



DINNER AT CHAT THAI  
THAITOWN



# STARTERS

1. **MHU BHING** (2 skewers) หมูบั้ง 烤猪肉串 7  
Grilled pork skewers
2. **GAJ SATAY** (2 skewers) สะตือไก่ 沙爹雞肉串 7  
Chicken satay skewers **\*\*includes peanuts\*\***
3. **FRESH SPRING ROLLS** เปาะเปี๊ยะสด 泰式米紙春卷 <sup>V</sup> 13  
Fresh spring rolls of smoked fish sausages, chicken and crab with caramelised tamarind relish
4. **TODT MUN BPLA** ทอดมันปลา 開胃醃黃瓜蝦餅 <sup>GF</sup> 15  
Fish cakes with pickled cucumber relish **\*\*includes peanuts\*\***
5. **SAI GROG ISAAN** ไส้กรอกอีสาน 泰式糯米香腸 14  
Fermented pork and glutinous rice sausages
6. **TODT MUN GOONG** ทอดมันกุ้ง 蝦餅 16  
Fried prawn mousseline with pickled plum sauce
7. **KHANOM BUENG YOUAN** ขนมเบื้องญวน 蝦仁豆腐椰香煎餅 <sup>V, GF</sup> 15  
Prawn mince coconut, tofu, and turmeric crepe with house pickled cucumber



3. FRESH SPRING ROLLS









7. KHANOM BUENG YOUAN



# GRILLED AND FRIED

8. **CRAB FRIED SPRING ROLLS** (3 pcs) เปาะเปี๊ยะทอดไส้ปู 炸蟹肉春捲 <sup>V, GF</sup> 14  
Crab meat, hens egg and soft green herbs
9. **SAI OUAH** ไส้อั่ว 烤泰式猪肉香肠 15  
House spicy sausages of pork with aromatic herbs and chilli
10. **GAJ YAANG** ไก่ย่าง 烧烤泰式雞排 15  
Char grilled turmeric and lemongrass marinated chicken with *nahm jim jaew*\*
11. **CRYING TIGER** เสือร้องไห้ 烧烤牛里脊 15  
Char grilled beef tenderloin with *nahm jim jaew*\*
12. **PORK RIBS** ซีกหมูย่าง 黑椒豬肋排 16  
Char grilled garlic and pepper pork ribs with *nahm jim jaew*\*
13. **KHOR MHU YAANG** หมูย่าง 烧烤豬梅肉 16  
Char grilled pork jowls with *nahm jim jaew*\*
14. **BANGKOK WINGS** (6 pcs) ปีกไก่ทอด 曼谷炸雞翅 15  
Lightly herbs battered and fried chicken wings
15. **MHU SAAM CHAN TODT** หมูสามชั้นทอด 蒜香五花肉 16  
Garlic marinated fried pork belly with *nahm jim jaew*\*
16. **GOONG YAANG** กุ้งย่าง 烧烤大蝦 <sup>GF</sup> 24  
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





