



DINNER AT CHAT THAI
RANDWICK

STARTERS

1. **MHU BHING** (2 pcs) หมูบั้ง 烤猪肉串 7
Grilled pork skewers
2. **GAJ SATAY** (2 skewers) สะตอไก่ 沙爹雞肉串 7
Chicken satay skewers ****includes peanuts****
3. **VEGETARIAN SPRING ROLLS** (2 pcs) เปาะเปี๊ยะทอด 素春捲 ^v 6
Fried vegetarian spring rolls
4. **KAREE PUFFS** (2 pcs) กะหรี่ปั๊พ 咖喱鸡肉派 7
Chicken curry puffs
5. **FRESH SPRING ROLLS** เปาะเปี๊ยะสด 泰式米紙春卷 ^v 13
Fresh spring rolls of smoked fish sausages, chicken and crab with caramelised tamarind relish
6. **TODT MUM BPLA** (4 pcs) ทอดมันปลา 泰式米紙春卷 ^{GF} 14
Fried fish cakes with pickled cucumber relish ****includes peanuts****
7. **TODT MUN GOONG** (4 pcs) ทอดมันกุ้ง 虾饼 15
Fried prawn mousseline with pickled plum sauce
8. **MHU SAAM CHAN TODT** หมูสามชั้นทอด 蒜香五花肉 15
Garlic marinated fried pork belly with nahm jim jaew*

*nahm jim jaew : smoked chilli and tamarind sauce



5. FRESH SPRING ROLLS



6. TODT MUN BPLA



7. TODT MUN GOONG

GRILLED AND FRIED

- | | |
|--|-----------|
| 9. SAI OUAH ไส้อั่ว 烤泰式猪肉香腸 | 14 |
| House spicy sausages of pork with aromatic herbs and chilli | |
| 10. GAI YAANG ไก่ย่าง 燒烤泰式雞排 | 15 |
| Char grilled turmeric and lemongrass marinated chicken with <i>nahm jim jaew</i> * | |
| 11. CRYING TIGER เสือร้องไห้ 燒烤牛里脊 | 15 |
| Char grilled beef tenderloin with <i>nahm jim jaew</i> * | |
| 12. KHOR MHU YAANG หมูย่าง 燒烤豬梅肉 | 15 |
| Char grilled pork jowls with <i>nahm jim jaew</i> * | |
| 13. PORK RIBS ซี่โครงหมูย่าง 黑椒豬肋排 | 16 |
| Char grilled garlic and pepper pork ribs with <i>nahm jim jaew</i> * | |
| 14. FRIED CALAMARI ปลาหมึกทอด 炸鱿鱼 | 15 |
| Lightly battered and fried calamari | |
| 15. BANGKOK WINGS (6 pcs) ปีกไก่ทอด 曼谷炸雞翅 | 14 |
| Lightly herbs battered and fried chicken wings | |
| 16. RED WINGS (4 pcs) ปีกไก่ทอด 番茄鸡翅 | 17 |
| Fried de-boned chicken wings sauteed in spicy tomato suace | |
| 17. BROWN WINGS (4 pcs) ปีกไก่ทอด 烟熏辣醬鸡翅 | 17 |
| Fried de-boned chicken wings sauteed in smoked chilli jam sauce | |
| 18. GOONG YAANG (4 pcs) กุ้งย่าง 燒烤大蝦 ^{GF} | 24 |
| 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



