



DINNER AT CHAT THAI  
MANLY



# STARTERS

1. **MHU BHING** (2 pcs) หมูบั้ง 烤猪肉串 7  
Grilled pork skewers
2. **VEGETARIAN SPRING ROLLS** (2 pcs) เปาะเปี๊ยะทอด 素春卷 v 6  
Fried vegetarian spring rolls
3. **CHICKEN CURRY PUFFS** (2 pcs) ทะหรีบีบ 咖喱鸡肉派 6  
Chicken curry puffs
4. **GAJ SATAY** (2 pcs) สะเต๊ะไก่ 沙爹鸡肉串 7  
Chicken satay skewers \*\*includes peanuts\*\*
5. **TODT MUN BPLA** ทอดมันปลา (4 pcs) 油炸鱼糕 油煎的大虾 GF 15  
Fried fish cakes with pickled cucumber relish. \*\*includes peanuts\*\*
6. **FRESH SPRING ROLLS** เปาะเปี๊ยะสด 泰式米纸春卷 v 13  
Fresh spring rolls of smoked fish sausages, chicken and crab with caramelised tamarind relish
7. **TODT MUN GOONG** (4 pcs) ทอดมันกุ้ง 虾饼 15  
Fried prawn mousseline with pickled plum sauce



5. TODT MUN BPLA





6. FRESH SPRING ROLLS



7. TODT MUN GOONG



# GRILLED AND FRIED

- |  |           |
|--|-----------|
| <b>8. PORK BALLS</b> (2 skewers) ลูกชิ้นปิ้ง 豬肉丸                                   | <b>7</b>  |
| Grilled pork ball skewers with spicy tamarind sauce                                |           |
| <b>9. SAI OUAH</b> ไส้อั่ว 烤泰式猪肉香腸   | <b>14</b> |
| House spicy sausages of pork with aromatic herbs and chilli                        |           |
| <b>10. BANGKOK WINGS</b> (6 pcs) ปีกไก่ทอด 曼谷炸雞翅                                   | <b>14</b> |
| Lightly herbs battered and fried chicken wings                                     |           |
| <b>11. GAI YAANG</b> ไก่ย่าง 燒烤泰式雞排  | <b>15</b> |
| Char grilled turmeric and lemongrass marinated chicken with <i>nahm jim jaew</i> * |           |
| <b>12. CRYING TIGER</b> เสือร้องไห้ 燒烤牛里脊  | <b>15</b> |
| Char grilled beef tenderloin with <i>nahm jim jaew</i> *                           |           |
| <b>13. PORK RIBS</b> ซี่โครงหมูย่าง 黑椒豬肋排  | <b>15</b> |
| Char grilled garlic and pepper pork ribs with <i>nahm jim jaew</i> *               |           |
| <b>14. KHOR MHU YAANG</b> หมูย่าง 燒烤豬梅肉  | <b>15</b> |
| Char grilled pork jowls with <i>nahm jim jaew</i> *                                |           |
| <b>15. FRIED CALAMARI</b> ปลาหมึกทอด 炸魷魚   | <b>15</b> |
| Lightly battered and fried calamari  |           |
| <b>16. MHU SAAM CHAN TODT</b> หมูสามชั้นทอด 蒜香五花肉                                  | <b>16</b> |
| Garlic marinated fried pork belly with <i>nahm jim jaew</i> *                      |           |
| <b>17. GOONG YAANG</b> (4 pcs) กุ้งย่าง 燒烤大蝦 <sup>GF</sup>                         | <b>25</b> |
| 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 and garlic, lemon sauce

