4. FRESH SPRING ROLLS

SUPPER / THAITOWN

EAT, CHAT, THAI

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20 CAMPBELL ST HAYMARKET NSW 2000

74. AMY'S NOODLE

5. TODT MUN BPLA

42. GAENG BPU

90. KHAO PADT DTOM YUM

STARTER

1. **MHU BHING** *(2 pcs) หมูปิ้ง* 烤豬肉串 — 6
   Grilled pork skewers
2. **GAI SATAY** *(2 pcs) สะเต๊ะไก่* 沙爹雞肉串 — 6
   Chicken satay skewers ***includes peanuts***
3. **KHANOM JEEB** *(4 pcs) ขนมจีบ* 蒸餛飩 — 9
   Steamed wonton dumplings of chicken and prawns
4. **FRESH SPRING ROLLS** *ปอเปี๊ยะสด* 泰式米紙春卷 — 11
   Fresh spring rolls of smoked fish sausages, chicken and crab with caramelised tamarind relish
5. **TODT MUN BPLA** *ทอดมันปลา* 開胃醃黃瓜魚餅 — 11
   Fried fish cakes with pickled cucumber relish ***includes peanuts***
6. **SAI GROG ISAAN** *ไส้กรอกอีสาน* 泰式糯米香肠 — 12
   Fermented pork and glutinous rice sausages
7. **TODT MUN GOONG** *ทอดมันกุ้ง* 虾饼 — 14
   Fried prawn mousseline with pickled plum sauce
8. **KHANOM BUENG YOUAN** [V] *ขนมเบื้องญวน* 蝦仁豆腐椰香煎餅 — 14
   Prawn, tofu, coconut and turmeric crepe with house pickled cucumber

GRILLED AND FRIED

10. **SAI OUAH** *ไส้อั่ว* 烤泰式豬肉香腸 — 12
    House sausages of pork with aromatic herbs and chilli
11. **GAI YAANG** *ไก่ย่าง* 燒烤泰式雞排 — 12
    Char grilled turmeric and lemongrass marinated chicken with *nahm jim jaew**
12. **CRYING TIGER** *เสือร้องไห้* 燒烤牛里脊 — 12
    Char grilled beef tenderloin with *nahm jim jaew**
13. **PORK RIBS** *ซี่โครงหมูย่าง* 黑椒豬肋排 — 14
    Char grilled garlic and pepper pork ribs with *nahm jim jaew**
14. **KHOR MHU YAANG** *คอหมูย่าง* 燒烤豬梅肉 — 12
    Char grilled pork neck with *nahm jim jaew**
15. **BANGKOK WINGS** *(6 pcs) ปีกไก่ทอด* 曼谷炸雞翅 — 13
    Lightly herbs battered and fried chicken wings
16. **BPLA MUEK YAANG** *ปลาหมึกย่าง* 燒烤魷魚 — 18
    Char grilled squid with *nahm jim prik sodt**
17. **GOONG YAANG** [GF] *กุ้งย่าง* 燒烤大蝦 — 20
    Char grilled king prawns with *nahm jim prik sodt**

