DINNER AT CHAT THAI
CHATSWOOD

SAVORY AND SNACK

1. **TUA BAP GOONG** *(5 pcs) ถั่วแปปกุ้ง* 椰絲裹飯團 ***GF*** **14**
   Steamed coconut rice dumplings of minced prawn, coconut and coconut sauce

2. **FRESH SPRING ROLLS** *เปาะเปี๊ยะสด* 泰式米紙春卷 ***V*** **14**
   Fresh spring rolls of smoked fish sausages, chicken, chilli, hens egg and crab
   with caramelised tamarind relish

3. **KHAO KREAB YUAN** *(3 pcs) ข้าวเกรียบญวน* 鸡肉加猪肉肠香爆洋葱蒸肠粉 **15**
   Rolled steamed tapioca and rice noodles filled with chicken, shallot, pork sausage & fried onions

4. **CRAB FRIED SPRING ROLLS** *(3 pcs) เปาะเปี๊ยะทอดไส้ปู* 炸蟹肉春捲 **15**
   Blue swimmer crab, hens egg and soft green herbs

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

1. TUA BAP GOONG

3. KHAO KREAB YUAN

2. FRESH SPRING ROLLS

4. CRAB FRIED SPRING ROLLS

STARTERS

5. BANGKOK WINGS *(6 pcs) ปีกไก่ทอด* 曼谷炸雞翅 **15**
Lightly herbed - battered and fried chicken wings

6. KHANOM BUENG YOUAN *ขนมเบื้องญวน* 蝦仁豆腐椰香煎餅 ***GF*** **17**
Minced prawn with coconut, sweet turnip with egg, bean sprouts, tofu, coconut and turmeric egg crépe with house pickled cucumber ***includes peanuts***

7. TODT MUN BPLA *(4 pcs) ทอดมันปลา* 開胃醃黃瓜蝦餅 ***GF*** **15**
Fish cakes with pickled cucumber relish ***includes peanuts***

8. TODT MUN GOONG *(4 pcs) ทอดมันกุ้ง* 虾饼 **16**
Fried prawn mousseline with pickled plum sauce

9. GOONG PHAE *กุ้งแพ* 甜辣汁槟榔叶炒对虾 **含花生 **15**
Fried school prawns with betel leaves, sweet chilli sauce***includes peanuts***

10. MHU SAAM CHAN TODT *หมูสามชั้นทอด* 蒜香五花肉 **16**
Garlic marinated fried pork belly with nahm jim jaew*

** nahm jim jeaw : smoked chilli and tamarind sauce*

GF : *Gluten Free*
Please ask our friendly staff

6. KHANOM BUENG YOUAN

7. TODT MUN BPLA

8. TODT MUN GOONG

9. GOONG PHAE

10. MHU SAAM CHAN TODT

GRILLED

11. MHU BHING *(2 skewers) หมูปิ้ง* 烤豬肉串 **8**
Grilled pork skewers

12. GAI SATAY *(2 skewers) สะเต๊ะไก่* 沙爹雞肉串 **8**
Chicken satay skewers ***includes peanuts***

13. PORK RIBS *ซี่โครงหมูย่าง* 黑椒豬肋排 **16**
Garlic and peppercorns grilled pork ribs with *nahm jim jaew**

14. GAI YAANG *ไก่ย่าง* 燒烤泰式雞排 **16**
Char grilled turmeric and lemongrass marinated chicken with *nahm jim jaew**

15. SAI OUAH *ไส้อั่ว* 烤泰式豬肉香腸 **16**
House spicy sausages of pork with aromatic herbs and chilli

16. KHOR MHU YAANG *คอหมูย่าง* 燒烤豬梅肉 **16**
Char grilled pork jowls with *nahm jim jaew**

17. CRYING TIGER *เสือร้องไห้* 燒烤牛里脊 **16**
Char grilled beef tenderloin with *nahm jim jaew**

** nahm jim jeaw : smoked chilli and tamarind sauce*

13. PORK RIBS

15. SAI OUAH

19. SOM DTUM KAI KHEM

27. YUM MA KRUEA

SPICY SALADS

18. SOM DTUM THAI *ส้มตำไทย* 泰式青木瓜沙拉 ***V, GF*** **15**

Green papaya salad with peanuts and dried shrimps: spicy, salty and slightly sweet
includes peanuts

