65. GOONG MAR KHAM** (3 pcs) กุ้งมะขาม 泰式罗望子大虾 ^(A) **35**
Tempura King prawns with tamarind sauce, fried shallots and smoked chilli

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63. KAI JIEW BPU

SEAFOOD

Whole fish dishes take approx. 25 mins to prepare

- 66. GOONG GRATIEM** (3 pcs) กุ้งกระเทียม 蒜蓉炒大虾 ^(A) **35**
Stir-fried King prawns, garlic and black peppercorns
- 67. GOONG CHOO CHEE** (3 pcs) กุ้งชุบ 椰酱红咖喱虾 ^(A) **35**
Poached King prawns in coconut cream Choo Chee curry and Makrut lime leaves
- 68. GOONG OPB WOON SEN** (3 pcs) กุ้งอบวุ้นเส้น 粉絲炒大蝦 ^(A) **37**
Stir-fried King prawns and glass noodles with ginger and Chinese celery
- 69. BPLA CHOO CHEE** ปลาชุบ 椰汁咖喱脆皮鯛魚 ^(A) **50**
Crisp fried whole snapper in coconut cream Choo Chee curry and Makrut lime leaves
- 70. BPLA RAADT PRIK** ปลาราดพริก 香辣脆皮鯛魚 ^(A) **50**
Crisp fried whole snapper in fresh chilli and garlic
- 71. BPLA NUENG MANOW** ปลานึ่งมะนาว 青柠檬蒸魚 ^(A) **50**
Steamed whole snapper with lime, garlic and fresh chilli
- 72. BPLA TODT NAHM BPLA** ปลาทอดน้ำปลา 泰式鱼露炸魚 ^(A) **50**
Crisp fried whole barramundi with fish sauce and *Nahm Jim Prik Sodt**
- 73. BPLA JIAN** ปลาเจียง 紅燒脆皮鯛魚 ^(A) **50**
Crisp fried whole snapper in ginger and yellow bean
- 74. BPLA YUM MAMUANG** ปลาต้มมะม่วง 脆皮盲鰻配青芒果沙拉 ^(A) **51**
Whole fried barramundi with spicy green mango salad ****Contains peanuts and dried shrimp****

STEAMED BROWN RICE (per person) ข้าวกล้อง 糙米飯 **6**

STEAMED JASMINE RICE (per person) ข้าวหอมมะลิ 茉莉香米饭 **5**

STICKY RICE ข้าวเหนียว 糯米飯 **7**

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

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67. GOONG CHOO CHEE



73. BPLA JIAN



74. BPLA YUM MAMUANG

NOODLES

- 75. PADT THAI** *ผัดไทย* 泰式炒河粉 **20**
Stir-fried thin rice noodles with chicken, hen's egg, dried shrimp, bean sprouts, garlic chives and palm sugar ****Contains peanuts and dried shrimp****
- 76. PADT SI-EW** *ผัดซีอิ้ว* 酱油炒粿条 **20**
Stir-fried wide rice noodles with chicken, hen's egg and Chinese kale in dark soy sauce
- 77. KI MAO** *ก๋วยเตี๋ยวผัดซีอิ้ว* 泰式香辣炒宽河粉 **20**
Stir-fried wide rice noodles with chicken, fresh chilli, garlic and holy basil in dark soy sauce
- 78. KUAH GAI** *ก๋วยเตี๋ยวคั่วไก่* 鸡肉甜辣酱炒宽河粉 **21**
Stir-fried wide rice noodles with chicken, hen's egg and shallots served with chilli sauce on the side
- 79. SUKI** *(soup or dry)* *สุกี้ น้ำหรือแห้ง* 寿喜烧 (干面/汤面) **21**
Braised chicken, water spinach, hen's egg, glass noodles and spicy fermented red tofu broth ****Contains sesame****
- 80. SUKI SEAFOOD** *(soup or dry)* *สุกี้ทะเล น้ำหรือแห้ง* 海鲜寿喜烧(干面/汤面) ^(I) **28**
Seafood, water spinach, glass noodles, hen's egg and spicy fermented red tofu broth ****Contains sesame****
- 81. SEN MEE PADT GOONG** *เส้นหมี่ผัดกุ้ง* 鲜虾炒米粉 ^(I) **27**
Stir-fried rice vermicelli noodles with prawns, hen's egg, bok choy, fresh chilli and garlic
- 82. SEN MEE BPU PADT PRIK LEUNG** *เส้นหมี่ปูผัดพริกเหลือง* 黄辣椒炒蟹肉米粉 ^(I) **28**
Spicy stir-fried rice vermicelli noodles with crab meat, fresh yellow chilli, green beans, hen's egg and aromatics
- 83. AMY'S NOODLE** *บะหมี่ผัดกุ้ง* 黄面炒虾 ^(A) **31**
Stir-fried spicy egg noodles with 2 King prawns, bok choy, wombok, fresh chilli and garlic
- 84. KUAH BPED** *ก๋วยเตี๋ยวคั่วเป็ด* 干炒鸭肉粿条 **27**
Stir-fried wide rice noodles with five-spice roasted duck (100 g), hen's egg and shallots served with chilli sauce on the side

