

DINNER AT CHAT THAI CIRCULAR QUAY



SAVORY AND SNACK

11.

KHAO KREAB PAK MOR *(5 pcs) ข้าวเหนียวปากหม้อ* 泰式蒸飯團 ^{V, GF}
Steamed tapioca dumplings with soy fermented chilli sauce trio fillings of garlic chives / cured bamboo and dried shrimps / chicken, peanuts and pickled turnips ****includes peanuts****

14
12.

BPUN SIP BPLA *(5 pcs) บัณเฑาะปลา* 泰式西米餃 ^{GF}
Steamed rice dumplings with snapper and black pepper

16
13.

TUA BAP GOONG *(5 pcs) ตัวบวบกุ้ง* 椰絲裹飯團 ^{GF}
Steamed coconut rice dumplings of minced prawn, coconut and coconut sauce

16

STARTERS

21.

CRAB FRIED SPRING ROLLS *(3 pcs) เปาะเปี๊ยะทอดไส้ปู* 炸蟹肉春捲
Crab meat, hens egg and soft green herbs

15
22.

BANGKOK WING *(6 pcs) บั๊กไก่ทอด* 曼谷炸雞翅
Lightly herbed battered and fried chicken wings

16
23.

KHANOM BUENG YOUAN *ขนมเบื้องญวน* 蝦仁豆腐椰香煎餅 ^{V, GF}
Minced prawn with coconut, sweet turnip with egg, bean sprouts, tofu, coconut and turmeric egg crêpe with house pickled cucumber ****includes peanuts****

18
24.

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

17

GRILLED

31.

MHU BHING *(2 skewers) หมูย่าง* 烤豬肉串
Grilled pork skewers

9
32.

GAi SATAY *(2 skewers) สะตือไก่* 沙爹雞肉串
Chicken satay skewers ****includes peanuts****

9
33.

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

17
34.

GAi YAANG *ไก่ย่าง* 燒烤泰式雞排
Char grilled turmeric and lemongrass marinated chicken with *nahm jim jaew**

17
35.

SAI OUAH *ไส้ว๊ว* 烤泰式豬肉香腸
House spicy sausages of pork with aromatic herbs and chilli

17
36.

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

17
37.

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

17
38.

GOONG YAANG *กุ้งย่าง* 燒烤大蝦 ^{GF}
Char grilled king prawns with *nahm jim prik sodt**

29

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

SPICY SALADS

41.

SOM DTUM THAI *ส้มตำไทย* 泰式青木瓜沙拉 ^{V, GF}
Green papaya salad with peanuts and dried shrimps: spicy, salty and slightly sweet ****includes peanuts****

16
42.

SOM DTUM BPU *ส้มตำปู* 泰式青木瓜沙拉配醃蟹 ^{GF}
Green papaya salad - a spicier Northern region rendition, with pickled crab : salty and sour

17
43.

SOM DTUM BPU BPLA LA *ส้มตำปูปลาร้า* 泰式青木瓜沙拉配腐魚仔 ^{GF}
Green papaya salad - a Laotian version with fermented fish and with pickled crab *this has a strong, distinct flavour and salty*

17
44.

SOM DTUM KAI KHEM *ส้มตำไก่ไข่เค็ม* 泰式青木瓜沙拉配咸鴨蛋 ^{GF}
Green papaya salad as the som dtum thai version with the addition of salted duck egg ****includes peanuts****

18
45.

LARPB GAI *ลาบไก่* 香辣雞肉沙拉 ^{GF}
Spicy minced chicken salad, soft herbs and roasted chilli

18
46.

LARPB BPLA *ลาบปลา* 香辣熟鯛魚沙拉 ^{GF}
Spicy poached snapper salad, soft herbs and roasted chilli

28
47.

NAHM DTOK MHU OR NUEA *น้ำตกหมูหรือเนื้อ* 香辣燒烤牛肉/豬肉沙拉
Spicy char grilled pork or beef salad, soft herbs and roasted chilli

18
48.

YUM NUEA *ยำเนื้อ* 燒烤牛肉沙拉
Char grilled beef salad with tomatoes, cucumber, soft herbs and fresh chilli

18

CURRIES AND SOUPS

51.

GAENG KEAW GAI *แกงเขียวหวานไก่* 青咖喱雞 ^{GF}
Green curry of chicken with apple eggplants, kaffir lime leaves and thai basil

20
52.

GAENG DAENG GAI *แกงแดงไก่ใส่พริก* 紅咖喱雞 ^{GF}
Chicken red curry, winter melon and thai basil

20
53.