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

Please ask our friendly staff





9. SAI OUAH



13. PORK RIBS









18. SOM DTUM THAI / 20. SOM DTUM BPU



# 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 THAI BPU** ส้มตำไทยบุญ 青木瓜蝦蟹沙拉 *GF* **15**  
Green papaya salad with peanuts and dried shrimps with pickled crabs: spicy, salty and slightly sweet *\*\*includes peanuts\*\**
- 20. SOM DTUM BPU** ส้มตำบุญ 青木瓜沙拉配醃蟹 *GF* **15**  
Green papaya salad - a spicier Northern region rendition, with pickled crab
- 21. SOM DTUM BPU BPLA LA** ส้มตำบุญปลาเฒ่า 青木瓜沙拉配腐魚仔 *GF* **15**  
Green papaya salad - a Laotian version with fermented fish: this has a strong and distinct flavour
- 22. SOM DTUM KAI KHEM** ส้มตำไทยไข่เค็ม 泰式青木瓜沙拉配咸鴨蛋 *V, GF* **16**  
Green papaya salad as the som dtum thai version with the addition of salted duck egg *\*\*includes peanuts\*\**
- 23. SOM DTUM TARD** ส้มตำถาด 家常青木瓜沙拉 **18**  
Family style som dtum with pork sausage roll, pork crackling, fermented fish rice noodles and pickled mustard greens *\*\*includes peanuts\*\**
- 24. LARPB GAI** ลาบไก่ 香辣雞肉沙拉 *GF* **15**  
Spicy minced chicken salad, soft herbs and roasted chilli
- 25. NAHM DTOK NUEA** น้ำตกเนื้อ 香辣燒烤牛肉沙拉 **15**  
Spicy char grilled beef salad, soft herbs and roasted chilli
- 26. BEEF SALAD** ยำเนื้อ 燒烤牛肉沙拉 **15**  
Char grilled beef salad with tomatoes, cucumber, fresh chilli and soft herbs
- 27. SHIP & SHORE** ยำไข่ดาว 烟熏辣醬什錦沙拉 **18**  
Chicken, pork, prawns and fried egg salad dressed in smoked chilli jam
- 28. YUM WOON SEN** ยำวุ้นเส้น 泰式海鮮米粉沙拉 *GF* **19**  
Spicy salad of glass noodles with minced chicken, calamari, mussels and prawns





22. SOM DTUM KAI KHEM



# CURRIES AND SOUPS

<b>29. DTOM SAAP</b> ต้มข่าบว 文火慢燉酸菜排骨湯 <sup>GF</sup>	<b>17</b>
Hot and sour soup of braised pork ribs	
<b>30. GAENG KEAW GAI</b> แกงเขียวหวาน 青咖喱鸡 <sup>GF</sup>	<b>16</b>
Green curry of chicken with apple eggplants, kaffir lime leaves and thai basil	
<b>31. PANANG CURRY BEEF</b> แกงพะเนียงเนื้อ 泰式咖喱牛肉	<b>16</b>
Panang curry of beef with kaffir lime and leaves and basil	
<b>32. GAENG DAENG GAI</b> แกงแดงไก่ใส่ผัก 紅咖喱雞 <sup>GF</sup>	<b>16</b>
Chicken red curry, winter melon and thai basil	
<b>33. GAENG DAENG BPLA</b> แกงแดงปลา 紅咖喱鯛魚 <sup>GF</sup>	<b>25</b>
Snapper red curry, wild ginger and thai basil	
<b>34. GAENG DAENG BPED</b> แกงแดงเป็ด 紅咖喱烤鴨	<b>24</b>
Red curry of five spice roast duck with pineapple, lychee and thai basil	
<b>35. MASSAMAN NUEA</b> แกงมัสมั่นเนื้อ 馬沙文咖喱牛腩 <sup>GF</sup>	<b>16</b>
Massaman curry of slowly braised beef shin and potato <sup>**includes peanuts**</sup>	
<b>36. DTOM YUM GOONG</b> ต้มยำกุ้ง 冬陰功(泰式酸辣蝦湯) <sup>GF</sup>	<b>25</b>
A mildly spicy and sour soup of king prawns <sup>**includes dairy**</sup>	
<b>37. GAENG SOHM CHA-OM GOONG</b> แกงส้มชะอมกุ้ง 泰式酸橙罗望子咖喱大蝦 <sup>GF</sup>	<b>25</b>
Sour orange tamarind of king prawns with omelette of acacia fronds	
<b>STEAMED JASMINE RICE</b> (per person) ข้าวสวย 香米白飯	<b>3</b>
<b>STEAMED BROWN RICE</b> (per person) ข้าวกล้อง 糙米飯	<b>4</b>
<b>STICKY RICE</b> ข้าวเหนียว 糯米飯	<b>5</b>

