



CHAT THAI ALL DAY MENU

STARTERS

- 1. **MHU BHING** (2 skewers) หมูย่าง 烤猪肉串 6
Grilled pork skewers
- 2. **GAJ SATAY** (2 skewers) สะตอไก่ 沙爹雞肉串 6
Chicken satay skewers ****includes peanuts****
- 3. **CRAB FRIED SPRING ROLLS** (3 pcs) เปาะเปี๊ยะทอดไส้ปู 炸蟹肉春捲 14
Crab meat, hens egg and soft green herbs
- 4. **BANGKOK WING** (6 pcs) ปีกทอด 曼谷炸雞翅 14
Lightly herbed battered and fried chicken wings
- 5. **GAJ YAANG** ไก่ย่าง 燒烤泰式雞排 15
Char grilled turmeric and lemongrass marinated chicken with *nahm jim jaew**
- 6. **MHU SAAM CHAN TODT** หมูสามชั้นทอด 蒜香五花肉 15
Garlic marinated fried pork belly with *nahm jim jaew**
- 7. **PORK RIBS** ซีกหมูย่าง 黑椒豬肋排 15
Garlic and peppercorns grilled pork ribs with *nahm jim jaew**

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

SPICY SALADS

- 8. **LARPB GAI** สะตอไก่ 香辣雞肉沙拉 15
Spicy minced chicken salad, soft herbs and roasted chilli
- 9. **NAHM DTOK NUEA** เนื้อทอด 麻辣牛肉沙拉 16
Spicy char grilled beef salad, soft herbs and roast chilli
- 10. **YUM NUEA** ย่างเนื้อ 燒烤牛肉沙拉 16
Char grilled beef salad with tomatoes, cucumber, soft herbs and fresh chilli
- 11. **YUM WOON SEN** ย่างวุ้นเส้น 泰式海鮮米粉沙拉 20
Spicy salad of glass noodles with minced chicken, calamari, mussels and prawns

CURRIES AND SOUPS

- 12. **GAENG KEAW GAI** แกงเขียวหวาน 青咖喱雞 16
Green curry of chicken with apple eggplants, kaffir lime leaves and thai basil
- 13. **GAENG DAENG GAI** แกงแดงไก่ 紅咖喱雞 16
Chicken red curry, winter melon and thai basil
- 14. **MASSAMAN NUEA** แกงมัสมั่นเนื้อ 馬沙文咖喱牛腩 16
Massaman curry of slowly braised beef shin and potato ****includes peanuts****
- 15. **GAENG NUEA YAANG** แกงเนื้อย่างใบชะพลู 椰汁咖喱牛肉 19
Grilled beef coconut curry with betel leaves
- 16. **GAENG DAENG BPED** แกงแดงเป็ด 紅咖喱烤鴨 24
Red curry of five spice roast duck with pineapple, lychee and thai basil
- 17. **GAENG DAENG BPLA** แกงแดงปลา 紅咖喱鯛魚 25
Snapper red curry, wild ginger and thai basil
- 18. **DTOM YUM GOONG** ต้มยำกุ้ง 冬陰功(泰式酸辣蝦湯) 25
A mildly spicy and sour soup of king prawns ****includes dairy****
- 19. **DTOM SAAP** ต้มแซบ 文火慢燉酸菜排骨湯 17
Hot and sour soup of braised pork ribs
- 20. **BUK KOUT TAE** บุกกุด 泰式肉骨茶 17
TCM herbal pork short rib soup
- 21. **GOONG CHOO CHEE** กุ้งจืด 椰汁咖喱大蝦 25
Poached king prawns in coconut cream choo chee curry
- 22. **GAENG BPU** แกงปูใบชะพลู 黃咖喱肉蟹 31
Yellow curry of crab meat and betel leaves with rice vermicelli noodles

