



LUNCH AT CHAT THAI THAITOWN

STARTERS

1. **MHU BHING** (2 skewers) หมูบั้ง 烤猪肉串 6
Grilled pork skewers
2. **GAJ SATAY** (2 skewers) สะตือไก่ 沙爹雞肉串 6
Chicken satay skewers ***includes peanuts***
3. **FRESH SPRING ROLLS** เปาะเปี๊ยะสด 泰式米紙春卷 ^V 12
Fresh spring rolls of smoked fish sausages, chicken and crab with caramelised tamarind relish
4. **TODT MUN BPLA** (4 pcs) ทอดมันปลา 開胃醃黃瓜魚餅 ^{GF} 14
Fried fish cakes with pickled cucumber relish ***includes peanuts***
5. **SAI GROG ISAAN** ไส้กรอกอีสาน 泰式糯米香腸 13
Fermented pork and glutinous rice sausages
6. **TODT MUN GOONG** (4 pcs) ทอดมันกุ้ง 蝦餅 14
Fried prawn mousseline with pickled plum sauce
7. **CRAB FRIED SPRING ROLLS** (3 pcs) เปาะเปี๊ยะทอดไส้ปู 炸蟹肉春捲 13
Crab meat, hens egg and soft green herbs

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

Please ask our friendly staff



3. FRESH SPRING ROLLS



4. TODT MUN BPLA



6. TODT MUN GOONG

GRILLED AND FRIED

- | | |
|--|-----------|
| 8. SAI OUAH ไส้ฉั้ว 泰式猪肉烤肠 | 13 |
| House spicy sausages of pork with aromatic herbs and chilli | |
| 9. GAI YAANG ไก่ย่าง 燒烤泰式雞排 | 13 |
| Char grilled turmeric and lemongrass marinated chicken with <i>nahm jim jaew</i> * | |
| 10. CRYING TIGER เสือร้องไห้ 燒烤牛里脊 | 13 |
| Char grilled beef tenderloin with <i>nahm jim jaew</i> * | |
| 11. PORK RIBS ซี่โครงหมูย่าง 黑椒豬肋排 | 14 |
| Char grilled garlic and pepper pork ribs with <i>nahm jim jaew</i> * | |
| 12. KHOR MHU YAANG คอหมูย่าง 燒烤豬梅肉 | 15 |
| Char grilled pork jowls with <i>nahm jim jaew</i> * | |
| 13. BANGKOK WINGS (6 pcs) ปีกไก่ทอด 曼谷炸雞翅 | 13 |
| Lightly herbs battered and fried chicken wings | |
| 14. MHU SAAM CHAN TODT หมูสามชั้นทอด 蒜香五花肉 | 15 |
| Garlic marinated fried pork belly with <i>nahm jim jaew</i> * | |
| 15. GOONG YAANG กุ้งย่าง 燒烤大蝦 GF | 22 |
| Char grilled king prawns with <i>nahm jim prik sodt</i> * | |
| 16. KAI JIEW BPU ไข่เจียวปู 蟹肉煎蛋餅 GF | 23 |
| Golden and puffy crab meat omelette | |

* *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



7. CRAB FRIED SPRING ROLLS



8. SAI OUAH



11. PORK RIBS



14. MHU SAAM CHUN TODT



16. KAI JIEW BPU

SPICY SALADS

- 17. SOM DTUM THAI** ส้มตำไทย 泰式青木瓜沙拉 ^{GF, V} **13**

Green papaya salad with peanuts and dried shrimps: spicy, salty and slightly sweet ***includes peanuts***
- 18. SOM DTUM THAI BPU** ส้มตำไทยบุญ 青木瓜蝦蟹沙拉 ^{GF} **14**

Green papaya salad with peanuts, pickled field crab and dried shrimps:
spicy, salty and slightly sweet ***includes peanuts***
- 19. SOM DTUM BPU** ส้มตำบุญ 青木瓜沙拉配醃蟹 ^{GF} **14**

Green papaya salad - a spicier Northern region rendition, with pickled crab : salty and sour
- 20. SOM DTUM BPU BPLA LA** ส้มตำบุญปลาเฒ่า 青木瓜沙拉配腐魚仔 ^{GF} **14**

