



LUNCH AT CHAT THAI
MANLY

STARTERS

1. **MHU BHING** (2 pcs) หมูบั้ง 烤猪肉串 6
Grilled pork skewers
2. **VEGETARIAN SPRING ROLLS** (2 pcs) เปาะเปี๊ยะทอด 素春卷 v 5
Fried vegetarian spring rolls
3. **CHICKEN CURRY PUFFS** (2 pcs) ทะหรีบีบ 咖喱鸡肉派 5
Chicken curry puffs
4. **GAJ SATAY** (2 pcs) สะเต๊ะไก่ 沙爹鸡肉串 6
Chicken satay skewers **includes peanuts**
5. **TODT MUN BPLA** ทอดมันปลา (4 pcs) 油炸鱼糕 油煎的大虾 GF 14
Fried fish cakes with pickled cucumber relish. **includes peanuts**
6. **FRESH SPRING ROLLS** เปาะเปี๊ยะสด 泰式米纸春卷 v 12
Fresh spring rolls of smoked fish sausages, chicken and crab with caramelised tamarind relish
7. **TODT MUN GOONG** (4 pcs) ทอดมันกุ้ง 虾饼 14
Fried prawn mousseline with pickled plum sauce



5. TODT MUN BPLA



6. FRESH SPRING ROLLS



7. TODT MUN GOONG

GRILLED AND FRIED

- | | |
|--|-----------|
| 8. PORK BALLS (2 skewers) ลูกชิ้นปิ้ง 豬肉丸 | 6 |
| Grilled pork ball skewers with spicy tamarind sauce | |
| 9. SAI OUAH ไส้อั่ว 烤泰式豬肉香腸 | 13 |
| House spicy sausages of pork with aromatic herbs and chilli | |
| 10. BANGKOK WINGS (6 pcs) ปีกไก่ทอด 曼谷炸雞翅 | 14 |
| Lightly herbs battered and fried chicken wings | |
| 11. GAI YAANG ไก่ย่าง 燒烤泰式雞排 | 14 |
| Char grilled turmeric and lemongrass marinated chicken with <i>nahm jim jaew</i> * | |
| 12. CRYING TIGER เสือร้องไห้ 燒烤牛里脊 | 14 |
| Char grilled beef tenderloin with <i>nahm jim jaew</i> * | |
| 13. PORK RIBS ซี่โครงหมูย่าง 黑椒豬肋排 | 14 |
| Char grilled garlic and pepper pork ribs with <i>nahm jim jaew</i> * | |
| 14. KHOR MHU YAANG กอหมูย่าง 燒烤豬梅肉 | 14 |
| Char grilled pork jowls with <i>nahm jim jaew</i> * | |
| 15. FRIED CALAMARI ปลาหมึกทอด 炸魷魚 | 14 |
| Lightly battered and fried calamari | |
| 16. MHU SAAM CHAN TODT หมูสามชั้นทอด 蒜香五花肉 | 15 |
| Garlic marinated fried pork belly with <i>nahm jim jaew</i> * | |
| 17. GOONG YAANG (4 pcs) กุ้งย่าง 燒烤大蝦 ^{GF} | 23 |
| Char grilled king prawns with <i>nahm jim prik sodt</i> * | |