SPICY SALADS

18. **SOM DTUM THAI** [GF, V] *ส้มตำไทย* 泰式青木瓜沙拉 — 12
    Green papaya salad with peanuts and dried shrimps: spicy, salty and slightly sweet
19. **SOM DTUM THAI BPU** [GF] *ส้มตำไทยปู* 青木瓜蝦蟹沙拉 — 13
    Green papaya salad with peanuts, pickled field crab and dried shrimps : spicy, salty and slightly sweet **includes peanuts**
20. **SOM DTUM BPU** [GF] *ส้มตำปู* 青木瓜沙拉配醃蟹 — 13
    Green papaya salad - a spicier Northern region rendition, with pickled crab
21. **SOM DTUM BPU BPLA LA** [GF] *ส้มตำปูปลาร้า* 青木瓜沙拉配腐魚仔 — 13
    Green papaya salad - a Laotian version with fermented fish: this has a strong and distinct flavour
22. **SOM DTUM KAI KHEM** [GF] *ส้มตำไทยไข่เค็ม* 青木瓜沙拉配咸鴨蛋 — 14
    Green papaya salad as the som dtum thai version with the addition of salted duck egg ***includes peanuts***
23. **SOM DTUM MA MUANG** [GF] *ส้มตำมะม่วง* 泰式青芒果沙拉配醃蟹蝦仁腐魚 — 15
    Spicy green mango salad with pickled field crabs, dried shrimp, fermented fish ***includes peanuts***
24. **SOM DTUM TANG KAI MA TOOM** [GF] *ส้มตำแตงไข่มะดัน* 青木瓜蟹沙拉 — 14
    Cucumber salad a spicier northern region rendition, pickled crab with soft-boiled eggs
25. **SOM DTUM MUAH** *ส้มตำมัว* 青木瓜什锦沙拉 — 14
    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***
27. **LARPB GAI** [GF] *ลาบไก่* 香辣雞肉沙拉 — 13
    Spicy minced chicken salad, soft herbs and roasted chilli
28. **NAHM DTOK MHU OR NUEA** *น้ำตกหมูหรือเนื้อ* 香辣燒烤牛肉/豬肉沙拉 — 13
    Spicy char grilled pork or beef salad, soft herbs and roasted chilli
29. **SUEP NOHR MAI** *ซุปหน่อไม้* 泰式鱼酱香笋 — 13
    Shredded bamboo shoots, smoked chilli, soft herbs and fermented fish sauce
30. **YUM NUEA** *ยำเนื้อ* 燒烤牛肉沙拉 — 13
    Char grilled beef salad with tomatoes, cucumber, fresh chilli and soft herbs
31. **YUM WOON SEN** *ยำวุ้นเส้น* 泰式海鲜米粉沙拉 — 16
    Spicy salad of glass noodles with minced chicken, calamari, mussels and prawns
32. **NAHM PRIK GAPI** [GF] *ชุดน้ำพริกกะปิ* 泰式煎鯖魚沙拉盤配酸辣蝦醬 — 24
    Shrimp paste chilli relish with vegetables, herbs and egg-battered fried eggplants, boiled hens egg and fried mackerel

CURRIES AND SOUPS

33. **DTOM LIAHD MHU** *ต้มเลือดหมู* 蒜香猪杂汤 — 11
    Clear soup of pork assiette with garlic and celery
34. **DTOM YUM GOONG** *ต้มยำกุ้ง* 冬陰功 (泰式酸辣蝦湯) — 22
    A mildly spicy and sour soup of king prawns ***includes dairy***
35. **GAENG KEAW GAI** [V] *แกงเขียวไก่* 青咖喱鸡 — 15
    Green curry of chicken with apple eggplants, kaffir lime leaves and thai basil
36. **GAENG FANG** *แกงแฟง* 红咖喱酸辣鸡 — 16
    Hot and sour chicken red curry with winter melon, kaffir lime leaves and thai basil
37. **MUSSAMUN NUEA** *มัสมั่นเนื้อ* 馬沙文咖喱牛腱 — 15
    Mussamun curry of slowly braised beef shin and potato ***includes peanuts***
38. **BUK KOUT TAE** *บักกุ๊ดเต๋* 泰式肉骨茶 — 15
    TCM herbal pork short rib soup
39. **DTOM SAAP** *ต้มแซ่บ* 文火慢燉酸菜排骨湯 — 15
    Hot and sour soup of braised pork ribs
40. **GAENG SOHM CHA-OM GOONG** [GF] *แกงส้มชะอมกุ้ง* 泰式酸橙罗望子咖喱 — 22
    Sour orange tamarind curry of king prawns with omelette of acacia fronds
41. **YUM JIN GAI** [GF] *ยำจิ้นไก่* 香辣咖喱手撕雞 — 17
    Hot spicy curry with shredded chicken
42. **GAENG BPU** *แกงปูใบชะพลู* 黃咖喱肉蟹 — 30
    Yellow curry with crab meat and betel leaves

WOK FRIED

43. **GAI PADT MET MAMUANG** *ไก่ผัดเม็ดมะม่วง* 泰式腰果炒雞肉 — 15
    Stir fried chicken with cashew nuts and smoked chilli jam
44. **PADT PAAK** [V] *ผัดผัก* 蠔油炒時蔬 — 13
    Stir fried seasonal vegetables in oyster sauce
45. **PADT KANA MHU GROB** [V] *ผัดคะน้าหมูกรอบ* 芥藍炒脆皮猪腩 — 15
    Stir fried chinese kale and crisp pork belly
46. **PADT HO** *ผัดโฮ๊ะ* 泰式鸡肉炒粉丝 — 15
    Stir fried glass noodles with chicken, fresh chilli, bamboo, lemongrass, pea eggplants and kaffir limes leaves
47. **GRAPAO GAI SUP** [V] *กะเพราไก่สับ* 泰式羅勒炒雞肉碎 — 14
    Stir fried minced chicken, fresh chilli and holy basil
48. **GRAPAO BPED** *ผัดกะเพราเป็ด* 泰式羅勒炒鴨肉 — 18
    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 — 16
    Stir fried crisp pork belly and wild ginger in spicy red curry paste
50. **EMERALD DUCK** *เป็ดย่างผัดผักเขียว* 烤鴨炒時蔬 — 16
    Stir fried five spice roast duck with seasonal green
51. **MHU GRATIEM** *หมูกระเทียม* 椒鹽大蝦 — 15
    Stir fried pork in garlic and coriander