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78. KHAU GAI



80. SUKI SEAFOOD (DRY)



ONE PLATE WONDER

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|--|-----------|
| 85. KHAO PADT GAI ข้าวผัดไก่ 鸡肉炒饭 | 20 |
| Fried rice with chicken, hen's egg, tomato, onion and Chinese kale | |
| 86. CHILLI FRIED RICE ข้าวผัดพริกขี้หนู 泰式打抛炒饭 | 21 |
| Fried rice with minced chicken, chilli, garlic, holy basil and a fried hen's egg | |
| 87. KHAO PADT BPLA KEHM ข้าวผัดปลาเค็ม 咸鱼炒饭 ⁽¹⁾ | 22 |
| Fried rice with salted mackerel, hen's egg, fresh chilli and red onion | |
| 88. KHAO PADT BPU ข้าวผัดปู 蟹肉炒饭 ⁽¹⁾ | 27 |
| Fried rice with crab meat, hen's egg and shallots | |
| 89. 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** | |
| 90. PINEAPPLE FRIED RICE ข้าวผัดสับปะรด 菠萝炒饭 ⁽¹⁾ | 27 |
| Fried rice with pineapple, dried sultanas, prawns, hen's egg and cashew nuts | |
| 91. KHAO PADT NAHM PRIK KAPI ข้าวผัดน้ำพริกทะเล่ 虾酱炒饭配香煎鲭鱼 ⁽¹⁾ | 28 |
| Fried rice with shrimp paste relish, a fried whole short mackerel, pea eggplant, acacia fronds omelette, soft-boiled hen's egg and green beans | |

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



86. CHILLI FRIED RICE



88. KHAO PADT BPU



90. PINEAPPLE FRIED RICE





93. KHAO KREAB PAK MOR



95. FRESH SPRING ROLLS

STARTERS

- 92. MA KRUEA YAAW TODT** มะเขือยาวทอดซอสมะขาม 炸天妇罗茄子配罗望子酱 **15**
Tempura Thai silken eggplant with caramelised tamarind sauce, fried shallots and smoked chilli
- 93. KHAO KREAB PAK MOR** (5 pcs) ข้าวเกรียบปากหม้อ 泰式韭菜蒸餃 **18**
Steamed tapioca dumplings with fillings of garlic chives with soy fermented chilli sauce
Contains peanuts
- 94. GUAY TIEW LOHD** (3 pcs) ก๋วยเตี๋ยวหลอด 肠粉 **18**
Silky steamed tapioca and rice flour rolls filled with soft tofu, mushroom, and bamboo shoots, served with fermented soy and chilli sauce
- 95. FRESH SPRING ROLLS** เปาะเปี๊ยะสด 泰式米紙春卷 **18**
Fresh spring rolls of vegetables, tofu and egg omelette with caramelised tamarind sauce
- 96. KHANOM BUENG YUAN** ขนมเบื้องญวน 香脆豆腐椰香煎餅 **22**
Crisp turmeric egg crepe filled with tofu, coconut, sweet turnip and bean sprouts, served with house-pickled cucumber relish ***Contains peanuts** (Takes approx. 20 mins to prepare)*

SPICY SALADS

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

CURRIES

- 98. GAENG KEAW** แกงเขียวหวาน 绿咖喱 **25**
Green curry of seasonal vegetables with apple eggplants, Makrut lime leaves and Thai basil
- 99. GAENG DAENG** แกงแดง 红咖喱 **25**
Red curry of seasonal vegetables with apple eggplants, Makrut lime leaves and Thai basil

- STEAMED BROWN RICE** (per person) ข้าวกล้อง 糙米飯 **6**
- STEAMED JASMINE RICE** (per person) ข้าวหอมมะลิ 茉莉香米饭 **5**
- STICKY RICE** ข้าวเหนียว 糯米飯 **7**

