

SAVORY AND SNACK

1.	TUA BAP GOONG (5 pcs) ດັ່ວιιປυἤν 椰絲裹飯團 ^{6F}	13
	Steamed coconut rice dumplings of minced prawn, coconut and coconut sauce	
2.	FRESH SPRING ROLLS ເປາະເປິ້ຍະສດ 泰式米紙春卷 v	13
	Fresh spring rolls of smoked fish sausages, chicken, hens egg, chilli and crab	
	with caramelised tamarind relish	
3.	KHAO KREAB YUAN ข้าวเกรียบญวน (3 pcs) 鸡肉加猪肉肠香爆洋葱蒸肠粉	13
	Rolled steamed tapioca and rice noodles filled with chicken, shallot, pork sausage & fried onions	
4.	CRAB FRIED SPRING ROLLS (3 pcs) เปาะเบี๊ยะทอดไล้ปู 炸蟹肉春捲	14
	Blue swimmer crab, hens egg and soft green herbs	









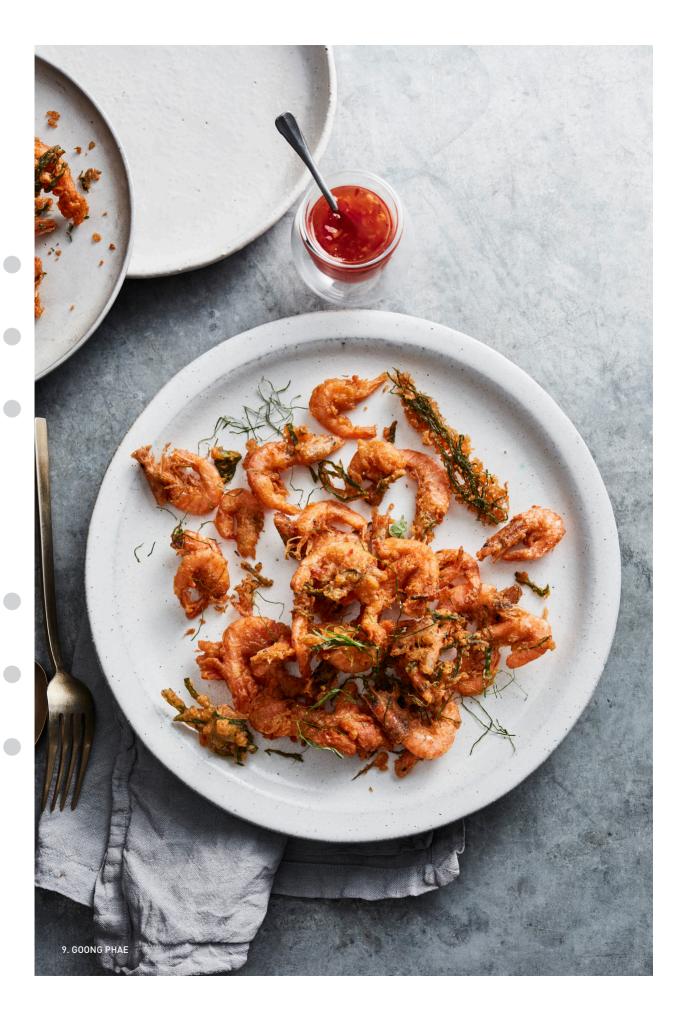
STARTERS

5.	BANGKOK WINGS (6 pcs) ปีกไก่กอด 曼谷炸雞翅 Lightly herbed - battered and fried chicken wings	14
6.	KHANOM BUENG YOUAN ขนมเบื้องญวน 蝦仁豆腐椰香煎餅 ^{v, ef} Minced prawn with coconut, sweet turnip with egg, bean sprouts, tofu, coconut and turmeric egg crépe with house pickled cucumber **includes peanuts**	16
7.	TODT MUN BPLA (4 pcs) ทอดมันปลา 開胃醃黃瓜蝦餅 ^{6F} Fish cakes with pickled cucumber relish **includes peanuts**	14
8.	TODT MUN GOONG (4 pcs) ทอดมันทุ้ง 虾饼 Fried prawn mousseline with pickled plum sauce	15
9.	GOONG PHAE ṇullw 甜辣汁槟榔叶炒对虾 **含花生 Fried school prawns with betal leaves, sweet chilli sauce**includes peanuts**	14
10.	MHU SAAM CHAN TODT หมูสามชั้นทอด 蒜香五花肉 Garlic marinated fried pork belly with nahm jim jaew*	15
	* nahm jim jeaw : smoked chilli and tamarind sauce	