19. SOM DTUM KAI KHEM *ส้มตำไทยไข่เค็ม* 泰式青木瓜沙拉配咸鴨蛋 ***GF*** **17**

Green papaya salad as the som dtum thai version with the addition of salted duck egg
includes peanuts

20. SOM DTUM BPU *ส้มตำปู* 泰式青木瓜沙拉配醃蟹 ***GF*** **16**

Green papaya salad - a spicier Northern region rendition, with pickled crab: salty and sour

21. SOM DTUM BPU BPLA LA *ส้มตำปูปลาร้า* 泰式青木瓜沙拉配腐魚仔 ***GF*** **16**

Green papaya salad - a Laotian version with fermented fish and with pickled field crab
: *this has a strong , distinct flavour and salty*

22. SOM DTUM MA MUANG *ส้มตำมะม่วง* 泰式青芒果沙拉配醃蟹蝦仁腐魚 ***GF*** **17**

Spicy green mango salad with pickled crabs, dried shrimp, fermented fish ***includes peanuts***

23. LARPB GAI *ลาบไก่* 香辣雞肉沙拉 ***GF*** **16**

Spicy minced chicken salad, soft herbs and roasted chilli

24. LARPB BPLA *ลาบปลา* 香辣熟鯛魚沙拉 ***GF*** **26**

Spicy poached snapper salad, soft herbs and roasted chilli

25. NAHM DTOK MHU OR NUEA *น้ำตกหมูหรือเนื้อ* 香辣燒烤牛肉/豬肉沙拉 **17**

Spicy char grilled pork or beef salad, soft herbs and roasted chilli

26. YUM NUEA *ยำเนื้อ* 燒烤牛肉沙拉 **17**

Char grilled beef salad with tomatoes, cucumber, soft herbs and fresh chilli

27. YUM MA KUEA *ยำมะเขือ* 烤茄子沙拉 ***GF*** **22**

Char roasted eggplant salad with minced chicken, prawns and fresh chilli

28. NAHM PRIK GAPI *ชุดน้ำพริกกะปิ* 泰式煎鯖魚沙拉盤配酸辣蝦醬 ***GF*** **26**

Shrimp paste chilli relish with vegetables, herbs and egg-battered fried eggplants,
boiled hens egg and fried mackerel

29. YUM NAEHM KHAO TODT *ยำแหนมข้าวทอด* 泰国酸肉锅巴香草沙律 **18**

Spicy crisp rice, fermented pork and soft herbs salad ***includes peanuts***

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

29. YUM NAEHM KHAO TODT

CURRIES AND SOUPS

30. DTOM SAAP *ต้มแซ่บ* 文火慢燉酸菜排骨湯 ***GF*** **17**
Hot and sour soup of braised pork ribs

31. DTOM YUM GOONG *ต้มยำกุ้ง* 冬陰功(泰式酸辣蝦湯) ***GF*** **26**
A mildly spicy and sour soup of king prawns ***includes dairy***

32. MASSAMAN NUEA *แกงมัสมั่นเนื้อ* 馬沙文咖喱牛腱 ***GF*** **17**
Massaman curry of slowly braised beef shin and potato ***includes peanuts***

33. GAENG KEAW GAI *แกงเขียวไก่* 青咖喱雞 ***GF*** **17**
Green curry of chicken with apple eggplants, kaffir lime leaves and thai basil

34. GAENG DAENG GAI *แกงแดงไก่ใส่ฟัก* 紅咖喱雞 ***GF*** **17**
Chicken red curry, winter melon and thai basil

35. BUK KOUT TAE *บักกุ๊ดเต๋* 泰式肉骨茶 **19**
TCM herbal pork short rib soup

36. GAENG NUEA YAANG *แกงเนื้อย่างใบชะพลู* 椰汁咖喱牛肉 **20**
Grilled beef coconut curry with betel leaves

37. GAENG DAENG BPLA *แกงแดงปลา* 紅咖喱鯛魚 ***GF*** **26**
Snapper red curry, wild ginger and thai basil

38. GAENG DAENG BPED *แกงแดงเป็ด* 紅咖喱烤鴨 **25**
Red curry of five spice roast duck with pineapple, lychee and thai basil

39. GAENG SOHM CHA-OM GOONG *แกงส้มชะอมกุ้ง* 泰式酸橙罗望子咖喱大蝦 ***(GF)*** **26**
Sour orange tamarind curry of king prawns with omelette of acacia fronds