8. MHU SAAM CHAN TODT



9. SAI OUAH



13. PORK RIBS



20. SOM DTUM KAI KHEM

SPICY SALADS

19. **SOM DTUM THAI** ล้มตำไทย 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***
20. **SOM DTUM KAI KHEM** ล้มตำไทยไข่เค็ม 青木瓜沙拉配咸鸭蛋 ^{GF} 15
Green papaya salad as the som dtum thai version with the addition of salted duck egg ***includes peanuts***
21. **LARPB GAI** ลาบไก่ 香辣雞肉沙拉 ^{GF} 15
Spicy minced chicken salad, soft herbs and roasted chilli
22. **NAHM DTOK MHU OR NUEA** น้ำตกหมูหรือเนื้อ 香辣燒烤牛肉 / 豬肉沙拉 15
Spicy char grilled pork or beef salad, soft herbs and roasted chilli
23. **BEEF SALAD** ยำเนื้อ 燒烤牛肉沙拉 15
Char grilled beef salad with tomatoes, cucumber and fresh chilli and soft herbs
24. **SHIP & SHORE** ยำไข่ดาว 烟熏辣醬什錦沙拉 17
Chicken, pork, prawns and fried egg salad dressed in smoked chilli jam
25. **YUM MA KRUEA** ยำมะเขือ 烤茄子沙拉 ^{GF} 22
Char roasted eggplant salad with minced chicken and prawns
26. **YUM GOONG DTA KRAI** ยำกุ้งตะไคร้ 香茅辣蝦熱沙律 ^{GF} 22
Prawns, lemongrass, chilli, fine herbs and aromatics warm salad



25. YUM MA KRUEA



26. YUM GOONG DTA KRAI

CURRIES AND SOUPS

- 27. DTOM SAAP** ต้มข่าบว 文火慢燉酸菜排骨湯 ^{GF} **16**
Hot and sour soup of braised pork ribs
- 28. GAENG KEAW GAI** แกงเขียวหวานไก่ 青咖喱鸡 ^{GF} **15**
Green curry of chicken with apple eggplants, kaffir lime leaves and thai basil
- 29. PANANG CURRY BEEF** แกงพะแนงเนื้อ 泰式咖喱牛肉 ^{GF} **15**
Panang curry of beef with kaffir lime and leaves and basil
- 30. GAENG DAENG GAI** แกงแดงไก่ใส่ผัก 紅咖喱雞 ^{GF} **15**
Chicken red curry, winter melon and thai basil
- 31. GAENG DAENG BPLA** แกงแดงปลา 紅咖喱鯛魚 ^{GF} **24**
Snapper red curry, wild ginger and thai basil
- 32. GAENG DAENG BPED** แกงแดงเป็ด 紅咖喱烤鴨 **24**
Red curry of five spice roast duck with pineapple, lychee and thai basil
- 33. MUSSAMUN BEEF** มัสมุนเนื้อ 馬沙文咖喱牛腩 ^{GF} **15**
Mussamun curry of slowly braised beef shin and potato ***includes peanuts***
- 34. DTOM YUM GOONG** ต้มยำกุ้ง 冬陰功 (泰式酸辣蝦湯) ^{GF} **25**
Creamy mildly spicy and sour soup of king prawns ***includes dairy***
- 35. GAENG SOHM CHA-OM GOONG** แกงส้มชะอมกุ้ง 泰式酸橙罗望子咖喱大蝦 ^{GF} **25**
Sour orange tamarind curry of king prawns with omelette of acacia fronds

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

Please ask our friendly staff



27. DTOM SAAP



30. GAENG DAENG GAI





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

WOK FRIED

- 36. CASHEW NUTS CHICKEN** ไก่ผัดเม็ดมะม่วง 泰式腰果炒雞肉 **16**
Stir fried chicken with cashew nuts and smoked chilli jam
- 37. PADT PAAK** ผัดผัก 蠔油炒時蔬 ^{V, GF} **15**
Stir fried seasonal vegetables in oyster sauce
- 38. MARA PADT KAI** มะระผัดไข่ 苦瓜炒蛋 ^V **15**
Stir fried of bitter melon, glass noodles and hens egg
- 39. GRAPAO BPED** ผัดกะเพราเป็ด 泰式羅勒炒鴨肉 **24**
Stir fried five spice roast duck, chilli, garlic and holy basil
- 40. PADT KANA MHU GROB** ผัดคะน้าหมูกรอบ 芥藍炒脆皮豬腩 **16**
Stir fried chinese kale and crisp pork belly
- 41. PAAK BOOHNG FAI DAENG** ผักบุ้งไฟแดง 黃豆醬炒通心菜 ^V **15**
Stir fried water spinach, garlic and chilli in yellow bean sauce
- 42. STUFFED THAI SHEET OMELETTE** ไข่ยัดไส้ 泰式煎雞蛋捲 **15**
Stuffed with filling of minced chicken, tomatoes, onions and green peas
- 43. GRAPAO GAI SUP** กะเพราไก่สับ 泰式羅勒炒雞肉碎 ^{V, GF} **15**
Stir fried minced chicken, fresh chilli and holy basil
- 44. MHU GROB PADT PRIK KHING** หมูกรอบผัดพริกขิง 紅咖喱生姜炒脆皮豬腩 **17**
Stir fried crisp pork belly and wild ginger in spicy red curry paste
- 45. OYSTER BEEF** เนื้อผัดน้ำมันหอย 蚝油牛肉炒時蔬 **15**
Stir fried beef and seasonal vegetables in oyster sauce
- 46. EMERALD DUCK** เป็ดย่างผัดผักเขียว 烤鴨炒時蔬 **24**
Stir fried five spice roast duck with seasonal greens
- 47. BPLA PADT CHA** ปลาผัดฉ่า 生薑小茄子炒鯛魚 **24**
Stir fried of fried snapper with fresh chilli, wild ginger and apple eggplants