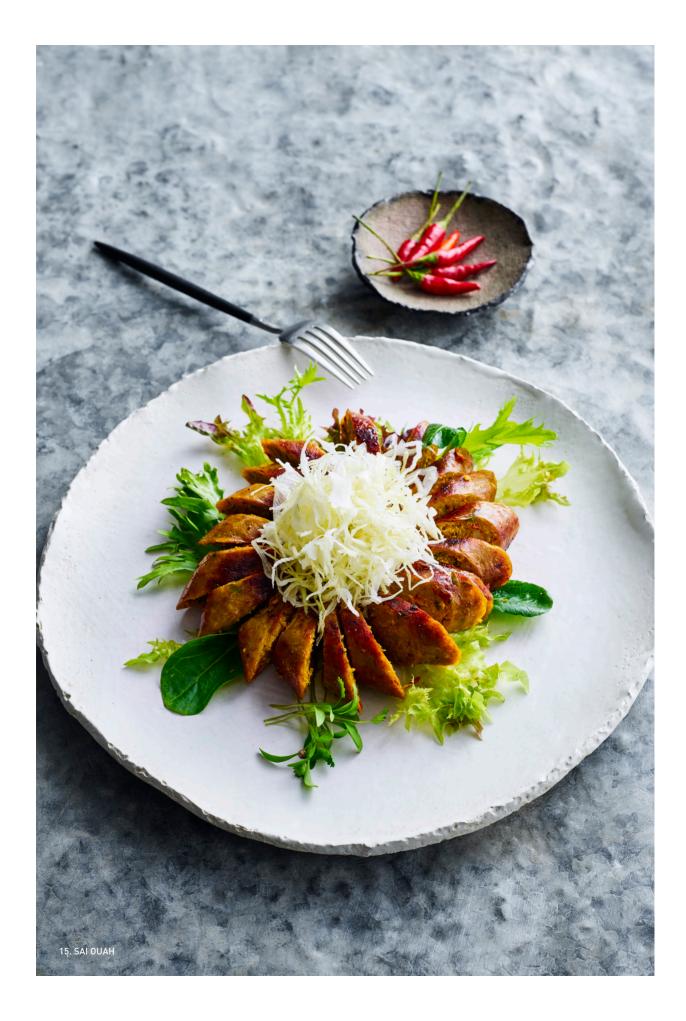


GRILLED

11. MHU BHING (2 skewers) หมูปิ้ง 烤豬肉串 Grilled pork skewers	6
12. GAI SATAY <i>(2 skewers) สะเติะไท</i> 沙爹雞肉串 Chicken satay skewers **includes peanuts**	6
13. PORK RIBS ซี่โครงหมูย่าง 黑椒豬肋排 Garlic and peppercorns grilled pork ribs with <i>nahm jim jaew*</i>	15
14. GAI YAANG <i>ไท่ย่าง</i> 燒烤泰式雞排 Char grilled turmeric and lemongrass marinated chicken with <i>nahm jim jaew</i> *	15
15. SAI OUAH <i>ไล้อ</i> ั๋っ 烤泰式豬肉香腸 House spicy sausages of pork with aromatic herbs and chilli	15
16. KHOR MHU YAANG คอหมูย่าง 燒烤豬梅肉 Char grilled pork jowls with <i>nahm jim jaew*</i>	15
17. CRYING TIGER เลือร้องให้ 燒烤牛里脊 Char grilled beef tenderloin with <i>nahm jim jaew*</i>	15

^{*} nahm jim jeaw : smoked chilli and tamarind sauce









SPICY SALADS

18.	SOM DTUM THAI ส้มตำไทย 泰式青木瓜沙拉 V, GF	14
	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}	16
	Green papaya salad as the som dtum thai version with the addition of salted duck egg **includes peanuts**	
20.	SOM DTUM BPU ล้มตำปู 泰式青木瓜沙拉配醃蟹 ^{6F}	15
	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 6F	15
	Green papaya salad - a Laotian version with fermented fish and with pickled field crab	
	: this has a strong , distinct flavour and salty	
22.	SOM DTUM MA MUANG ล้มตำมะม่วง 泰式青芒果沙拉配醃蟹蝦仁腐魚 ^{6F}	16
	Spicy green mango salad with pickled crabs, dried shrimp, fermented fish **includes peanuts**	
23.	LARPB GAI ลาบไท่ 香辣雞肉沙拉 ^{6f}	15
	Spicy minced chicken salad, soft herbs and roasted chilli	
24.	LARPB BPLA anuUan 香辣熟鯛魚沙拉 ^{GF}	25
	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	16
	Spicy char grilled pork or beef salad, soft herbs and roasted chilli	
26.	YUM NUEA เท็นนื้อ 燒烤牛肉沙拉	16
	Char grilled beef salad with tomatoes, cucumber, soft herbs and fresh chilli	
27.	NAHM PRIK GAPI ซุดน้ำพริกทะป 泰式煎鯖魚沙拉盤配酸辣蝦醬 ^{6F}	24
	Shrimp paste chilli relish with vegetables, herbs and egg-battered fried eggplants,	
	boiled hens egg and fried mackerel	
28.	YUM NAEHM KHAO TODT ยำแหนมข้าวทอด 泰国酸肉锅巴香草沙律	16
	Spicy crisp rice, fermented pork and soft herbs salad **includes peanuts**	