MASSAMAN NUEA *แกงมัสมั่นเนื้อ* 馬沙文咖喱牛腱 ^{GF}
Massaman curry of slowly braised beef shin and potato ****includes peanuts****

20
54.

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

23
55.

GAENG DAENG BPLA *แกงแดงปลา* 紅咖喱鯛魚 ^{GF}
Snapper red curry, wild ginger and thai basil

28
56.

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

27
57.

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

29
58.

DTOM SAAP *ต้มข่าหมู* 文火慢燉酸菜排骨湯 ^{GF}
Hot and sour soup of braised pork ribs

20
59.

GAENG BPU *แกงปูใบชะพลู* 黃咖喱肉蟹 ^{GF}
Yellow curry of crab meat and betel leaves with rice vermicelli noodles

35

NOODLES

61.

SUKI *(dry or soup) สุกี้แห้งหรือน้ำ* 壽喜雞肉粉絲 (湯/乾)
Braised chicken, water spinach, glass noodles and spicy fermented tofu broth

18
62.

PADT THAI *ผัดไทย* 泰式炒河粉 ^{V, GF}
Stir fried thin rice noodles with chicken, hens egg, dried shrimps, bean sprouts, garlic chives tamarind and palm sugar ****includes peanuts****.

17
63.

PADT SI-EW *ผัดซีอิ๊ว* 泰式炒寬河粉 ^{V, GF}
Stir fried wide rice noodles with chicken, hens egg and chinese kale in dark soy sauce

17
64.

KI MAO *ก๋วยเตี๋ยวผัดซีอิ๊ว* 泰式香辣炒寬河粉 ^{V, GF}
Stir fried wide rice noodles with chicken, chilli and holy basil in dark soy sauce

17
65.

SEN MEE PADT GOONG *เส้นหมี่ผัดกุ้ง* 虾,蔬菜和辣椒炒米粉
Stir fry rice vermicelli noodles, prawns, hens egg, seasonal vegetables and chilli

22
66.

AMY'S NOODLES *บะหมี่ผัดกุ้ง* 大蝦炒麵
Stir fried egg noodles, king prawns, choi sum, wombok and chilli

29
67.

GUAY TIEW PAK MOR *ก๋วยเตี๋ยวปากหม้อ* 香辣泰式米餃湯配蘿蔔冬瓜排骨
Pork short ribs, daikon, winter melon, trio stuffed tapioca dumplings in pork bone broth with smoked chilli oil ****includes peanuts and dried shrimps****

17

WOK FRIED

71.

PADT PAAK *ผัดผักร* 蠔油炒時蔬 ^{V, GF}
Stir fried seasonal vegetables in oyster sauce

18
72.

PADT PAAK BOONG *ผัดผักรับปรุงไฟแดง* 黃豆醬炒通心菜 ^V
Stir fried water spinach, garlic and chilli in yellow bean sauce

18
73.

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

19
74.

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

19
75.

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

19
76.

KANA MHU GROB *ผัดคะน้าหมูกรอบ* 芥藍炒脆皮豬腩
Stir fried chinese kale and crisp pork belly

19
77.

MHU GROB PADT PRIK KHING *หมูกรอบผัดพริกขิง* 紅咖喱生薑炒脆皮豬腩
Stir fried crisp pork belly and wild ginger in spicy red curry paste

21
78.

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

27
79.

EMERALD DUCK *เป็ดย่างผัดผักรับปรุง* 烤鴨炒時蔬
Stir fried five spice roast duck with seasonal greens

27
710.

PADT CHAR BPED *ผัดจ่าแปด* 生薑小茄子炒烤鴨
Stir fried five spice roast duck, chilli, wild ginger, green peppercorns and apple eggplants

27

SEAFOOD

81.

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

28
82.

BPLA PADT KUHN CHAI *ปลาขึ้นด้วย* 香辣鯛魚柳
Stir fried of fried snapper, chinese celery and chilli

28
83.

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

28
84.

KAI JIEW BPU *ไข่จิวปู* 蟹肉煎蛋餅 ^{GF}
Golden and puffy crab meat omelette

29
85.

GOONG CHOO CHEE *กุ้งจืด* 椰汁咖喱大蝦 ^{GF}
Poached king prawns in coconut cream choo chee curry

29
86.

GOONG GRATIEM *กุ้งกระเทียม* 椒鹽大蝦 ^{GF}
Stir fried king prawns, garlic and peppercorns

29
87.