* *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



9. SAI OUAH



13. PORK RIBS





18. SOM DTUM THAI / 20. SOM DTUM BPU

SPICY SALADS

- 18. 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***
- 19. SOM DTUM THAI BPU** ส้มตำไทยปู 青木瓜蝦蟹沙拉 ^{GF} **14**
Green papaya salad with peanuts and dried shrimps with pickled crabs: spicy, salty and slightly sweet ***includes peanuts***
- 20. SOM DTUM BPU** ส้มตำปู 青木瓜沙拉配醃蟹 ^{GF} **14**
Green papaya salad - a spicier Northern region rendition, with pickled crab: salty and sour
- 21. SOM DTUM BPU BPLA LA** ส้มตำปูปลา 青木瓜沙拉配腐魚仔 ^{GF} **14**
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 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 TARD** ส้มตำตาม 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***
- 24. LARPB GAI** ลาบไก่ 香辣雞肉沙拉 ^{GF} **14**
Spicy minced chicken salad, soft herbs and roasted chilli
- 25. NAHM DTOK NUEA** น้ำตกเนื้อ 香辣燒烤牛肉沙拉 **14**
Spicy char grilled beef salad, soft herbs and roasted chilli
- 26. BEEF SALAD** ยำเนื้อ 燒烤牛肉沙拉 **14**
Char grilled beef salad with tomatoes, cucumber, fresh chilli and soft herbs
- 27. SHIP & SHORE** ยำไข่ดาว 烟熏辣醬什錦沙拉 **17**
Chicken, pork, prawns and fried egg salad dressed in smoked chilli jam
- 28. YUM WOON SEN** ยำวุ้นเส้น 泰式海鮮米粉沙拉 ^{GF} **18**
Spicy salad of glass noodles with minced chicken, calamari, mussels and prawns



22. SOM DTUM KAI KHEM

CURRIES AND SOUPS

29. DTOM SAAP ต้มข่าบว 文火慢燉酸菜排骨湯 ^{GF}	16
Hot and sour soup of braised pork ribs	
30. GAENG KEAW GAI แกงเขียวหวานไก่ 青咖喱鸡 ^{GF}	15
Green curry of chicken with apple eggplants, kaffir lime leaves and thai basil	
31. PANANG CURRY BEEF แกงพะแนงเนื้อ 泰式咖喱牛肉 ^{GF}	15
Panang curry of beef with kaffir lime and leaves and basil	
32. GAENG DAENG GAI แกงแดงไก่ใส่ฟัก 紅咖喱雞 ^{GF}	15
Chicken red curry, winter melon and thai basil	
33. GAENG DAENG BPLA แกงแดงปลา 紅咖喱鯛魚 ^{GF}	23
Snapper red curry, wild ginger and thai basil	
34. GAENG DAENG BPED แกงแดงเป็ด 紅咖喱烤鴨	23
Red curry of five spice roast duck with pineapple, lychee and thai basil	
35. MASSAMAN NUEA แกงมัสมั่นเนื้อ 馬沙文咖喱牛腩 ^{GF}	15
Massaman curry of slowly braised beef shin and potato ^{**includes peanuts**}	
36. 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**}	
37. GAENG SOHM CHA-OM GOONG แกงส้มชะอมกุ้ง 泰式酸橙罗望子咖喱大蝦 ^{GF}	23
Sour orange tamarind of king prawns with omelette of acacia fronds	
 STEAMED JASMINE RICE (per person) ข้าวสวย 香米白飯	3
STICKY RICE ข้าวเหนียว 糯米飯	5

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

Please ask our friendly staff



29. DTOM SAAP



32. GAENG DAENG GAI





37. GAENG SOHM CHA-OM GOONG (RICE IS NOT INCLUDED)

WOK FRIED

- 38. PADT PAAK** *ผัดผักร* 蠔油炒時蔬 *V, GF* 14
Stir fried seasonal vegetables in oyster sauce
- 39. STEAMED VEGETABLES** *ผัดต้ม* 蒸蔬菜 14
Steamed vegetables with peanut sauce ***includes peanuts***
- 40. PADT KANA MHU GROB** *ผัดคะน้าหมูกรอบ* 芥藍炒脆皮豬腩 *V, GF* 16
Stir fried chinese kale and crisp pork belly
- 41. PAAK BOOHNG FAI DAENG** *ผัดบุ้งไฟแดง* 黃豆醬炒通心菜 *V* 14
Stir fried water spinach, garlic and chilli in yellow bean sauce
- 42. GRAPAO GAI SUP** *กะเพราไก่สุบ* 泰式羅勒炒雞肉碎 *V, GF* 15
Stir fried minced chicken, fresh chilli and holy basil
- 43. MARA PADT KAI** *มะระผัดไข่* 苦瓜炒蛋 *V* 16
Stir fried bitter melon, glass noodles and hens egg
- 44. GRAPAO BPED** *ผัดกะเพราเป็ด* 泰式羅勒炒鴨肉 23
Stir fried five spice roast duck, chilli, garlic and holy basil
- 45. CHICKEN CASHEW NUTS** *ไก่ผัดเม็ดมะม่วง* 泰式腰果炒雞肉 16
Stir fried chicken with cashew nuts and smoked chilli jam
- 46. 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
- 47. BEEF OYSTER SAUCE** *เนื้อผัดน้ำมันหอย* 蚝油牛肉炒時蔬 15
Stir fried beef and seasonal vegetables in oyster sauce
- 48. EMERALD DUCK** *เป็ดย่างผัดผักเขียว* 烤鴨炒時蔬 23
Stir fried five spice roast duck with seasonal green vegetables