8. CRAB FRIED SPRING ROLLS



9. SAI OUAH





12. PORK RIBS





15. MHU SAAM CHAN TODT



# SPICY SALADS

- 17. SOM DTUM THAI** ส้มตำไทย 泰式青木瓜沙拉 <sup>GF, V</sup> **14**  
 Green papaya salad with peanuts and dried shrimps: spicy, salty and slightly sweet *\*\*includes peanuts\*\**
- 18. SOM DTUM THAI PHU** ส้มตำไทยฟู 青木瓜蝦蟹沙拉 <sup>GF</sup> **15**  
 Green papaya salad with peanuts, pickled field crab and dried shrimps : spicy, salty and slightly sweet *\*\*includes peanuts\*\**
- 19. SOM DTUM BPU** ส้มตำฟู 青木瓜沙拉配醃蟹 <sup>GF</sup> **15**  
 Green papaya salad - a spicier Northern region rendition, with pickled crab : salty and sour
- 20. SOM DTUM BPU BPLA LA** ส้มตำฟูปลา 青木瓜沙拉配腐魚仔 <sup>GF</sup> **15**  
 Green papaya salad - a Laotian version with fermented fish and with pickled crab *this has a strong, distinct flavour and salty*
- 21. SOM DTUM MUAH** ส้มตำมั่ว 青木瓜什锦沙拉 **16**  
 Spicy green papaya salad with pickled field crabs, fermented fish, bean sprouts, pork sausage roll, pork crackling, fermented fish rice noodles and pickled mustard greens *\*\*includes peanuts\*\**
- 22. SOM DTUM KAI KHEM** ส้มตำไทยไข่เค็ม 泰式青木瓜沙拉配咸鴨蛋 <sup>GF</sup> **16**  
 Green papaya salad as the som dtum thai version with the addition of salted duck egg *\*\*includes peanuts\*\**
- 23. SOM DTUM MA MUANG** ส้มตำมะม่วง 泰式青芒果沙拉配醃蟹蝦仁腐魚 <sup>GF</sup> **17**  
 Spicy green mango salad with pickled field crabs, dried shrimp, fermented fish *\*\*includes peanuts\*\**
- 24. SOM DTUM TANG KAI MA TOOM** ส้มตำแตงไข่ต้ม 黃瓜醃蟹沙拉 <sup>GF</sup> **15**  
 Cucumber salad a spicier northern region rendition, pickled crab with soft-boiled eggs.
- 25. 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\*\**
- 26. LARPB GAI** ลาบไก่ 香辣雞肉沙拉 <sup>GF</sup> **16**  
 Spicy minced chicken salad, soft herbs and roasted chilli
- 27. LARPB BPLA** ลาบปลา 香辣熟鯛魚沙拉 <sup>GF</sup> **25**  
 Spicy salad of snapper, soft herbs and roasted chilli
- 28. NAHM DTOK MHU OR NUEA** น้ำตกหมูหรือเนื้อ 香辣燒烤牛肉 **16**  
 Spicy char grilled pork or beef salad, soft herbs and roasted chilli
- 29. YUM NUEA** ยำเนื้อ 燒烤牛肉沙拉 **16**  
 Char grilled beef salad with tomatoes, cucumber, fresh chilli and soft herbs
- 30. YUM NAEHM KHAO TODT** ยำหนมข้าวทอด 泰国酸肉锅巴香草沙律 **17**  
 Spicy crisp rice, fermented pork and soft herbs salad *\*\*includes peanuts\*\**
- 31. YUM WOON SEN** ยำวุ้นเส้น 泰式海鮮米粉沙拉 <sup>GF</sup> **19**  
 Spicy salad of glass noodles with minced chicken, calamari, mussels and prawns
- 32. NAHM PRIK KAPI** ชุบน้ำพริกกะปิ 泰式煎鯖魚沙拉盤配酸辣蝦醬 <sup>GF</sup> **25**  
 Shrimp paste chilli relish with vegetables, herbs and egg-battered fried eggplants, boiled hens egg and fried mackerel





22. SOM DTUM KAI KHEM



31. NAHM PRIK KAPI





30. YUM NAEHM KHAO TODT



# CURRIES AND SOUPS

<b>33. DTOM SAAP</b> ต้มแซ่บ 文火慢燉酸菜排骨湯 <sup>GF</sup>	<b>17</b>
Hot and sour soup of braised pork ribs	
<b>34. 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>35. GAENG DAENG GAI</b> แกงแดงไก่ใส่ผัก 紅咖喱鸡 <sup>GF</sup>	<b>16</b>
Chicken creamy red curry, winter melon and thai basil	
<b>36. GAENG FANG</b> แกงอ่อม 紅咖喱酸辣鸡 <sup>GF</sup>	<b>16</b>
Hot and sour chicken red curry with winter melon, kaffir lime leaves and thai basil	
<b>37. GAENG DAENG BPED</b> แกงแดงเป็ด 紅咖喱烤鴨	<b>23</b>
Red curry of five spice roast duck with pineapple and thai basil	
<b>38. 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>39. GAENG NUEA YAANG</b> แกงเนื้อย่างใบชะพลู 椰汁咖喱牛肉	<b>19</b>
Grilled beef coconut curry with betel leaves	
<b>40. MUSSAMUN NUEA</b> มัสมันเนื้อ 馬沙文咖喱牛腩 <sup>GF</sup>	<b>16</b>
Mussamun curry of slowly braised beef shin and potato <sup>**includes peanuts**</sup>	
<b>41. BUK KOUT TAE</b> บุกกุดเต๋ 泰式肉骨茶	<b>18</b>
TCM herbal pork short rib soup	
<b>42. YUM JIN GAI</b> ยำจิ้นไก่ 香辣咖喱手撕雞 <sup>GF</sup>	<b>18</b>
Hot spicy curry with shredded chicken	
<b>43. 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>44. GAENG SOHM CHA-OM GOONG</b> แกงส้มชะอมกุ้ง 泰式酸橙罗望子咖喱 <sup>GF</sup>	<b>25</b>
Sour orange tamarind curry of king prawns with omelette of acacia fronds	
<b>45. GAENG BPU</b> แกงปูใบชะพลู 黃咖喱肉蟹 <sup>GF</sup>	<b>32</b>
Yellow curry of crab meat and betel leaves with rice vermicelli noodles	
<b>STEAMED JASMINE RICE</b> (per person) ข้าวสวย 香米白飯	<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





