

A top-down view of a group of people dining at Chat Thai Westfield. The table is set with various Thai dishes, including large plates of shrimp, chicken, and rice, along with smaller bowls of sauce and vegetables. The text "DINNER AT CHAT THAI WESTFIELD" is overlaid in the center.

# STARTERS

1. **MHU BHING** (2 skewers) หมูปิ้ง 烤猪肉串 7  
Grilled pork skewers
2. **GAJ SATAY** (2 skewers) สะตอไก่ 沙爹雞肉串 7  
Chicken satay skewers \*\*includes peanuts\*\*
3. **FRESH SPRING ROLLS** เปาะเปี๊ยะสด 泰式米紙春卷 V 14  
Fresh spring rolls of smoked fish sausages, chicken and crab with caramelised tamarind relish
4. **TODT MUN BPLA** (4 pcs) ทอดมันปลา 油炸鱼糕 油煎的大虾 GF 15  
Fried fish cakes with pickled cucumber relish. \*\*includes peanuts\*\*
5. **SAI GROG ISAAN** ไส้กรอกอีสาน 泰式糯米香肠 15  
Fermented pork and glutinous rice sausages
6. **TODT MUN GOONG GAENG KEAW** (4 pcs) ทอดมันกุ้งแกงเขียวหวาน 炸蝦多士 18  
Fried green curry prawn mousseline with pickled plum sauce
7. **KHANOM BUENG YOUAN** ขนมเบื้องญวน 蝦仁豆腐椰香煎餅 V, GF 17  
Minced prawn with coconut, sweet turnip with egg, bean sprouts, tofu, coconut and turmeric egg crêpe with house pickled cucumber \*\*includes peanuts\*\*



3. FRESH SPRING ROLLS









7. KHANOM BUENG YOUAN



# GRILLED AND FRIED

- 8. CRAB FRIED SPRING ROLLS** (3 pcs) เปาะเปี๊ยะทอดไส้ปู 炸蟹肉春捲 **15**  
Crab meat, hens egg and soft green herbs
- 9. SAI OUAH** ไส้อั่ว 烤泰式猪肉香腸 **16**  
House spicy sausages of pork with aromatic herbs and chilli
- 10. GAI YAANG** ไก่ย่าง 燒烤泰式雞排 **16**  
Char grilled turmeric and lemongrass marinated chicken with *nahm jim jaew*\*
- 11. CRYING TIGER** เสือร้องไห้ 燒烤牛里脊 **16**  
Char grilled beef tenderloin with *nahm jim jaew*\*
- 12. KHOR MHU YAANG** คอหมูย่าง 燒烤豬梅肉 **16**  
Char grilled pork jowls with *nahm jim jaew*\*
- 13. PORK RIBS** ซี่โครงหมูย่าง 黑椒豬肋排 **16**  
Char grilled garlic and pepper pork ribs with *nahm jim jaew*\*
- 14. BANGKOK WINGS** (6 pcs) ปีกไก่ทอด 曼谷炸雞翅 **15**  
Lightly herbs battered and fried chicken wings
- 15. GOONG YAANG** กุ้งย่าง 燒烤大蝦 <sup>GF</sup> **26**  
Char grilled king prawns with *nahm jim prik sodt*\*
- 16. GOONG PHAE** กุ้งผไท 甜辣汁檳榔叶炒对虾 \*\*含花生 **15**  
Fried school prawns with betel leaves, sweet chilli sauce \*\*includes peanuts\*\*
- 17. 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