CURRIES AND SOUPS

29.	DTOM SAAP (บ้มแช่บ 文火慢燉酸菜排骨湯 ^{6F} Hot and sour soup of braised pork ribs	17
30.	DTOM YUM GOONG ตัมยำกุ้ง 冬陰功(泰式酸辣蝦湯) ^{6F} A mildly spicy and sour soup of king prawns **includes dairy**	25
31.	MASSAMAN NUEA III が あいます 馬沙文咖喱牛腱 ^{of} Massaman curry of slowly braised beef shin and potato **includes peanuts**	16
32.	GAENG KEAW GAI แทงเขียวไท่ 青咖喱鸡 ^{GF} Green curry of chicken with apple eggplants, kaffir lime leaves and thai basil	16
33.	GAENG DAENG GAI มากงมดงไทใส่ฟัก 紅咖喱鸡 ⁶ F Chicken red curry, winter melon and thai basil	16
34.	BUK KOUT TAE บักกุ๊ดเต๋ 泰式肉骨茶 TCM herbal pork short rib soup	17
35.	GAENG NUEA YAANG มางเนื้อย่างใบชะพลู 椰汁咖喱牛肉 Grilled beef coconut curry with betel leaves	19
36.	GAENG DAENG BPLA IIIのงปลา 紅咖喱鯛魚 ^{GF} Snapper red curry, wild ginger and thai basil	25
37.	GAENG DAENG BPED มางมดงเป็ด 紅咖喱烤鴨 Red curry of five spice roast duck with pineapple, lychee and thai basil	24
38.	GAENG SOHM CHA-OM GOONG III งล้มชะอมกุ้ง 泰式酸橙罗望子咖喱大蝦 ^{GF} Sour orange tamarind curry of king prawns with omelette of acacia fronds	25
39.	GAENG BPU 川ハッり 黄咖喱肉蟹 ^{GF} Yellow curry with crab meat and betel leaves with rice vermicelli noodles	31
	SUBSTITUTE ITEMS (only available with selected items, please ask our friendly staff) CRISPY PORK BELLY +5 BARBEQUED ROAST DUCK +6 PRAWNS +6 SEAFOOD +6 CALAMARI +6 FRIED EGG +3	
	KHAO MUN ANCHAN(Coconut + Butterfly pea rice) ข้าวมันอัญชัน 椰子饭 STEAMED JASMINE RICE (per person) ข้าวสวย 香米白飯 STEAMED BROWN RICE (per person) ข้าวกล้อง 糙米飯 STICKY RICE ข้าวเหนียว 糯米飯	5 3 4 5

















