



CHAT THAI ALL DAY MENU

STARTERS

- 1. **MHU BHING** (2 skewers) หมูย่าง 烤猪肉串 6
Grilled pork skewers
- 2. **GAI SATAY** (2 skewers) สุกะเตี๋ยไก่ 沙爹雞肉串 6
Chicken satay skewers ****includes peanuts****
- 3. **CRAB FRIED SPRING ROLLS** (3 pcs) เปาะเปี๊ยะทอดไส้ปู 炸蟹肉春捲 13
Crab meat, hens egg and soft green herbs
- 4. **BANGKOK WING** (6 pcs) ปีกไก่ทอด 曼谷炸雞翅 13
Lightly herbed battered and fried chicken wings
- 5. **GAI YAANG** ไก่ย่าง 燒烤泰式雞排 13
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 14
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. **SOM DTUM THAI** ส้มตำไทย 泰式青木瓜沙拉 ^{V, GF} 13
Green papaya salad with peanuts and dried shrimps: spicy, salty and slightly sweet ****includes peanuts****
- 9. **SOM DTUM BPU** ส้มตำปู 泰式青木瓜沙拉配醃蟹 ^{GF} 14
Green papaya salad - a spicier Northern region rendition, with pickled crab : salty and sour
- 10. **SOM DTUM BPU BPLA LA** ส้มตำปูปลา 泰式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*
- 11. **SOM DTUM KAI KHEM** ส้มตำไก่ไข่เค็ม 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****
- 12. **LARPB GAI** ลาบไก่ 香辣雞肉沙拉 ^{GF} 14
Spicy minced chicken salad, soft herbs and roasted chilli
- 13. **NAHM DTOK NUEA** น้ำตกเนื้อ 麻辣牛肉沙拉 14
Spicy char grilled beef salad, soft herbs and roast chilli
- 14. **YUM NUEA** ยำเนื้อ 燒烤牛肉沙拉 14
Char grilled beef salad with tomatoes, cucumber, soft herbs and fresh chilli
- 15. **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

CURRIES AND SOUPS

- 16. **GAENG KEAW GAI** แกงเขียวหวาน 青咖喱雞 ^{GF} 15
Green curry of chicken with apple eggplants, kaffir lime leaves and thai basil
- 17. **GAENG DAENG GAI** แกงแดงไก่ส้ม 紅咖喱雞 ^{GF} 15
Chicken red curry, winter melon and thai basil
- 18. **MASSAMAN NUEA** แกงมัสมั่นเนื้อ 馬沙文咖喱牛腩 ^{GF} 15
Massaman curry of slowly braised beef shin and potato ****includes peanuts****
- 19. **GAENG NUEA YAANG** แกงเนื้อย่างใบชะพลู 椰汁咖喱牛肉 17
Grilled beef coconut curry with betel leaves
- 20. **GAENG DAENG BPED** แกงแดงเป็ด 紅咖喱烤鴨 22
Red curry of five spice roast duck with pineapple, lychee and thai basil
- 21. **DTOM YUM GOONG** ต้มยำกุ้ง 冬陰功(泰式酸辣蝦湯) ^{GF} 23
A mildly spicy and sour soup of king prawns ****includes dairy****
- 22. **GAENG BPU** แกงปูใบชะพลู 黃咖喱肉蟹 ^{GF} 30
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) 14
Braised chicken, water spinach, glass noodles and spicy fermented tofu broth
- 24. **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****.
- 25. **PADT SI-EW** ผัดซีอิ๊ว 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
- 26. **KI MAO** ก๋วยเตี๋ยวผัดซีอิ๊ว 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
- 27. **SEN MEE PADT GOONG** เส้นหมี่ผัดกุ้ง 蝦, 蔬菜和辣椒炒米粉 19
Stir fry rice vermicelli noodles, prawns, hens egg, seasonal vegetables and chilli
- 28. **AMY'S NOODLES** มะหมีผัดกุ้ง 大蝦炒麵 22
Stir fried egg noodles, king prawns, choy sum, wombok and chilli

STEAMED JASMINE RICE (per person) ข้าวสวย 香米白飯 3

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

*****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.*****

WOK FRIED

- 29. **PADT PAAK** ผัดผักรวม 蠔油炒時蔬 ^{V, GF} 14
Stir fried seasonal vegetables in oyster sauce
- 33. **GRAPAO GAI SUP** ผัดกะเพราไก่สุบ 泰式羅勒炒雞肉碎 15
Stir fried minced chicken, fresh chilli, garlic and holy basil
- 31. **GAI PADT MET MAMUANG** ไก่ผัดเม็ดมะม่วง 泰式腰果炒雞肉 16
Stir fried chicken with cashew nuts and smoked chilli jam
- 32. **KANA MHU GROB** ผัดคะน้าหมูกรอบ 芥藍炒脆皮豬腩 16
Stir fried chinese kale and crisp pork belly
- 33. **MHU GROB PADT PRIK KHING** หมูกรอบผัดพริกขิง 紅咖喱生薑炒脆皮豬腩 17
Stir fried crisp pork belly and wild ginger in spicy red curry paste
- 34. **GRAPAO BPED** ผัดกะเพราเป็ด 泰式羅勒炒烤鴨 21
Stir fried five spice roast duck, fresh chilli, garlic and holy basil
- 35. **EMERALD DUCK** เป็ดย่างผัดผักเขียว 烤鴨炒時蔬 21
Stir fried five spice roast duck with seasonal greens