STEAMED JASMINE RICE (per person) ข้าวสวย 香米白飯 **3.5**

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





39. GRAPAO BPED



47. BPLA PADT CHA

SEAFOOD

48. **BPLA PADT PRIK KHING** ปลาผัดพริกขิง 紅咖喱生薑炒鯛魚柳 24
Stir fried of fried snapper and wild ginger in red curry paste
49. **BPLA PADT KUHN CHAI** ปลาชิ้นฉ่าย 香辣鯛魚柳 24
Stir fried of fried snapper, chinese celery and chilli
50. **MIXED SEAFOOD IN OYSTER SAUCE** ทะเลผัดน้ำมันหอย 20
Stir fried prawns, calamari and mussels with seasonal vegetables 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 MAR KHAM** กุ้งมะขาม 泰式天麩羅大蝦 25
Tempura king prawns, tamarind, garlic and smoked chilli
53. **GOONG CHOO CHEE** กุ้งชุบ 椰汁咖喱大蝦 ^{GF} 25
Poached king prawns in coconut cream choo chee curry
54. **GOONG GRATIEM** กุ้งกระเทียม 椒鹽大蝦 ^{GF} 25
Stir fried king prawns, garlic & pepper
55. **BPU NIM PADT POHNG KAREE** ปูต้มผัดผงกะหรี่ 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
includes eggs
56. **BPLA CHOO CHEE** ปลาชุบ 椰汁咖喱脆皮鯛魚 ^{GF} 35
Crisp fried whole snapper in coconut cream choo chee curry
57. **BPLA RAADT PRIK** ปลาสดพริก 香辣脆皮鯛魚 ^{GF} 35
Crisp fried whole snapper, fresh chilli and garlic sauce
58. **BPLA JIAN** ปลาเจียง 紅燒脆皮鯛魚 35
Crisp fried whole snapper, ginger and yellow bean sauce
59. **BPLA YUM MAMUANG** ปลาขำมะม่วง 脆皮盲鰻配青芒果沙拉 ^{GF} 36
Whole fried barramundi with green mango salad ***includes peanuts and dried shrimps***



49. BPLA PADT KUHN CHAI



52. GOONG MAH KHAM



53. GOONG CHOO CHEE



54. GOONG GRATIEM



55. BPU NIM PADT POHNG KAREE





59. BPLA YUM MAMUANG

NOODLES AND RICE

- 60. PADT THAI** ผัดไทย 泰式炒河粉 *V, GF*

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

14
- 61. PADT SI-EW** ผัดซีอิ้ว 泰式炒寬河粉 *V, GF*

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

14
- 62. KI MAO** ก๋วยเตี๋ยวผัดขี้เมา 泰式香辣炒寬河粉 *V, GF*

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

14
- 63. SUKI** (soup or dry) สุกี้แห้งหรือน้ำ 白煮雞肉配寬河粉 / 脆麵 (湯粉或乾拌)

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

15
- 64. KHAO SOI** ข้าวซอย 泰北椰香咖喱燉雞配蛋面 (not available for lunch)

Egg noodles and braised chicken in a Northern region coconut curry with smoked chilli oil

15
- 65. BA MEE BPED** (dry) 五香鴨腿配麵 烤鴨雞蛋面 (not available for lunch)