WOK FRIED

40. GAI PADT MET MAMUANG ໄກ່ພັດເນົ້ດມະມ່ວນ 泰式腰果炒雞肉 Stir fried chicken with cashew nuts and smoked chilli jam	16
41. NUEA PADT NAHM MUN HOI <i>ເ</i> ນື້ວຜັດນ້ຳນັບหວຍ 蚝油牛肉炒時蔬 Stir fried beef and seasonal vegetables in oyster sauce	16
42. GRAPAO GAI SUP ພັດກະເພຣາໄກ່ລັບ 泰式羅勒炒雞肉碎 ^(GF, V) Stir fried minced chicken, fresh chilli, garlic and holy basil	16
43. GRAPAO BPED ພັດກະເພຣາເປົ້ດ 泰式羅勒炒烤鴨 Stir fried five spice roast duck, fresh chilli, garlic and holy basil	24
44. KANA MHU GROB ພັດคะน้าหมูทรอบ 芥藍炒脆皮猪腩 ^(V) Stir fried chinese kale, chilli and crisp pork belly	16
45. MHU GROB PADT PRIK KHING หมูกรอบผัดพริกขึ้ง 紅咖喱生姜炒脆皮豬腩 Stir fried crisp pork belly and wild ginger in spicy red curry paste	18
46. EMERALD DUCK ເປົ້ດຢ່າงຜັດຜັກເขีຍວ 烤鴨炒時蔬 Stir fried five spice roast duck with seasonal greens	24
47. PADT PAAK BOONG ພັດພັກບຸ້ນໄຟມາດ 黄豆醬炒通心菜 ^v Stir fried water spinach, garlic and chilli in yellow bean sauce	15
48. PADT PAAK ພັດພັກ 蠔油炒時蔬 ^{v, g} Stir fried seasonal vegetables in oyster sauce	15
49. MARA PADT KAI มะระพัดใช่ 苦瓜炒蛋 v Stir fried bitter melon, glass noodles and hens egg	16
SUBSTITUTE ITEMS (only available with selected items, please ask our friendly staff)	
CRISPY PORK BELLY +5 BARBEQUED ROAST DUCK +6 PRAWNS +6 SEAFOOD +6 CALAMARI +6 FRIED EGG +3	
KHAO MUN ANCHAN(Coconut + Butterfly pea rice) ข้าวมันอัญชัน 椰子饭	5
STEAMED JASMINE RICE (per person) ข้าวสวย 香米白飯	3
STEAMED BROWN RICE (per person) ข้าวกล้อง 糙米飯	4
STICKY RICE ข้าวเหนียว 糯米飯	5





SEAFOOD

50.	BPLA MUEK NUENG MANOW ปลาหมึกนึ่งมะนาว 泰式蒸魷魚 ^{ef} Steamed calamari, Chinese celery with lime, garlic and chilli	23
51.	BPLA PADT PRIK KHING ปลาผัดพริกขิง 紅咖喱生薑炒鯛魚柳 Stir fried of fried snapper and wild ginger in spicy red curry paste	25
52.	KAI JIEW BPU ไข่เจียวปู 蟹肉煎蛋餅 ^{6F} Golden and puffy crab meat omelette	24
53.	BPLA PADT KUHN CHAI ปลาขึ้นฉ่าย 香辣鯛魚柳 Stir fried of fried snapper, chinese celery and chilli	25
54.	GOONG OPB WOON SEN ກຸ້ນວບງັບເສັ້ນ 粉絲炒大蝦 Stir fried king prawns and glass noodles with ginger and chinese celery	25
55.	GOONG MAR KHAM กุ้งมะขาม 泰式天麩羅大蝦 Tempura king prawns, tamarind, fried shallots and smoked chilli	25
56.	BPLA RAADT PRIK ปลาราดพริก 香辣脆皮鯛魚 ^{GF} Crisp fried whole snapper in chilli and garlic	36
57.	GOONG CHOO CHEE ກຸ້ນວູ່ລົ່ 椰汁咖喱大蝦 ^{6F} Poached king prawns in coconut cream choo chee curry	25
58.	YAM GOONG DTA KRAI ຍຳກຸ້ານຕະໄคຮ້ 香茅辣虾热沙律 ^{ef} Prawns, lemongrass, chilli, fine herbs and aromatics warm salad	25
59.	BPLA CHOO CHEE ปลาอู่อี่ 椰汁咖喱脆皮鯛魚 ^{@F} Crisp fried whole snapper in coconut cream choo chee curry	36
60.	BPLA TODT NAHM BPLA ปลากอดน้ำปลา 酥脆黃金盲鰽 ^{GF} Crisp fried whole barramundi with <i>nahm jim prik sodt*</i>	36
	* nahm jim prik sodt : fresh chilli and garlic lemon sauce	
	KHAO MUN ANCHAN(Coconut + Butterfly pea rice) ข้าวมันอัญชัน 椰子饭	5
	STEAMED JASMINE RICE (per person) ข้าวสวย 香米白飯	3
	STEAMED BROWN RICE (per person) ข้าวกล้อง 糙米飯	4
	STICKY RICE ข้าวเหนียว 糯米飯	5
	Please ask our friendly staff	
	GF : Gluten Free V : Vegetarian, Vegetables Options available	

