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

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

Please ask our friendly staff





8. CRAB FRIED SPRING ROLLS



9. SAI OUAH

















22. SOM DTUM KAI KHEM



29. YUM MA KRUEA

# SPICY SALADS

- 18. SOM DTUM THAI ส้มตำไทย 泰式青木瓜沙拉 <sup>V, GF</sup>** **15**  
Green papaya salad with peanuts and dried shrimps: spicy, salty and slightly sweet *\*\*includes peanuts\*\**
- 19. SOM DTUM THAI BPU ส้มตำไทยบุญ 青木瓜蝦蟹沙拉 <sup>GF</sup>** **15**  
Green papaya salad with peanuts, pickled field crab and dried shrimps : spicy, salty and slightly sweet  
*\*\*includes peanuts\*\**
- 20. SOM DTUM BPU ส้มตำบุญ 青木瓜沙拉配醃蟹 <sup>GF</sup>** **15**  
Green papaya salad - a spicier Northern region rendition, with pickled field crab : salty and sour
- 21. SOM DTUM BPU BPLA LA ส้มตำบุญบารัว 青木瓜沙拉配腐魚仔 <sup>GF</sup>** **15**  
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 青木瓜沙拉配咸鴨蛋 <sup>GF</sup>** **15**  
Green papaya salad as the som dtum thai version with the addition of salted duck egg *\*\*includes peanuts\*\**
- 23. SOM DTUM TANG KAI MA TOOM ส้มตำแตงไข่ต้มตุ๋น 青瓜腌蟹沙拉 <sup>GF</sup>** **15**  
Cucumber salad a spicier northern region rendition, pickled field crab with soft-boiled eggs.
- 24. SOM DTUM TARD ส้มตำถาด 家常青木瓜沙拉** **18**  
Family style som dtum with pork sausage roll, pork crackling, fermented fish rice noodles and pickled mustard greens *\*\*includes peanuts\*\**
- 25. LARPB GAI ลาบไก่ 香辣雞肉沙拉 <sup>GF</sup>** **16**  
Spicy minced chicken salad, soft herbs and roast chilli
- 26. LARPB BPLA ลาบปลา 香辣熟鯛魚沙拉 <sup>GF</sup>** **26**  
Spicy poached snapper salad, soft herbs and roast chilli
- 27. NAHM DTOK MHU น้ำตกหมูหรือเนื้อ 香辣燒烤牛肉** **17**  
Spicy char grilled pork or beef salad, soft herbs and roast chilli
- 28. YUM NUEA ยำเนื้อ 燒烤牛肉沙拉** **17**  
Char grilled beef salad with tomatoes and fresh chilli and soft herbs
- 29. YUM MA KRUEA ยำมะเขือ 烤茄子沙拉 <sup>GF</sup>** **22**  
Char roasted eggplant salad with minced chicken and prawns
- 30. YUM WOON SEN ยำวุ้นเส้น 泰式海鮮米粉沙拉 <sup>GF</sup>** **22**  
Spicy salad of glass noodles with minced chicken, calamari, mussels and prawns
- 31. YUM HUA BPLEE ยำห้วปลี 泰式芭蕉花沙拉** **26**  
Poached chicken, prawns and banana blossom salad with smoked chilli jam *\*\*includes cashew nuts\*\**
- 32. YUM NAEHM KHAO TODT ยำหนมข้าวทอด 泰国酸肉锅巴香草沙律** **18**  
Spicy crisp rice, fermented pork and soft herbs salad *\*\*includes peanuts\*\**
- 33. YUM GOONG DTA KRAI ยำกุ้งทะเลศรี 香茅辣虾热沙律 <sup>GF</sup>** **26**  
Prawns, lemongrass, chilli, fine herbs and aromatics warm salad