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

CRISP PORK BELLY +4 BARBEQUED ROAST DUCK +5 PRAWNS +6

SEAFOOD +6 CALAMARI +6 FRIED EGG +3

SEAFOOD

52. **GOONG MAR KHAM** *กุ้งมะขาม* 泰式天麸羅大蝦 — 24
    Tempura king prawns, tamarind, garlic and smoked chilli
53. **GOONG OPB WOON SEN** *กุ้งอบวุ้นเส้น* 粉絲炒大蝦 — 24
    Stir fried king prawns and glass noodles with ginger and Chinese celery
54. **BPLA PADT KUHN CHAI** *ปลาคื่นฉ่าย* 香辣鯛魚柳 — 24
    Stir fried snapper, Chinese celery, chilli, ginger and yellow bean sauce
55. **BPLA PADT PRIK KHING** *ปลาผัดพริกขิง* 紅咖喱生薑炒鯛魚柳 — 24
    Stir fried snapper and wild ginger in spicy red curry paste
56. **BPLA PADT CHA** *ปลาผัดฉ่า* 生薑小茄子炒鯛魚 — 24
    Stir fried snapper, chinese celery and chilli
57. **BPLA RAADT PRIK** *ปลาราดพริก* 香辣脆皮鯛魚 — 32
    Crisp fried whole snapper, roasted chilli and garlic sauce
58. **BPLA JIAN** *ปลาเจี่ยน* 紅燒脆皮鯛魚 — 32
    Crisp fried whole snapper in ginger and yellow bean sauce
59. **BPLA CHOO CHEE** *ปลาฉู่ฉี่* 椰汁咖喱脆皮鯛魚 — 32
    Crisp fried whole snapper in coconut cream choo chee curry
60. **BPLA TODT NAHM BPLA** *ปลาทอดน้ำปลา* 酥脆黃金盲鱲 — 32
    Crisp fried whole barramundi with *nahm jim prik sodt**
61. **BPLA YUM MAMUANG** *ปลายำมะม่วง* 脆皮盲鱲配青芒果沙拉 — 35
    Whole fried barramundi with green mango salad ***includes peanuts and dried shrimps***
62. **KAI JIEW BPU** *ไข่เจียวปู* 蟹肉煎蛋卷 — 22
    Golden and puffy crab meat omelette

NOODLES AND RICE

63. **PADT THAI** [V] *ผัดไทย* 泰式炒河粉 — 12
    Stir fried thin rice noodles with chicken, hens egg, dried shrimps, bean sprouts, garlic chives, tamarind and palm sugar ***includes peanuts***
64. **PADT SI-EW** [V] *ผัดซีอิ๊ว* 泰式炒寬河粉 — 12
    Stir fried wide rice noodles with chicken, hens egg and chinese kale in dark soy sauce
65. **KI MAO** [V] *ก๋วยเตี๋ยวผัดขี้เมา* 泰式香辣炒寬河粉 — 12
    Stir fried wide rice noodles with chicken, chilli and holy basil in dark soy sauce
66. **KHAU GAI** [V] *ก๋วยเตี๋ยวคั่วไก่* 雞肉甜辣醬炒寬河粉 — 14
    Stir fried wide rice noodles with chicken, hens egg and shallots served with chilli sauce
67. **GUAY TIEW LARB** *(soup or dry) ก๋วยเตี๋ยวลาบ* 泰式酸辣肉末米线 — 12
    Thin rice noodles with minced chicken and pork offal with spicy and sour Larpb flavours
68. **CHICKEN NOODLES SOUP** *(soup or dry) ก๋วยเตี๋ยวไก่ตุ๋น* — 12
    five spice braised chicken with thin rice noodles
69. **SUKI** *(soup or dry) สุกี้น้ำหรือแห้ง* 白煮雞肉配寬河粉 / 脆麵 (湯粉或乾拌) — 13
    Braised chicken, water spinach, glass noodles and spicy fermented tofu broth.
70. **RAADT NAAH MHU** [V] *ราดหน้าหมู* 雞肉豉油炒寬河粉 / 脆麵 — 13
    Stir fried wide rice noodles or crisp fried egg noodles with pork and chinese kale in soy sauce and yellow bean gravy
71. **KHAO SOI** *ข้าวซอย* 泰北椰香咖喱燉雞配蛋面 — 13
    Egg noodles and braised chicken in a Northern region coconut curry with smoked chilli oil
72. **BA MEE MHU DAENG** *(soup or dry) บะหมี่หมูแดง* — 12
    Egg noodles with barbeques pork, prawn and chicken wonton dumplings
73. **KHAO DTOM SEN** *ข้าวต้มเส้น* 上湯排骨米線 — 12
    Fresh rice drop noodles with pork ribs in a clear pork broth
74. **AMY'S NOODLE** *บะหมี่ผัดกุ้ง* 大蝦炒麵 — 20
    Stir fried egg noodles king prawns, choi sum, wombok and chilli
75. **GUAY TIEW DTOM YUM** *ก๋วยเตี๋ยวต้มยำ* 冬陰功 (泰式酸辣蝦湯) 面 — 20
    King prawn, calamari, soft boiled hens egg, spicy chicken broth and herbals
76. **PADT THAI GOONG WOON SEN** *ผัดไทยวุ้นเส้นกุ้งใหญ่* 泰式大明蝦炒粉絲 — 20
    Stir fried glass noodles with king prawns, dried shrimps, bean sprouts, garlic chives, tamarind and palm sugar