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

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

Please ask our friendly staff





SEAFOOD

- 49. **KAI JIEW BPU** ไข่เจียวปู 蟹肉煎蛋餅 ^{GF} 17
Golden and puffy crab meat omelette
- 50. **GOONG OPB WOON SEN** กุ้งอบวุ้นเส้น 粉絲炒大蝦 23
Stir fried king prawns and glass noodles with ginger and Chinese celery
- 51. **GOONG GRATIEM** กุ้งกระเทียม 椒鹽大蝦 ^{GF} 23
Stir fried king prawns, garlic and pepper
- 52. **BPLA PADT CHA** ปลาพุดจ๋า 生薑小茄子炒鯛魚 23
Stir fried of fried snapper with fresh chilli, wild ginger and apple eggplants
- 53. **BPLA PADT PRIK KHING** ปลาพุดพริกขิง 紅咖喱生薑炒鯛魚柳 23
Stir fried of fried snapper and wild ginger in red curry paste
- 54. **YUM GOONG DTA KRAI** ยำกุ้งทะเล 香茅辣蝦熱沙律 ^{GF} 23
Prawns, lemongrass, chilli, fine herbs and aromatics warm salad
- 55. **BPLA RAADT PRIK** ปลาราดพริก 香辣脆皮鯛魚 ^{GF} 34
Crisp fried whole snapper, roasted chilli and garlic sauce
- 56. **BPLA TODT NAHM BPLA** ปลาทอดน้ำปลา 酥脆黃金盲鱈 ^{GF} 34
Crisp fried whole barramundi with *nahm jim prik sodt**

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



51. GOONG GRATIEM



52. BPLA PADT CHA



54. YAM GOONG DTA KRAI



NOODLES

- 57. PADT THAI** ผัดไทย 泰式炒河粉 *V, GF* 13
Stir fried thin rice noodles with chicken, hens egg, dried shrimps, bean sprouts, garlic chives, tamarind and palm sugar ***includes peanuts***
- 58. PADT SI-EW** ผัดซีอิ้ว 泰式炒寬河粉 *V, GF* 13
Stir fried wide rice noodles with chicken, hens egg and chinese kale in dark soy sauce
- 59. KI MAO** ก๋วยเตี๋ยวผัดซีอิ้ว 泰式香辣炒寬河粉 *V, GF* 13
Stir fried wide rice noodles with chicken, chilli and holy basil in dark soy sauce
- 60. SUKHO THAI** (soup or dry) ก๋วยเตี๋ยวสุโขทัย 酸辣魚丸雞肉河粉 13
Thin rice noodles with fish dumplings, bbq pork and minced chicken in hot and sour broth ***includes peanuts & dried shrimps***
- 61. BOAT NOODLE SOUP** ก๋วยเตี๋ยวเรือหมูหรือเนื้อ 香辣濃湯豬肉 / 牛肉河粉 13
Thin rice noodles with pork/beef and Chinese kale in thick spicy broth
- 62. YEN TA FOR** เย็นตาโฟ 泰式魚餃寬粉 15
Wide rice noodles with fish dumplings, minced chicken dumplings, calamari and spicy fermented tofu sauce
- 63. SUKI** (soup or dry) สุกี้แห้งหรือน้ำ 白煮雞肉配寬河粉 / 脆麵 (湯粉或乾拌) 15
Braised chicken, water spinach, glass noodles and spicy fermented tofu broth
- 64. LAKSA** ลaksa 椰汁咖喱湯面 (叻沙) 14
Mild coconut curry noodle soup with chicken and thin rice noodles ***includes dairy***
- 65. RAADT NAAH MHU** ราดหน้าหมู 雞肉豉油炒寬河粉 / 脆麵 *V* 14
Wide rice noodles or crisp fried egg noodles with pork and chinese kale in soy sauce and yellow bean gravy
- 66. BAMEE GAI** บะหมี่ผัดไก่ 雞油煎的麵條 14
Stir fried of egg noodles with chicken, choisum, wombok and chilli
- 67. BA MEE BPED** (soup or dry) บะหมี่เป็ดน้ำหรือแห้ง 烤鴨雞蛋面 18
Five spice roast duck with egg noodles
- 68. 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
- 69. GUAY TIEW DTOM YUM** ก๋วยเตี๋ยวต้มยำ 冬陰功 (泰式酸辣蝦湯) 面 20
King prawn, calamari, soft boiled hens egg, chicken broth and herbals
- 70. AMY'S NOODLE** บะหมี่ผัดกุ้ง 大蝦炒麵 20
Stir fried egg noodles king prawns, choi sum, wombok and chilli



