DINNER AT CHAT THAI
CIRCULAR QUAY

SAVORY AND SNACK

1. KHAO KREAB PAK MOR *(5 pcs) ข้าวเกรียบปากหม้อ* 泰式蒸飯團 ***V, GF*** **14**

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

2. BPUN SIP BPLA *(5 pcs) ปั้นสิบปลา* 泰式西米餃 ***GF*** **16**

Steamed rice dumplings with snapper and black pepper

3. TUA BAP GOONG *(5 pcs) ถั่วแปปกุ้ง* 椰絲裹飯團 ***GF*** **16**

Steamed coconut rice dumplings of minced prawn, coconut and coconut sauce

GF : *Gluten Free* ***V :*** *Vegetarian, Vegetables* *Options available*

Please ask our friendly staff

1. KHAO KREAB PAK MOR

2. BPUN SIP BPLA

3. TUA BAP GOONG

STARTERS

4. CRAB FRIED SPRING ROLLS *(3 pcs) เปาะเปี๊ยะทอดไส้ปู* 炸蟹肉春捲 **15**

Blue swimmer crab, hens egg and soft green herbs

5. BANGKOK WINGS *(6 pcs) ปีกไก่ทอด* 曼谷炸雞翅 **16**

Lightly herbed battered and fried chicken wings

6. TODT MUN BPLA *ทอดมันปลา* 開胃醃黃瓜蝦餅 ***GF*** **16**

Fish cakes with pickled cucumber relish ***includes peanuts***

7. MHU SAAM CHAN TODT *หมูสามชั้นทอด* 蒜香五花肉 **17**

Garlic marinated fried pork belly with nahm jim jaew*

8. KHANOM BUENG YOUAN *ขนมเบื้องญวน* 蝦仁豆腐椰香煎餅 ***V, GF*** **18**

Minced prawn with coconut, sweet turnip with egg, bean sprouts, tofu, coconut and turmeric egg crépe with house pickled cucumber ***includes peanuts***

4. CRAB FRIED SPRING ROLLS

6. TODT MUN BPLA

8. KHANOM BUENG YOUAN

11. MHU YAANG LEMONGRASS

7. MHU SAAM CHAN TODT

GRILLED

9. MHU BHING *(2 skewers) หมูปิ้ง* 烤豬肉串 **9**
Grilled pork skewers

10. GAI SATAY *(2 skewers) สะเต๊ะไก่* 沙爹雞肉串 **9**
Chicken satay skewers ***includes peanuts***

11. MHU YAANG LEMONGRASS *(2 pcs) หมูย่างตะไคร้* 檸檬草烤豬排 **16**
Grilled pork on lemongrass with *nahm jim jaew**

12. PORK RIBS *ซี่โครงหมูย่าง* 黑椒豬肋排 **17**
Garlic and peppercorns grilled pork ribs with *nahm jim jaew**

13. GAI YAANG *ไก่ย่าง* 燒烤泰式雞排 **17**
Char grilled turmeric and lemongrass marinated chicken with *nahm jim jaew**

14. SAI OUAH *ไส้อั่ว* 烤泰式豬肉香腸 **17**
House spicy sausages of pork with aromatic herbs and chilli

15. KHOR MHU YAANG *คอหมูย่าง* 燒烤豬梅肉 **17**
Char grilled pork jowls with *nahm jim jaew**

16. CRYING TIGER *เสือร้องไห้* 燒烤牛里脊 **17**
Char grilled beef tenderloin with *nahm jim jaew**

17. GOONG YAANG *กุ้งย่าง* 燒烤大蝦 GF **29**
Char grilled king prawns with *nahm jim prik sodt**

** nahm jim jeaw : smoked chilli and tamarind sauce*
** nahm jim prik sodt : fresh chilli and garlic, lemon sauce*

12. PORK RIBS

14. SAI OUAH

19. SOM DTUM KAI KHEM

27. YUM NAEHM KHAO TODT

SPICY SALADS

18. SOM DTUM THAI *ส้มตำไทย* 泰式青木瓜沙拉 *V, GF* **16**

Green papaya salad with peanuts and dried shrimps: spicy, salty and slightly sweet
includes peanuts

19. SOM DTUM KAI KHEM *ส้มตำไทยไข่เค็ม* 泰式青木瓜沙拉配咸鴨蛋 *GF* **18**

Green papaya salad as the som dtum thai version with the addition of salted duck egg
includes peanuts