NOODLES AND RICE

- 23. **SUKI** (dry or soup) สุกี้แห้งหรือน้ำ 壽喜雞肉粉絲 (湯/乾) 15
Braised chicken, water spinach, glass noodles and spicy fermented tofu broth
- 24. **PADT THAI** ผัดไทย 泰式炒河粉 15
Stir fried thin rice noodles with chicken, hens egg, dried shrimps, bean sprouts, garlic chives tamarind and palm sugar ****includes peanuts****.
- 25. **PADT SI-EW** ผัดซีอิ๊ว 泰式炒寬河粉 15
Stir fried wide rice noodles with chicken, hens egg and chinese kale in dark soy sauce
- 26. **KI MAO** ก๋วยเตี๋ยวผัดซีอิ๊ว 泰式香辣炒寬河粉 15
Stir fried wide rice noodles with chicken, chilli and holy basil in dark soy sauce
- 27. **KHAO SOI** ข้าวซอย 泰北椰香咖喱燉雞配蛋面 15
Egg noodles and braised chicken in a Northern region coconut curry with smoked chilli oil
- 28. **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
- 29. **AMY'S NOODLES** มะหมีผัดกุ้ง 大蝦炒麵 23
Stir fried egg noodles, king prawns, choy sum, wombok and chilli

- STEAMED JASMINE RICE (per person) ข้าวสวย 香米白飯 4
- STEAMED BROWN RICE (per person) ข้าวกล้อง 糙米飯 5

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

WOK FRIED

- 30. **PADT PAAK** ผัดผักรวม 蠔油炒時蔬 15
Stir fried seasonal vegetables in oyster sauce
- 31. **PAAK BOHNG FAI DAENG** ผักบุ้งไฟแดง 黃豆醬炒通心菜 15
Stir fried water spinach, garlic and chilli in yellow bean sauce
- 32. **GRAPAO GAI SUP** ผัดกะเพราไก่ 泰式羅勒炒雞肉碎 16
Stir fried minced chicken, fresh chilli, garlic and holy basil
- 33. **GAJ PADT MET MAMUANG** ไก่ผัดเม็ดมะม่วง 泰式腰果炒雞肉 16
Stir fried chicken with cashew nuts and smoked chilli jam
- 34. **KANA MHU GROB** ผัดคะน้าหมูกรอบ 芥藍炒脆皮豬腩 16
Stir fried chinese kale and crisp pork belly
- 35. **MHU GROB PADT PRIK KHING** หมูกรอบผัดพริกขิง 紅咖喱生薑炒脆皮豬腩 18
Stir fried crisp pork belly and wild ginger in spicy red curry paste
- 36. **GRAPAO BPED** ผัดกะเพราเป็ด 泰式羅勒炒烤鴨 24
Stir fried five spice roast duck, fresh chilli, garlic and holy basil
- 37. **EMERALD DUCK** เป็ดย่างผัดผักเขียว 烤鴨炒時蔬 24
Stir fried five spice roast duck with seasonal greens
- 38. **KAI JIEW BPU** ไข่เจียวปู 蟹肉煎蛋卷 24
Golden and puffy crab meat omelette
- 39. **BPLA PADT CHA** ปลาผัดฉ่า 生薑小茄子炒鯛魚 25
Stir fried of fried snapper with fresh chilli, wild ginger and apple eggplants
- 40. **GOONG GRATIEM** กุ้งกระเทียม 椒鹽大蝦 25
Stir fried king prawns, garlic & peppercorns
- 41. **GOONG OPB WOON SEN** กุ้งอบวุ้นเส้น 粉絲炒大蝦 25
Stir fried king prawns and glass noodles with ginger and chinese celery
- 42. **BPLA PADT KUHN CHAI** ปลาชิ้นฉ่า 香辣鯛魚柳 25
Stir fried of fried snapper, chinese celery, chilli, ginger and yellow bean sauce
- 43. **BPLA PADT PRIK KHING** ปลาผัดพริกขิง 紅咖喱生薑炒鯛魚柳 25
Stir fried of fried snapper and wild ginger in spicy red curry paste