32. YUM NAEHM KHAO TODT







31. YUM HUA BPLEE



# CURRIES AND SOUPS

<b>34. DTOM YUM GOONG</b> ต้มยำกุ้ง 冬陰功 (泰式酸辣蝦湯) <sup>GF</sup>	<b>26</b>
A mildly spicy and sour soup of king prawns <b>**includes dairy**</b>	
<b>35. DTOM SAAP</b> ต้มแซบ 文火慢燉酸菜排骨湯 <sup>GF</sup>	<b>17</b>
Hot and sour soup of braised pork ribs	
<b>36. GAENG KEAW GAI</b> แกงเขียวหวาน 青咖喱雞 <sup>GF</sup>	<b>17</b>
Green curry of chicken with apple eggplants, kaffir lime leaves and thai basil	
<b>37. GAENG DAENG GAI</b> แกงแดงไก่ใส่ผัก 紅咖喱雞 <sup>GF</sup>	<b>17</b>
Red curry of chicken with winter melon and thai basil	
<b>38. GAENG DAENG BPED</b> แกงแดงเป็ด 紅咖喱烤鴨	<b>25</b>
Red curry of five spice roast duck with pineapple and thai basil	
<b>39. GAENG DAENG BPLA</b> แกงแดงปลา 紅咖喱鯛魚 <sup>GF</sup>	<b>26</b>
Snapper red curry, wild ginger and thai basil	
<b>40. GAENG NUEA YAANG</b> แกงเนื้อย่างใบชะพลู 椰汁咖喱牛肉	<b>19</b>
Grilled beef coconut curry with betel leaves	
<b>41. MUSSAMUN NUEA</b> มัสมุนเนื้อ 馬沙文咖喱牛腩 <sup>GF</sup>	<b>17</b>
Mussamun curry of slowly braised beef shin and potato <b>**includes peanuts**</b>	
<b>42. YUM JIN GAI</b> ยำจิ้นไก่ 香辣咖喱手撕雞 <sup>GF</sup>	<b>19</b>
Hot spicy curry with shredded chicken	
<b>43. BUK KOUT TAE</b> บุกกุดเต่า 泰式肉骨茶	<b>19</b>
TCM herbal pork short rib soup	
<b>44. GAENG SOHM CHA-OM GOONG</b> แกงส้มชะอมกุ้ง 泰式酸橙羅望子咖喱大蝦 <sup>GF</sup>	<b>27</b>
Sour orange tamarind curry of prawns with omelette of acacia fronds	
<b>45. GAENG BPU</b> แกงปู 黃咖喱肉蟹 <sup>GF</sup>	<b>32</b>
Yellow curry of crab meat and betel leaves with rice vermicelli noodles	
<b>STEAMED JASMINE RICE</b> (per person) ข้าวสวย 香米白飯	<b>4</b>
<b>STEAMED BROWN RICE</b> (per person) ข้าวกล้อง 糙米飯	<b>5</b>
<b>STICKY RICE</b> ข้าวเหนียว 糯米飯	<b>5</b>

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Please ask our friendly staff