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

Please ask our friendly staff





29. DTOM SAAP



32. GAENG DAENG GAI









37. GAENG SOHM CHA-OM GOONG (RICE IS NOT INCLUDED)



# WOK FRIED

- 38. PADT PAAK** *ผัดผักร* 蠔油炒時蔬 *V, GF* 15  
Stir fried seasonal vegetables in oyster sauce
- 39. STEAMED VEGETABLES** *ผัดต้ม* 蒸蔬菜 15  
Steamed vegetables with peanut sauce *\*\*includes peanuts\*\**
- 40. PADT KANA MHU GROB** *ผัดคะน้าหมูกรอบ* 芥藍炒脆皮豬腩 *V, GF* 17  
Stir fried chinese kale and crisp pork belly
- 41. PAAK BOOHNG FAI DAENG** *ผัดบุ้งไฟแดง* 黃豆醬炒通心菜 *V* 15  
Stir fried water spinach, garlic and chilli in yellow bean sauce
- 42. GRAPAO GAI SUP** *กะเพราไก่สับ* 泰式羅勒炒雞肉碎 *V, GF* 16  
Stir fried minced chicken, fresh chilli and holy basil
- 43. MARA PADT KAI** *มะระผัดไข่* 苦瓜炒蛋 *V* 16  
Stir fried bitter melon, glass noodles and hens egg
- 44. GRAPAO BPED** *ผัดกะเพราเป็ด* 泰式羅勒炒鴨肉 24  
Stir fried five spice roast duck, chilli, garlic and holy basil
- 45. CHICKEN CASHEW NUTS** *ไก่ผัดเม็ดมะม่วง* 泰式腰果炒雞肉 17  
Stir fried chicken with cashew nuts and smoked chilli jam
- 46. MHU GROB PADT PRIK KHING** *หมูกรอบผัดพริกขิง* 紅咖喱生姜炒脆皮豬腩 18  
Stir fried crisp pork belly and wild ginger in spicy red curry paste
- 47. BEEF OYSTER SAUCE** *เนื้อผัดน้ำมันหอย* 蚝油牛肉炒時蔬 16  
Stir fried beef and seasonal vegetables in oyster sauce
- 48. EMERALD DUCK** *เป็ดย่างผัดผักเขียว* 烤鴨炒時蔬 23  
Stir fried five spice roast duck with seasonal green vegetables

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

CRISPY PORK BELLY +5      BARBEQUED ROAST DUCK +5      PRAWNS +6  
SEAFOOD +6      CALAMARI +6      FRIED EGG +3

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

Please ask our friendly staff











# SEAFOOD

- 49. KAI JIEW BPU** ไข่เจียวปู 蟹肉煎蛋餅 <sup>GF</sup> **18**  
Golden and puffy crab meat omelette
- 50. MIXED SEAFOOD IN OYSTER SAUCE** กะเลพัดน้ำมันหอย 炒青菜蚝油海鲜 **20**  
Stir fried prawns calamari and mussels with seasonal vegetable in oyster sauce
- 51. GOONG OPB WOON SEN** กุ้งอบวุ้นเส้น 粉絲炒大蝦 **25**  
Stir fried king prawns and glass noodles with ginger and chinese celery
- 52. GOONG GRATIEM** กุ้งกระเทียม 椒鹽大蝦 <sup>GF</sup> **25**  
Stir fried king prawns, garlic and pepper
- 53. GOONG MAR KHAM** กุ้งมะขาม 泰式天麸羅大蝦 **25**  
Tempura king prawns, tamarind, garlic and smoked chilli
- 54. BPLA PADT CHA** ปลาพุดจ๋า 生薑小茄子炒鯛魚 **25**  
Stir fried of fried snapper with fresh chilli, wild ginger and apple eggplants
- 55. BPLA PADT PRIK KHING** ปลาพุดพริกขิง 紅咖喱生薑炒鯛魚柳 **25**  
Stir fried of fried snapper and wild ginger in red curry paste
- 56. BPLA PADT KUHN CHAI** ปลาชิ้นจ๋า 香辣鯛魚柳 **25**  
Stir fried of fried snapper, chinese celery, chilli, ginger and yellow bean sauce
- 57. YUM GOONG DTA KRAI** ยำกุ้งทะเลศรี 香茅辣蝦熱沙律 <sup>GF</sup> **25**  
Prawns, lemongrass, chilli, fine herbs and aromatics warm salad
- 58. BPLA RAADT PRIK** ปลาราดพริก 香辣脆皮鯛魚 <sup>GF</sup> **35**  
Crisp fried whole snapper, roasted chilli and garlic sauce
- 59. BPLA JIAN** ปลาจ๊วน 紅燒脆皮鯛魚 **35**  
Crisp fried whole snapper, ginger and yellow bean sauce
- 60. BPLA TODT NAHM BPLA** ปลาทอดน้ำปลา 酥脆黃金盲鰮 <sup>GF</sup> **35**  
Crisp fried whole barramundi with *nahm jim prik sodt*\*
- 61. GOONG CHOO CHEE** กุ้งจืด 椰汁咖喱大蝦 <sup>GF</sup> **25**  
Poached king prawns in coconut cream choo chee curry
- 62. BPU NIM PADT POHNG KAREE** ปูนิ่มพุดพริกขิง 辛香黃咖喱炒酥脆軟殼蟹 **26**  
Stir fried crispy soft shell crab in a mildly aromatic yellow curry sauce with chinese celery
- 63. BPLA CHOO CHEE** ปลาจืด 椰汁咖喱脆皮鯛魚 <sup>GF</sup> **35**  
Crisp fried whole snapper in coconut cream choo chee curry
- 64. BPLA YUM MAMUANG** ปลายำมะม่วง 脆皮盲鰮配青芒果沙拉 <sup>GF</sup> **36**  
Whole fried barramundi with green mango salad *\*\*includes peanuts and dried shrimps\*\**