40. GAENG BPU *แกงปู* 黃咖喱肉蟹 ***GF*** **32**
Yellow curry with crab meat and betel leaves with rice vermicelli noodles

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

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

KHAO MUN ANCHAN *(Coconut + Butterfly pea rice) ข้าวมันอัญชัน* 椰子饭 **5**

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

STEAMED BROWN RICE *(per person) ข้าวกล้อง* 糙米飯 **4**

STICKY RICE *ข้าวเหนียว* 糯米飯 **5**

Please ask our friendly staff

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

30. DTOM SAAP

34. GAENG DAENG GAI

35. BUK KOUT TAE

36. GAENG NUEA YAANG

37. GAENG DAENG BPLA

39. GAENG SOHM CHA-OM GOONG

38. GAENG DAENG BPED

40. GAENG BPU

WOK FRIED

41. GAI PADT MET MAMUANG *ไก่ผัดเม็ดมะม่วง* 泰式腰果炒雞肉 **17**
Stir fried chicken with cashew nuts and smoked chilli jam

42. NUEA PADT NAHM MUN HOI *เนื้อผัดน้ำมันหอย* 蚝油牛肉炒時蔬 **16**
Stir fried beef and seasonal vegetables in oyster sauce

43. GRAPAO GAI SUP *ผัดกะเพราไก่สับ* 泰式羅勒炒雞肉碎 *V, GF* **16**
Stir fried minced chicken, fresh chilli, garlic and holy basil

44. GRAPAO BPED *ผัดกะเพราเป็ด* 泰式羅勒炒烤鴨 **25**
Stir fried five spice roast duck, fresh chilli, garlic and holy basil

45. KANA MHU GROB *ผัดคะน้าหมูกรอบ* 芥藍炒脆皮猪腩 *V* **18**
Stir fried chinese kale, chilli and crisp pork belly

46. MHU GROB PADT PRIK KHING *หมูกรอบผัดพริกขิง* 紅咖喱生姜炒脆皮豬腩 **19**
Stir fried crisp pork belly and wild ginger in spicy red curry paste

47. EMERALD DUCK *เป็ดย่างผัดผักเขียว* 烤鴨炒時蔬 **25**
Stir fried five spice roast duck with seasonal greens

48. PADT PAAK BOONG *ผัดผักบุ้งไฟแดง* 黃豆醬炒通心菜 *V* **16**
Stir fried water spinach, garlic and chilli in yellow bean sauce

49. PADT PAAK *ผัดผัก* 蠔油炒時蔬 *V, GF* **16**
Stir fried seasonal vegetables in oyster sauce

50. MARA PADT KAI *มะระผัดไข่* 苦瓜炒蛋 *V* **17**
Stir fried bitter melon, glass noodles and hens egg

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

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

KHAO MUN ANCHAN *(Coconut + Butterfly pea rice) ข้าวมันอัญชัน* 椰子饭 **5**

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

STEAMED BROWN RICE *(per person) ข้าวกล้อง* 糙米飯 **4**

STICKY RICE *ข้าวเหนียว* 糯米飯 **5**

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

50. MARA PADT KAI

44. GRAPAO BPED

51. PADT CHAR BPLA

SEAFOOD

51. PADT CHAR BPLA *ผัดฉ่าปลา* 生薑小茄子炒鯛魚 **26**
Stir fried of fried snapper, chilli, wild ginger, green peppercorn and apple eggplants

52. BPLA PADT PRIK KHING *ปลาผัดพริกขิง* 紅咖喱生薑炒鯛魚柳 **26**
Stir fried of fried snapper and wild ginger in spicy red curry paste

53. BPLA PADT KUHN CHAI *ปลาขึ้นฉ่าย* 香辣鯛魚柳 **26**
Stir fried of fried snapper, chinese celery and chilli

54. KAI JIEW BPU *ไข่เจียวปู* 蟹肉煎蛋餅 ***GF*** **26**
Golden and puffy crab meat omelette

55. BPU NIM PADT POHNG KAREE *ปูนิ่มผัดผงกะหรี่* 辛香黃咖喱炒酥脆软壳蟹 **30**
Stir fried crispy soft shell crab in a mildly aromatic yellow curry sauce with chinese celery