ONE PLATE WONDER

77. **CONGEE** *(pork or chicken) โจ๊ก (หมู/ไก่)* 皮蛋瘦肉粥（猪肉/鸡肉） — 11
    Rice congee of chicken or pork ***with poached egg extra $2***
78. **KHAO DTOM** *ข้าวต้ม* 蒜香米湯豬肉 (雞肉) — 11
    Rice soup of pork or chicken with celery and garlic
79. **GRAPAO CHICKEN CONGEE** *โจ๊กไก่กะเพรา* 姜汁鸡肉粥 — 11
    Rice congee topped with stir-fried holy basil chicken ***with poached egg extra $2***
80. **KHAO MHU GRATIEM** *ข้าวหมูกระเทียม* 椒鹽豬肉配飯 — 13
    Stir fried pork in garlic and coriander with rice
81. **KHAO KANA MHU GROB** [V] *ข้าวคะน้าหมูกรอบ* 芥藍炒脆皮豬腩配飯 — 13
    Stir fried chinese kale and crisp pork belly with rice
82. **KHAO GRAPAO GAI SUP** [V] *ข้าวกะเพราไก่สับ* 泰式羅勒炒雞米配飯 — 13
    Stir fried minced chicken, fresh chilli and holy basil with fried hens egg and rice
83. **KHAO GRAPAO BPED** [V] *ข้าวกะเพราเป็ด* 罗勒鸭炒饭泰国 — 16
    Stir fried roast duck, fresh chilli and holy basil with fried hens egg and rice
84. **CHILLI FRIED RICE** [V] *ข้าวกะเพราคลุก* 泰式羅勒雞米炒飯 — 14
    Fried rice with minced chicken, chilli, holy basil and fried hens egg
85. **KHAO GRAPAO MHU GROB** *ข้าวกะเพราหมูกรอบ* 泰式羅勒炒脆皮豬腩配飯 — 15
    Stir fried crisp pork belly, fresh chilli and holy basil with fried hens egg and rice
86. **KHAO PADT GAI** [V] *ข้าวผัดไก่* 雞肉芥藍炒飯 — 12
    Fried rice with chicken, hens egg, tomato, onion and Chinese kale
87. **PINEAPPLE FRIED RICE** [V] *ข้าวผัดสับปะรด* 菠蘿炒飯 — 18
    Fried rice with pineapple, dried sultana, prawns and cashew nuts
88. **KHAO PADT BPLA KEHM** *ข้าวผัดปลาเค็ม* 咸鱼炒饭 — 15
    Fried rice with salted mackerel, hens egg, chilli and red onions
89. **KHAO PADT BPU** *ข้าวผัดปู* 蟹肉炒飯 — 16
    Fried rice with crab meat, hens egg and shallots
90. **KHAO PADT DTOM YUM** [V] *ข้าวผัดต้มยำ* 東陰(酸辣)炒飯 — 18
    Fried rice with prawns, soft boiled hens egg and herbals
91. **KHAO PADT NAHM PRIK KAPI** *ข้าวผัดน้ำพริกกะปิ* 蝦醬鯖魚炒飯 — 18
    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 — 4

GF : *Gluten Free* ***V :*** *Vegetarian or Vegetables*

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

****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.****