20. SOM DTUM BPU *ส้มตำปู* 泰式青木瓜沙拉配醃蟹 *GF* **17**

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

21. SOM DTUM BPU BPLA LA *ส้มตำปูปลาร้า* 泰式青木瓜沙拉配腐魚仔 *GF* **17**

Green papaya salad - a Laotian version with fermented fish and with pickled crab
this has a strong, distinct flavour and salty

22. SOM DTUM MA MUANG *ส้มตำมะม่วง* 泰式青芒果沙拉配醃蟹蝦仁腐魚 *GF* **18**

Spicy green mango salad with pickled crabs, dried shrimp, fermented fish ***includes peanuts***

23. LARPB GAI *ลาบไก่* 香辣雞肉沙拉 *GF* **18**

Spicy minced chicken salad, soft herbs and roasted chilli

24. LARPB BPLA *ลาบปลา* 香辣熟鯛魚沙拉 *GF* **28**

Spicy poached snapper salad, soft herbs and roasted chilli

25. NAHM DTOK MHU OR NUEA *น้ำตกหมูหรือเนื้อ* 香辣燒烤牛肉/豬肉沙拉 **18**

Spicy char grilled pork or beef salad, soft herbs and roasted chilli

26. YUM NUEA *ยำเนื้อ* 燒烤牛肉沙拉 **18**

Char grilled beef salad with tomatoes, cucumber, soft herbs and fresh chilli

27. YUM NAEHM KHAO TODT *ยำแหนมข้าวทอด* 泰国酸肉锅巴香草沙律 **20**

Spicy crisp rice, fermented pork and soft herbs salad ***includes peanuts***

28. YUM MA KRUEA *ยำมะเขือ* 烤茄子沙拉 *GF* **29**

Char roasted eggplant salad with minced chicken, prawns and fresh chilli

29. NAHM PRIK KAPI *ชุดน้ำพริกกะปิ* 泰式煎鯖魚沙拉盤配酸辣蝦醬 *GF* **29**

Shrimp paste chilli relish with vegetables, herbs and egg-battered fried eggplants,
boiled hens egg and fried mackerel

GF : *Gluten Free* ***V :*** *Vegetarian, Vegetables* *Options available*

Please ask our friendly staff

28. YUM MA KRUEA

29. NAHM PRIK KAPI

CURRIES AND SOUPS

30. DTOM YUM GOONG *ต้มยำกุ้ง* 冬陰功(泰式酸辣蝦湯) *GF* **29**
A mildly spicy and sour soup of king prawns ***includes dairy***

31. DTOM SAAP *ต้มแซ่บ* 文火慢燉酸菜排骨湯 *GF* **20**
Hot and sour soup of braised pork ribs

32. MASSAMAN NUEA *แกงมัสมั่นเนื้อ* 馬沙文咖喱牛腱 *GF* **20**
Massaman curry of slowly braised beef shin and potato ***includes peanuts***

33. GAENG KEAW GAI *แกงเขียวไก่* 青咖喱雞 *GF* **20**
Green curry of chicken with apple eggplants, kaffir lime leaves and thai basil

34. GAENG DAENG GAI *แกงแดงไก่ใส่ฟัก* 紅咖喱雞 *GF* **20**
Chicken red curry, winter melon and thai basil

35. GAENG NUEA YAANG *แกงเนื้อย่างใบชะพลู* 椰汁咖喱牛肉 **23**
Grilled beef coconut curry with betel leaves

36. YUM JIN GAI *ยำจิ้นไก่* 香辣咖喱手撕雞 *GF* **20**
Hot spicy curry with shredded chicken and banana blossom

37. GAENG DAENG BPLA *แกงแดงปลา* 紅咖喱鯛魚 *GF* **28**
Snapper red curry, wild ginger and thai basil

38. GAENG DAENG BPED *แกงแดงเป็ด* 紅咖喱烤鴨 **27**
Red curry of five spice roast duck with pineapple, lychee and thai basil

39. GAENG SOHM CHA-OM GOONG *แกงส้มชะอมกุ้ง* 泰式酸橙罗望子咖喱大蝦 *GF* **29**
Sour orange tamarind curry of king prawns with omelette of acacia fronds

40. GAENG BPU *แกงปู* 黃咖喱肉蟹 *GF* **35**
Yellow curry of crab meat and betel leaves with rice vermicelli noodles

STEAMED JASMINE RICE *(per person) ข้าวสวย* 香米白飯 **4**
00STEAMED BROWN RICE *(per person) ข้าวกล้อง* 糙米飯 **5**
STICKY RICE *ข้าวเหนียว* 糯米飯 **6**