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WOK FRIED

- 100. PADT MA KRUEA YAAW** ผัดมะเขือยาว 泰式羅勒辣炒豆腐茄子 **26**
Stir-fried eggplant, tofu, fresh chilli, garlic and Thai basil
- 101. PADT PAAK BOOHNG** ผัดผักบุ้งไฟแดง 泰式炒空心菜 **25**
Stir-fried water spinach, chilli and garlic in special vegetable sauce
- 102. PADT PAAK** ผัดผัก 素炒時令蔬菜 **23**
Stir-fried seasonal organic Boon Luck Farm vegetables in special vegetable sauce
- 103. PADT GRAPAO** ผัดกะเพรา 泰式罗勒叶炒蔬菜 **23**
Stir-fried mushrooms, fresh chilli, garlic and holy basil

NOODLES

- 104. PADT THAI** ผัดไทย 泰式炒河粉 **21**
Stir-fried thin rice noodles, seasonal vegetables, hen's egg, bean sprouts, garlic chives and palm sugar ****Contains peanuts****
- 105. PADT SI-EW** ผัดซีอิ้ว 酱油炒粿条 **21**
Stir-fried wide rice noodles, hen's egg, seasonal vegetables and Chinese kale in dark soy sauce
- 106. KI MAO** ก๋วยเตี๋ยวผัดซีอิ้ว 泰式香辣炒宽河粉 **21**
Stir-fried wide rice noodles, seasonal vegetables, fresh chilli, garlic and holy basil in dark soy sauce
- 107. SUKI** (soup or dry) สุกี้ น้ำหรือแห้ง 寿喜烧(干面/汤面) **21**
Mixed vegetables, hen's egg, glass noodles and spicy fermented red tofu broth ****Contains sesame****

ONE PLATE WONDER

- 108. KHAO PADT** ข้าวผัด 炒饭 **21**
Fried rice with seasonal vegetables, hen's egg, tomato, onion and Chinese kale
- 109. CHILLI FRIED RICE** ข้าวกะเพราผัด 泰式打拋炒饭 **22**
Fried rice with mushrooms, fresh chilli, garlic, holy basil and a fried hen's egg
- 110. PINEAPPLE FRIED RICE** ข้าวผัดสับปะรด 菠萝炒饭 **27**
Fried rice with pineapple, dried sultanas, seasonal vegetables, hen's egg and cashew nuts

VEGAN



STARTERS

- 111. MA KRUEA YAAW TODT** มะเขือยาวทอดซอสมะขาม 炸天妇罗茄子配罗望子酱 **15**
Tempura Thai silken eggplant with caramelised tamarind sauce, fried shallots and smoked chilli
- 112. KHAO KREAB PAK MOR** (5 pcs) ข้าวเกรียบปากหม้อ 泰式韭菜蒸餃 **18**
Steamed tapioca dumplings with fillings of garlic chives with soy fermented chilli sauce
- 113. GUAY TIEW LOHD** (3 pcs) ก๋วยเตี๋ยวหลอด 肠粉 **18**
Silky steamed tapioca and rice flour rolls filled with soft tofu, mushroom, and bamboo shoots, served with fermented soy and chilli sauce

SPICY SALADS

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

CURRIES

- 115. GAENG KEAW** แกงเขียวหวาน 绿咖喱 **25**
Green curry of seasonal vegetables with apple eggplants, Makrut lime leaves and Thai basil
- 116. GAENG DAENG** แกงแดง 红咖喱 **25**
Red curry of seasonal vegetables with apple eggplants, Makrut lime leaves and Thai basil

- STEAMED BROWN RICE** (per person) ข้าวกล้อง 糙米飯 **6**
- STEAMED JASMINE RICE** (per person) ข้าวหอมมะลิ 茉莉香米饭 **5**
- STICKY RICE** ข้าวเหนียว 糯米飯 **7**

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WOK FRIED

- 117. PADT MA KRUEA YAAW** *ผัดมะเขือยาว* 泰式羅勒辣炒豆腐茄子 **26**
Stir-fried eggplant, tofu, fresh chilli, garlic and Thai basil
- 118. PADT PAAK BOOHNG** *ผัดผักบุ้งไฟแดง* 泰式炒空心菜 **25**
Stir-fried water spinach, chilli and garlic in special vegetable sauce
- 119. PADT PAAK** *ผัดผัก* 素炒時令蔬菜 **23**
Stir-fried seasonal organic Boon Luck Farm vegetables in special vegetable sauce
- 120. PADT GRAPAO** *ผัดกะเพรา* 泰式罗勒叶炒蔬菜 **23**
Stir-fried mushrooms, fresh chilli, garlic and holy basil