63. SUKI (DRY)



70. AMY'S NOODLE



68. SEN MEE PADT GOONG

ONE PLATE WONDERS

- 71. GAI SATAY SET** (3 pcs) *สะตือไก่และข้าว* 沙爹雞肉串 11
Chicken satay skewers with rice ***includes peanuts***
- 72. PADT PAAK RAADT KHAO** *ผัดผักราดข้าว* 蚝油时蔬饭 *V, GF* 13
Stir fried seasonal vegetables in oyster sauce with rice
- 73. KHAO NA GAI YAANG** *ข้าวหน้าไก่ย่าง* 泰式烤雞配飯 15
Grilled turmeric and lemongrass marinated chicken with rice and *nahm jim jaew**
- 74. 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
- 75. KHAO GRAPAO GAI SUP** *ข้าวกระเทียมไก่สับ* 泰式羅勒炒雞米配飯 *V, GF* 15
Stir fried minced chicken, fresh chilli and holy basil with fried hens egg and rice
- 76. CHILLI FRIED RICE** *ข้าวกระเทียมสุก* 泰式羅勒雞米炒飯 *V, GF* 15
Fried rice with minced chicken, chilli, holy basil and fried hens egg
- 77. KHAO NA MHU SAAM CHUN TODT** *ข้าวหน้าหมูสามชั้นทอด* 蒜香裹脊肉配飯 17
Garlic marinated fried pork belly and *nahm jim jaew** with rice
- 78. KHAO GRAPAO MHU GROB** *ข้าวกระเทียมหมูกรอบ* 泰式羅勒炒脆皮豬腩配飯 17
Stir fried crisp pork belly, fresh chilli and holy basil with fried hens egg and rice
- 79. KHAO GRAPAO BPED** *ข้าวราดกระเทียมป็ด* 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
- 80. CHICKEN FRIED RICE** *ข้าวผัดไก่* 雞肉芥藍炒飯 *V, GF* 14
Fried rice with chicken, hens egg, tomato, onion and Chinese kale
- 81. CRAB FRIED RICE** *ข้าวผัดปู* 蟹肉炒飯 *GF* 17
Fried rice with crab meat, hens egg and shallots
- 82. PINEAPPLE FRIED RICE** *ข้าวผัดสับปะรด* 菠蘿炒飯 *V* 19
Fried rice with pineapple, dried sultana, prawns, hens egg and cashew nuts
- 83. DTOM YUM FRIED RICE** *ข้าวผัดต้มยำ* 東陰 (酸辣) 炒飯 19
Fried rice with prawns, soft boiled hens egg and herbals
- 84. GREEN CURRY WITH RICE** *แกงเขียวหวานไก่ราดข้าว* 綠咖喱雞肉飯 16
Green curry of chicken with apple eggplants, kaffir lime leaves and thai basil with rice
- 85. MUSSAMUN WITH RICE** *มัสมั่นเนื้อราดข้าว* 馬散麻咖喱牛肉 16
Mussamun curry of slowly braised beef shin and potato with rice ***includes peanuts***