34. GAENG DAENG GAI

35. GAENG NUEA YAANG

31. DTOM SAAP

38. GAENG DAENG BPED

40. GAENG BPU

36. YUM JIN GAI

37. GAENG DANG BPLA

39. GAENG SOHM CHA-OM GOONG

WOK FRIED

41. GAI PADT MET MAMUANG *ไก่ผัดเม็ดมะม่วง* 泰式腰果炒雞肉 **19**
Stir fried chicken with cashew nuts and smoked chilli jam

42. NUEA PADT NAHM MUN HOI *เนื้อผัดน้ำมันหอย* 蚝油牛肉炒時蔬 **19**
Stir fried beef and seasonal vegetables in oyster sauce

43. GRAPAO GAI SUP *ผัดกะเพราไก่สับ* 泰式羅勒炒雞肉碎 **19**
Stir fried minced chicken, fresh chilli, garlic and holy basil

44. GRAPAO BPED *ผัดกะเพราเป็ด* 泰式羅勒炒烤鴨 **27**
Stir fried five spice roast duck, fresh chilli, garlic and holy basil

45. KANA MHU GROB *ผัดคะน้าหมูกรอบ* 芥藍炒脆皮猪腩 **19**
Stir fried chinese kale and crisp pork belly

46. MHU GROB PADT PRIK KHING *หมูกรอบผัดพริกขิง* 紅咖喱生姜炒脆皮豬腩 **21**
Stir fried crisp pork belly and wild ginger in spicy red curry paste

47. EMERALD DUCK *เป็ดย่างผัดผักเขียว* 烤鴨炒時蔬 **27**
Stir fried five spice roast duck with seasonal greens

48. PADT CHAR BPED *ผัดฉ่าเป็ด* 生薑小茄子炒烤鴨 **27**
Stir fried five spice roast duck, chilli, wild ginger, green peppercorns and apple eggplants

49. PADT PAAK BOONG *ผัดผักบุ้งไฟแดง* 黃豆醬炒通心菜 *V* **18**
Stir fried water spinach, garlic and chilli in yellow bean sauce

50. PADT PAAK *ผัดผัก* 蠔油炒時蔬 *V, GF* **18**
Stir fried seasonal vegetables in oyster sauce

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

CRISPY PORK BELLY +6 **BARBEQUED ROAST DUCK +6** **PRAWNS +6**
SEAFOOD +6 **CALAMARI +6** **FRIED EGG +3**

GF : *Gluten Free* ***V :*** *Vegetarian, Vegetables* *Options available*
Please ask our friendly staff

44. GRAPAO BPED

52. BPLA PADT KUHN CHAI

SEAFOOD

51. BPLA PADT PRIK KHING *ปลาผัดพริกขิง* 紅咖喱生薑炒鯛魚柳 **28**
Stir fried of fried snapper and wild ginger in spicy red curry paste

52. BPLA PADT KUHN CHAI *ปลาขึ้นฉ่าย* 香辣鯛魚柳 **28**
Stir fried of fried snapper, chinese celery and chilli

53. PADT CHAR BPLA *ผัดฉ่าปลา* 生薑小茄子炒鯛魚 **28**
Stir fried of fried snapper, chilli, wild ginger, green peppercorn and apple eggplants

54. KAI JIEW BPU *ไข่เจียวปู* 蟹肉煎蛋餅 *GF* **29**
Golden and puffy crab meat omelette

55. BPU NIM PADT POHNG KAREE *ปูนิ่มผัดผงกะหรี่* 辛香黃咖喱炒酥脆软壳蟹 **33**
Stir fried crispy soft shell crab in a mildly aromatic yellow curry sauce with chinese celery

56. GOONG OPB WOON SEN *กุ้งอบวุ้นเส้น* 粉絲炒大蝦 **29**
Stir fried king prawns and glass noodles with ginger and chinese celery

57. GOONG MAR KHAM *กุ้งมะขาม* 泰式天麩羅大蝦 **29**
Tempura king prawns, tamarind, fried shallots and smoked chilli

58. GOONG CHOO CHEE *กุ้งฉู่ฉี่* 椰汁咖喱大蝦 *GF* **29**
Poached king prawns in coconut cream choo chee curry

59. GOONG GRATIEM *กุ้งกระเทียม* 椒鹽大蝦 *GF* **29**
Stir fried king prawns, garlic and peppercorns

60. PADT THAI GOONG WOON SEN *ผัดไทยวุ้นเส้นกุ้งใหญ่* 泰式大明蝦炒粉絲 **29**
Stir fried glass noodles with king prawns, dried shrimps, bean sprouts, garlic chives, tamarind and palm sugar ***includes peanuts***