YAM GOONG DTA KRAI *ยำกุ้งตะไคร้* 香茅辣虾热沙律 ^{GF}
Prawns, lemongrass, chilli, fine herbs and aromatics warm salad

28
88.

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

29
89.

GOONG MAR KHAM *กุ้งมะขาม* 泰式天麸羅大蝦
Tempura king prawns, tamarind, fried shallots and smoked chilli

29
810.

BPLA MUEK NUENG MANOW *ปลาหมึกนึ่งมะนาว* 泰式蒸魷魚 ^{GF}
Steamed calamari, chinese celery with lime, garlic and chilli

28
811.

BPU NIM PADT POHNG KAREE *ปูนึ่งผัดผงกะหรี่* 辛香黃咖喱炒酥脆軟壳蟹
Stir fried crispy soft shell crab in a mildly aromatic yellow curry sauce with chinese celery

33

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

ONE PLATE WONDER

91.

KHAO PADT GAI *ข้าวผัดไก่* 雞肉芥藍炒飯 ^{V, GF}
Fried rice with chicken, hens egg, tomato, onion and chinese kale

18
92.

CHILLI FRIED RICE *ข้าวกระเพราสุก* 泰式羅勒雞米炒飯 ^{V, GF}
Fried rice with minced chicken, chilli, holy basil and fried hens egg

18
93.

KHAO PADT BPU *ข้าวผัดปู* 蟹肉炒飯 ^{GF}
Fried rice with crab meat, hens egg and shallots

20
94.

PINEAPPLE FRIED RICE *ข้าวผัดสับมะม่วง* 菠蘿炒飯 ^V
Fried rice with pineapple, dried sultana, prawns, hens egg and cashew nuts

22
95.

KHAO PADT DTOM YUM *ข้าวผัดต้มยำกุ้ง* 東陰 (酸辣) 炒飯
Fried rice with prawns, soft boiled hens egg and herbals

22

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

CRISP PORK BELLY +6
SEAFOOD +6

BARBEQUED ROAST DUCK +6
CALAMARI +6

PRAWNS +6
FRIED EGG +3

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

*****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.*****

DESSERTS

- 101.SALIM

สำหรับ 椰漿三彩綠豆粉 V, GF

Coconut milk, fresh young coconut, pandan infused mung bean noodles
- 8
- 102.TUB TIM GROB

กับกับกรอบ 椰香石榴冰 V, GF

Coconut milk, fresh young coconut, water chestnuts rolled in tapioca
- 9
- 103.BUA LOY

บัวลอย 椰香芋頭南瓜球 V, GF

Silky little dumplings of taro, Japanese pumpkin and pandan jus, in sweet warm coconut broth
- 9
- 104.COCONUT ICE CREAM

ไอศกรีมกะทิสด 椰子雪糕

Young coconut ice-cream with sweet sticky rice, candied palm seeds, candied sweet potato roasted peanuts and unsweetened condensed milk **includes peanuts**
- 10
- 105.STICKY RICE AND MANGO

ข้าวเหนียวมะม่วง 芒果糯米飯 V, GF

Fresh cut local mango with sweet sticky rice, coconut cream and crisp mung bean
- 10
- 106.STICKY RICE WITH COCONUT CUSTARD

ข้าวเหนียวสังขยา 椰漿糯米飯 GF

Sweet sticky rice with steamed coconut and palm sugar custard
- 8
- 107.STICKY RICE WITH SWEET AND SALTY PRAWN FLOSS

ข้าวเหนียวห่อกุ้ง 蝦仁糯米飯 GF

Sweet sticky rice with coconut and candied prawn floss
- 8
- 108.STICKY RICE WITH CANDIED FISH

ข้าวเหนียวห่อปลา 小魚乾糯米飯 GF

Sweet sticky rice with candied fish floss and fried shallot
- 8



11. KHAO KREAB PAK MOR



12. BPUN SIP BPLA



33. PORK RIBS



24. MHU SAM CHUN TODT



44. SOM DTUM KAI KHEM



59. GAENG BPU



52. GAENG DANG GAI



66. AMY'S NOODLES



94. PINEAPPLE FRIED RICE



98. GRAPAO BPED



86. GOONG GRATIEM



84. KAI JIEW BPU



92. BPLA PADT KUHN CHAI



95. KHAO PADT DTUM YUM



65. SEN MEE PADT GOONG



83. PADT CHAR BPLA



105. STICKY RICE WITH MANGO



102. TUB TIM GROB



103. BUA LOY