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





53. GOONG MAR KHAM



54. BPLA PADT CHA





56. BPLA PADT KUHN CHAI



57. YAM GOONG DTA KRAI









61. GOONG CHOO CHEE



62. BPU NIM PADT POHNG KAREE







# NOODLES AND RICE

- 65. GAI SATAY SET** (3 pcs) สะเต๊ะไก่และข้าว 沙爹雞肉串 11  
Chicken satay skewers with rice \*\*includes peanuts\*\*
- 66. PADT THAI** ผัดไทย 泰式炒河粉 V, GF 15  
Stir fried thin rice noodles with chicken, hens egg, dried shrimps, bean sprouts, garlic chives, tamarind and palm sugar \*\*includes peanuts\*\*
- 67. PADT SI-EW** ผัดซีอิ้ว 泰式炒寬河粉 V, GF 15  
Stir fried wide rice noodles with chicken, hens egg and chinese kale in dark soy sauce
- 68. KI MAO** ก๋วยเตี๋ยวผัดซีอิ้ว 泰式香辣炒寬河粉 V, GF 15  
Stir fried wide rice noodles with chicken, chilli and holy basil in dark soy sauce
- 69. SUKI** (soup or dry) สุกี้แห้งหรือน้ำ 白煮雞肉配寬河粉 / 脆麵 (湯粉或乾拌) 16  
Braised chicken, water spinach, glass noodles and spicy fermented tofu broth
- 70. LAKSA** ลักซา 椰汁咖喱湯面 (叻沙) 15  
Mild coconut curry noodle soup with chicken and thin rice noodles \*\*includes dairy\*\*
- 71. RAADT NAAH MHU** ราดหน้าหมู 雞肉豉油炒寬河粉 / 脆麵 V 15  
Wide rice noodles or crisp fried egg noodles with pork and chinese kale in soy sauce and yellow bean gravy
- 72. BA MEE BPED** (dry) 五味鴨蛋麵 19  
Five spice roast duck with egg noodles
- 73. SEN MEE PADT GOONG** เส้นหมี่ผัดกุ้ง 蝦,蔬菜 and 辣椒炒米粉 20  
Stir fry rice vermicelli noodles, prawns, hens egg, seasonal vegetables and chilli
- 74. AMY'S NOODLE** 五味鴨蛋麵 大蝦炒麵 23  
Stir fried egg noodles king prawns, choi sum, wombok and chilli
- 75. BAMEE GAI** 五味鴨蛋麵 雞油煎的麵條 16  
Stir fry of egg noodles with chicken, choisum, wombok and chilli
- 76. CHILLI FRIED RICE** ข้าวกระเพราผัด 泰式羅勒雞米炒飯 V, GF 15  
Fried rice with minced chicken, chilli, holy basil and fried hens egg
- 77. CHICKEN FRIED RICE** ข้าวผัดไก่ 雞肉芥藍炒飯 V, GF 14  
Fried rice with chicken, hens egg, tomato, onion and chinese kale
- 78. CRAB FRIED RICE** ข้าวผัดปู 蟹肉炒飯 GF 18  
Fried rice with crab meat, hens egg and shallots
- 79. PINEAPPLE FRIED RICE** ข้าวผัดสับปะรด 菠蘿炒飯 V 20  
Fried rice with pineapple, dried sultana, prawns, hens egg and cashew nuts
- 80. DTOM YUM FRIED RICE** ข้าวผัดต้มยำ 東陰 (酸辣) 炒飯 20  
Fried rice with prawns, soft boiled hens egg and herbals