61. YUM GOONG DTA KRAI *ยำกุ้งตะไคร้* 香茅辣虾热沙律 *GF* **28**
Prawns, lemongrass, chilli, fine herbs and aromatics warm salad

62. BPLA CHOO CHEE *ปลาฉู่ฉี่* 椰汁咖喱脆皮鯛魚 *GF* **40**
Crisp fried whole snapper in coconut cream choo chee curry

STEAMED JASMINE RICE *(per person) ข้าวสวย* 香米白飯 **4**
STEAMED BROWN RICE *(per person) ข้าวกล้อง* 糙米飯 **5**
STICKY RICE *ข้าวเหนียว* 糯米飯 **6**

GF : *Gluten Free* ***V :*** *Vegetarian, Vegetables* *Options available*
Please ask our friendly staff

53. PADT CHAR BPLA

54. KAI JIEW BPU

55. BPU NIM PADT POHNG KAREE

57. GOONG MAR KHAM

58. GOONG CHOO CHEE

59. GOONG GRATIEM

61. YAM GOONG DTA KRAI

63. BPLA MUEK NUENG MANOW

SEAFOOD

63. BPLA MUEK NUENG MANOW *ปลาหมึกนึ่งมะนาว* 泰式蒸魷魚 GF **28**
Steamed calamari, Chinese celery with lime, garlic and chilli

64. BPLA NUENG MANOW *ปลานึ่งมะนาว* 泰式蒸鯛魚 GF **40**
Steamed whole snapper with lime, garlic and chilli

65. BPLA YUM MAMUANG *ปลายำมะม่วง* 脆皮盲鱧配青芒果沙拉 GF **40**
Whole fried barramundi with green mango salad ***includes peanuts and dried shrimps***

66. BPLA RAADT PRIK *ปลาราดพริก* 香辣脆皮鯛魚 GF **40**
Crisp fried whole snapper, roasted chili and garlic

67. BPLA TODT NAHM BPLA *ปลาทอดน้ำปลา* 酥脆黃金盲鱧 GF **40**
Crisp fried whole barramundi with *nahm jim prik sodt**

STEAMED JASMINE RICE *(per person) ข้าวสวย* 香米白飯 **4**
STEAMED BROWN RICE *(per person) ข้าวกล้อง* 糙米飯 **5**
STICKY RICE *ข้าวเหนียว* 糯米飯 **6**

** nahm jim prik sodt : fresh chilli and garlic, lemon sauce*

65. BPLA YUM MAMUANG

66. BPLA RAADT PRIK

NOODLES AND RICE

68. PADT THAI *ผัดไทย* 泰式炒河粉 *V, GF* **17**

Stir fried thin rice noodles with chicken, hens egg, dried shrimps, bean sprouts, garlic chives, tamarind and palm sugar ***includes peanuts***.

69. PADT SI-EW *ผัดซีอิ๊ว* 泰式炒寬河粉 *V, GF* **17**

Stir fried wide rice noodles with chicken, hens egg and chinese kale in dark soy sauce

70. KI MAO *ก๋วยเตี๋ยวผัดขี้เมา* 泰式香辣炒寬河粉 *V, GF* **17**

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

71. SUKI *(dry or soup) สุกี้แห้งหรือน้ำ* 壽喜雞肉粉絲（湯/乾） **18**

Braised chicken, water spinach, glass noodles and spicy fermented tofu broth

72. GUAY TIEW PAK MOR *ก๋วยเตี๋ยวปากหม้อ* 香辣泰式米餃湯配蘿蔔冬瓜排骨 **17**

Pork short ribs, daikon, winter melon, trio stuffed tapioca dumplings in pork bone broth with smoked chilli oil ***includes peanuts and dried shrimps***

73. AMY'S NOODLES *บะหมี่ผัดกุ้ง* 大蝦炒麵 **29**

Stir fried egg noodles king prawns, choi sum, wombok and chilli

74. CHILLI FRIED RICE *ข้าวกะเพราคลุก* 泰式香辣雞肉炒飯 *V, GF* **18**

Fried rice with minced chicken, fresh chilli, garlic, holy basil and fried hens egg