NOODLES

- 121. PADT THAI** *ผัดไทย* 泰式炒河粉 **21**
Stir-fried thin rice noodles, seasonal vegetables, bean sprouts, garlic chives and palm sugar
Contains peanuts
- 122. PADT SI-EW** *ผัดซีอิ้ว* 酱油炒粿条 **21**
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 **21**
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 **21**
Fried rice with seasonal vegetables, tomatoes, onions and Chinese kale
- 126. CHILLI FRIED RICE** *ข้าวกระเทียมพริกขี้หนู* 泰式打拋炒饭 **22**
Fried rice with mushrooms, fresh chilli, garlic and holy basil
- 127. PINEAPPLE FRIED RICE** *ข้าวผัดสับปะรด* 菠萝炒饭 **27**
Fried rice with pineapple, dried sultanas, seasonal vegetables and cashew nuts



124. SUKI (SOUP)



127. PINEAPPLE FRIED RICE

GLUTEN FREE



GLUTEN FREE MENU

STARTERS

- 128.TODT MUN BPLA** (4 pcs) ทอดมันปลา 油炸魚餅配開胃醃黃瓜 ⁽¹⁾ **21**
Fried fish cakes with pickled cucumber relish ****Contains peanuts****
- 129.KHANOM BUENG YUAN** ขนมเบื้องญวน 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)
- 130.KHAO KREAB PAK MOR** (5 pcs) ข้าวเกรียบปากหม้อ 泰式卷筒粉 **18**
Steamed tapioca dumplings with trio fillings of garlic chives / cured bamboo and dried shrimp / chicken, peanuts and pickled turnips, with soy fermented chilli sauce
****Contains peanuts and dried shrimp****

GRILLED

Grilled dishes take approx. 20 mins to prepare

- 131.KHOR MHU YAANG** คอหมูย่าง 烤猪颈肉 **23**
Char-grilled marinated pork jowl with *Nahm Jim Jaew* ****Contains sesame oil****
- 132.GOONG YAANG** (3 pcs) กุ้งย่าง 烤大蝦 ^(A) **33**
Char-grilled King prawns with *Nahm Jim Prik Sodt* ******

- STEAMED BROWN RICE** (per person) ข้าวกล้อง 糙米飯 **6**
- STEAMED JASMINE RICE** (per person) ข้าวหอมมะลิ 茉莉香米饭 **5**
- STICKY RICE** ข้าวเหนียว 糯米飯 **7**

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

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

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SOM DTOM

- 133. SOM DTUM THAI** ส้มตำไทย 式青木瓜沙拉 **19**
Green papaya salad with peanuts and dried shrimp: spicy, salty, sour and slightly sweet
Contains peanuts and dried shrimp
- 134. SOM DTUM THAI BPU** ส้มตำไทยปู 腌蟹青木瓜沙拉 ^(I) **21**
Green papaya salad with pickled crab, peanuts and dried shrimp: spicy, salty and slightly sweet ***Contains peanuts and dried shrimp***
- 135. SOM DTUM BPU** ส้มตำปู 泰式青木瓜沙拉配腌蟹 ^(I) **21**
Green papaya salad - a spicier Northern region rendition with pickled field crab: salty and sour
- 136. SOM DTUM BPU BPLA RA** ส้มตำปูปลาธำ 田蟹臭魚醬青木瓜沙拉 ^(I) **21**
Spicy green papaya salad - fermented fish and pickled field crab: this has a strong and distinct salted crab and fermented fish flavour
- 137. SOM DTUM KAI KHEM** ส้มตำไทยไข่เค็ม 咸蛋青木瓜沙拉 **21**
Green papaya salad as the Som Dtum Thai version with the addition of salted duck egg
Contains peanuts and dried shrimp