ONE PLATE WONDER

61.	KHAO KA MHU ข้าวขาหมู 醬燒煙薰豬肘肉配飯 Caramelised smoked pork hock in five spice reduction with chinese kale, mustard cabbage pickles and rice	15
62.	KHAO NA GAI YAANG ข้าวหน้าไท่ย่าง 泰式烤雞配飯 Grilled turmeric and lemongrass marinated chicken and <i>nahm jim jaew</i> * with rice	15
63.	KHAO NA MHU SAAM CHUN TODT ข้าวหน้าหมูสามชั้นทอด 蒜香裏脊肉配飯 Garlic marinated fried pork belly and nahm jim jaew* with rice	15
64.	KHAO PADT GAI ข้าวผัดไก่ 雞肉芥藍炒飯 ^{v, GF} Fried rice with chicken, hens egg and chinese kale	14
65.	KHAO KANA MHU GROB ข้าวคะน้าหมูกรอบ 芥藍炒脆皮豬腩配飯 Stir fried chinese kale, chilli and crisp pork belly with rice	16
66.	KHAO GRAPAO GAI SUP ข้าวกะเพราไท่ลับ 泰式羅勒炒雞米配飯 ^{v, g} Stir fried minced chicken, fresh chilli, garlic and holy basil with fried hens egg and rice	15
67.	CHILLI FRIED RICE ข้าวกะเพราคลุก 泰式羅勒雞米炒飯 ^{v, gF} Fried rice with minced chicken, fresh chilli, garlic, holy basil and fried hens egg	15
68.	KHAO GRAPAO MHU GROB ข้าวทะเพราหมูทรอบ 泰式羅勒炒脆皮豬腩配飯 ^{©F} Stir fried crisp pork belly, fresh chilli and holy basil with fried hens egg and rice	18
69.	KHAO GRAPAO BPED ข้าวทะเพราเป็ด 泰式羅勒炒烤鴨配飯 Stir fried roasted duck, fresh chilli, garlic, and holy basil with fried hens egg and rice	20
70.	KHAO PADT NAHM PRIK KAPI ບ້າງຜັດບ້ຳພຣົກກະປົ 蝦醬鯖魚炒飯 ^{ef} Fried rice with shrimp paste chilli relish, fried mackerel, pea eggplant, cha-om omelette, soft boiled hens egg with green beans	20
71.	KHAO PADT BPLA KHEM ข้าวผัดปลาเค็ม 咸鱼炒饭 ^{GF} Fried rice with salted mackerel, hens egg, chilli and red onions	15
72.	KHAO PADT BPU ູ້ນາວພັດປູ 蟹肉炒飯 ^{6F} Fried rice with crab meat, hens egg and shallots	18
73.	KHAO PADT DTOM YUM ບ້າວພັດຕັນຍຳ 東陰(酸辣)炒飯 Dtom yum fried rice with prawns, chilli, soft boiled hens egg and herbals	20
74.	PINEAPPLE FRIED RICE ບ້າວພັດລັບປະຣດ 菠蘿炒飯 v Fried rice with pineapple, dried sultana, prawns, hens egg and cashew nuts	20

^{*} nahm jim jeaw : smoked chilli and tamarind sauce









NOODLES

75.	KHANOM PAKKAAD ขนมผักกาด 韭菜豆芽虾仁炒萝卜糕 Fried daikon cake, dried shrimps, garlic chives, hens egg and bean sprouts stir fry	15
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76.	SEN MEE PADT GOONG เส้นหมี่ผัดทุ้ง 虾,蔬菜和辣椒炒米粉 Stir fry rice vermicelli noodles, prawns, hens egg, seasonal vegetables and chilli	20
77	PADT THAI ຜັດໄກຍ 泰式炒河粉 ^{ν, g}	15
//.	Stir fried thin rice noodles with chicken, hens egg, dried shrimps, bean sprouts, garlic chives, tamarind and palm sugar **includes peanuts**	15
78.	PADT SI-EW ผัดชื่อิ๊ว 泰式炒寬河粉 ^{v, ef} Stir fried wide rice noodles with chicken, hens egg and chinese kale in dark soy sauce	15
79.	KI MAO ก๋วยเดี๋ยวผัดขี้เมา 泰式香辣炒寬河粉 ^{v, ef} Stir fried wide rice noodles with chicken, chilli and holy basil in dark soy sauce	15
80.	AMY'S NOODLES ປະหมี่ผัດຖ້າ 大蝦炒麵 Stir fried egg noodles, king prawns, choi sum, wombok and chilli	24
81.	SUKHO THAI (dry or soup) ทั่วยเตี๋ยวสุโขทัย 酸辣魚丸雞肉河粉 Thin rice noodles with fish dumplings, minced chicken and bbq pork in hot and sour broth **includes peanuts & dried shrimps**	15
82.	BOAT NOODLE SOUP ทั่วยเตี๋ยวเรือหมูหรือเนื้อ 香辣濃湯豬肉/牛肉河粉 Thin rice noodles with pork/beef and chinese kale in thick spicy broth	15
83.	BA MEE BPED (dry or soup) ปะหมี่เป็ดน้ำหรือแห้ง 烤鴨雞蛋面 Five spice roast duck with egg noodles	18
84.	KHAO SOI ข้าวซอย 泰北椰香咖喱燉雞配蛋面 Egg noodles and braised chicken in a Northern region coconut curry with smoked chilli oil	15
85.	SUKI (dry or soup) สุที้แห้งหรือน้ำ 壽喜雞肉粉絲 (湯/乾) Braised chicken, water spinach, glass noodles and spicy fermented tofu broth	15
86.	GUAY TIEW DTOM YUM GOONG ทั่วยเตี๋ยวตับยำทุ้ง 冬陰功(泰式酸辣蝦湯)面 ^{GF} Thin rice noodles with king prawns, calamari, soft boiled hens egg, spicy chicken broth and herbals **includes dairy**	20
	KHAO MUN ANCHAN(Coconut + Butterfly pea rice) ข้าวมันอัญชั้น 椰子饭	5
	STEAMED JASMINE RICE (per person) ข้าวสวย 香米白飯	3
	STEAMED BROWN RICE (per person) ข้าวกล้อง 糙米飯	4
	STICKY RICE ข้าวเหนียว 糯米飯	5