75. KHAO PADT BPLA THU SOHNG KRIEUNG *ข้าวผัดปลาทูทรงเครื่อง* 香辣鯖魚炒飯 *GF* **19**

Fried rice with mackerel, hens egg, chilli and herbals

76. KHAO PADT BPLA KEHM *ข้าวผัดปลาเค็ม* 咸鱼炒饭 *GF* **19**

Fried rice with salted mackerel, hens egg, chilli and red onions

77. KHAO PADT GAI *ข้าวผัดไก่* 雞肉芥藍炒飯 *V, GF* **18**

Fried rice with chicken, hens egg and chinese kale

78. KHAO PADT BPU *ข้าวผัดปู* 蟹肉炒飯 *GF* **20**

Fried rice with crab meat, hens egg and shallots

79. PINEAPPLE FRIED RICE *ข้าวผัดสัปปะรด* 菠蘿炒飯 *V* **22**

Fried rice with pineapple, dried sultana, prawns, hens egg and cashew nuts

80. SEN MEE PADT GOONG *เส้นหมี่ผัดกุ้ง* 虾,蔬菜和辣椒炒米粉 **22**

Stir fry rice vermicelli noodles, prawns, hens egg, seasonal vegetables and chilli

81. KHAO PADT DTOM YUM *ข้าวผัดต้มยำกุ้ง* 東陰(酸辣)炒飯 **22**

Dtom yum fried rice with prawns, soft boiled hens egg and herbals

82. KHAO PADT NAHM PRIK KAPI *ข้าวผัดน้ำพริกกะปิ* 蝦醬鯖魚炒飯 *GF* **24**

Fried rice with shrimp paste relish, fried mackerel, pea eggplant, cha-om omelette, soft boiled hens egg with green beans

GF : *Gluten Free* ***V :*** *Vegetarian, Vegetables* *Options available*

Please ask our friendly staff

71. SUKI (DRY)

72. GUAY TIEW PAK MOR

73. AMY'S NOODLES

75. KHAO PADT BPLA THU SOHNG KRIEUNG

79. PINEAPPLE FRIED RICE

76. KHAO PADT BPLA KEHM

80. SEN MEE PADT GOONG

81. KHAO PADT DTOM YUM

82. KHAO PADT NAHM PRIK KAPI

DESSERTS

83. RAE RAI *ขนมเรไร* 椰絲米糕 *V, GF* **9**

Warm coconut milk, fresh young coconut and toasted sesame with pandan infused rice noodles

84. KHAO KREAB AON *ข้าวเกรียบอ่อน* *V, GF* **9**

Sticky rice crepe filled coconut, sesame and sugar

85. SALIM *ซ่าหริ่ม* 椰漿三彩綠豆粉 *V, GF* **8**

Coconut milk, fresh young coconut, pandan infused mung bean noodles

86. TUB TIM GROB *ทับทิมกรอบ* 椰香石榴冰 *V, GF* **9**

Coconut milk, fresh young coconut, water chestnuts rolled in tapioca

87. BUA LOY *บัวลอย* 椰香芋頭南瓜球 *V, GF* **9**

Silky little dumplings of taro, Japanese pumpkin and pandan jus, in sweet warm coconut broth

88. COCONUT ICE CREAM *ไอศกรีมกะทิสด* 椰子雪糕 **10**

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

89. SACU ICE CREAM *ไอศกรีมสาคู* 香兰椰汁西米雪糕 *V* **10**

Coconut ice cream with blue butterfly pea sago and young coconut

90. BUA LOY KHAI KHEM *บัวลอยไข่เค็ม* *GF* **10**

Silky little dumplings in sweet warm coconut broth with salted egg yolk

83. RAE RAI

84. KHAO KREAB AON

85. SALIM

86. TUB TIM GROB

87. BUA LOY

88. COCONUT ICE CREAM

89. SACU ICE CREAM

DESSERTS

91. SOM CHUN *ส้มฉุน* 糖漿雜果沙拉 *V, GF* **9**

Karffir lime syrup infused seasonal fruits with ginger and fried shallots

92. ICE BREAD *น้ำแข็งใส* 冰雪麵包 **12**

Shaved ice with a choice of Strawberry Syrup / Cha Nhom / Milo flavors

93. STICKY RICE AND MANGO *ข้าวเหนียวมะม่วง* 芒果糯米飯 *V, GF* **10**

Fresh cut local mango with sweet sticky rice, coconut cream and crisp mung bean
***extra coconut ice cream $3 ***