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 **15**

Spicy green papaya salad with pickled field crabs, fermented fish, bean sprouts,
pork sausage roll, pork crackling, 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 ^{GF} **15**

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 ^{GF} **16**

Spicy green mango salad with pickled field crabs, dried shrimp, fermented fish ***includes peanuts***
- 24. SOM DTUM TANG KAI MA TOOM** ส้มตำแตงไข่ต้มตุ๋น 黃瓜醃蟹沙拉 ^{GF} **14**

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 **17**

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 ^{GF} **14**

Spicy minced chicken salad, soft herbs and roast chilli
- 27. NAHM DTOK MHU OR NUEA** น้ำตกหมูหรือเนื้อ 香辣燒烤牛肉/豬肉沙拉 **14**

Spicy char grilled pork or beef salad, soft herbs and roast chilli
- 28. YUM NUEA** ยำเนื้อ 燒烤牛肉沙拉 **14**

Char grilled beef salad with tomatoes, cucumber, fresh chilli and soft herbs
- 29. YUM NAEHM KHAO TODT** ยำหนมข้าวทอด 泰国酸肉锅巴香草沙律 **16**

Spicy crisp rice, fermented pork and soft herbs salad ***includes peanuts***
- 30. YUM WOON SEN** ยำวุ้นเส้น 泰式海鮮米粉沙拉 ^{GF} **17**

Spicy salad of glass noodles with minced chicken, calamari, mussels and prawns
- 31. NAHM PRIK KAPI** ชุบน้ำพริกกะปิ 泰式煎鯖魚沙拉盤配酸辣蝦醬 ^{GF} **24**

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



29. YUM NAEHM KHAO TODT

CURRIES AND SOUPS

- | | |
|---|-----------|
| 32. DTOM LIAHD MHU ต้มเลือดหมู 蒜香猪杂汤 | 13 |
| Clear soup of pork assiette with garlic and celery | |
| 33. DTOM SAAP ต้มแซ่บ 文火慢燉酸菜排骨湯 ^{GF} | 15 |
| Hot and sour soup of braised pork ribs | |
| 34. BUK KOUT TAE บุกกุดเต๋ 泰式肉骨茶 | 16 |
| TCM herbal pork short rib soup | |
| 35. GAENG KEAW GAI แกงเขียวไก่ 青咖喱鸡 ^{GF} | 15 |
| Green curry of chicken with apple eggplants, kaffir lime leaves and thai basil | |
| 36. GAENG DAENG GAI แกงแดงไก่ใส่ผัก 紅咖喱鸡 ^{GF} | 15 |
| Chicken red curry, winter melon and thai basil | |
| 37. GAENG NUEA YAANG แกงเนื้อย่างใบชะพลู 椰汁咖喱牛肉 | 17 |
| Grilled beef coconut curry with betel leaves | |
| 38. MUSSAMUN NUEA มัสมันเนื้อ 馬沙文咖喱牛腩 ^{GF} | 15 |
| Mussamun curry of slowly braised beef shin and potato <i>**includes peanuts**</i> | |
| 39. DTOM YUM GOONG ต้มยำกุ้ง 冬陰功 (泰式酸辣蝦湯) ^{GF} | 23 |
| A mildly spicy and sour soup of king prawns <i>**includes dairy**</i> | |
| 40. GAENG BPU แกงปูใบชะพลู 黃咖喱肉蟹 ^{GF} | 30 |
| Yellow curry of crab meat and betel leaves with rice vermicelli noodles | |



