

An overhead photograph of a group of people sitting around a rectangular table with a light-colored, textured surface. The table is set with various Thai dishes, including bowls of noodles, plates of rice, and a large platter of salad. There are also small bowls of dipping sauce, glasses of red wine, and a small white teapot. The people are seen from the side, focused on their food. The background is a wooden floor.

LUNCH AT CHAT THAI
WESTFIELD

STARTERS

1. **MHU BHING** (2 skewers) หมูปั่น 烤猪肉串 6
Grilled pork skewers
2. **GAJ SATAY** (2 skewers) สะเต๊ะไก่ 沙爹雞肉串 6
Chicken satay skewers ****includes peanuts****
3. **FRESH SPRING ROLLS** เปาะเปี๊ยะสด 泰式米紙春卷 ^V 13
Fresh spring rolls of smoked fish sausages, chicken and crab with caramelised tamarind relis
4. **TODT MUN BPLA** (4 pcs) ทอดมันปลา 油炸鱼糕 油煎的大虾 ^{GF} 14
Fried fish cakes with pickled cucumber relish. ****includes peanuts****
5. **SAI GROG ISAAN** ไส้กรอกอีสาน 泰式糯米香肠 14
Fermented pork and glutinous rice sausages
6. **TODT MUN GOONG GAENG KEAW** (4 pcs) ทอดมันกุ้งแกงเขียว 青咖喱炸蝦餅 16
Fried green curry prawn mousseline with pickled plum sauce
7. **KHANOM BUENG YOUAN** ขนมเบื้องญวน 蝦仁豆腐椰香煎餅 ^{V, GF} 16
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
Crab meat, hens egg and soft green herbs | 14 |
| 9. SAI OUAH ไส้อั่ว 烤泰式猪肉香肠
House spicy sausages of pork with aromatic herbs and chilli | 15 |
| 10. GAI YAANG ไก่ย่าง 燒烤泰式雞排
Char grilled turmeric and lemongrass marinated chicken with <i>nahm jim jaew</i> * | 15 |
| 11. CRYING TIGER เสือร้องไห้ 燒烤牛里脊
Char grilled beef tenderloin with <i>nahm jim jaew</i> * | 15 |
| 12. KHOR MHU YAANG คอหมูย่าง 燒烤豬梅肉
Char grilled pork jowls with <i>nahm jim jaew</i> * | 15 |
| 13. PORK RIBS ซี่โครงหมูย่าง 黑椒豬肋排
Char grilled garlic and pepper pork ribs with <i>nahm jim jaew</i> * | 15 |
| 14. BANGKOK WINGS (6 pcs) ปีกไก่ทอด 曼谷炸雞翅
Lightly herbs battered and fried chicken wings | 14 |
| 15. GOONG PHAE กุ้งเผา 甜辣汁檳榔叶炒对虾 **含花生
Fried school prawns with betel leaves, sweet chilli sauce **includes peanuts** | 14 |
| 16. MHU SAAM CHAN TODT หมูสามชั้นทอด 蒜香五花肉
Garlic marinated fried pork belly with <i>nahm jim jaew</i> * | 15 |
| 17. GOONG YAANG กุ้งย่าง 燒烤大蝦 ^{GF}
Char grilled king prawns with <i>nahm jim prik sodt</i> * | 24 |