94. STICKY RICE WITH COCONUT CUSTARD *ข้าวเหนียวสังขยา* 椰漿糯米飯 *GF* **8**

Sweet sticky rice with steamed coconut and palm sugar custard

95. STICKY RICE WITH SWEET AND SALTY PRAWN FLOSS *ข้าวเหนียวหน้ากุ้ง* 蝦仁糯米飯 *GF* **8**

Sweet sticky rice with coconut and candied prawn floss

96. STICKY RICE WITH CANDIED FISH *ข้าวเหนียวหน้าปลา* 小魚乾糯米飯 *GF* **8**

Sweet sticky rice with candied fish floss and fried shallot

97. BLACK STICKY RICE WITH CARMELISED COCONUT *ข้าวเหนียวหน้ากระฉีก* 椰糖黑糯米飯 *V, GF* **8**

Sweet black sticky rice with palm sugar caramelised coconut

98. SWEET AND SALTY STICKY RICE PLATTER *ข้าวเหนียวรวมทุกหน้า* 什錦甜品糯米飯 *GF* **22**

Palm sugar caramelised coconut, coconut and candied prawn floss, coconut and palm sugar custard, candied fish floss with sweet sticky rice

91. SOM CHUN

90. BUA LOY KHAI KHEM

92. ICE BREAD

93. STICKY RICE WITH MANGO

98. SWEET AND SALTY STICKY RICE PLATTER

DRINKS

99. TRADITIONAL COFFEES *กาแฟไทย* 古法泰式咖啡 **6**

Arabica beans originating from northern thai regions

1.1 oryoah - sweet black hot coffee
1.2 orlieng - sweet iced black coffee
1.3 kaffe nohm - hot coffee with caramelised milk
1.4 kaffe yen - iced coffee with caramelised milk

100. TRADITIONAL RED TEAS *ชาไทย* 古法泰式紅茶 **6**

2.1 cha dum yen - sweet iced tea
2.2 cha nohm yen - sweet iced tea with caramelised milk

101. LODT SHONG SINGAPORE *ลอดช่องสิงคโปร์* 南洋椰汁斑蘭特飲 **7**

Coconut milk with silky pandan dumplings

102. BLENDED JUICES *น้ำปั่น* 冰鎮鮮榨果汁 **7**

Strawberry / Orange / Watermelon / Lychee / Lime / Pineapple / Lychee mint / Mango

103. ROSELLE ICE TISANE *น้ำกระเจี๊ยบ* 泰国玫瑰茄花冰茶 **5**

104. CHRYSANTHEMUM ICE TISANE *น้ำเก๊กฮวย* 雛菊花茶 **5**

99. TRADITIONAL COFFEES / 100. TRADITIONAL RED TEAS / 101. LODT SHONG SINGAPORE

102. MANGO, WATER MELON, LYCHEE MINT BLEND

105. BUTTERFLY PEA WITH HONEY + LIME ICE TISANE / 107. BUTTERFLY PEA + COCONUT WATER

DRINKS

105. BUTTERFLY PEA WITH HONEY + LIME ICE TISANE *น้ำอัญชันผสมน้ำผึ้งมะนาว* **5**
泰式蝶豆花蜂蜜檸檬茶

106. FRESH COCONUT WATER *น้ำมะพร้าว* 新鮮椰子汁 **6**

107. BUTTERFLY PEA + COCONUT WATER *น้ำมะพร้าวอัญชัน* 泰国蝴蝶豆腐茶+新鮮椰子水 **6**

108. SOFT DRINKS *น้ำอัดลม* 汽水 **4**
Coke / Coke Zero / Diet Coke / Sprite

109. SPARKLING MINERAL WATER *น้ำดื่มอัดแก๊ส* 澳大利亞天然蘇打礦泉水 *(dine-in only)* **4**

110. TEA *(per person)* *ชาร้อน* 現泡茶飲 **4.5**
Teas by Tea Craft Local Purveyor of highest quality Artisanal Tea Master, Arther Tong.

GREEN TEA

CLOUD & MIST *(YUN WU) Zhejiang, China*
- The tea grown here has this distinct flavour in part due to the combination of its rich river waters, resulting soil type, hilly typography, humid subtropical climate and of course, valley mist that blanket the tea bushes here.

Profile: light jade colour, buttery, macadamia, coconut, pina colada

HOJICHA OG+ *Kagoshima, Japan*
- From the same family that brought you our sencha - zairai, this hojicha makes the most of late season sencha by applying an additional drum roasting end stage. After the usual steaming and drying of a sencha process, the green tea is placed in a large rotating perforated drum over 200C+ charcoal heat for fast firing. The leaf changes to a light hazelnut brown, and the end result is a light, airy leaf full of sweet and nutty aromas.

Profile: light golden colour, toasty, roasted hazelnut, caramel

JASMINE DRAGON EYES OG+ *Zhejiang, China*
- Hand-rolled by Xiaowang Tea Co- Op's artisan tea crafters, the effort behind this is arduous from selection to shaping. The white streaks in these pearls denote an amount of young shoots were selected, not just purely mature green leaves. The green tea is then laid over racks of jasmine blossoms and the jasmine racks are exchanged five times to ensure a thorough infusion.