56. BPLA MUEK NUENG MANOW *ปลาหมึกนึ่งมะนาว* 泰式蒸魷魚 ***GF*** **25**
Steamed calamari, Chinese celery with lime, garlic and chilli

57. GOONG OPB WOON SEN *กุ้งอบวุ้นเส้น* 粉絲炒大蝦 **26**
Stir fried king prawns and glass noodles with ginger and chinese celery

58. GOONG MAR KHAM *กุ้งมะขาม* 泰式天麩羅大蝦 **26**
Tempura king prawns, tamarind, fried shallots and smoked chilli

59. YAM GOONG DTA KRAI *ยำกุ้งตะไคร้* 香茅辣虾热沙律 ***GF*** **26**
Prawns, lemongrass, chilli, fine herbs and aromatics warm salad

60. GOONG CHOO CHEE *กุ้งฉู่ฉี่* 椰汁咖喱大蝦 ***GF*** **26**
Poached king prawns in coconut cream choo chee curry

61. GOONG GRATIEM *กุ้งกระเทียม* 椒鹽大蝦 ***GF*** **26**
Stir fried king prawns, garlic and peppercorns

62. GOONG KAI KHEM *กุ้งไข่เค็ม* 黃金香辣虾球 **26**
Stir fried prawns, salted duck egg yolk and chilli

KHAO MUN ANCHAN *(Coconut + Butterfly pea rice) ข้าวมันอัญชัน* 椰子饭 **5**
STEAMED JASMINE RICE *(per person) ข้าวสวย* 香米白飯 **3**
STEAMED BROWN RICE *(per person) ข้าวกล้อง* 糙米飯 **4**
STICKY RICE *ข้าวเหนียว* 糯米飯 **5**

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

53. BPLA PADT KUHN CHAI

54. KAI JIEW BPU

55. BPU NIM PADT POHNG KAREE

56. BPLA MUEK NUENG MANOW

58. GOONG MAR KHAM

59. YAM GOONG DTA KRAI

60. GOONG CHOO CHEE

61. GOONG GRATIEM

62. GOONG KAI KHEM

SEAFOOD

63. BPLA CHOO CHEE *ปลาฉู่ฉี่* 椰汁咖喱脆皮鯛魚 *GF* **37**

Crisp fried whole snapper in coconut cream choo chee curry

64. BPLA TODT NAHM BPLA *ปลาทอดน้ำปลา* 酥脆黃金盲鱧 *GF* **37**

Crisp fried whole barramundi with *nahm jim prik sodt**

65. BPLA NUENG MANOW *ปลานึ่งมะนาว* 泰式蒸鯛魚 *GF* **37**

Steamed whole snapper with lime, garlic and chilli

66. BPLA YUM MAMUANG *ปลายำมะม่วง* 脆皮盲鱧配青芒果沙拉 *GF* **37**

Whole fried barramundi with spicy green mango salad ***includes peanuts and dried shrimps***

67. BPLA RAADT PRIK *ปลาราดพริก* 香辣脆皮鯛魚 *GF* **37**

Crisp fried whole snapper, roasted chili and garlic

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

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

66. BPLA YUM MAMUANG

65. BPLA NUENG MANOW

67. BPLA RAADT PRIK

NOODLES AND RICE

68. KHANOM PAKKAAD *ขนมผักกาด* 韭菜豆芽虾仁炒萝卜糕 **16**

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

69. SEN MEE PADT GOONG *เส้นหมี่ผัดกุ้ง* 虾,蔬菜和辣椒炒米粉 **22**

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

70. PADT THAI *ผัดไทย* 泰式炒河粉 ***V, GF*** **16**

Stir fried thin rice noodles with chicken, hens egg, dried shrimps, bean sprouts, garlic chives, tamarind and palm sugar ***includes peanuts***.