35. DTOM SAAP



37. GAENG DAENG GAI





38. GAENG DAENG BPED



39. GAENG DAENG BPLA





40. GAENG NUEA YAANG



43. BUK KOUT TAE





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









# WOK FRIED

<b>46. GAI PADT MET MAMUANG</b> ไก่ผัดเม็ดมะม่วง 泰式腰果炒雞肉	<b>17</b>
Stir fried chicken with cashew nuts and smoked chilli jam	
<b>47. PADT PAAK</b> ผัดผัก 蠔油炒時蔬 <i>V, GF</i>	<b>15</b>
Stir fried seasonal vegetables in oyster sauce	
<b>48. PADT KANA MHU GROB</b> ผัดคะน้าหมูกรอบ 芥藍炒脆皮豬腩 <i>V, GF</i>	<b>17</b>
Stir fried chinese kale and crisp pork belly	
<b>49. PAAK BOOHNG FAI DAENG</b> ผักบุ้งไฟแดง 黃豆醬炒通心菜 <i>V</i>	<b>15</b>
Stir fried water spinach, garlic and chilli in yellow bean sauce	
<b>50. MARA PADT KAI</b> มะระผัดไข่ 苦瓜炒蛋 <i>V</i>	<b>16</b>
Stir fried bitter melon, glass noodles and hens egg	
<b>51. GRAPAO GAI SUP</b> กระเพราไก่สับ 泰式羅勒炒雞肉碎 <i>V, GF</i>	<b>16</b>
Stir fried minced chicken, fresh chilli and holy basil	
<b>52. GRAPAO BPED</b> ผัดกระเพราเป็ด 泰式羅勒炒鴨肉	<b>25</b>
Stir fried five spice roast duck, chilli, garlic and holy basil	
<b>53. MHU GROB PADT PRIK KHING</b> หมูกรอบผัดพริกขิง 紅咖喱生姜炒脆皮豬腩	<b>19</b>
Stir fried crisp pork belly and wild ginger in spicy red curry paste	
<b>54. NUEA PADT NAHM MUN HOI</b> เนื้อผัดน้ำมันหอย 蚝油牛肉炒時蔬	<b>16</b>
Stir fried beef and seasonal vegetables in oyster sauce	
<b>55. EMERALD DUCK</b> เป็ดย่างผัดผักเขียว 烤鴨炒時蔬	<b>25</b>
Stir fried five spice roast duck with seasonal green vegetable	
<b>STEAMED JASMINE RICE</b> (per person) ข้าวสวย 香米白飯	<b>4</b>
<b>STEAMED BROWN RICE</b> (per person) ข้าวกล้อง 糙米飯	<b>5</b>
<b>STICKY RICE</b> ข้าวเหนียว 糯米飯	<b>5</b>

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

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

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*Please ask our friendly staff*









52. GRAPAO BPED



57. BPLA PADT CHA



# SEAFOOD

<b>56. BPLA PADT CHA</b> ปลาผัดฉ่า 生薑小茄子炒鯛魚	<b>26</b>
Stir fried of fried snapper with fresh chilli, wild ginger and apple eggplants	
<b>57. GOONG GRATIEM</b> กุ้งกระเทียม 椒鹽大蝦 <sup>GF</sup>	<b>26</b>
Stir fried king prawns, garlic & peppercorns	
<b>58. GOONG OPB WOON SEN</b> กุ้งอบวุ้นเส้น 粉絲炒大蝦	<b>26</b>
Stir fried king prawns and glass noodles with ginger and chinese celery	
<b>59. GOONG MAR KHAM</b> กุ้งมะขาม 泰式天麩羅大蝦	<b>26</b>
Tempura king prawns, tamarind, garlic and smoked chilli	
<b>60. GOONG CHOO CHEE</b> กุ้งชุบ 椰汁咖喱大蝦 <sup>GF</sup>	<b>26</b>
Poached king prawns in coconut cream choo chee curry	
<b>61. BPU NIM PADT POHNG KAREE</b> ปูนึ่งผัดผงกระหรี่ 辛香黃咖喱炒酥脆軟殼蟹	<b>28</b>
Stir fried crispy soft shell crab in a mildly aromatic yellow curry sauce with chinese celery	
<b>62. BPLA PADT KUHN CHAI</b> ปลาซี้บฉ่าย 香辣鯛魚柳	<b>26</b>
Stir fried of fried snapper, chinese celery, chilli, ginger and yellow bean sauce	
<b>63. BPLA PADT PRIK KHING</b> ปลาผัดพริกขิง 紅咖喱生薑炒鯛魚柳	<b>26</b>
Stir fried of fried snapper and wild ginger in spicy red curry paste	
<b>64. BPLA MUEK NUENG MANOW</b> ปลาหมึกนึ่งมะนาว 泰式蒸魷魚 <sup>GF</sup>	<b>26</b>
Steamed calamari, chinese celery with lime, garlic and chilli	
<b>65. BPLA RAADT PRIK</b> ปลาราดพริก 香辣脆皮鯛魚 <sup>GF</sup>	<b>36</b>
Crisp fried of fried whole snapper in roast chili and garlic	
<b>66. BPLA CHOO CHEE</b> ปลาชุบ 椰汁咖喱脆皮鯛魚 <sup>GF</sup>	<b>36</b>
Crisp fried of fried whole snapper in coconut cream choo chee curry	
<b>67. BPLA JIAN</b> ปลาเจียน 紅燒脆皮鯛魚	<b>36</b>
Crisp fried whole snapper in ginger and yellow bean	
<b>68. BPLA TODT NAHM BPLA</b> ปลาทอดน้ำปลา 酥脆黃金盲鱈 <sup>GF</sup>	<b>36</b>
Crisp fried whole barramundi with <i>nahm jim prik sodt*</i>	
<b>69. BPLA YUM MAMUANG</b> ปลายำมะม่วง 脆皮盲鱈配青芒果沙拉 <sup>GF</sup>	<b>36</b>
Whole fried barramundi with green mango salad <sup>**includes peanuts and dried shrimps**</sup>	
<b>70. BPLA NUENG MANOW</b> ปลานึ่งมะนาว 泰式蒸鯛魚 <sup>GF</sup>	<b>36</b>
Steamed whole snapper with lime, garlic and chilli	
<b>KAI JIEW BPU</b> ไช้เจียวปู 蟹肉煎蛋卷 <sup>GF</sup>	<b>24</b>
Golden and puffy crab meat omelette	