33. DTOM SAAP



35. GAENG DAENG GAI





36. GAENG FANG



38. GAENG DAENG BPLA





39. GAENG NUEA YAANG



41. BUK KOUT TAE





42. YUM JIN GAI



44. GAENG SOHM CHA-OM GOONG







# WOK FRIED

<b>46. GAI PADT MET MAMUANG</b> <i>ไก่ผัดเม็ดมะม่วง</i> 泰式腰果炒雞肉	<b>17</b>
Stir fried chicken with cashew nuts and smoked chilli jam	
<b>47. PADT PAAK</b> <i>ผัดผัก</i> 蠔油炒時蔬 <sup>V, GF</sup>	<b>15</b>
Stir fried seasonal vegetables in oyster sauce	
<b>48. PADT KANA MHU GROB</b> <i>ผัดคะน้าหมูกรอบ</i> 芥藍炒脆皮豬腩 <sup>V, GF</sup>	<b>17</b>
Stir fried chinese kale and crisp pork belly	
<b>49. PADT HO</b> <i>ผัดโห้</i> 泰式雞肉炒粉絲	<b>16</b>
Stir fried spicy glass noodles with chicken, fresh chilli, bamboo, lemongrass, pea eggplants and kaffir limes leaves	
<b>50. PAAK BOOHNG FAI DAENG</b> <i>ผักบุ้งไฟแดง</i> 黃豆醬炒通心菜 <sup>V</sup>	<b>15</b>
Stir fried water spinach, garlic and chilli in yellow bean sauce	
<b>51. MARA PADT KAI</b> <i>มะระผัดไข่</i> 苦瓜炒蛋 <sup>V</sup>	<b>16</b>
Stir fried bitter melon, glass noodles and hens egg	
<b>52. GRAPAO GAI SUP</b> <i>กะเพราไก่สับ</i> 泰式羅勒炒雞肉碎 <sup>V, GF</sup>	<b>16</b>
Stir fried minced chicken, fresh chilli and holy basil	
<b>53. GRAPAO BPED</b> <i>กะเพราเป็ด</i> 泰式羅勒炒鴨肉	<b>23</b>
Stir fried five spice roast duck, chilli, garlic and holy basil	
<b>54. MHU GROB PADT PRIK KHING</b> <i>หมูกรอบผัดพริกขิง</i> 紅咖喱生姜炒脆皮豬腩	<b>19</b>
Stir fried crisp pork belly and wild ginger in spicy red curry paste	
<b>55. EMERALD DUCK</b> <i>เป็ดย่างผัดผักเขียว</i> 烤鴨炒時蔬	<b>23</b>
Stir fried five spice roast duck with seasonal greens	
<b>STEAMED JASMINE RICE</b> <i>(per person) ข้าวสวย</i> 香米白飯	<b>4</b>
<b>STICKY RICE</b> <i>ข้าวเหนียว</i> 糯米飯	<b>5</b>