33. DTOM SAAP



34. BUK KOUT TAE



36. GAENG DANG GAI





WOK FRIED

- 41. GAI PADT MET MAMUANG** ไก่ผัดเม็ดมะม่วง 泰式腰果炒雞肉 16
Stir fried chicken with cashew nuts and smoked chilli jam
- 42. PADT PAAK** ผัดผัก 蠔油炒時蔬 ^{V,GF} 14
Stir fried seasonal vegetables in oyster sauce
- 43. PADT KANA MHU GROB** ผัดคะน้าหมูกรอบ 芥藍炒脆皮豬腩 ^{V,GF} 16
Stir fried chinese kale and crisp pork belly
- 44. PADT HO** ผัดโห้ 泰式雞肉炒粉絲 15
Stir fried spicy glass noodles with chicken, fresh chilli, bamboo, lemongrass, pea eggplants and kaffir limes leaves
- 45. PAAK BOOHNG FAI DAENG** ผักบุ้งไฟแดง 黃豆醬炒通心菜 ^V 14
Stir fried water spinach, garlic and chilli in yellow bean sauce
- 46. MARA PADT KAI** มะระผัดไข่ 苦瓜炒蛋 ^V 15
Stir fried bitter melon, glass noodles and hens egg
- 47. GRAPAO GAI SUP** กะเพราไก่สุบ 泰式羅勒炒雞肉碎 ^{V,GF} 15
Stir fried minced chicken, fresh chilli and holy basil
- 48. GRAPAO BPED** ผัดกะเพราเป็ด 泰式羅勒炒鴨肉 21
Stir fried five spice roast duck, chilli, garlic and holy basil
- 49. 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
- 50. EMERALD DUCK** เป็ดย่างผัดผักเขียว 烤鴨炒時蔬 21
Stir fried five spice roast duck with seasonal greens
- 51. BPLA RAADT PRIK** ปลาราดพริก 香辣脆皮鯛魚 ^{GF} 34
Crisp fried whole snapper in roasted chilli and garlic sauce
- 52. BPLA CHOO CHEE** ปลาชุบ 椰汁咖喱脆皮鯛魚 ^{GF} 34
Crisp fried whole snapper in coconut cream choo chee curry
- 53. BPLA TODT NAHM BPLA** ปลาทอดน้ำปลา 酥脆黃金盲鰮 ^{GF} 34
Crisp fried whole barramundi with *nahm jim prik sodt**

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

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



44. PADT HO (RICE IS NOT INCLUDED)







NOODLES AND RICE

- **54. 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****

13
- **55. 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

13
- **56. KI MAO** *ก๋วยเตี๋ยวผัดซีอิ้ว* 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

13
- **57. SUKHO THAI** *(soup or dry)* *ก๋วยเตี๋ยวสุโขทัย* 酸辣魚丸雞肉河粉

Thin rice noodles with fish dumplings, barbequed roast pork and minced chicken in hot and sour broth ****includes peanuts & dried shrimps****

13
- **58. BOAT NOODLE SOUP** *ก๋วยเตี๋ยวเรือหมูหรือเนื้อ* 香辣濃湯豬肉 / 牛肉河粉

Thin rice noodles with pork or beef and chinese kale in thick spicy broth

13
- **59. GUAY TIEW LARPB** *(soup or dry)* *ก๋วยเตี๋ยวลาบ* 泰式酸辣肉末米线

Thin rice noodles with minced chicken and pork offal with spicy and sour Larpb flavours

13
- **60. KHANOM PAKKAAD** *ขนมพริกทอด* 韭菜豆芽虾仁炒萝卜糕

Fried daikon cake, dried shrimps, garlic chives, hens egg and bean sprouts stir fry

14
- **61. GUAY TIEW DTOM YUM** *ก๋วยเตี๋ยวต้มยำ* 冬陰功 (泰式酸辣蝦湯) 面

King prawn, calamari, soft boiled hens egg, chicken broth and herbals

20
- **62. GUAY JUPB** *ก๋วยจั๊บ* 五香猪肉河粉

Tubular rice noodles with assiette of pork and boiled egg in five spice broth

13
- **63. KHAO DTOM SEN** *ข้าวต้มเส้น* 上湯排骨米線

Fresh rice drop noodles with pork ribs in a clear pork broth

13
- **64. YEN TA FOR** *เย็นตาโฟ* 泰式鱼饺宽粉

Wide rice noodles with fish dumplings, blood jelly and calamari in spicy broth

14
- **65. SUKI** *(soup or dry)* *สุกี้น้ำหรือแห้ง* 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

14
- **66. RAADT NAAH MHU** *ราดหน้าหมู* 雞肉豉油炒寬河粉 / 脆麵 ^V

Stir fried wide rice noodles or crisp fried egg noodles with pork and chinese kale in soy sauce and yellow bean gravy

