LUNCH AT CHAT THAI CIRCULAR QUAY

Steamed tapioca dumplings with soy fermented chillt sauce trio filtings of garlic chives / urured barmboo and dried shrimps / chicken, peanuts and pickled turnips **includes peanuts** 12. BPUN SIP BPLA [5 pcs] 心地心が amster and pickled turnips **includes peanuts** 13. TUA BAR GOONG [5 pcs] が with in amster and black peaper steamed focontul rice dumplings of minced prawn, coconut and coconut sauce STARTERS 14. CRAB FRIED SPRING ROLLS [3 pcs] who diversacility 炸蟹肉香橙 crab meat hers egg and soit green herbs 15. Crab meat hers egg and soit green herbs 22. BANGKOK WING [6 pcs] furnione QeArk 建理 class with the season and freed chicken wings 23. KHANON BURGY COARA wundownyou 似仁 互原挥导新始 * or Nathan Burger of the season and freed chicken wings 24. KHANON BURGY COARA wundownyou 似仁 互原挥导新始 * or Nathan Burger of Coard meat hers egg or give with house pickled ucumber **includes peanuts** 25. KHANON BURGY COARA wundownyou 似仁 互原挥导新始 * or Nathan Burger of Coard meat the green of the pear of the green season of Coard meanuts* 26. RILLED 31. MHU BHING [2 skewers] wundown 就看五花肉 Garlica port skewers 32. GAI SATAY [2 skewers] wundown 就看五花肉 Garlica port skewers 33. PORK RIBS 你sayuruh 黑板帮助排 Ambriting jaew* 34. GAI YAANG früh %养养素排养 16. Char grielled pork ribs with nahm jim jaew* 35. SAI OUAH Rob yaks xisha falls house spicy sausages of prot with aromatic herbs and chilti shouse spicy sausages of prot with aromatic herbs and chilti shouse spicy sausages of prot with aromatic herbs and chilti shouse paper yas sausages of prot with aromatic herbs and chilti shouse paper yas sausages of prot with aromatic herbs and chilti shouse paper yas sausages of prot with aromatic herbs and chilti shouse paper yas sausages of prot with aromatic herbs and chilti shouse paper yas sausages of prot with aromatic herbs and chilti shouse and roasted chilti shouse and roasted chilti shouse and roasted chilti shouse as arong, distinct flavour and sally shouse shouse shouse should be shouse should be shouse shouse should be shouse of the prot wit			14
11. KHAO KREAB PAK MOR <i>(5 pcs) บ้ามกรีอนปากาสมิจ</i> 泰式燕飯園 *** 12. SPUN SIP BPL (5 pcs) したいちゃった。 13. TUA BAP 6000H (5 pcs) したいちゅうです。 14. SPUN SIP BPL (5 pcs) したいちゅうです。 15. TUA BAP 6000H (5 pcs) したいちゅうです。 16. SEAR TERS 21. CRAB FRIED SPRING ROLLS (3 pcs) したいもった。 21. CRAB FRIED SPRING ROLLS (3 pcs) したいもった。 22. BANGKOK WING (6 pcs) したがあった。 23. TARTERS 21. CRAB FRIED SPRING ROLLS (3 pcs) いた心をあった。 24. SAN BURNES (8 pcs) いた心をあった。 25. BANGKOK WING (6 pcs) したがあった。 26. BANGKOK WING (6 pcs) したがあった。 26. BANGKOK WING (6 pcs) したがあった。 27. BANGKOK WING (6 pcs) したがあった。 28. KHANOM BUENG YOUAN ないよいものよいまいまいまいまいまいまいまいまいまいまいまいまいまいまいまいまいまいまいま	SA	VORY AND SNACK	
12. BPUN SIP BPLA (ip ocs) 流流山か 寒式西光院 で	11.	KHAO KREAB PAK MOR (5 pcs) ข้าวเทรียบปาทหม้อ 泰式蒸飯團 ^{v, g} Steamed tapioca dumplings with soy fermented chilli sauce trio fillings of garlic chives /	12
13. TUA BAP GOONG [5 pcs] かいしか 神路泰要範囲 で 14 STARTERS	12.	BPUN SIP BPLA (5 pcs) ขั้นสิบปลา 泰式西米餃 ℉	