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

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









49. PADT HO (RICE IS NOT INCLUDED)



53. GRAPAO BPED



# SEAFOOD

56. **BPU NIM PADT POHNG KAREE** ปูต้มผัดผงกะหรี่ 辛香黃咖喱炒酥脆軟壳蟹 25  
Stir fried crisp soft shell crab in a mildly aromatic yellow curry sauce with chinese celery
57. **GOONG MAR KHAM** กุ้งมะขาม 泰式天麩羅大蝦 25  
Tempura king prawns, tamarind, garlic and smoked chilli
58. **GOONG CHOO CHEE** กุ้งชุฉี่ 椰汁咖喱大蝦 <sup>GF</sup> 25  
Poached king prawns in coconut cream choo chee curry
59. **GOONG OPB WOON SEN** กุ้งอบวุ้นเส้น 粉絲炒大蝦 25  
Stir fried king prawns and glass noodles with ginger and chinese celery
60. **YAM GOONG DTA KRAI** ยำกุ้งทะเล 香茅辣蝦熱沙律 <sup>GF</sup> 25  
Prawns, lemongrass, chilli, fine herbs and aromatics warm salad
61. **BPLA PADT KUHN CHAI** ปลาซีกย่าง 香辣鯛魚柳 26  
Stir fried of fried snapper, chinese celery, chilli, ginger and yellow bean sauce
62. **BPLA PADT PRIK KHING** ปลาผัดพริกขิง 紅咖喱生薑炒鯛魚柳 26  
Stir fried of fried snapper and wild ginger in red curry paste
63. **KAI JIEW BPU** ไข่เจียวปู 蟹肉煎蛋卷 <sup>GF</sup> 25  
Golden and puffy crab meat omelette
64. **BPLA PADT CHA** ปลาผัดฉ่า 生薑小茄子炒鯛魚 26  
Stir fried of fried snapper with fresh chilli, wild ginger and apple eggplants
65. **BPLA RAADT PRIK** ปลาราดพริก 香辣脆皮鯛魚 <sup>GF</sup> 36  
Crisp fried whole snapper in roasted chilli and garlic sauce
66. **BPLA CHOO CHEE** ปลาชุฉี่ 椰汁咖喱脆皮鯛魚 <sup>GF</sup> 36  
Crisp fried whole snapper in coconut cream choo chee curry
67. **BPLA TODT NAHM BPLA** ปลาทอดน้ำปลา 酥脆黃金盲鱈 <sup>GF</sup> 36  
Crisp fried whole barramundi with *nahm jim prik sodt*\*
68. **BPLA YUM MAMUANG** ปลายำมะม่วง 脆皮盲鱈配青芒果沙拉 <sup>GF</sup> 38  
Whole fried barramundi with green mango salad *\*\*includes peanuts and dried shrimps\*\**

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

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

Please ask our friendly staff





56. BPU NIM PADT POHNG KAREE



57. GOONG MAH KHAM





58. GOONG CHOO CHEE



61. BPLA PADT KHUN CHAI





60. YAM GOONG DTA KRAI















# NOODLES AND RICE

- 69. 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\*\**
- 70. 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
- 71. 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
- 72. SUKI** (soup or dry) สุกี้ น้ำหรือแห้ง 白煮雞肉配寬河粉 / 脆麵 (湯粉或乾拌) **15**  
Braised chicken, water spinach, glass noodles and spicy fermented tofu broth.
- 73. KHANOM PAKKAAD** ขนมผักกาด 韭菜豆芽虾仁炒萝卜糕 **15**  
Fried daikon cake, dried shrimps, garlic chives, hens egg and bean sprouts stir fry
- 74. AMY'S NOODLE** มะยมี่ผัดกุ้ง 大蝦炒麵 **22**  
Stir fried egg noodles king prawns, choy sum, wombok and chilli
- 75. PADT THAI GOONG WOON SEN** ผัดไทยวุ้นเส้นกุ้งใหญ่ 泰式大明蝦炒粉絲 *GF* **22**  
Stir fried glass noodles with king prawns, dried shrimps, bean sprouts, garlic chives, tamarind and palm sugar *\*\*includes peanuts\*\**
- 76. SEN MEE PADT GOONG** เส้นหมี่ผัดกุ้ง 蝦, 蔬菜和辣椒炒米粉 **20**  
Stir fry rice vermicelli noodles, prawns, hens egg, seasonal vegetables and chilli
- 77. KHAO PADT GAI** ข้าวผัดไก่ 雞肉芥藍炒飯 *V, GF* **15**  
Fried rice with chicken, hens egg, tomato, onion and chinese kale
- 78. CHILLI FRIED RICE** ข้าวกระเทียมราดลูก 泰式羅勒雞米炒飯 *V, GF* **16**  
Fried rice with minced chicken, chilli, holy basil and fried hens egg
- 79. KHAO PADT BPLA KEHM** ข้าวผัดปลาเค็ม 醃鯖魚炒飯 *GF* **17**  
Fried rice with salted mackerel, hens egg, chilli and red onions
- 80. KHAO PADT BPU** ข้าวผัดปู 蟹肉炒飯 *GF* **18**  
Fried rice with crab meat, hens egg and shallots
- 81. PINEAPPLE FRIED RICE** ข้าวผัดล้นปะสด 菠蘿炒飯 *V* **20**  
Fried rice with pineapple, dried sultana, prawns, hens egg and cashew nuts
- 82. KHAO PADT DTOM YUM** ข้าวผัดต้มยำ 東陰 (酸辣) 炒飯 **20**  
Fried rice with prawns, soft boiled hens egg and herbals
- 83. KHAO PADT NAHM PRIK KAPI** ข้าวผัดน้ำพริกกะปิ 蝦醬鯖魚炒飯 *GF* **21**  
Fried rice with shrimp paste relish, fried mackerel, pea eggplant, cha-om omelette, soft boiled hens egg with green beans
- STEAMED JASMINE RICE** (per person) ข้าวสวย 香米白飯 **4**
- STICKY RICE** ข้าวเหนียว 糯米飯 **5**