DESSERTS

87.	KHAO KREAB AON ข้าวาทรียบอ่อน 椰香芝麻糯米糕 ^{v, g} Sticky rice crepe filled with coconut, sesame and sugar	•
88.	COCONUTICE CREAM ไอศทิรีมทะทิสด 椰子雪糕 Young coconut ice-cream with sweet sticky rice, candied palm seeds, candied sweet potato roasted peanuts and unsweetened condensed milk **includes peanuts**	:
89.	TUB TIM GROB ทับทิมทรอบ 椰香石榴冰 ^{v, g} Aromatics coconut milk, fresh young coconut, water chestnuts rolled in tapioca	1
90.	BUA LOY KHAI KHEM บัวลอยไข่เค็ม ^{GF} Silky little dumplings in sweet warm coconut broth with salted egg yolk	9
91.	BUA LOY บัวลอย ^{v, g} Silky little dumplings in sweet warm coconut broth	
92.	SACU ICE CREAM ไอศทรีมสาคู 香兰椰汁西米雪糕 Coconut ice cream with blue butterfly pea sago and young coconut	•
93.	YOUNG COCONUT GRANITA ກຣາนิต้ามะพร้าว 椰青雪泥 ^{v, gf} Textures of fresh coconut and coconut jelly	•
94.	MANGO GRANITA กรานิต้ามะม่วง 芒果雪泥 ^{v, g} Textures of fresh mango and mango jelly	•
95.	STICKY RICE AND MANGO ข้าวเหนียวมะม่วง 芒果糯米飯 ^{v, gF} Fresh cut local mango with sweet sticky rice, coconut cream and crisp mung bean **extra coconut ice cream \$3 **	1
96.	STICKY RICE DURIAN ข้าวเหนียวทุเรียน 榴槤椰香糯米飯 ^{of} Sticky rice steamed with sweet coconut cream and palm sugar accompanied with a durian custard and pieces of fresh durian	9
97.	. PAR TUHNG GO ປາກ່ວ າໂກ໋ 泰式油條忌廉凍 Pillowy flash fried dough sticks with coconut pandan custard <i>**friday-sunday**</i>	8