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Please ask our friendly staff



59. GOONG MAR KHAM



61. BPU NIM PADT POHNG KAREE





61. GOONG CHOO CHEE



63. BPLA PADT KUHN CHAI





65. BLPA MUEK NUENG MANOW



70. BPLA YUM MAMUANG





# NOODLES AND RICE

<b>71. PADT THAI</b> ผัดไทย 泰式炒河粉 <i>V, GF</i>	<b>16</b>
Stir fried thin rice noodles with chicken, hens egg, dried shrimps, bean sprouts, garlic chives, tamarind and palm sugar <i>**includes peanuts**</i>	
<b>72. PADT SI-EW</b> ผัดซีอิ้ว 泰式炒寬河粉 <i>V, GF</i>	<b>16</b>
Stir fried wide rice noodles with chicken, hens egg and chinese kale in dark soy sauce	
<b>73. KI MAO</b> ก๋วยเตี๋ยวผัดซีอิ้ว 泰式香辣炒寬河粉 <i>V, GF</i>	<b>16</b>
Stir fried wide rice noodles with chicken, chilli and holy basil in dark soy sauce	
<b>74. KHAU GAI</b> ก๋วยเตี๋ยวไก่ 雞肉甜辣醬炒寬河粉 <i>V</i>	<b>16</b>
Stir fried flat rice noodles with chicken, hens egg and shallots served with sweet chilli sauce	
<b>75. SUKI</b> ( <i>dry or soup</i> ) สุกี้แห้งหรือน้ำ 白煮雞肉配寬河粉 / 脆麵 (湯粉或乾拌)	<b>16</b>
Braised chicken, water spinach with hen eggs, glass noodles and spicy fermented tofu broth.	
<b>76. AMY'S NOODLE</b> 蝦米炒麵 <i>GF</i>	<b>24</b>
Stir fried egg noodles king prawns, choy sum, wombok and chilli	
<b>77. SEN MEE PADT GOONG</b> เส้นหมี่ผัดกุ้ง 蝦,蔬菜和辣椒炒米粉	<b>21</b>
Stir fry rice vermicelli noodles, prawns, hens egg, seasonal vegetables and chilli	
<b>78. CHILLI FRIED RICE</b> ข้าวกะเพราผัด 泰式羅勒雞米炒飯 <i>V, GF</i>	<b>17</b>
Fried rice with minced chicken, chilli, holy basil and fried hens egg	
<b>79. KHAO PADT GAI</b> ข้าวผัดไก่ 雞肉芥藍炒飯 <i>V, GF</i>	<b>16</b>
Fried rice with chicken, hens egg, tomato, onion and chinese kale	
<b>80. PINEAPPLE FRIED RICE</b> ข้าวผัดสับปะรด 菠蘿炒飯 <i>V</i>	<b>21</b>
Fried rice with pineapple, dried sultana, prawns, hens egg and cashew nuts	
<b>81. KHAO PADT BPLA KEHM</b> ข้าวผัดปลาเค็ม 咸鱼炒飯 <i>GF</i>	<b>17</b>
Fried rice with salted mackerel, hens egg, chilli and red onions	
<b>82. KHAO PADT BPU</b> ข้าวผัดปู 蟹肉炒飯 <i>GF</i>	<b>19</b>
Fried rice with crab meat, hens egg and shallots	
<b>83. KHAO PADT DTOM YUM</b> ข้าวผัดต้มยำ 東陰(酸辣)炒飯	<b>21</b>
Fried rice with prawns, soft boiled hens egg and herbals	
<b>84. KHAO PADT NAHM PRIK KAPI</b> ข้าวผัดน้ำพริกกะปิ 蝦醬鯖魚炒飯 <i>GF</i>	<b>21</b>
Fried rice with shrimp paste relish, fried mackerel, pea eggplant, cha-om omelette, soft boiled hens egg with green beans	
<b>STEAMED JASMINE RICE</b> ( <i>per person</i> ) ข้าวสวย 香米白飯	<b>4</b>
<b>STEAMED BROWN RICE</b> ( <i>per person</i> ) ข้าวกล้อง 糙米飯	<b>5</b>
<b>STICKY RICE</b> ข้าวเหนียว 糯米飯	<b>5</b>