SPICY SALADS

- 138. LAARP GAI** ลาบไก่ 酸辣凉拌鸡 **19**
Spicy minced chicken salad, soft herbs, onion, toasted chilli and aromatic rice powder
- 139. YUM WOON SEN** ยำวุ้นเส้น 泰式海鲜米粉沙拉 ^(I) **27**
Spicy salad of glass noodles with minced chicken, calamari, mussels and prawns
Contains peanuts and dried shrimp
- 140. YUM MA KRUEA** ยำมะเขือ 烤茄子沙拉 ^(I) **26**
Char-roasted eggplant salad with minced chicken, prawns, fresh chilli, onion, dried shrimp and soft-boiled hen's egg ***Contains dried shrimp***
- 141. NAHM DTOK MHU** น้ำตกหมู 酸辣凉拌猪颈肉 **23**
Spicy char-grilled pork jowl salad, soft herbs, onion, toasted chilli and aromatic rice powder ***Contains sesame oil***
- 142. YUM GOONG DTA KRAI** ยำกุ้งตะไคร้ 凉拌香茅虾 ^(I) **31**
Warm salad of prawns, lemongrass, onion, fresh chilli and soft herbs
- 143. YUM BPLA DTA KRAI** ยำปลาตะไคร้ 香茅辣蝦溫沙拉 ^(I) **32**
Warm salad of snapper, lemongrass, chilli and soft herbs ***Contains peanuts***
- 144. NAHM PRIK KAPI** ชุบน้ำพริกกระป๋อง 泰式煎鯖鱼沙拉配酸辣蝦醬 ^(I) **31**
Shrimp paste chilli relish with vegetables, egg-battered fried eggplant, acacia frond omelette, soft-boiled hen's egg and a fried whole short mackerel



CURRIES AND SOUPS

145. DTOM SAAP ต้มแซ่บ 酸辣排骨汤	22
Hot and sour soup with braised pork ribs and soft herbs	
146. GAENG KEAW GAI แกงเขียวหวาน 绿咖喱鸡	24
Green curry of chicken with apple eggplants, Makrut lime leaves and Thai basil	
147. GAENG DAENG GAI แกงแดง 红咖喱鸡	24
Red curry of chicken with apple eggplants, Makrut lime leaves and Thai basil	
148. MUSSAMAN NUEA มัสมันเนื้อ 马沙文咖喱牛肉	25
Mussaman curry of slowly braised beef chuck and potato **Contains peanuts**	
149. GAENG DAENG BPLA แกงแดงปลา 红咖喱鲷鱼 ^(I)	33
Snapper red curry, wild ginger and Thai basil	
150. DTOM YUM GOONG (3 pcs) ต้มยำกุ้ง 冬阴功(泰式酸辣虾汤) ^(A)	33
Mildly spicy and sour soup of King prawns **Contains dairy and peanuts**	
151. GAENG TAE POH แกงเทโพ 红咖喱五花肉	26
Sweet and sour red curry with pork belly, water spinach, makrut lime juice and makrut lime leaves	
152. GAENG BPU แกงปูใบชะพลู 蟹肉咖喱米粉汤 ^(I)	43
Spicy yellow curry of crab meat and betel leaves, served with rice vermicelli noodles on the side	
153. GAENG SOHM CHA-OM GOONG (3 pcs) แกงส้มชะอมกุ้ง 臭菜罗望子酸辣汤 ^(A)	33
Sour tamarind curry of King prawns with acacia fronds omelette	
STEAMED BROWN RICE (per person) ข้าวกล้อง 糙米飯	6
STEAMED JASMINE RICE (per person) ข้าวหอมมะลิ 茉莉香米饭	5
STICKY RICE ข้าวเหนียว 糯米飯	7