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

STICKY RICE *ข้าวเหนียว* 糯米飯 4

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

Please ask our friendly staff



82. PINEAPPLE FRIED RICE



83. DTOM YUM FRIED RICE

DESSERTS

86. 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****

87. STICKY RICE AND MANGO ข้าวเหนียวมะม่วง 芒果糯米飯 *V, GF*

9

Fresh cut local mango with sweet sticky rice, coconut cream and crisp mung bean

****extra coconut ice cream \$3****



86. COCONUT ICE CREAM



87. STICKY RICE WITH MANGO



88. TRADITIONAL COFFEES / 89. TRADITIONAL RED TEAS

DRINKS

- 88. 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
- 89. 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
- 90. FRESH COCONUT WATER** น้ำมะพร้าว 新鮮椰子汁 6
- 91. BUTTERFLY PEA WITH HONEY + LIME ICE TISANE** น้ำอัญชันผสมน้ำผึ้งมะนาว 5
 泰式蝶豆花蜂蜜檸檬茶
- 92. BLENDED JUICES** น้ำปั่น 冰鎮鮮榨果汁 6.5
 Watermelon / Lychee / Lime / Lychee Mint / Mango
- 93. SOFT DRINKS** น้ำอัดลม 汽水 4
 Coke / Diet Coke / Sprite / Coke zero ****[1.25l. \$5]****
- 94. 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



92. MANGO, WATER MELON, LYCHEE MINT BLEND



91. BUTTERFLY PEA WITH HONEY + LIME ICE TISANE

96. TEA (per person) ชาไร้อู 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 topography, 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

OO LONG

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	9
Asahi Super Dry	Yokohama	9
4 Pines Kolsch	Manly, NSW	9
Fat Yak Pale Ale	Melbourne	9
Peroni Premium Lager	Milan	9
Cascade Premium Light	Hobart, TAS	5

CIDER AND MIXERS

Napoleone Pear Cider	Yarra Valley, VIC	9
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ROSÉ

Saint & Scholar Pinot Rose	Adelaide Hills, SA	11 / 42
Angas Premium Moscato	South Eastern, Australia	22

WHITE WINE

Clare Wine Co. 'Watervale' Riesling	Clare Valley, SA	10 / 41
Golden Goose Sauvignon Blanc (Biodynamic)	Wairarapa, NZ	10 / 40
Little Yering Chardonnay	Yarra, VIC	10 / 40

RED WINE

Spinifex Miette Shiraz 2016	Barossa Valley, SA	10 / 39
Star Bay Pinot Noir	Marlborough, NZ	10 / 40
Fox Creek 'Family' Cabernet Sauvignon	McLaren Vale, 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 1.2% transaction fee.

The industry standard 10% public holiday surcharge applies.

We appreciate your understanding.

Kind regards,
Chat Thai Team

ALCOHOL : SERVING RULE

MON - FRI : 5pm - 9.30pm / **SAT-SUN** : 12pm - 9.30pm

CHAT THAI GROUP



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CHAT THAI - Circular Quay
level 1, gateway sydney,
alfred st, circular quay
02 9247 3053
chatthai.com.au

CHAT THAI - Westfield
level 6
westfield sydney
02 9221 0600
chatthai.com.au

CHAT THAI - Haymarket
20 campbell st.
haymarket
02 9211 1808
chatthai.com.au

CHAT THAI - Randwick
222a carrington rd.
randwick
02 9399 5610
chatthai.com.au

CHAT THAI - Manly
shop 10. manly wharf,
east esplanade
02 9976 2939
chatthai.com.au

CHAT THAI - The Galleries
shop1, lower ground
food avenue
02 9283 5789
chatthai.com.au

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

SAMOSORN
450 george st, sydney
(food court under myer)
02 9221 6961
samosorn.com.au

**JARERN CHAI
& BOON CAFE**
1/425 pitt st, haymarket
02 9281 2114
jarernchai.com
booncafe.com

CHAT THAI - Chatswood
shop 12, chatswood place
victoria avenue
02 8099 5011
chatthai.com.au



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