71. PADT SI-EW *ผัดซีอิ๊ว* 泰式炒寬河粉 ***V, GF*** **16**

Stir fried wide rice noodles with chicken, hens egg and chinese kale in dark soy sauce

72. KI MAO *ก๋วยเตี๋ยวผัดขี้เมา* 泰式香辣炒寬河粉 ***V, GF*** **16**

Stir fried wide rice noodles with chicken, chilli and holy basil in dark soy sauce

73. SUKI *(dry or soup) สุกี้แห้งหรือน้ำ* 壽喜雞肉粉絲（湯/乾） **16**

Braised chicken, water spinach, glass noodles and spicy fermented tofu broth

74. AMY'S NOODLES *บะหมี่ผัดกุ้ง* 大蝦炒麵 **26**

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

75. CHILLI FRIED RICE *ข้าวกะเพราคลุก* 泰式香辣雞肉炒飯 ***V, GF*** **17**

Fried rice with minced chicken, fresh chilli, garlic, holy basil and fried hens egg

76. KHAO PADT BPLA KHEM *ข้าวผัดปลาเค็ม* 咸鱼炒饭 ***GF*** **17**

Fried rice with salted mackerel, hens egg, chilli and red onions

77. KHAO PADT GAI *ข้าวผัดไก่* 雞肉芥藍炒飯 ***V, GF*** **16**

Fried rice with chicken, hens egg and Chinese kale

78. KHAO PADT BPU *ข้าวผัดปู* 蟹肉炒飯 ***GF*** **19**

Fried rice with crab meat, hens egg and shallots

79. PINEAPPLE FRIED RICE *ข้าวผัดสับปะรด* 菠蘿炒飯 ***V*** **22**

Fried rice with pineapple, dried sultana, prawns, hens egg and cashew nuts

80. KHAO PADT NAHM PRIK KAPI *ข้าวผัดน้ำพริกกะปิ* 蝦醬鯖魚炒飯 ***GF*** **22**

Fried rice with shrimp paste chilli relish, fried mackerel, pea eggplant, cha-om omelette, soft boiled hens egg with green beans

81. KHAO PADT DTOM YUM *ข้าวผัดต้มยำ* 東陰(酸辣)炒飯 **22**

Dtom yum fried rice with prawns, soft boiled hens egg, chilli and herbals

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

Please ask our friendly staff

69. SEN MEE PADT GOONG

73. SUKI (DRY)

74. AMY'S NOODLES

76. KHAO PADT BPLA KHEM

79. PINEAPPLE FRIED RICE

80. KHAO PADT NAHM PRIK KAPI

81. KHAO PADT DTOM YUM

DESSERTS

82. KHAO KREAB AON *ข้าวเกรียบอ่อน* 椰香芝麻糯米糕 ***V, GF*** **9**
Sticky rice crepe filled with coconut, sesame and sugar

83. 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***

84. TUB TIM GROB *ทับทิมกรอบ* 椰香石榴冰 ***V, GF*** **8**
Aromatics coconut milk, fresh young coconut, water chestnuts rolled in tapioca

85. BUA LOY KHAI KHEM *บัวลอยไข่เค็ม* ***GF*** **9**
Silky little dumplings in sweet warm coconut broth with salted egg yolk

86. BUA LOY *บัวลอย* ***V, GF*** **8**
Silky little dumplings in sweet warm coconut broth

87. SACU ICE CREAM *ไอศกรีมสาคู* 香兰椰汁西米雪糕 **9**
Coconut ice cream with blue butterfly pea sago and young coconut

88. YOUNG COCONUT GRANITA *กรานิต้ามะพร้าว* 椰青雪泥 **9**
Textures of fresh coconut and coconut jelly

89. MANGO GRANITA *กรานิต้ามะม่วง* 芒果雪泥 **9**
Textures of fresh mango and mango jelly

90. STICKY RICE AND MANGO *ข้าวเหนียวมะม่วง* 芒果糯米飯 ***V, GF*** **10**
Fresh cut local mango with sweet sticky rice, coconut cream and crisp mung bean
***extra coconut ice cream $3 ***

91. STICKY RICE DURIAN *ข้าวเหนียวทุเรียน* 榴槤椰香糯米飯 ***GF*** **9**
Sticky rice steamed with sweet coconut cream and palm sugar accompanied with a durian custard and pieces of fresh durian

92. PAR TUHNG GO *ปาท่องโก๋* 泰式油條忌廉凍 **8**
Pillowy flash fried dough sticks with coconut pandan custard ***friday-sunday***