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149. GAENG DAENG BPLA



150. DTOM YUM GOONG

WOK FRIED

- 154. GAI PADT MET MAMUANG** ไก่ผัดเม็ดมะม่วง 泰式腰果炒雞肉 **23**
 Stir-fried chicken with cashew nuts, garlic and smoked chilli jam ***Contains peanuts and dried shrimp***
- 155. PADT GRAPAO GAI SUP** ผัดกะเพราไก่สุบ 泰式羅勒辣炒雞肉碎 **23**
 Stir-fried minced chicken, fresh chilli, garlic and holy basil
- 156. PADT MA KRUEA YAAW** ผัดมะเขือยาว 泰式羅勒辣炒茄子雞肉碎 **26**
 Stir-fried eggplant, minced chicken, fresh chilli, garlic and Thai basil
- 157. PADT PAAK BOOHNG** ผัดผักบุ้งไฟแดง 黃豆醬炒通心菜 **25**
 Stir-fried water spinach, chilli and garlic in special vegetable sauce
- 158. PADT PAAK** ผัดผัก 蠔油炒時蔬 **23**
 Stir-fried seasonal organic Boon Luck Farm vegetables in special vegetable sauce
- 159. MARA PADT KAI** มะระผัดไข่ 苦瓜炒蛋 **23**
 Stir-fried bitter melon, glass noodles and hen's egg
- 160. PADT KANA MHU GROB** ผัดคะน้าหมูกรอบ 脆皮豬腩炒芥藍菜 **28**
 Stir-fried Chinese kale, chilli, garlic and crisp pork belly
- 161. MHU GROB PADT PRIK KHING** หมูกรอบผัดพริกขิง 紅咖喱生薑炒脆皮豬腩 **30**
 Stir-fried crisp pork belly in spicy red curry paste ***Contains dried shrimp***
- 162. GOONG PADT KAPI** กุ้งผัดกะปิ 香辣蝦醬雞肉碎炒蝦仁 ⁽¹⁾ **28**
 Stir-fried prawns, minced chicken, fermented shrimp paste, fresh chilli, garlic and green beans

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

CRISP PORK BELLY +8
 CALAMARI +8

PRAWNS +8
 DUCK +8

SEAFOOD +8
 FRIED EGG +4

- STEAMED BROWN RICE** *(per person)* ข้าวกล้อง 糙米飯 **6**
- STEAMED JASMINE RICE** *(per person)* ข้าวหอมมะลิ 茉莉香米飯 **5**
- STICKY RICE** ข้าวเหนียว 糯米飯 **7**

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SEAFOOD

Whole fish dishes take approx. 25 mins to prepare

163. KAI JIEW BPU	ไข่เจียวปู 蟹肉煎蛋 ^(I)	33
Golden and puffy crab meat omelette <i>(Takes approx. 20 mins to prepare)</i>		
164. GOONG GRATIEM	กุ้งกระเทียม 蒜蓉炒大虾 ^(A)	35
Stir-fried King prawns, garlic and black peppercorns		
165. GOONG CHOO CHEE	กุ้งชุบ 椰酱红咖喱虾 ^(I)	35
Poached King prawns in coconut cream Choo Chee curry and Makrut lime leaves		
166. BPLA PADT PRIK KHING	ปลาผัดพริกขิง 红咖喱炒鲷鱼 ^(I)	32
Stir-fried snapper in spicy red curry paste **Contains dried shrimp**		
167. BPLA CHOO CHEE	ปลาชุบ 椰汁咖喱脆皮鲷鱼 ^(A)	50
Crisp fried whole snapper in coconut cream Choo Chee curry and Makrut lime leaves		
168. BPLA RAADT PRIK	ปลาสดพริก 香辣脆皮鲷鱼 ^(A)	50
Crisp fried whole snapper in fresh chilli and garlic		
169. BPLA NUENG MANOW	ปลานึ่งมะนาว 青柠蒸鱼 ^(A)	50
Steamed whole snapper with lime, garlic and fresh chilli		
170. BPLA TODT NAHM BPLA	ปลาทอดน้ำปลา 泰式鱼露炸鱼 ^(A)	50
Crisp fried whole barramundi with fish sauce and <i>Nahm Jim Prik Sodt*</i>		
171. BPLA YUM MAMUANG	ปลาต้มมะม่วง 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**		
STEAMED BROWN RICE	(per person) ข้าวกล้อง 糙米飯	6
STEAMED JASMINE RICE	(per person) ข้าวหอมมะลิ 茉莉香米饭	5
STICKY RICE	ข้าวเหนียว 糯米飯	7

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

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

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163. KAI JIEW BPU



168. BPLA RAADT PRIKG

NOODLES

- 172. PADT THAI** ผัดไทย 泰式炒河粉 **21**
 Stir-fried thin rice noodles with chicken, hen's egg, dried shrimp, bean sprouts, garlic chives and palm sugar ***Contains peanuts and dried shrimp***
- 173. PADT SI-EW** ผัดซีอิ้ว 酱油炒粿条 **21**
 Stir-fried wide rice noodles with chicken, hen's egg and Chinese kale in dark soy sauce
- 174. KI MAO** ก๋วยเตี๋ยวผัดซีอิ้ว 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
- 175. KUAH GAI** ก๋วยเตี๋ยวคั่วไก่ 雞肉甜辣醬炒寬河粉 **22**
 Stir-fried wide rice noodles with chicken, hen's egg, shallots and chilli sauce on the side