Profile: light yellow liqour, sweet, fragrant jasmine

OOLONG

IRON GODDESS (TIE GUAN YIN) *Fujian, China*
- At a high elevation of 1200m, the Mingjie staffers grow, cultivate and process this renowned tea, known for its highly favoured and signature floral scent.

Profile: light yellow colour, thickish viscosity with strong floral notes of frangipani and osmanthus, honey, plums

HERBAL OG+

HEAL OG+ *Cold & flu recovery*
A bold lemon-zest bouquet is brought to the fore in this revitalising infusion. Citrus abounds bolstered by mint and anise high notes. Ginger adds a warming balance.

Ingredients: lemongrass, ginger, calendula petals, fennel seeds, peppermint

Profile: golden, lemon & lime zest, honey, hint of cassia

****Please inform us of any dietary requirements or food intolerances.****

****Neither Chat Thai nor any of its related bodies corporate take any responsibility for food removed from the restaurant premises for later consumption, nor does it make any guarantee that traces of shellfish, dairy products and/or nuts are not included in some dishes.****

DRAFT

Asahi 300/400ml	Yokohama, Japan	8 / 11
Singha 360ml	Bangkok, Thailand	10

BOTTLE

Peroni Nastro Azzurro Pilsner	Milan, Italy	9
Lord Nelson Three Sheets Pale Ale	The Rocks, NSW	9
4 Pines Kolsch	Manly, NSW	9
Cascade Premium Light	Adelaide, SA	5
Coopers Pale Ale 750ml	Adelaide, SA	16

CAN

Young Henry's Newtowner Pale Ale	Newtown, NSW	9
Moritz Lager	Barcelona, Spain	9

CIDER

Napoleone Apple Cider	Melbourne, VIC	9
Napoleone Pear Cider	Melbourne, VIC	9

MOUTAI

Kweichow Moutai Flying Fairy 53% *375ml*	Guizhou, China	388

CHAMPAGNE

NV Pol Roger Brut Cuvèe	Epernay, France	170
NV Agrapart 'Terriors' Extra Brut Blanc de Blancs Grand Cru	*Avize, France	225
NV Gosset Grand Rosé	Ay, France	270

SPARKLING

NV Babo Prosecco	Friuli, Italy	9 / 45

FRESH LIGHT WHITE

Muscadet Sèvre et Maine 'Gobbra', Domaine Belle-Vue 2018	*Loire, France	11 / 56
Domaine Meyer-Tonne 'Vielles Vignes' Pinot Blanc 2016	Alsace, France	65
Dr Loosen Dr L Riesling 2018	Mosel, Germany	45
Crawford River Young Vines Riesling 2018	Henty, VIC	59
Rieslingfreak No.2 Polish Hill Riesling 2018	*Clare Valley, SA	65
Paul Blanck Riesling 2017	Alsace, France	60
Thomas Wines 'Six Degree' Semillon 2018	Hunter, NSW	45
Wairau River Sauvignon Blanc 2019	Marlborough, NZ	10 / 50
Domaine Matthias & Emile Roblin Sancerre Sauvignon Blanc 2014	Loire Valley, France	90

DEAR CUSTOMERS,

Please respect that only Chat Thai food and beverages may be consumed here. NO BYO. Cakeage fee is $2 per person or up to a maximum of $15 per table. We respectfully decline splitting of bills. All card payments incur 1.0% transaction fee.

We appreciate your understanding.

Kind regards,
Chat Thai Team

ALCOHOL : SERVICE RULE

SUN - WED : 11am - 9.30pm / **THU - SAT :** 11am - 10pm

MEDIUM / FULL BODIED WHITES

Tomfoolery Fox Whistle Pinot Gris 2019	*Eden Valley, SA	45
Salomon Wieder & Berg Gruner Veltliner 2016	Kremstal, Austria	60
Pheasant's Tears 'Chinuri' 2015	*Kari, Georgia	85
Christophe et Fils Chablis 2018	Burgundy, France	75
J.E. by Ngeringa Chardonnay 2018	*Adelaide Hills, SA	9 / 45
Bass Phillip Estate Chardonnay 2016	*Gippsland, VIC	135

MEDIUM SWEET WHITES

Pewsey Vale Riesling Prima 2018	Eden Valley, SA	50

ROSÉ

SC Pannell Rosé Arido 2018	McLaren Vale, SA	10 / 49
Sainte Andre de Fiquiere 'Signature' Cote de Provence 2017	Provence, France	56