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81. PINEAPPLE FRIED RICE



84. KHAO PADT DTOM YUM









# DESSERTS

- 85. ICE BREAD** น้ำแข็งใส 冰雪麵包 8  
Shaved ice with a choice of Strawberry Syrup / Cha Nhom / Milo flavors
- 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 unsweet condensed milk *\*\*includes peanuts\*\**
- 87. SACU ICE CREAM** ไอศกรีมสาคุ 香兰椰汁西米雪糕 <sup>V</sup> 9  
Coconut ice cream with blue butterfly pea sago and young coconut
- 88. TUP TIM GROB** ทับทิมกรอบ 椰香石榴冰 <sup>V,GF</sup> 8  
Aromatic coconut milk, fresh young coconut, water chestnuts rolled in tapioca
- 89. KHANOM BUAING** (5 pcs) ขนมเบื้อง 泰式煎餅 6  
Sweet thin wafers filled with meringue and threads of candied egg yolk, or sweet and savoury with candied herbs
- 90. STICKY RICE AND MANGO** ข้าวเหนียวมะม่วง 芒果糯米飯 <sup>V,GF</sup> 9  
Fresh cut local mango with sweet sticky rice, coconut cream and crisp mung bean  
*\*\*extra coconut ice cream \$3 \*\**
- 91. STICKY RICE WITH COCONUT CUSTARD** ข้าวเหนียวสังขยา 椰漿糯米飯 <sup>GF</sup> 8  
sticky rice steamed with sweet coconut cream and palm sugar accompanied with a steamed coconut custard
- 92. KHAO NIEAW DAAM BIEAK** ข้าวเหนียวดำปืยก 黑糯米飯 <sup>V,GF</sup> 7  
A sweet and slightly salty black sticky rice, taro, palm seeds, sweet corn, young coconut flesh and coconut cream
- 93. GRASS JELLY** เจลาทีนนมสด 燒仙草 7  
Grass jelly with brown sugar and milk
- 94. STICKY RICE DURIAN** ข้าวเหนียวทุเรียน 榴槤椰香糯米飯 <sup>GF</sup> 8  
Sticky rice steamed with sweet coconut cream and palm sugar accompanied with a durian custard and pieces of fresh durian
- 95. KHANOM BHA BIN** ขนมบ้าบิ่น 椰丝椰蓉煎饼 <sup>GF</sup> 8  
Shredded young coconut pancake with palm sugar