* *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



30. YUM NAEHM KHAO TODT

SPICY SALADS

- 18. SOM DTUM THAI** ส้มตำไทย 泰式青木瓜沙拉 ^{V, GF} **14**
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} **15**
Green papaya salad with peanuts, pickled field crab and dried shrimps: spicy, salty and slightly sweet ***includes peanuts***
- 20. SOM DTUM BPU** ส้มตำปู 青木瓜沙拉配醃蟹 ^{GF} **15**
Green papaya salad - a spicier Northern region rendition, with pickled field crab: salty and sour
- 21. SOM DTUM BPU BPLA LA** ส้มตำปูปลาร้า 青木瓜沙拉配腐魚仔 ^{GF} **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 ^{GF} **16**
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** ส้มตำแตงไข่ต้ม 黃瓜醃蟹沙拉 ^{GF} **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 ^{GF} **15**
Spicy minced chicken salad, soft herbs and roasted chilli
- 26. LARPB BPLA** ลาบปลา 香辣熟鯛魚沙拉 ^{GF} **25**
Spicy poached snapper salad, soft herbs and roasted chilli
- 27. NAHM DTOK MHU OR NUEA** น้ำตกหมูหรือเนื้อ 香辣燒烤牛肉 **16**
Spicy char grilled pork or beef salad, soft herbs and roasted chilli
- 28. YUM NUEA** ยำเนื้อ 燒烤牛肉沙拉 **16**
Char grilled beef salad with tomatoes and fresh chilli, soft herbs and roasted chilli
- 29. YUM WOON SEN** ยำวุ้นเส้น 泰式海鮮米粉沙拉 ^{GF} **20**
Spicy salad of glass noodles with minced chicken, calamari, mussels and prawns
- 30. YUM NAEHM KHAO TODT** ยำแหม่มข้าวทอด 泰国酸肉锅巴香草沙律 **16**
Spicy crisp rice, fermented pork and soft herbs salad ***includes peanuts***
- 31. YUM GOONG DTA KRAI** ยำกุ้งทะเลศรี 香茅辣蝦熱沙律 ^{GF} **24**
Prawns, lemongrass, chilli, fine herbs and aromatics warm salad



31. YAM GOONG DTA KRAI

CURRIES AND SOUPS

32. DTOM YUM GOONG ต้มยำกุ้ง 冬陰功 (泰式酸辣蝦湯) ^{GF}	25
A mildly spicy and sour soup of king prawns <i>**includes dairy**</i>	
33. DTOM SAAP ต้มแซบ 文火慢燉酸菜排骨湯 ^{GF}	17
Hot and sour soup of braised pork ribs	
34. GAENG KEAW GAI แกงเขียวหวานไก่ 青咖喱雞 ^{GF}	16
Green curry of chicken with apple eggplants, kaffir lime leaves and thai basil	
35. GAENG DAENG GAI แกงแดงไก่ใส่ฟัก 紅咖喱雞 ^{GF}	16
Red curry of chicken with winter melon and thai basil	
36. GAENG DAENG BPED แกงแดงเป็ด 紅咖喱烤鴨	24
Red curry of five spice roast duck with pineapple, lychee and thai basil	
37. GAENG DAENG BPLA แกงแดงปลา 紅咖喱鯛魚 ^{GF}	25
Snapper red curry, wild ginger and thai basil	
38. GAENG NUEA YAANG แกงเนื้อย่างใบชะพลู 椰汁咖喱牛肉	19
Grilled beef coconut curry with betel leaves	
39. MUSSAMUN NUEA มัสมุนเนื้อ 馬沙文咖喱牛腩 ^{GF}	16
Mussamun curry of slowly braised beef shin and potato <i>**includes peanuts**</i>	
40. BUK KOUT TAE บุกกุดเต๋ 泰式肉骨茶	17
TCM herbal pork short rib soup	
41. GAENG SOHM CHA-OM GOONG แกงส้มชะอมกุ้ง 泰式酸橙羅望子咖喱大蝦 ^{GF}	25
Sour orange tamarind curry of king prawns with omelette of acacia fronds	
42. GAENG BPU แกงปู 黃咖喱肉蟹 ^{GF}	31
Yellow curry of crab meat and betel leaves with rice vermicelli noodles	
STEAMED JASMINE RICE (per person) ข้าวสวย 香米白飯	4
STEAMED BROWN RICE (per person) ข้าวกล้อง 糙米飯	5
STICKY RICE ข้าวเหนียว 糯米飯	5

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Please ask our friendly staff