14
- **67. 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

14
- **68. BA MEE BPED** *(soup or dry)* *เปะหมี่เป็ดน้ำหรือแห้ง* 烤鴨雞蛋面

Five spice roast duck with egg noodles

16
- **69. AMY'S NOODLES** *เปะหมี่ผัดกุ้ง* 大蝦炒麵

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

20
- **70. PADT THAI GOONG WOON SEN** *ผัดไทยวุ้นเส้นกุ้งใหญ่* 泰式大明蝦炒粉絲 ^{GF}

Stir fried glass noodles with king prawns, dried shrimps, bean sprouts, garlic chives, tamarind and palm sugar ****includes peanuts****

20
- **71. SEN MEE PADT GOONG** *เส้นหมี่ผัดกุ้ง* 蝦,蔬菜 and 辣椒炒米粉

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

19



59. GUAY TIEW LARB



61. GUAY TIEW DTOM YUM





67. KHAO SOI



69. AMY'S NOODLES



71. SEN MEE PADT GOONG

ONE PLATE WONDER

- 72. KHAO MUN GAI** ข้าวมันไก่ 泰式海南雞飯 **13**
Poached chicken and rice with dark soy and ginger sauce
- 73. KHAO KA MHU** ข้าวขาหมู 醬燒煙薰豬肘肉配飯 **13**
Caramelised smoked pork hock in five spice reduction with chinese kale, mustard cabbage pickles and rice
- 74. KHAO NA GAI YAANG** ข้าวหน้าไก่ย่าง 泰式烤雞配飯 **13**
Grilled turmeric and lemongrass marinated chicken and rice with *nahm jim jaew**
- 75. KHAO NA MHU SAAM CHUN TODT** ข้าวหน้าหมูสามชั้นทอด 蒜香裹脊肉配飯 **14**
Garlic marinated fried pork belly and *nahm jim jaew** with rice
- 76. KHAO NA BPED** ข้าวหน้าเป็ด 烤鴨飯 **16**
Five spice roast duck with ginger and duck gravy with rice
- 77. PADT PAAK RAADT KHAO** ผัดผักราดข้าว 蚝油时蔬饭 **13** *V, GF*
Stir fried seasonal vegetables in oyster sauce with rice
- 78. KHAO KANA MHU GROB** ข้าวคะน้าหมูกรอบ 芥藍炒脆皮豬腩配飯 **14** *V*
Stir fried chinese kale and crisp pork belly with rice
- 79. KHAO GRAPAO GAI SUP** ข้าวกระเทียมไก่สับ 泰式羅勒炒雞米配飯 **14** *V, GF*
Stir fried minced chicken, fresh chilli and holy basil with fried hens egg and rice
- 80. CHILLI FRIED RICE** ข้าวกระเทียมลูก 泰式羅勒雞米炒飯 **15** *V, GF*
Fried rice with minced chicken, chilli, holy basil and fried hens egg
- 81. KHAO GRAPAO MHU GROB** ข้าวกระเทียมหมูกรอบ 泰式羅勒炒脆皮豬腩配飯 **16**
Stir fried crisp pork belly, fresh chilli and holy basil with fried hens egg and rice
- 82. KHAO GRAPAO BPED** ข้าวราดกระเทียมเป็ด 泰式羅勒炒烤鴨配飯 **18**
Stir fried roast duck, fresh chilli and holy basil with fried hens egg and rice
- 83. KHAO PADT GAI** ข้าวผัดไก่ 雞肉芥藍炒飯 **13** *V, GF*
Fried rice with chicken, hens egg, tomato, onion and chinese kale
- 84. PINEAPPLE FRIED RICE** ข้าวผัดสับปะรด 菠蘿炒飯 **19** *V*
Fried rice with pineapple, dried sultana, prawns, hens egg and cashew nuts
- 85. KHAO PADT BPLA KEHM** ข้าวผัดปลาเค็ม 咸鱼炒饭 **16** *GF*
Fried rice with salted mackerel, hens egg, chilli and red onions

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

Please ask our friendly staff



73. KHAO KA MHU

ONE PLATE WONDER

- | | |
|---|-----------|
| 86. KHAO PADT BPU ข้าวผัดปู 蟹肉炒飯 ^{GF} | 17 |
| Fried rice with crab meat, hens egg and shallots | |
| 87. KHAO PADT DTOM YUM ข้าวผัดต้มยำ 東陰 (酸辣) 炒飯 | 19 |
| Fried rice with prawns, soft boiled hens egg and herbals | |
| 88. KHAO PADT NAHM PRIK KAPI ข้าวผัดน้ำพริกกะปิ 蝦醬鯖魚炒飯 ^{GF} | 19 |
| 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 | 3 |
| STICKY RICE ข้าวเหนียว 糯米飯 | 5 |