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

82. KHAO KREAB AON

83. COCONUT ICE CREAM

84. TUB TIM GROB

85. BUA LOY KHAI KHEM

86. BUA LOY

87. SACU ICE CREAM

88. YOUNG COCONUT GRANITA / 89. MANGO GRANITA

90. STICKY RICE WITH MANGO

DRINKS

93. TRADITIONAL COFFEES *กาแฟไทย* 古法泰式咖啡 **6**

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

94. TRADITIONAL RED TEAS *ชาไทย* 古法泰式紅茶 **6**

2.1 cha dum yen - sweet iced tea
2.2 cha nohm yen - sweet iced tea with caramelised milk

95. LODT SHONG SINGAPORE *ลอดช่องสิงคโปร์* 南洋椰汁斑蘭特飲 **7**

Coconut milk with silky pandan dumplings

96. NOHM YEN *นมเย็น* **6**

Milk with strawberry syrup

97. COCOA YEN *โกโก้เย็น* **7**

Iced chocolate

98. BLENDED JUICES *น้ำปั่น* 冰鎮鮮榨果汁 **7**

Strawberry / Watermelon / Lychee / Lime / Pineapple / Lychee mint / Mango

96. NOHM YEN / 94. CHA NOHM YEN / 97. COCOA YEN

DRINKS

99.	**ROSELLE ICE TISANE** *น้ำกระเจี๊ยบ*	5
100.	**CHRYSANTHEMUM ICE TISANE** *น้ำเก๊กฮวย* 雛菊花茶	5
101.	**BUTTERFLY PEA WITH HONEY + LIME ICE TISANE** *น้ำอัญชันผสมน้ำผึ้งมะนาว* 泰式蝶豆花蜂蜜檸檬茶	5
102.	**BUTTERFLY PEA + COCONUT WATER** *น้ำมะพร้าวอัญชัน*	5
103.	**FRESH COCONUT WATER** *น้ำมะพร้าว* 新鲜椰子汁	6
104.	**PANDAN TISANE** *น้ำใบเตย*	5
105.	**NAHM DEANG SODA** *น้ำแดงโซดา* 红色糖浆和苏打水混合 Red syrup with soda	5
106.	**NAHM KEAW SODA** *น้ำเขียวโซดา* 绿色糖浆和苏打水混合 Green syrup with soda	5
107.	**LONGAN FRUIT** *น้ำลำไย* 龙眼汁	6
108.	**BUOY SODA (SWEET PICKLED PLUM W/SODA)** *บ๊วยโซดา*	6
109.	**KRAJIAPB SODA (ROSELLE W/ SODA)** *กระเจี๊ยบโซดา*	6
110.	**SOFT DRINKS** *น้ำอัดลม* 汽水 Coke / Coke Zero / Diet Coke / Sprite	4
111.	**SPARKLING MINERAL WATER** *น้ำดื่มอัดแก๊ส* 澳大利亞天然蘇打礦泉水	4

98. MANGO, WATER MELON, LYCHEE MINT BLEND

101. BUTTERFLY PEA WITH HONEY + LIME ICE TISANE / 102. BUTTERFLY PEA + COCONUT WATER

99. ROSSELLE ICE TISANE / 100. CHRYSANTHEMUM ICE TISANE / 104. PANDAN ICE TISANE

105. NAHM DAENG SODA / 106. NAHM KEAW SODA

110. 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 liqour, 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

108. BUOY SODA / 109. KRAJIAPB SODA

BOTTLE

Singha Premium Lager	Bangkok	9
Asahi Super Dry	Yokohama	9
Cascade Premium Light	Hobart, TAS	5
4 Pines Kolsch	Manly, NSW	9
Coopers Pale Ale 750ml	Adelaide	11
Peroni Premium Lager	Milan, Italy	9
Three Sheets Pale Ale	The Rocks, NSW	9
Le Baladin Open Rock & Roll Pale Ale	Piozzo, Italy	10

CIDER

Napoleone Pear Cider	Melbourne, VIC	9

GIN

Bookies Dry Gin & Tonic	Byron Bay, NSW	14
Lemon, Lime & Bitters		6

****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. NO BYO. 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 1.0% transaction fee.

We appreciate your understanding.