33. DTOM SAAP



35. GAENG DAENG GAI



38. GAENG NUEA YAANG



40. BUK KOUT TAE





49. GRAPAO BPED



53. BPLA PADT CHA

WOK FRIED

43. GAI PADT MET MAMUANG ไก่ผัดเม็ดมะม่วง 泰式腰果炒雞肉	16
Stir fried chicken with cashew nuts and smoked chilli jam	
44. PADT PAAK ผัดผัก 蠔油炒時蔬 ^{V, GF}	15
Stir fried seasonal vegetables in oyster sauce	
45. PADT KANA MHU GROB ผัดคะน้าหมูกรอบ 芥藍炒脆皮豬腩 ^V	16
Stir fried chinese kale and crisp pork belly	
46. PAAK BOOHNG FAI DAENG ผักบุ้งไฟแดง 黃豆醬炒通心菜 ^V	15
Stir fried water spinach, garlic and chilli in yellow bean sauce	
47. GRAPAO GAI SUP กะเพราไก่สุบ 泰式羅勒炒雞肉碎 ^{V, GF}	16
Stir fried minced chicken, fresh chilli and holy basil	
48. MARA PADT KAI มะระผัดไข่ 苦瓜炒蛋 ^V	16
Stir fried bitter melon, glass noodles and hens egg	
49. GRAPAO BPED กะเพราเป็ด 泰式羅勒炒烤鴨	24
Stir fried five spice roast duck, chilli, garlic and holy basil	
50. MHU GROB PADT PRIK KHING หมูกรอบผัดพริกขิง 紅咖喱生姜炒脆皮豬腩	18
Stir fried crisp pork belly and wild ginger in spicy red curry paste	
51. NUEA PADT NAHM MUN HOI เนื้อผัดน้ำมันหอย 蚝油牛肉炒時蔬	16
Stir fried beef and seasonal vegetables in oyster sauce	
52. EMERALD DUCK เป็ดย่างผัดผักชียาว 烤鴨炒時蔬	24
Stir fried five spice roast duck with seasonal greens	
 STEAMED JASMINE RICE (per person) ข้าวสวย 香米白飯	4
STEAMED BROWN RICE (per person) ข้าวกล้อง 糙米飯	5
STICKY RICE ข้าวเหนียว 糯米飯	5

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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SEAFOOD

53. BPLA PADT CHA ปลาผัดจ๋า 生薑小茄子炒鯛魚	25
Stir fried of fried snapper with fresh chilli, wild ginger and apple eggplants	
54. GOONG GRATIEM กุ้งกระเทียม 椒鹽大蝦 ^{GF}	25
Stir fried king prawns, garlic & peppercorns	
55. GOONG OPB WOON SEN กุ้งอบวุ้นเส้น 粉絲炒大蝦	25
Stir fried king prawns and glass noodles with ginger and chinese celery	
56. BPLA PADT KUHN CHAI ปลาชิ้นจ๋า 香辣鯛魚柳	25
Stir fried of fried snapper, chinese celery, chilli, ginger and yellow bean sauce	
57. BPLA PADT PRIK KHING ปลาผัดพริกขิง 紅咖喱生薑炒鯛魚柳	25
Stir fried of fried snapper and wild ginger in spicy red curry paste	
58. BPLA RAADT PRIK ปลาราดพริก 香辣脆皮鯛魚 ^{GF}	36
Crisp fried whole snapper in roasted chili and garlic	
59. BPLA CHOO CHEE ปลาชุบ 椰汁咖喱脆皮鯛魚 ^{GF}	36
Crisp fried whole snapper in coconut cream choo chee curry	
60. BPLA JIAN ปลาเจียน 紅燒脆皮鯛魚	36
Crisp fried whole snapper in ginger and yellow bean	
61. BPLA TODT NAHM BPLA ปลาทอดน้ำปลา 酥脆黃金盲鱈 ^{GF}	36
Crisp fried whole barramundi with <i>nahm jim prik sodt</i> *	
62. KAI JIEW BPU ไข่เจียวปู 蟹肉煎蛋卷 ^{GF}	24
Golden and puffy crab meat omelette	
 STEAMED JASMINE RICE (per person) ข้าวสวย 香米白飯	4
STEAMED BROWN RICE (per person) ข้าวกล้อง 糙米飯	5
STICKY RICE ข้าวเหนียว 糯米飯	5