ONE PLATE WONDER

- 44. **KHAO KA MHU** ข้าวขาหมู 醬燒煙薰豬肘肉配飯 15
Caramelised smoked pork hock in five spice reduction with chinese kale, mustard cabbage pickles and rice
- 45. **KHAO PADT GAI** ข้าวผัดไก่ 雞肉芥藍炒飯 14
Fried rice with chicken, hens egg, tomato, onion and chinese kale
- 46. **PADT PAAK RAADT KHAO** ผัดผักราดข้าว 蠔油時蔬飯 14
Stir fried seasonal vegetables in oyster sauce with rice
- 47. **KHAO NA MHU SAAM CHUN TODT** ข้าวหน้าหมูสามชั้นทอด 蒜香裹脊肉配飯 15
Garlic marinated fried pork belly and *nahm jim jaew** with rice
- 48. **KHAO KANA MHU GROB** ข้าวคะน้าหมูกรอบ 芥藍炒脆皮豬腩配飯 15
Stir fried chinese kale and crisp pork belly with rice
- 49. **KHAO GRAPAO GAI SUP** ข้าวกะเพราไก่ 泰式羅勒炒雞米配飯 15
Stir fried minced chicken, fresh chilli and holy basil with fried hens egg and rice
- 50. **CHILLI FRIED RICE** ข้าวกะเพราอกุ๊ก 泰式羅勒雞米炒飯 15
Fried rice with minced chicken, chilli, holy basil and fried hens egg
- 51. **KHAO PADT BPLA KEHM** ข้าวผัดปลาเค็ม 咸魚炒飯 15
Fried rice with salted mackerel, hens egg, chilli and red onions
- 52. **KHAO GRAPAO MHU GROB** ข้าวกะเพราหมูกรอบ 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
- 53. **KHAO PADT BPU** ข้าวผัดปู 蟹肉炒飯 18
Fried rice with crab meat, hens egg and shallots
- 54. **KHAO GRAPAO BPED** ข้าวราดกะเพราเป็ด 泰式羅勒炒烤鴨配飯 19
Stir fried roast duck, fresh chilli and holy basil with fried hens egg and rice
- 55. **PINEAPPLE FRIED RICE** ข้าวผัดสับปะรด 菠蘿炒飯 20
Fried rice with pineapple, dried sultana, prawns, hens egg and cashew nuts
- 56. **KHAO PADT DTOM YUM** ข้าวผัดต้มยำ 東陰(酸辣)炒飯 20
Fried rice with prawns, soft boiled hens egg and herbals

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

DRINKS

- 57. **TRADITIONAL RED TEAS** ชาไทย 古法泰式紅茶 6
50.1 *cha dum yen* - sweet iced tea
50.2 *cha nohm yen* - sweet iced tea with caramelised milk
50.3 *cha mah naow* - iced tea with lime
- 58. **MINERAL WATER** น้ำดื่ม 澳大利亞天然礦泉水 3
- 59. **SPARKLING MINERAL WATER** (apani) 500ml 7.5
- 60. **SOFT DRINKS** น้ำอัดลม 汽水 4
Coke / Coke Zero / Diet Coke / Sprite
- 61. **HOT GREEN TEA** ชาเขียวร้อน 熱綠茶 4.5
- 62. **HOT JASMINE TEA** ชามะลิร้อน 熱茉莉花茶 4.5

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.***



3. CRAB FRIED SPRING ROLLS



22. GAENG BPU



7. PORK RIBS



40. GOONG GRATIEM



13. GAENG DANG GAI



6. MHU SAAM CHUN TODT



42. BPLA PADT KUHL CHAI



29. AMY'S NOODLES



56. KHAO PADT DTOM YUM



28. SEN MEE PADT GOONG



36. GRAPAO BPED



38. KAI JIEW BPU



44. KHAO KA MHU



55. PINEAPPLE FRIED RICE