87. COCONUT ICE CREAM



89. TUB TIM GROB







91. STICKY RICE WITH MANGO



PLEASE ASK OUR FRIENDLY STAFF



97. TRADITIONAL COFFEES / 98. TRADITIONAL RED TEA / 99. LODT SHONG SINGAPORE



# DRINKS

## 96. 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

## 97. 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

## 98. LODT SHONG SINGAPORE ลอดช่องสิงคโปร์ 南洋椰汁斑蘭特飲

6

Coconut milk with silky pandan dumplings

## 99. BLENDED JUICES น้ำปั่น 冰鎮鮮榨果汁

7

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

## 100. ROSELLE ICE TISANE น้ำกระเจี๊ยบ 泰国玫瑰茄花冰茶

5

## 101. CHRYSANTHEMUM ICE TISANE น้ำเก๊กฮวย 雛菊花茶

5



100. MANGO, WATER MELON, LYCHEE MINT BLEND



103. BUTTERFLY PEA WITH HONEY + LIME ICE TISANE / 105. BUTTERFLY PEA + COCONUT WATER



# DRINKS

102. **BUTTERFLY PEA WITH HONEY + LIME ICE TISANE** น้ำอัญชันผสมน้ำผึ้งมะนาว 5  
泰式蝶豆花蜂蜜檸檬茶
103. **LONGAN FRUIT** น้ำลำไย 龙眼汁 6
104. **BUTTERFLY PEA + COCONUT WATER** น้ำมะพร้าวอัญชัน 泰国蝴蝶豆腐茶+新鲜椰子水 6
105. **FRESH COCONUT WATER** น้ำมะพร้าว 新鲜椰子汁 6
106. **SOFT DRINKS** น้ำอัดลม 汽水 4  
Coke / Diet Coke / Sprite
107. **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
108. **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 liquor, 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

**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
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**GIN**

Bookies Dry Gin & Tonic	Byron Bay, NSW	14
Lemon, Lime & Bitters		5



COCKTAILS



## COCKTAILS

<u>Gin Cucumber Cooler</u>	16
This refreshing, zingy mix of cucumber, lemon and Tanqueray gin is guaranteed to dissolve anyone's thirst.	
<u>Mai Thai</u>	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!	
<u>Longan Island Tea</u>	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.	
<u>Lychee-jito</u>	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.	
<u>Thai Sunrise</u>	16
Jose Cuervo gold tequila and Pama pomegranate liqueur blended with fresh mango and ice, drizzled with house-made pomegranate syrup. A perennial favourite for all the right reasons.	
<u>Strawberry Lemongrass Caipiroska</u>	16
A fruity twist on an old favourite, using fresh strawberries, lemongrass syrup and full strength Stolichnaya vodka to engage your dancing feet.	

*\*\*\*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. Cakage fee is \$2 per person or up to a maximum of \$15 per table. We respectfully decline splitting of bills. All card payments incur 0.9% transaction fee.

We appreciate your understanding.

**Kind regards,  
Chat Thai Team**

## ALCOHOL : SERVICE RULE

**SUN - WED : 11am - 9.30pm / THU - SAT : 11am - 10pm**

## 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

## ALCOHOL SERVICE LICENSE

**SUN - WED** : 11am - 9.30pm / **THU - SAT** : 11am - 10pm



# CHAT THAI GROUP



**FOLLOW US ON FACEBOOK AND INSTAGRAM  
DOWNLOAD OUR APP TO EARN POINTS EVERY TIME YOU DINE WITH US.**

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chatthai.com.au

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02 9976 2939  
chatthai.com.au

**CHAT THAI - The Galleries**  
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food avenue  
02 9283 5789  
chatthai.com.au

**ASSAMM**  
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victoria building  
02 9261 0204  
assamm.com

**SAMOSORN**  
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(food court under myer)  
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samosorn.com.au

**JARERN CHAI  
& BOON CAFE**  
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jarernchai.com  
booncafe.com

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



**Assamm**  
*thai eating house*



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