ONE PLATE WONDER

- 176. KHAO PADT GAI** ข้าวผัดไก่ 鸡肉炒饭 **21**
 Fried rice with chicken, hen's egg, tomato, onion and Chinese kale
- 177. CHILLI FRIED RICE** ข้าวกะเพราผัด 泰式打抛炒饭 **22**
 Fried rice with minced chicken, chilli, garlic, holy basil and a fried hen's egg
- 178. KHAO PADT BPLA KEHM** ข้าวผัดปลาเค็ม 咸鱼炒饭 ⁽¹⁾ **22**
 Fried rice with salted mackerel, hen's egg, fresh chilli and red onion
- 179. KHAO PADT BPU** ข้าวผัดปู 蟹肉炒饭 ⁽¹⁾ **27**
 Fried rice with crab meat, hen's egg and shallots
- 180. 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***
- 181. PINEAPPLE FRIED RICE** ข้าวผัดสับปะรด 菠蘿炒飯 ⁽¹⁾ **27**
 Fried rice with pineapple, dried sultanas, prawns, hen's egg and cashew nuts
- 182. KHAO PADT NAHM PRIK KAPI** ข้าวผัดน้ำพริกกะปิ 虾酱炒饭配香煎鯖鱼 ⁽¹⁾ **28**
 Fried rice with shrimp paste relish, a fried whole short mackerel, pea eggplant, acacia fronds omelette, soft-boiled hen's egg and green beans

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

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GLUTEN FREE



178. KHAO PADT BPLA KEHM



184. PAR TUHNG GO



186. KHAO NEAW DUM BPEAK LUM YAI

DESSERTS

- 183. BUA LOY** บัวลอย 椰奶汤圆 *V, VG, GF* **13**
Soft and silky taro rice flour pearls in a warm, sweet coconut milk
- 184. PAR TUHNG GO** (5 pcs) ปาท่องโก๋ 泰式油條忌廉凍 *V* **15**
Pillowy flash-fried dough sticks with coconut pandan custard ***Contains gluten, egg and dairy*** (Takes approx. 15 mins to prepare)
- 185. KHAO NIEAW DUM BIEAK** ข้าวเหนียวดำเปียก 黑糯米飯 *V, VG, GF* **13**
A sweet and slightly salty black sticky rice and coconut cream with taro, palm seeds and young coconut flesh
- 186. KHAO NEAW DUM BPEAK LUM YAI** ข้าวเหนียวเปียกลำไย 龍眼黑糯米椰香甜品 *V, VG, GF* **14**
Black sticky rice coconut cream pudding with Boon Luck Farm black sticky corn, longans and young coconut
- 187. KHAO NEAW DUM BPEAK LUM YAI ITIM** ข้าวเหนียวดำเปียกลำไยไอติม *V, GF* **17**
龍眼黑糯米椰香甜品配椰子雪糕
Black sticky rice coconut cream pudding with Boon Luck Farm black sticky corn, longans and young coconut served with coconut ice cream ***Contains dairy***
- 188. TUB TIM GROB** ทับทิมกรอบ 椰奶红宝石 *V, VG, GF* **11**
Crunchy tapioca-coated water chestnuts and fresh young coconut, served in chilled sweet coconut milk
- 189. COCONUT ICE CREAM** ไอศกรีมกะทิสด 椰子冰淇淋 *V, GF* **14**
Young coconut ice cream with sweet sticky rice, candied palm seeds, candied sweet potato, roasted peanuts and unsweetened condensed milk ***Contains dairy and peanuts***
- 190. ITIM TODT** ไอติมทอด 炸冰淇淋 *V* **16**
Fried coconut ice cream with salted coconut caramel sauce ***Contains dairy and gluten***
- 191. STICKY RICE AND MANGO** ข้าวเหนียวมะม่วง 芒果糯米飯 *V, VG, GF* **16**
Mango with sweet sticky rice, coconut cream and crisp mung bean
Add coconut ice cream *V, GF* \$8
- 192. COCONUT AND MANGO** มะม่วงกะทิ 椰子冰淇淋配新鲜芒果 *V, GF* **16**
Coconut ice cream, fresh mango, young coconut and sesame ***Contains dairy and sesame***
- 193. STICKY RICE DURIAN** ข้าวเหนียวทุเรียน 榴梿糯米飯 *V, VG, GF* **16**
Sticky rice steamed with sweet coconut cream and palm sugar accompanied with a durian custard
- 194. STICKY RICE WITH COCONUT CUSTARD** ข้าวเหนียวสังขยา 椰子奶冻糯米飯 *V, GF* **11**
Sweet sticky rice served with steamed coconut, egg and palm sugar custard ***Contains egg***