79. PINEAPPLE FRIED RICE



80. KHAO PADT DTOM YUM



# DESSERTS

## 81. COCONUT ICE CREAM ไอศกรีมกะทิสด 椰子雪糕

8

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

## 82. STICKY RICE AND MANGO ข้าวเหนียวมะม่วง 芒果糯米飯 V. GF

9

Fresh cut local mango with sweet sticky rice, coconut cream and crisp mung bean

**\*\*extra coconut ice cream \$3\*\***



81. COCONUT ICE CREAM





82. STICKY RICE WITH MANGO





83. TRADITIONAL COFFEES / 84. TRADITIONAL RED TEAS



# DRINKS

- 83. TRADITIONAL COFFEES** กาแฟไทย 古法泰式咖啡 5  
 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
- 84. TRADITIONAL RED TEAS** ชาไทย 古法泰式紅茶 5  
 2.1 cha dum yen - sweet iced tea  
 2.2 cha nohm yen - sweet iced tea with caramelised milk
- 85. FRESH COCONUT WATER** น้ำมะพร้าว 新鮮椰子汁 6
- 86. BUTTERFLY PEA WITH HONEY + LIME ICE TISANE** น้ำอัญชันผสมน้ำผึ้งมะนาว 5  
 泰式蝶豆花蜂蜜檸檬茶
- 87. BLENDED JUICES** น้ำปั่น 冰鎮鮮榨果汁 6.5  
 Watermelon / Lychee / Lime / Lychee Mint / Mango
- 88. SOFT DRINKS** น้ำอัดลม 汽水 4  
 Coke / Diet Coke / Sprite / Coke zero **\*\*{1.25l. \$5}\*\***
- 89. MINERAL WATER** น้ำดื่ม 澳大利亞天然礦泉水
- STILL MINERAL WATER** (apani) 500ml 7  
**SPARKLING MINERAL WATER** (apani) 500ml 7.5



87. MANGO, WATER MELON, LYCHEE MINT BLEND





86. BUTTERFLY PEA WITH HONEY + LIME ICE TISANE



## 90. 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 liquor, sweet, fragrant jasmine

### OO LONG

#### 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



## BOTTLE

Singha Premium Lager	Bangkok	8
Asahi Super Dry	Yokohama	8
4 Pines Kolsch	Manly, NSW	8
Fat Yak Pale Ale	Melbourne	8
Peroni Premium Lager	Milan	8
Cascade Premium Light	Hobart, TAS	5

## CIDER AND MIXERS

Napoleone Pear Cider	Yarra Valley, VIC	8
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## ROSÉ

Saint & Scholar Pinot Rose	Adelaide Hills, SA	11 / 41
Angas Premium Moscato	South Eastern, Australia	22

## WHITE WINE

Clare Wine Co. 'Watervale' Riesling	Clare Valley, SA	10 / 40
Golden Goose Sauvignon Blanc (Biodynamic)	Wairarapa, NZ	10 / 39
Little Yering Chardonnay	Yarra, VIC	10 / 39

## RED WINE

Spinifex Miette Shiraz 2016	Barossa Valley, SA	10 / 37
Star Bay Pinot Noir	Marlborough, NZ	10 / 39
Fox Creek 'Family' Cabernet Sauvignon	McLaren Vale, SA	11 / 44

\*\*\*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.\*\*\*

## DEAR CUSTOMERS,

Please respect that only Chat Thai food and beverages may be consumed here. BYO is wine only and \$3 per person. Cakeage fee is \$2 per person or up to a maximum of \$15 per table. We respectfully decline splitting of bills and separate payments. A \$20 minimum spend is required for EFTPOS, and credit card payments incur a 1.2% transaction fee.

The industry standard 10% public holiday surcharge applies.

We appreciate your understanding.

Kind regards,  
Chat Thai Team

## ALCOHOL : SERVING RULE

MON - FRI : 5pm - 9.30pm / SAT-SUN : 12pm - 9.30pm



# CHAT THAI GROUP



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**CHAT THAI - Circular Quay**  
 level 1, gateway sydney,  
 alfred st, circular quay  
 02 9247 3053  
 chatthai.com.au

**CHAT THAI - Westfield**  
 level 6  
 westfield sydney  
 02 9221 0600  
 chatthai.com.au

**CHAT THAI - Haymarket**  
 20 campbell st.  
 haymarket  
 02 9211 1808  
 chatthai.com.au

**CHAT THAI - Randwick**  
 222a carrington rd.  
 randwick  
 02 9399 5610  
 chatthai.com.au

**CHAT THAI - Manly**  
 shop 10. manly wharf,  
 east esplanade  
 02 9976 2939  
 chatthai.com.au

**CHAT THAI - The Galleries**  
 shop1, lower ground  
 food avenue  
 02 9283 5789  
 chatthai.com.au

**ASSAMM**  
 shop 17, level lg 2, queen  
 victoria building  
 02 9261 0204  
 assamm.com

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

**JARERN CHAI  
 & BOON CAFE**  
 1/425 pitt st, haymarket  
 02 9281 2114  
 jarernchai.com  
 booncafe.com

**CHAT THAI - Chatswood**  
 shop 12, chatswood place  
 victoria avenue  
 02 8099 5011  
 chatthai.com.au



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