Five spice roast duck with egg noodles

19
- 66. KHAU GAI** ก๋วยเตี๋ยวไก่ 雞肉甜辣醬炒寬河粉 *V, GF*

Stir fried wide rice noodles with chicken, hens egg and shallots served with chilli sauce

16
- 67. AMY'S NOODLE** 大蝦炒麵

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

23



63. SUKI (DRY)



64. KHAO SOI



67. AMY'S NOODLE

NOODLES AND RICE

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

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

20
 - 69. BAMEE PADT GAI** บะหมี่ผัดไก่ 雞油煎的麵條

Stir fry of egg noodles in chilli sauce with chicken and thai basil

16
 - 70. CHICKEN FRIED RICE** ข้าวผัดไก่ 雞肉芥藍炒飯 ^{V, GF}

Fried rice with chicken, hens egg, tomato, onion and chinese kale

14
 - 71. PINEAPPLE FRIED RICE** ข้าวผัดสับปะรด 菠蘿炒飯 ^V

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

20
 - 72. CRAB FRIED RICE** ข้าวผัดปู 蟹肉炒飯 ^{GF}

Fried rice with crab meat, hens egg and shallots

18
 - 73. DTOM YUM FRIED RICE** ข้าวผัดต้มยำ 東陰(酸辣)炒飯

Fried rice with prawns, soft boiled hens egg and herbals

20
 - 74. CHILLI FRIED RICE** ข้าวผัดพริกขี้หนู 泰式羅勒雞米炒飯 ^{V, GF}

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

15
-
- STEAMED JASMINE RICE** (per person) ข้าวสวย 香米白飯

3.5

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







73. DTOM YUM FRIED RICE



75. STICKY RICE WITH MANGO

DESSERTS

- 75. STICKY RICE WITH 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 ***
- 76. 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***
- 77. STICKY RICE WITH COCONUT CUSTARD** ข้าวเหนียวสังขยา 椰漿糯米飯 ^{GF} 8.5
Sweet sticky rice with steamed coconut, egg and palm sugar custard
- 78. DESSERT LOVER (1 person / 2 person)** 甜品控 13 / 25
- Spoil yourself with sticky rice and mango and coconut ice-cream with
candied palm seeds and roasted peanuts
- A glass of Vasse Felix cane cut semillon





79. TRADITIONAL COFFEES / 80. TRADITIONAL RED TEAS

DRINKS

- 79. 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
- 80. 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
- 81. FRESH COCONUT WATER น้ำมะพร้าว 新鮮椰子汁** 6
- 82. BUTTERFLY PEA WITH HONEY + LIME ICE TISANE น้ำอัญชันผสมน้ำผึ้งมะนาว** 5
- 泰式蝶豆花蜂蜜檸檬茶
- 83. BLENDED JUICES น้ำปั่น 冰鎮鮮榨果汁** 6.5
- Watermelon / Lychee / Lime / Lychee Mint / Mango
- 84. SOFT DRINKS น้ำอัดลม 汽水** 4
- Coke / Diet Coke / Sprite / Coke zero **{1.25l. \$5}**
- 85. 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

86. 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



83. MANGO, WATER MELON, LYCHEE MINT BLEND



82. BUTTERFLY PEA WITH HONEY + LIME ICE TISANE

BOTTLE

Singha Premium Lager	Bangkok	8
Tsing Tao Premium Pilsner	Shanghai	8
Asahi Super Dry	Yokohama	8
4 Pines Kolsch	Manly, NSW	9
Fat Yak Pale Ale	Melbourne	8
Peroni Premium Lager	Milan	9
Cascade Premium Light	Hobart, TAS	5

CIDER AND MIXERS

Napoleone Pear Cider	Melbourne, VIC	8
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ROSÉ

Saint & Scholar Rose	Barossa Valley, 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	Barossa Valley, SA	10 / 37
Star Bay Pinot Noir	Marlborough, NZ	10 / 39
Fox Creek 'Family' Cabernet Sauvignon	McLaren Vale, SA	11 / 45

****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. Wine BYO only, \$3 per person. 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 1.1% transaction fee.

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



**FOLLOW US ON FACEBOOK AND INSTAGRAM
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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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