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84. PINEAPPLE FRIED RICE



87. KHAO PADT DTOM YUM





DESSERTS

- 89. ICE BREAD** น้ำแข็งใส 冰雪麵包 8
Shaved ice with a choice of Strawberry Syrup / Cha Nhom / Milo flavors
- 90. 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***
- 91. SACU ICE CREAM** ไอศกรีมสาคุ 香兰椰汁西米雪糕 ^v 8
Coconut ice cream with blue butterfly pea sago and young coconut
- 92. PAR TUHNG GO** ปาท่องโก๋ 泰式油條忌廉凍 8
Pillow flash fried dough sticks with coconut pandan custard ***10am till finish & 8.30pm till finish***
- 93. KHANOM CRAOK** ขนมครก 鹹甜椰奶布丁 ^v 8
Sweet and salty coconut cream puddings toasted in a cast iron griddle
- 94. KAI NOK GATAH** ไก่ทอดกะทิ 红薯球 8.5
Fried sweet potato balls
- 95. BANANA FRITTERS** กลัวยาวทอด 香蕉煎餅 ^v 8.5
Fried lady finger bananas coated in a rice flour, coconut milk and sesame seed batter
- 96. TUP TIM GROB** ทับทิมกรอบ 椰香石榴冰 ^{v,GF} 8
Aromatic coconut milk, fresh young coconut, water chestnuts rolled in tapioca
- 97. KHANOM BUAING** (5 pcs) ขนมบัวลอย 泰式煎餅 6
Sweet thin wafers filled with meringue and threads of candied egg yolk, or sweet and savoury with candied herbs

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Please ask our friendly staff



90. COCONUT ICE CREAM



96. TUB TIM GROB

DESSERTS “SUBJECT TO AVAILABILITY”

98. **KHANOM CHAN** ขนมหัน 椰漿班蘭布丁 ^{V,GF} 4.5
Steamed multilayered firm pudding made from pandan and coconut milk
99. **KHANOM MANN** ขนมนัน 鮮椰子紅薯蒸糕 ^{V,GF} 4.5
Steamed sweet cassava cakes topped with shredded fresh coconut
100. **KHANOM GLUAY** ขนมหล้วย 鮮椰子香蕉蒸糕 ^{V,GF} 4.5
Steamed sweet banana cakes topped with shredded fresh coconut
101. **VOON KATHI BAI TEOY** วุ้นกะทิใบเตย 椰香班蘭果凍 ^{V,GF} 4.5
Young coconut jelly and pandan jelly
102. **KHAO NIEAW DAAM BIEAK** ข้าวเหนียวดำเปียก 黑糯米飯 ^{V,GF} 7
A sweet and slightly salty black sticky rice and coconut cream pudding with taro and young coconut flesh





91. SACU ICE CREAM



103. TRADITIONAL COFFEES / 104. TRADITIONAL RED TEA / 105. LODT SHONG SINGAPORE

DRINKS

103. 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

104. 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

105. LODT SHONG SINGAPORE ลอดช่องสิงคโปร์ 南洋椰汁斑蘭特飲

5.5

Coconut milk with silky pandan dumplings

106. 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)

107. ROSELLE ICE TISANE น้ำกระเจี๊ยบ 泰国玫瑰茄花冰茶

5

108. CHRYSANTHEMUM ICE TISANE น้ำทิทกววย 雛菊花茶

5



106. MANGO, WATER MELON, LYCHEE MINT BLEND



109. BUTTERFLY PEA WITH HONEY + LIME ICE TISANE / 111. BUTTERFLY PEA + COCONUT WATER

DRINKS

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

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

111. **BUTTERFLY PEA + COCONUT WATER** น้ำมะพร้าวอัญชัน 泰国蝴蝶豆腐茶+新鲜椰子水 6

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

113. **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

114. **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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chatthai.com.au

CHAT THAI - Randwick
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randwick
02 9399 5610
chatthai.com.au

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

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 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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