21. CRAB FRIED SPRING ROLLS (3 pcs) いいのいっぱい 学館内春港 Crab meat, hens egg and solt green herbs 15. Lightly herbed battered and fined chicken wings 15. Lightly herbed battered and fined chicken wings 23. KHANOM BURN FOUAN DUMONUN WELD (A WING 15 pcs) Dimina O SP 公下 Well To Mined Prawn with cocond, well turning with leg obean sprouts, fofu, coconut and turmeric egg crépe with house pickled cucumber "includes peanuts" 4. MHU SAAM CHAN TODT ryanu/Dimon sãe Tat Roy Garlic marinated fried pork belly with nahm jim jaew* 6. RILLED 3. MHU BHING (2 skewers) Nujū yella pickled pork selly with nahm jim jaew* 7. Sella SATAY (2 skewers) Nujū yella pickled pork sella yella pickled pork sella yella pickled pork sella yella	13.	TUA BAP GOONG (5 pcs) ຕັວແປປຄຸ້ນ 椰絲裹飯團 GF	14
14. CRAB FRIED SPRING ROLLS (3 pcs) 小小心unaciday 炸蟹肉春捲 crae meat, hens egg and soft green herbs can beat, hens egg and soft green herbs can beat, hens egg and soft green herbs can beat beat so the can be controlled by the control of the control o		All Marie Ma	
2. BANGKOK WING (6 pc. pc. bin/none 曼会炸難翅 Lightly herbed battered and fried chicken wings 2. KHANOM BUENG YOUAN Rundschappu 製造工品 解析音 前針・ # 16 Minced prawn with coconut, sweet turnip with eag, bean sprouts, tofu, coconut and turmeric eag cripe with house pricked ductumber "includes peanuts"* 24. MHU SAAM CHAN TODT **Hanuburon 蒜香五花內 Gartic marinated fried pork belly with **nahm jim jaew** 25. MHU BHING (2 skewers) **nath **ps 整觀內事 Chicken satay skewers **nctudes peanuts** 26. GAI SATAY (2 skewers) **archi 沙爹難內事 Chicken satay skewers **nctudes peanuts** 27. GAI SATAS **fine suph **s ##s ##s ##s ##s ##s ##s ##s ##s ##s			14
Lightly herbed battered and fried chicken wings 21. KHANOM BUENG YOUAN muniforung hugh C page approved, totu, occonut and turmeric egg crêpe with house pickled decumber "includes peanuts" 24. MHU SAAM CHAN TODT rugarudunon 請香五花肉 Garlic marinated fried pork belly with nahm jim jaew* 35. GRILLED 31. MHU BHING (2 skewers) rugū jejāk page grilded pork skewers 32. GAI SATAY (2 skewers) rugū jejāk page grilded pork skewers 33. PORK RIBS dinsurughu 黑椒黏的排 Garlici and peppercorne grilded pork ribs with nahm jim jaew* 34. GAI YAAN (fin) 晚時發表或無罪 C har grilled pork find with grilled pork with with rahm jim jaew* 35. SAI OUAH TAD Jejāk grilled pork ribs with nahm jim jaew* 36. SAI OUAH VAANG angular jejāk grilled pork with aromatic herbs and chilli S. HOR MHU YAANG angular jejāk grilled pork jows with nahm jim jaew* 37. CRYING TIGER adsoabi kigk 4fe LB fi C har grilled pork jowds with nahm jim jaew* 38. PICY SALADS 31. SOM DTUM THAI auchinu 泰式青木瓜沙拉 ref Green papaya salad vith peanuts and dried shrimps: spicy, salty and slightly sweet **includes peanuts** 32. SOM DTUM BPU BPLA LA auchulurā skatīgā ratīgā ratīgā page salad with peanuts and dried shrimps: spicy, salty and slightly sweet **includes peanuts** 34. SOM DTUM BPU BPLA LA auchulurā skatīgā ratīgā ratī		Crab meat, hens egg and soft green herbs	
Minced prawn with occonut, sweet turnip with egg, bean sprouts, fofu, occonut and turmeric egg crispe with house picked ducumber "Includes peanuts" 24. MHU SAAM CHAN TODT rugaruūunon 読香五花内 Gartic marinated fried pork belty with nahm jim jaew* 36. RILLED 31. MHU BHING [2 skewers] rugū 烤豬肉串 Gritled pork skewers 32. GAI SATAY [2 skewers] rugū 烤豬肉串 Chicken satay skewers* "includes peanuts" 33. PORK RIBS ūnsulquin 黑椒豬加味 Gartic and peppercorns gritled pork ribs with nahm jim jaew* 44. GAI YAANG find 烧烤菜式鞋排 Char gritled turmeric and lemongrass marinated chicken with nahm jim jaew* 55. SAI OLHA 1805 / 绣菜式栽科 BHOUSE spicy sausages of pork with aromatic