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

Please ask our friendly staff





72. SUKI (DRY)



74. AMY'S NOODLE













81. PINEAPPLE FRIED RICE



82. KHAO PADT DTOM YUM





83. KHAO PADT NAHM PRIK KAPI







# DESSERTS

- 84. ICE BREAD** น้ำแข็งใส 冰雪麵包 8  
Shaved ice with a choice of Strawberry Syrup / Cha Nhom / Milo flavors
- 85. 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\*\***
- 86. SACU ICE CREAM** ไอศกรีมสาคุ 香兰椰汁西米雪糕 <sup>V</sup> 8  
Coconut ice cream with blue butterfly pea sago and young coconut
- 87. BUA LOY KAI WARN** บัวลอยไข่หวาน 椰香芋頭南瓜球 <sup>V,GF</sup> 7  
Silky little dumplings of taro, japanese pumpkin and pandan jus, in sweet warm coconut broth  
**\*\*with sweet poached egg extra \$2\*\***
- 88. BUA LOY KHAI KHEM** บัวลอยไข่เค็ม <sup>GF</sup> 8  
Silky little dumplings in sweet warm coconut broth with salted egg yolk
- 89. KHAO NIEAW SANGKAYA** ข้าวเหนียวสังขยา 椰漿糯米飯 <sup>GF</sup> 8  
Sticky rice steamed with sweet coconut cream and palm sugar accompanied with a steamed coconut custard
- 90. STICKY RICE WITH MANGO** ข้าวเหนียวมะม่วง 芒果糯米飯 <sup>V,GF</sup> 9  
Fresh cut local mango with sweet sticky rice, coconut cream and crisp mung bean  
**\*\*extra coconut ice cream \$3 \*\***
- 91. PAR TUHNG GO** ปาท่องโก๋ 泰式油條忌廉凍 8  
Pillowy flash fried dough sticks with coconut pandan custard **\*\*10am till finish & 8.30pm till finish\*\***
- 92. TUB TIM GROB** ทับทิมกรอบ 椰香石榴冰 <sup>V,GF</sup> 8  
Aromatic coconut milk, fresh young coconut, water chestnuts rolled in tapioca

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Please ask our friendly staff