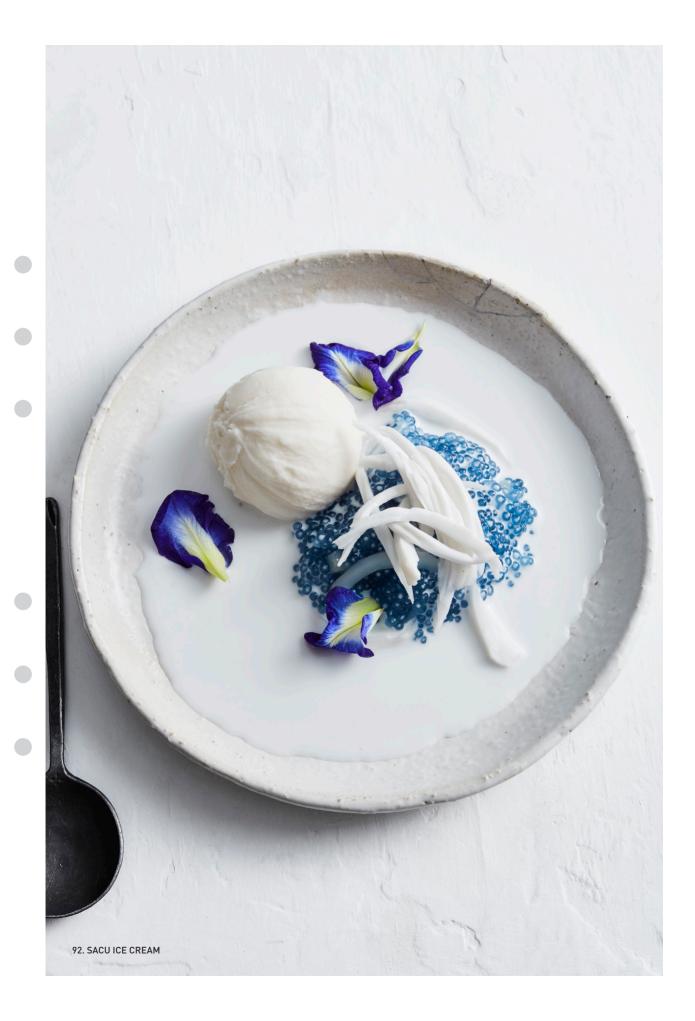
















DRINKS

98. TRADITIONAL COFFEES חוושווחנו 古法泰式咖啡	6
Arabica beans originating from northern Thai regions 1.1 <u>oryoah</u> - sweet black hot coffee 1.2 <u>orlieng</u> - sweet iced black coffee 1.3 <u>kaffe nohm</u> - hot coffee with caramelised milk 1.4 <u>kaffe yen</u> - iced coffee with caramelised milk	
99. TRADITIONAL RED TEAS ອາໄກຍ 古法泰式紅茶	(
2.1 <u>cha dum yen</u> - sweet iced tea 2.2 <u>cha nohm yen</u> - sweet iced tea with caramelised milk	
100. LODT SHONG SINGAPORE ลอดช่องสิงคโปร์ 南洋椰汁斑蘭特飲 Coconut milk with silky pandan dumplings	
101. NOHM YEN นมเย็น Milk with strawberry syrup	•
102.COCOA YEN โกโท้เย็น Ice chocolate	7
103. BLENDED JUICES น้ำปั่น 冰鎮鮮榨果汁	



DRINKS

104.	ROSELLE ICE TISANE น้ำกระเจี้ยบ	5
105.	CHRYSANTHEMUM ICE TISANE ບ້ຳເກີກฮวย 雛菊花茶	5
	BUTTERFLY PEA WITH HONEY + LIME ICE TISANE ບ້ຳວັເງູ _່ ບັບພສມບ້ຳຜົ້ <i>ง</i> ນະບາວ 泰式蝶豆花蜂蜜檸檬茶	5
107.	BUTTERFLY PEA + COCONUT WATER ນ້ຳມະພຣ້າວວັເງ _ິ ່ນັ້ນ	5
108.	FRESH COCONUT WATER ບ້ຳມະພຣ້າວ 新鮮椰子汁	6
109.	PANDAN TISANE ນ້ຳໃບເຕຍ	5
	NAHM DEANG SODA น้ำแดงโซดา 红色糖浆和苏打水混合 Red syrup with soda	5
	NAHM KAEW SODA <i>น้ำเขียวโซดา</i> 绿色糖浆和苏打水混合 Green syrup with soda	5
112.	LONGAN FRUIT ບ້ຳລຳໄຍ 龙眼汁	6
113.	BUOY SODA (SWEET PICKLED PLUM W/SODA) ບົວຍໂซດາ	6
114.	KRAJIAPB SODA (ROSELLE W/ SODA) กระเจี๊ยบโซดา	6
	SOFT DRINKS ນ້ຳວັດລຸມ 汽水 Coke / Coke Zero / Diet Coke / Sprite	4
116.	SPARKLING MINERAL WATER ບ້ຳດື່ນວັດເເກີສ 澳大利亞天然蘇打礦泉水	4









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 ligour, 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 0G+ 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



BOTTLE

Singha Premium Lager	Bangkok	9
Asahi Super Dry	Yokohama	9
Cascade Premium Light	Hobart, TAS	5
4 Pines Kolsch	Manly, NSW	9
Coopers Pale Ale 750ml	Adelaide	11
Peroni Premium Lager	Milan, Italy	9
Three Sheets Pale Ale	The Rocks, NSW	9
Le Baladin Open Rock & Roll Pale Ale	Piozzo, Italy	10
CIDER		
Napoleone Pear Cider	Melbourne, VIC	9
GIN		
Bookies Dry Gin & Tonic	Byron Bay, NSW	14
Lemon, Lime & Bitters		6