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

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54. GOONG GRATIEM



56. BPLA PADT KUHN CHAI





NOODLES

- 63. 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***
- 64. PADT SI-EW** ผัดซีอิ้ว 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
- 65. KI MAO** ก๋วยเตี๋ยวผัดซีอิ้ว 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
- 66. KHAU GAI** ก๋วยเตี๋ยวคั่วไก่ 雞肉甜辣醬炒寬河粉 *V, GF* **16**
Stir fried flat rice noodles with chicken, hens egg and shallots served with sweet chilli sauce
- 67. SUKHO THAI** (soup or dry) ก๋วยเตี๋ยวสุโขทัย 酸辣魚丸雞肉河粉 **15**
Thin rice noodles with fish dumplings, barbequed pork and minced chicken in hot and sour broth ***includes peanuts & dried shrimps***
- 68. BOAT NOODLE SOUP** ก๋วยเตี๋ยวเรือหมูหรือเนื้อ 香辣濃湯豬肉 / 牛肉河粉 **15**
Thin rice noodles with pork or beef and chinese kale in thick spicy broth
- 69. GUAY TIEW DTOM YUM** ก๋วยเตี๋ยวต้มยำ 冬陰功 (泰式酸辣蝦湯) 面 *V, GF* **20**
King prawn, calamari, soft boiled hens egg, chicken broth and herbals
- 70. SEN MEE PADT GOONG** เส้นหมี่ผัดกุ้ง 蝦, 蔬菜和辣椒炒米粉 **20**
Stir fry rice vermicelli noodles, prawns, hens egg, seasonal vegetables and chilli
- 71. KHAO DTOM SEN** ข้าวต้มเส้น 上湯排骨米線 **16**
Fresh rice drop noodles with pork ribs in a clear pork broth
- 72. SUKI** (soup or dry) สุกี้น้ำหรือแห้ง 白煮雞肉配寬河粉 / 脆麵 (湯粉或乾拌) **15**
Braised chicken, water spinach, glass noodles, hen eggs and spicy fermented tofu broth.
- 73. KHAO SOI** ข้าวซอย 泰北椰香咖喱燉雞配蛋面 **15**
Egg noodles and braised chicken in a Northern region coconut curry with smoked chilli oil
- 74. BA MEE BPED** (soup or dry) พะมี่เป็ดน้ำหรือแห้ง 烤鴨雞蛋面 **18**
Five spice roast duck with egg noodles
- 75. BA MEE MHU DAENG** (soup or dry) พะมี่หมูแดง 泰式三拼 (叉燒蝦仁雞肉) 餛飩面 **14**
Egg noodles with barbeque pork, prawn and chicken wonton dumplings
- 76. AMY'S NOODLE** พะมี่ผัดกุ้ง 大蝦炒麵 **23**
Stir fried egg noodles king prawns, choy sum, wombok and chilli

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Please ask our friendly staff



69. GUAY TIEW DTOM YUM



72. SUKI (DRY)





73. KHAO SOI



ONE PLATE WONDER

77. KHAO KA MHU ข้าวขามู 醬燒煙薰豬肘肉配飯	15
Caramelised smoked pork hock in five spice reduction with chinese kale, mustard cabbage pickles and rice	
78. KHAO NA GAI YAANG ข้าวหน้าไก่ย่าง 泰式烤雞配飯	14
Grilled turmeric and lemongrass marinated chicken with <i>nahm jim jaew*</i>	
79. KHAO NA BPED ข้าวหน้าเป็ด 烤鴨飯	18
Five spice roast duck with ginger and duck gravy with rice	
80. PADT PAAK RAADT KHAO ผัดผักราดข้าว 蚝油时蔬饭 ^{V, GF}	14
Stir fried seasonal vegetables in oyster sauce with rice	
81. KHAO KANA MHU GROB ข้าวคะน้าหมูกรอบ 芥藍炒脆皮豬腩配飯 ^V	15
Stir fried chinese kale and crisp pork belly with rice	
82. KHAO GRAPAO GAI SUP ข้าวกะเพราไก่สุบ 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	
83. CHILLI FRIED RICE ข้าวกะเพราสุก 泰式羅勒雞米炒飯 ^{V, GF}	15
Fried rice with minced chicken, chilli, holy basil and fried hens egg	
84. KHAO GRAPAO MHU GROB ข้าวกะเพราหมูกรอบ 泰式羅勒炒脆皮豬腩配飯	16
Stir fried crispy pork belly, fresh chilli and holy basil with fried hens egg and rice	
85. KHAO GRAPAO BPED ข้าวราดกะเพราเป็ด 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	
86. KHAO PADT GAI ข้าวผัดไก่ 雞肉芥藍炒飯 ^{V, GF}	14
Fried rice with chicken, hens egg, tomato, onion and chinese kale	
87. PINEAPPLE FRIED RICE ข้าวผัดสับปะรด 菠蘿炒飯 ^V	20
Fried rice with pineapple, dried sultana, prawns, hens egg and cashew nuts	
88. KHAO PADT BPLA KEHM ข้าวผัดปลาเค็ม 咸鱼炒饭 ^{GF}	15
Fried rice with salted mackerel, hens egg, chilli and red onions	
89. KHAO NA MHU SAAM CHUN TODT ข้าวหน้าหมูสามชั้นทอด 蒜香裏脊肉配飯	15
Garlic marinated fried pork belly and <i>nahm jim jaew*</i> with rice	
90. KHAO PADT BPU ข้าวผัดปู 蟹肉炒飯 ^{GF}	18
Fried rice with crab meat, hens egg and shallots	
91. KHAO PADT DTOM YUM ข้าวผัดต้มยำ 東陰(酸辣)炒飯	20
Fried rice with prawns, soft boiled hens egg and herbals	
92. KHAO PADT NAHM PRIK KAPI ข้าวผัดน้ำพริกกะปิ 蝦醬鯖魚炒飯 ^{GF}	20
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	4
STEAMED BROWN RICE (per person) ข้าวกล้อง 糙米飯	5
STICKY RICE ข้าวเหนียว 糯米飯	5