85. COCONUT ICE CREAM



87. BUA LOY KAI WARN





86. SACU ICE CREAM





88. BUA LOY KHAI KHEM







## DESSERTS “SUBJECT TO AVAILABILITY”

- |  |            |
|--|------------|
| <b>93. KHANOM BHA BIN</b> <i>ขนมบ้าบิ่น</i> 椰丝椰蓉煎饼 <sup>GF</sup>   | <b>7</b>   |
| Shredded young coconut pancake with palm sugar   |            |
| <b>94. KHANOM CHAN</b> <i>ขนมชั้น</i> 椰漿班蘭布丁 <sup>V,GF</sup>   | <b>4.5</b> |
| Steamed multilayered firm pudding made from pandan and coconut milk                                      |            |
| <b>95. KHANOM MANN</b> <i>ขนมมัน</i> 鮮椰子紅薯蒸糕 <sup>V,GF</sup>   | <b>4.5</b> |
| Steamed sweet cassava cakes topped with shredded fresh coconut   |            |
| <b>96. KHANOM GLUAY</b> <i>ขนมกล้วย</i> 鮮椰子香蕉蒸糕 <sup>V,GF</sup>  | <b>4.5</b> |
| Steamed sweet banana cakes topped with shredded fresh coconut  |            |
| <b>97. VOON KATHI BAI TEQY</b> <i>วุ้นกะทิใบเตย</i> 椰香班蘭果凍 <sup>V,GF</sup>                               | <b>4.5</b> |
| Young coconut jelly and pandan jelly   |            |
| <b>98. KHAO NIEAW DAAM BIEAK</b> <i>ข้าวเหนียวดำปุยยก</i> 黑糯米飯 <sup>V,GF</sup>                           | <b>7</b>   |
| A sweet and slightly salty black sticky rice and coconut cream pudding with taro and young coconut flesh |            |







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



# DRINKS

- 99. 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
- 100. 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  
2.3 cha mah naow - iced tea with lime
- 101. LODT SHONG SINGAPORE** ลอดช่องสิงคโปร์ 南洋椰汁斑蘭特飲 5.5  
Coconut milk with silky pandan dumplings
- 102. NAHM TAO HOO** น้ำเต้าหู้ 豆漿 4.5  
Hot & sweet soy drink \*\*6pm till 2am\*\*
- 103. BLENDED JUICES** น้ำปั่น 冰鎮鮮榨果汁 6.5  
Strawberry / Orange / Pineapple / Watermelon / Lychee / Lime / Cha nohm /  
Milo / Kaffe / Lychee Mint / Mango / Yakult (extra jelly \$1)



103. MANGO, WATER MELON, LYCHEE MINT BLEND





106. BUTTERFLY PEA WITH HONEY + LIME ICE TISANE / 108. BUTTERFLY PEA + COCONUT WATER



# DRINKS

104. **ROSELLE ICE TISANE** น้ำกระเจียว 泰国玫瑰茄花冰茶 5
105. **CHRYSANTHEMUM ICE TISANE** น้ำเก๊กฮวย 雛菊花茶 5
106. **BUTTERFLY PEA WITH HONEY + LIME ICE TISANE** น้ำอัญชันผสมน้ำผึ้งมะนาว 5  
泰式蝶豆花蜂蜜檸檬茶
107. **FRESH COCONUT WATER** น้ำมะพร้าว 新鮮椰子汁 6
108. **BUTTERFLY PEA + COCONUT WATER** น้ำมะพร้าวอัญชัน 泰国蝴蝶豆腐茶+新鲜椰子水 6
109. **SOFT DRINKS** น้ำอัดลม 汽水 4  
Coke / Diet Coke / Sprite / Coke Zero
110. **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
111. **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

## 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



## BOTTLE

Singha Premium Lager	Bangkok	8
Tsing Tao Premium Pilsner	Shanghai	8
Asahi Super Dry	Yokohama	8
Cascade Premium Light	Hobart, TAS	5
4 Pines Kolsch	Manly, NSW	9

## CIDER AND MIXERS

Napoleone Pear Cider	Melbourne, VIC	8
Bookies Dry Gin & Tonic	Byron Bay, NSW	14
Lemon, Lime & Bitters		5

## 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	Barossa Valley, SA	10 / 37
Star Bay Pinot Noir	Marlborough, NZ	10 / 39
Fox Creek 'Family' Cabernet Sauvignon	Langhorne Creek, 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% transaction fee.

We appreciate your understanding.

Kind regards,  
Chat Thai Team

## ALCOHOL : SERVING RULE

**MON - SAT** : 10am - 12am / **SUN** : 10am - 10pm



# CHAT THAI GROUP



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02 9261 0204  
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**CHAT THAI - Chatswood**  
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**CHAT THAI - Westfield**  
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east esplanade  
02 9976 2939  
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**SAMOSORN**  
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(food court under myer)  
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samosorn.com.au

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

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

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



**Assamm**  
*Thai eating house*



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