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

MON - SUN : 11am - 10pm

^{***}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.***

COCKTAILS

<u>Gin Cucumber Cooler</u> This refreshing, zingy mix of cucumber, lemon and Tanqueray gin is guaranteed to dissolve anyone's thirst.	16
<u>Mai Thai</u> 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!	16
Longan Island Tea 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.	10
<u>Lychee-jito</u> 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.	16
<u>Thai Sunrise</u> 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.	16
Strawberry Lemongrass Caiprioska A fruity twist on an old favourite, using fresh strawberries, lemongrass syrup and full strength Stolichnava vodka to engage your dancing feet.	16



ROSÉ	
Saint & Scholar Pinot Rose	Adelaide Hills, SA
SC Pannell Rose' Arido	McLaren Vale, SA

Saint & Scholar Pinot Rose	Adelaide Hills, SA	11 / 41
SC Pannell Rose' Arido	McLaren Vale, SA	49
CTIO!/Y		
STICKY		44 / 45
Vasse Felix Cane Cut Semillon	Margaret River, WA	11 / 47
Heggies Vineyard Botrytis Riesling	Eden Valley, SA	12 / 52
CHAMPAGNE		
Jansz NV Rose'	Tamar Valley, TAS	56
Delamere Cuvee	Pipers Brook, TAS	80
NV Babo Prosecco	Friuli, Italy	9 / 45
Angas Premium Moscato	Barossa Valley, SA	6 / 22
Devaux Cuvée D	Champagne, France	120
WHITE WINE		
Dr Loosen Dr L Riesling (dry)	Mosel, Germany	45
Hugel et Fils Gentil (Varietal)	Alsace, France	45
Mischief & Mayhem Bourgogne Blanc	Burgundy, France	59
Pewsey Vale Riesling Prima (off dry)	Eden Valley, SA	49
O'Leary Walker Polish Hill River Riesling	Clare Valley, SA	45
Clare Wine Co. 'Watervale' Riesling	Clare Valley, SA	10 / 40
Jim Barry Lavender Hill Riesling (sweet)	Clare Valley, SA	10 / 39
Warramate Riesling	Yarra Valley, VIC	11 / 46
Kooyong Clonale Chardonnay	Mornington Peninsula, VIC	52
Frankland Estate "Rocky Gully" Riesling	Frankland River, WA	41
Watson Family Sauvignon Blanc Semillon	Margaret River, WA	41
Little Yering Chardonnay	Yarra, VIC	10 / 39
Urlar Pinot Gris (Biodynamic)	Gladstone, NZ	49
Mahi "Marlborough" Sauvignon Blanc	Marlborough, NZ	47
Golden Goose Sauvignon Blanc (Biodynamic)	Wairarapa, NZ	10 / 40
RED WINE		
Mahi Pinot Noir	Marlborough, NZ	47
Shadow Fax Macedon Pinot Noir	Werribee, VIC	67
Warramate Pinot Noir	Yarra Valley, VIC	46
Spinifex Miette Shiraz	Barossa Valley, SA	10/39
Star Bay Pinot Noir	Marlborough, NZ	10 / 39
"Running with Bulls" Tempranillo	Wrattonbully, SA	10 / 41
Fox Creek 'Family' Cabernet Sauvignon	McLaren Vale, SA	11 / 45

McLaren Vale, SA

11 / 45

Fox Creek 'Family' Cabernet Sauvignon

CHAT THAI GROUP



FOLLOW US ON FACEBOOK AND INSTAGRAM DOWNLOAD OUR APP TO EARN POINTS EVERY TIME YOU DINE WITH US.

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ASSAMM

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CHAT THAI - Chatswood

shop 12, chatswood place victoria avenue 02 8099 5011 chatthai.com.au

CHAT THAI - Westfield

level 6 westfield sydney 02 9221 0600 chatthai.com.au

CHAT THAI - Manly

shop 10. manly wharf, east esplanade 02 9976 2939 chatthai.com.au

SAMOSORN

450 george st, sydney (food court under myer) 02 9221 6961 samosorn.com.au

CHAT THAI - Haymarket

20 campbell st. haymarket 02 9211 1808 chatthai.com.au

CHAT THAI - The Galeries

shop1, lower ground food avenue 02 9283 5789 chatthai.com.au

JARERN CHAI & BOON CAFE

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