PINOT NOIR & LIGHT REDS

Domaine Chignard Fleurie 'Les Moriers' Beaujolais 2016	*Beaujolais, France	72
Pittnauer Blaufränkisch Heideboden 2016	*Burgenland, Austria	58
Quest Farm Grand Central Pinot Noir 2017	Central Otago, NZ	10 / 50
Eastern Peake Appellation Ballarat Pinot Noir 2017	*Ballarat Highlands, VIC	60
Stoney Rise Pinot Noir 2018	*Tamar Valley, TAS	57
Francois Labet Pinot Noir d'Ile Beaute 2016	*Corsica, France	70
David Moreau Bourgogne Pinot Noir Santernay 2014	*Burgundy, France	100
Bass Phillip Crown Prince Pinot Noir 2014	*Gippsland VIC	110

MEDIUM BODIED FIRM REDS

Domaine La Remejeanne 'Un Air de Remejeanne' Grenache Syrah 2018	*Rhone Valley, France	11 / 55
Olivier Riviér 'Rayos Uva' Rioja Tinto Tempranillo,Graciano 2018*	*Riojas, Spain	55
Unico Zelo Fresh A. F. 2019	*Clare Valley, SA	42
Frederick Stevenson Montepulciano 2016	Barossa Valley, SA	75

MEDIUM BODIED SPICY / FULL BODIED REDS

Domaine de la Guicharde 'Pur Rouge' Côtes-du-Rhône 2017	*Rhone Valley, France	60
Place of Changing Winds Syrah No. 2 2017	Heathcote, VIC	58
Handpicked Regional Selection Shiraz 2016	Barosa Valley, SA	9 / 45
Si Red Cabernet Sauvignon, Petit Verdot Malbec 2017	*Margaret River, WA	60
Penfolds Bin 389 Cabernet Sauvignon Shiraz 2014	Adelaide, SA	288
Yalumba 'The Signature' Cabernet Sauvignon 2014	Barossa Valley, SA	135

DESSERT WINES

La Pigeade Muscat Beaume de Venise 2014	Southern Rhone, France	48
Heggies Vineyard Botrytis Riesling 2017	Eden Valley, SA	12 / 52
Alois Kracher Eiswein 2011	Burgenland, Austria	135
Vasse Felix Cane Cut Semillon 2014	Margaret River, WA	47

* Indicates wines that have at least one of the following qualities: organic, biodynamic, minimal sulphur, sustainable & minimal interventions

SAKE

Chikuma Nishiki 'Kizan Sanban' 2016 Junmai Ginjo Nama Genshu	Nagano	28 / 142
Uehara Shuzo 'Soma no Tengu' 2016 Junmai Ginjo Muroka Nama Genshu Usunigori	Shiga	32 /162
Mukai Shuzo 'Ine Mankai' 2015 - Junmai Genshu	Kyoto	37 /185
Kameman Shuzo 'Genmaishu' 2013 - Junmai Genmai-zake	Kumamoto	24 /122
Heiwa Shuzo 'Tsuru-Ume' Yuzushu	Wakayama	23 / 113
Ota Shuzo 'Dokan' Umeshu	Shiga	20 /104

COCKTAILS

Gin Cucumber Cooler — 18
This refreshing, zingy mix of cucumber, lemon and Tanqueray gin is guaranteed to dissolve anyone's thirst.

Mai Thai — 18
Lemongrass-infused Havana Club white rum, shaken with pineapple gomme syrup, fresh pineapple and muddled ginger served on ice with Inner Circle 57% rum float. Let's party!

Longan Island Tea — 18
Sailor Jerry spiced rum, Jose Cuervo white tequila, Tanqueray gin and Triple-sec orange liqueur stirred with lime juice and our house-made longan syrup topped with fresh soda. Enough firepower to keep you going til dawn.

Lychee-jito — 18
A refreshing classic of Havana Club white rum, mint and lime, but with the added sweetness of fresh lychees instead of traditional sugar. More than a handful.

Thai Sunrise — 18
Jose Cuervo gold tequila and Pama pomegranate liqueur blended with fresh mango and ice, drizzled with house-made pomegranate syrup. A perrenial favourite for all the right reasons.

Strawberry Lemongrass Caiprioska — 18
A fruity twist on an old favourite, using fresh strawberries, lemongrass syrup and full strength Stolichnaya vodka to engage your dancing feet.

CHAT THAI GROUP

FOLLOW US ON FACEBOOK AND INSTAGRAM
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