herbs and chilli 66. KHOR MHU YAANG norugun 娛烤豬梅肉 Char gritled pork jowls with nahm jim jaew* 77. CRYING TIGER dösoli 烧烤牛里脊 Char gritled beet fenderfoin with nahm jim jaew* * nahm jim jeaw: smoked chilli and tamarind sauce SPICY SALADS 51. SOM DTUM THAI duchīna 泰式青木瓜沙拉 v.er Green papaya salad a laotian version with fermented fish and with pickled crab: salty and sour 52. SOM DTUM BPU ALD A aurūquizarīs 表式青木瓜沙拉配腐腐 for Green papaya salad a laotian version with fermented fish and with pickled crab: tris has a strong, distinct flavour and salty 4. SOM DTUM KAI KHEM duchīnalinu 秦式青木瓜沙拉配咸糖蛋 er Green papaya salad a laotian version with fermented fish and with pickled crab: tris has a strong, distinct flavour and salty 4. SOM DTUM KAI KHEM duchīnalinu 秦式青木瓜沙拉配咸糖蛋 er Green papaya salad as the som dtum thai version with fermented fish and with pickled crab: tris has a strong, distinct flavour and salty 4. SOM DTUM KAI KHEM duchīnalinu 秦式青木瓜沙拉配咸糖蛋 er Green papaya salad as the som dtum thai version with fermented fish and with pickled crab: tris has a strong, distinct flavour and salty 4. SOM DTUM KAI KHEM duchīnalinu 秦式青木瓜沙拉配咸糖蛋 er Green papaya salad as the som dtum thai version with fermented fish and with pickled crab: tris has a strong, distinct flavour and salty 4. SOM DTUM KAI KHEM duchīnalinu 秦式青木瓜沙拉配咸糖蛋 er Green papaya salad as the som dtum thai version with fer		Lightly herbed battered and fried chicken wings	8
13. MHU BHING (2 skewers) おいむ 接籍肉串	24.	Minced prawn with coconut, sweet turnip with egg, bean sprouts, tofu, coconut and turmeric egg crépe with house pickled cucumber **includes peanuts** MHU SAAM CHAN TODT หมูสามขั้นทอด 蒜香五花肉	16
81. MHU BHING (2 skewers) ruyōv 持豬肉串		3 The Land Contract of the Con	
Grilled pork skewers 2。 Coll SATA / 2 skewers 非に近り参離内車		A CANADA A CANADA A A CANADA A CANADA A CANADA CANA	
SPICY SALADS 1. SOM DTUM THAI Juchina 委式青木瓜沙拉配爾醬 of Green papaya salad - a spicier Northern region rendition, with pickled crab this has a strong, distinct flavour and salty 4. SOM DTUM KAI KEM SALTER ALL ALL ALL ALL ALL ALL ALL ALL ALL AL		Grilled pork skewers	4
Garlic and peppercorns grilled pork ribs with nahm jim jaew* 4. GAI YAANG finin 境疼泰式難排 16 Char grilled turmeric and lemongrass marinated chicken with nahm jim jaew* 5. SAI OUAH Aib, 馀泰式豬角香腸 16 House spicy sausages of pork with aromatic herbs and chilli 6. KHOR MHU YAANG nonupin 總烤豬梅肉 Char grilled pork jowls with nahm jim jaew* 7. CRYINST IGER Aib50xin 機烤牛男脊 Char grilled beef tenderloin with nahm jim jaew* *nahm jim jeaw : smoked chilli and tamarind sauce SPICY SALADS 1. SOM DTUM THAI auchīnu 泰式青木瓜沙拉尼鹬蟹 6 Green papaya salad with peanuts and dried shrimps: spicy, salty and slightly sweet **includes peanuts** 2. SOM DTUM BPU auchy 泰式青木瓜沙拉尼鹬蟹 6 Green papaya salad - a spicier Northern region rendition, with pickled crab : salty and sour 3. SOM DTUM BPU auchy 泰式青木瓜沙拉尼鹬蟹 6 Green papaya salad - a Laotian version with fermented fish and with pickled crab this has a strong, distinct flavour and salty 4. SOM DTUM KAI KHEM auchrinusiny 泰式青木瓜沙拉尼咸鸭蛋 6 Green papaya salad a Laotian version with fermented fish and with pickled crab this has a strong, distinct flavour and salty 4. SOM DTUM KAI KHEM auchrinusiny 泰式青木瓜沙拉尼咸鸭蛋 6 Green papaya salad as the som dtum thai version with the addition of salted duck