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



77. KHAO KA MHU



87. PINEAPPLE FRIED RICE





91. KHAO PADT DTOM YUM



92. KHAO PADT NAHM PRIK KAPI



DESSERTS

- 93. ICE BREAD** น้ำแข็งใส 冰雪麵包 **8**
Shaved ice with a choice of Strawberry Syrup / Cha Nhom / Milo flavors
- 94. 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****
- 95. SACU ICE CREAM** ไอศกรีมสาคุ 香兰椰汁西米雪糕 **9**
Coconut ice cream with blue butterfly pea sago and young coconut
- 96. TUP TIM GROB** ทับทิมกรอบ 椰香石榴冰 **V,GF 8**
Aromatic coconut milk, fresh young coconut, water chestnuts rolled in tapioca
- 97. KHANOM BUAING** (5 pcs) ขนมนึ่ง 泰式煎餅 **5**
Sweet thin wafers filled with meringue and threads of candied egg yolk, or sweet and savoury with candied herbs
- 98. 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****
- 99. STICKY RICE WITH COCONUT CUSTARD** ข้าวเหนียวสังขยา 椰漿糯米飯 **V,GF 8**
sticky rice steamed with sweet coconut cream and palm sugar accompanied with a steamed coconut custard
- 100. KHAO NIEAW DAAM BIEAK** ข้าวเหนียวดำปักษ์ 黑糯米飯 **V,GF 7**
A sweet and slightly salty black sticky rice, taro, palm seeds, sweet corn, young coconut flesh and coconut cream
- 101. GRASS JELLY** เจลาตินนมสด 燒仙草 **7**
Grass jelly with brown sugar and milk
- 102. STICKY RICE DURIAN** ข้าวเหนียวทุเรียน 榴槤椰香糯米飯 **GF 8**
Sticky rice steamed with sweet coconut cream and palm sugar accompanied with a durian custard and pieces of fresh durian
- 103. KHANOM BHA BIN** ขนมน้ำปั้น 椰丝椰蓉煎饼 **GF 8**
Shredded young coconut pancake with palm sugar



94. COCONUT ICE CREAM



PLEASE ASK OUR FRIENDLY STAFF





96. TUB TIM GROB



98. STICKY RICE WITH MANGO



104. TRADITIONAL COFFEES / 105. TRADITIONAL RED TEA / 106. LODT SHONG SINGAPORE

DRINKS

104. 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

105. 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

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

6

Coconut milk with silky pandan dumplings

107. BLENDED JUICES น้ำปั่น 冰鎮鮮榨果汁

7

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

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

5

109. CHRYSANTHEMUM ICE TISANE น้ำเก๊กฮวย 雛菊花茶

5



107. MANGO, WATER MELON, LYCHEE MINT BLEND



110. BUTTERFLY PEA WITH HONEY + LIME ICE TISANE / 112. BUTTERFLY PEA + COCONUT WATER

DRINKS

110. **BUTTERFLY PEA WITH HONEY + LIME ICE TISANE** น้ำอัญชันผสมน้ำผึ้งมะนาว 5
泰式蝶豆花蜂蜜檸檬茶
111. **LONGAN FRUIT** น้ำลำไย 龙眼汁 6
112. **BUTTERFLY PEA + COCONUT WATER** น้ำมะพร้าวอัญชัน 泰国蝴蝶豆腐茶+新鲜椰子水 6
113. **FRESH COCONUT WATER** น้ำมะพร้าว 新鲜椰子汁 6
114. **SOFT DRINKS** น้ำอัดลม 汽水 4
Coke / Diet Coke / Sprite
115. **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
116. **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

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 perennial 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.

****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

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



Assamm
thai eating house



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