190. ITIM TODT



193. STICKY RICE DURIAN

DRINKS

195. TRADITIONAL THAI COFFEE กาแฟไทย 古法泰式咖啡

Arabica beans originating from northern Thai regions

O YUA โอฮัวะ - Sweet hot black coffee

8

O LIENG โอลิ๊ยะง - Sweet iced black coffee

8

KAFFE RON กาแฟร้อน - Hot coffee with caramelised milk

8

KAFFE YEN กาแฟเย็น - Iced coffee with caramelised milk

8

196. TRADITIONAL THAI TEA ชาไทย 古法泰式紅茶

CHA MANOW ชามะนาว - Sweet iced tea with lemon juice

8

CHANOM YEN ชานมเย็น - Sweet iced tea with caramelised milk

9

CHADUM YEN ชาดำเย็น - Sweet iced tea

8

CHANOM RON ชานมร้อน - Sweet hot tea with caramelised milk

9

197. LODT CHONG ลอดช่อง 南洋椰汁斑蘭特飲

9

Coconut milk with silky pandan noodles and jackfruit

198. CHRYSANTHEMUM ICE TISANE น้ำเก๊กฮวย 雛菊花茶

8



TRADITIONAL THAI COFFEE / TRADITIONAL THAI TEA



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



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

DRINKS

- 199. ROSELLE ICE TISANE** น้ำกระเจียว 泰国玫瑰茄花冰茶 **8**
- 200. LONGAN ICE TISANE** น้ำลำไย 龍眼冰茶 **9**
- 201. FRESH COCONUT WATER** น้ำมะพร้าว 新鮮椰子水 **9**
- 202. BUTTERFLY PEA WITH HONEY AND LIME ICE TISANE** น้ำอัญชันผสมน้ำผึ้งมะนาว **8**
泰式蝶豆花蜂蜜檸檬水
- 203. BLENDED JUICES** น้ำปั่น 鮮果冰沙 **11**
A choice of blueberry, coconut, lychee, lychee mint, mango, pineapple, strawberry or watermelon
- 204. SOFT DRINKS** น้ำอัดลม 汽水 **5**
Coke / Coke Zero / Sprite
- 205. BELOKA KOSCIUSZKO ALPS NATURALLY STILL WATER 500 mL / 750 mL** **9/11**
- 206. BELOKA KOSCIUSZKO ALPS LIGHTLY SPARKING WATER 500 mL / 750 mL** **9.5/11.5**
- 207. TEA (per person) ชาร้อน 現泡茶飲** **6**

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

GREEN TEA

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

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

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

OOLONG

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

HERBAL OG+

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

RED

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

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BOTTLE

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

NON-ALCOHOLIC

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

GIN

Brookies Dry Gin and Tonic	Byron Bay, NSW	15
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CIDER

Rekorderlig Strawberry and Lime	Vimmerby, Sweden	10
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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
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PLUM WINE

Japanese Umeshu Choya single year 50 mL	Kishu, Japan	13
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SUN - WED : 11am - 9.30pm / **THU - SAT** : 11am - 10pm

COCKTAILS

<u>Gin Cucumber Cooler</u>	19
Cucumber, lemon and Tanqueray gin	
<u>Mai Thai</u>	19
Bacardi white rum, triple sec, Sailor Jerry spiced rum, pineapple, syrup and Overproof Bundaberg dark rum	
<u>Longan Island Tea</u>	19
Sailor Jerry spiced rum, Tanqueray dry gin, Jose silver tequila, Stolichnaya vodka, triple sec orange liqueur, lime juice and house-made longan syrup	
<u>Lychee-jito</u>	19
Bacardi white rum, mint, lime and lychee	
<u>Thai Sunrise</u>	19
Jose Cuervo gold tequila and Pama pomegranate liqueur, mango, pineapple and pomegranate syrup	
<u>Strawberry Lemongrass Caipiroska</u>	19
Strawberries, lemongrass syrup and Stolichnaya vodka	
<u>Espresso Martini</u>	19
Coconut sorbet, Mr. Black coffee liqueur, Thai black coffee and vodka	
<u>Immortal Blueberry</u>	19
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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