ONE PLATE WONDER

- 36. **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
- 37. **KHAO PADT GAI** ข้าวผัดไก่ 雞肉芥藍炒飯 ^{V, GF} 13
Fried rice with chicken, hens egg, tomato, onion and chinese kale
- 38. **PADT PAAK RAADT KHAO** ผัดผักรวมข้าว 蠔油時蔬飯 ^{V, GF} 13
Stir fried seasonal vegetables in oyster sauce with rice
- 39. **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
- 40. **KHAO KANA MHU GROB** ข้าวคะน้าหมูกรอบ 芥藍炒脆皮豬腩配飯 ^V 14
Stir fried chinese kale and crisp pork belly with rice
- 41. **KHAO GRAPAO GAI SUP** ข้าวกะเพราไก่สุบ 泰式羅勒炒雞米配飯 ^{V, GF} 14
Stir fried minced chicken, fresh chilli and holy basil with fried hens egg and rice
- 42. **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
- 43. **CHILLI FRIED RICE** ข้าวกะเพราผัดไก่ 泰式羅勒雞米炒飯 ^{V, GF} 15
Fried rice with minced chicken, chilli, holy basil and fried hens egg
- 44. **KHAO PADT BPU** ข้าวผัดปู 蟹肉炒飯 ^{GF} 17
Fried rice with crab meat, hens egg and shallots
- 45. **KHAO GRAPAO BPED** ข้าวราดกะเพราเป็ด 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
- 46. **PINEAPPLE FRIED RICE** ข้าวผัดสับปะรด 菠蘿炒飯 ^V 19
Fried rice with pineapple, dried sultana, prawns, hens egg and cashew nuts
- 47. **KHAO PADT DTOM YUM** ข้าวผัดต้มยำ 東陰 (酸辣) 炒飯 19
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

DESSERTS

- 48. **STICKY RICE AND MANGO** ข้าวเหนียวมะม่วง 芒果糯米飯 ^{V, GF} 8
Fresh cut local mango with sweet sticky rice, coconut cream and crisp mung bean
- 49. **COCONUT ICE CREAM** ไอศกรีมกะทิสด 椰子雪糕 8
Young coconut ice-cream with peanuts and unsweetened condensed milk ****includes peanuts****

DRINKS

- 50. **SOFT DRINKS** น้ำอัดลม 汽水 4
Coke / Coke Zero / Diet Coke / Sprite
- 51. **BEER BOTTLE** 6
Singha Premium Lager Bangkok
Tsing Tao Premium Pilsner Shanghai
Asahi Super Dry Yokohama
Cascade Premium Light Hobart, TAS
- 52. **CIDER** 8
Napoleone Pear Cider Melbourne, VIC
- 53. **WHITE WINE** 30
Clare Wine Co. 'Watervale' Riesling Clare Valley, SA
Golden Goose Sauvignon Blanc (Biodynamic) Wairarapa, NZ
Little Yering Chardonnay Yarra, VIC
- 54. **RED WINE** 30
Spinifex Miette Shiraz Barossa Valley, SA
Star Bay Pinot Noir Marlborough, NZ
Fox Creek 'Family' Cabernet Sauvignon Langhorne Creek, SA
- 55. **ROSÉ** 30
Saint & Scholar Pinot Rose Adelaide Hills, SA
Angas Premium Moscato South Eastern, Australia



3. CRAB FRIED SPRING ROLLS



19. GAENG BPU



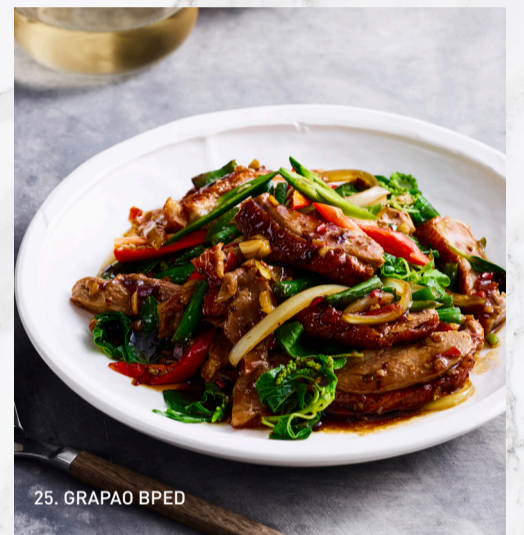
8. PORK RIBS



7. MHU SAAM CHUN TODT



14. GAENG DANG GAI



25. GRAPAO BPED



13. SOM DTUM KAI KHEM



32. AMY'S NOODLES



44. KHAO PADT DTUM YUM



31. SEN MEE PADT GOONG



33. KHAO KA MHU



43. PINEAPPLE FRIED RICE



45. STICKY RICE WITH MANGO