Kind regards,
Chat Thai Team

ALCOHOL : SERVICE RULE

MON - SUN : 11am - 10pm

COCKTAILS

Gin Cucumber Cooler 16
This refreshing, zingy mix of cucumber, lemon and Tanqueray gin is guaranteed to dissolve anyone's thirst.

Mai Thai 16
Lemongrass-infused Havana Club white rum, shaken with pineapple gomme syrup, fresh pineapple and muddled ginger served on ice with Inner Circle 57% rum float. Let's party!

Longan Island Tea 16
Sailor Jerry spiced rum, Jose Cuervo white tequila, Tanqueray gin and Triple-sec orange liqueur stirred with lime juice and our house-made longan syrup topped with fresh soda. Enough firepower to keep you going til dawn.

Lychee-jito 16
A refreshing classic of Havana Club white rum, mint and lime, but with the added sweetness of fresh lychees instead of traditional sugar. More than a handful.

Thai Sunrise 16
Jose Cuervo gold tequila and Pama pomegranate liqueur blended with fresh mango and ice, drizzled with house-made pomegranate syrup. A perrenial favourite for all the right reasons.

Strawberry Lemongrass Caiprioska 16
A fruity twist on an old favourite, using fresh strawberries, lemongrass syrup and full strength Stolichnaya vodka to engage your dancing feet.

ROSÉ

Saint & Scholar Pinot Rose	Adelaide Hills, SA	11 / 41
SC Pannell Rose' Arido	McLaren Vale, SA	49

STICKY

Vasse Felix Cane Cut Semillon	Margaret River, WA	11 / 47
Heggies Vineyard Botrytis Riesling	Eden Valley, SA	12 / 52

CHAMPAGNE

Jansz NV Rose'	Tamar Valley, TAS	56
Delamere Cuvee	Pipers Brook, TAS	80
NV Babo Prosecco	Friuli, Italy	9 / 45
Angas Premium Moscato	Barossa Valley, SA	6 / 22
Devaux Cuvée D	Champagne, France	120

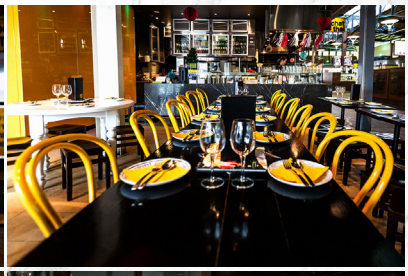
WHITE WINE

Dr Loosen Dr L Riesling (dry)	Mosel, Germany	45
Hugel et Fils Gentil (Varietal)	Alsace, France	45
Mischief & Mayhem Bourgogne Blanc	Burgundy, France	59
Pewsey Vale Riesling Prima (off dry)	Eden Valley, SA	49
O'Leary Walker Polish Hill River Riesling	Clare Valley, SA	45
Clare Wine Co. 'Watervale' Riesling	Clare Valley, SA	10 / 40
Jim Barry Lavender Hill Riesling (sweet)	Clare Valley, SA	10 / 39
Warramate Riesling	Yarra Valley, VIC	11 / 46
Kooyong Clonale Chardonnay	Mornington Peninsula, VIC	52
Frankland Estate "Rocky Gully" Riesling	Frankland River, WA	41
Watson Family Sauvignon Blanc Semillon	Margaret River, WA	41
Little Yering Chardonnay	Yarra, VIC	10 / 39
Urlar Pinot Gris (Biodynamic)	Gladstone, NZ	49
Mahi "Marlborough" Sauvignon Blanc	Marlborough, NZ	47
Golden Goose Sauvignon Blanc (Biodynamic)	Wairarapa, NZ	10 / 40

RED WINE

Mahi Pinot Noir	Marlborough, NZ	47
Shadow Fax Macedon Pinot Noir	Werribee, VIC	67
Warramate Pinot Noir	Yarra Valley, VIC	46
Spinifex Miette Shiraz	Barossa Valley, SA	10 / 39
Star Bay Pinot Noir	Marlborough, NZ	10 / 39
"Running with Bulls" Tempranillo	Wrattonbully, SA	10 / 41
Fox Creek 'Family' Cabernet Sauvignon	McLaren Vale, SA	11 / 45
Cascabel "Tipico" Mouvedre Grenache Shiraz	McLaren Vale, SA	44

CHAT THAI GROUP



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