egg **includes peanuts** 5. LARPB GAI anolin 春辣賴肉沙拉 6 Spicy poached snapper salad, soft herbs and roasted chilli 6. LARPB BPLA anuun 看辣辣鯛像沙拉 6 Spicy poached snapper salad, soft herbs and roasted chilli 7. NAHM DTOK MHU OR NUEA hunnuysoilo 春辣燒烤牛肉/猪肉沙拉 Spicy char grilled pork or beef salad, soft herbs and roasted chilli 8. YUM NUEA shuō 姨姥牛肉/沙拉 Char grilled beef solad with tomatoes, cucumber, soft herbs and fresh chilli 8. YUM Spicy char grilled pork or beef salad, soft herbs and roasted chilli 8. YUM RUEA shuō 姨姥牛肉/沙拉 Char grilled beef solad with tomatoes, cucumber, soft herbs and fresh chilli 8. YUM DLEA shuō 姨姥牛肉/ឃim with paper leaves 9. GAENG BDAENG BPL inminoular 和wim mile see 9. Saenger de curry, winter melon and this basil 9. GAENG DAENG BPL inminoular 和wim mile see 9. SAENG DAENG BPL inminoular 和wim mile see 9. GAENG BPU	1	Chicken satay skewers **includes peanuts**	1/
Char grilled turmeric and lemongrass marinated chicken with nahm jim jaew* 16 House spicy sausages of pork with aromatic herbs and chilli 6. KHOR MHU YAANG กลานูบ่า 場境落種肉 16 Char grilled pork jowls with nahm jim jaew* 7. CRYING TIGER (おうか) 境場生野 Char grilled beef tenderloin with nahm jim jaew* * nahm jim jeaw : smoked chilli and tamarind sauce SPICY SALADS 1. SOM DTUM THAI âuchīnu 泰式青木瓜沙拉 v. ør Green papaya salad with peanuts and dried shrimps: spicy, salty and slightly sweet **includes peanuts** 2. SOM DTUM BPU âuchu 泰式青木瓜沙拉配腌蟹 ør Green papaya salad - a spicier Northern region rendition, with pickled crab : salty and sour 3. SOM DTUM BPU BPLA LA âuchruluan's 泰式青木瓜沙拉配腐魚仔 ør Green papaya salad - a laotian version with fermented fish and with pickled crab this has a strong, distinct flavour and salty 4. SOM DTUM KAIKHEM âuchinialiniu 泰式青木瓜沙拉配成鴨蛋 ør Green papaya salad - a Laotian version with fermented fish and with pickled crab this has a strong, distinct flavour and salty 4. SOM DTUM KAIKHEM âuchinialiniu 泰式青木瓜沙拉配成鴨蛋 ør Green papaya salad as the som dtum thai version with the addition of salted duck egg **includes peanuts** 5. LARPB GAI anular 香辣雞肉沙拉 ør Spicy minced chicken salad, soft herbs and roasted chilli 6. LARPB BPLA anular 香辣雞肉沙拉 ør Spicy poached snapper salad, soft herbs and roasted chilli 7. NAHM DTOK MHU OR NUEA மாளமுற் கிழ்க்கின் மர் திழ்க்கிற மர் மாளம் கிழ்க்கின் மர் மர் மர் மர் மர் மர் மர் மர் மர் மர	1	Garlic and peppercorns grilled pork ribs with nahm jim jaew*	A.T.
House spicy sausages of pork with aromatic herbs and chilli 6. KHOR MHU YAANG のかはか 焼烤豬桶肉 16. Char grilled pork jowls with nahm jim jaew* 7. CRYING TIGER (aoSo)が 焼烤牛里脊 16. Char grilled beef tenderloin with nahm jim jaew* * *nahm jim jaew* * smoked chilli and tamarind sauce		Char grilled turmeric and lemongrass marinated chicken with <i>nahm jim jaew*</i>	18
Char grilled pork jowls with nahm jim jaew* 7. CRYING TIGER inosovin 燒烤牛里脊 Char grilled beef tenderloin with nahm jim jaew* * nahm jim jeaw : smoked chilli and tamarind sauce SPICY SALADS 1. SOM DTUM THAI auchīna 泰式青木瓜沙拉 v. ee Green papaya salad with peanuts and dried shrimps: spicy, salty and slightly sweet **includes peanuts** 2. SOM DTUM BPU Buchy 泰式青木瓜沙拉配酶蟹 ee Green papaya salad - a spicier Northern region rendition, with pickled crab : salty and sour 3. SOM DTUM BPU BPLA LA auchyuansī 泰式青木瓜沙拉配腐魚仔 ee Green papaya salad - a Laotian version with fermented fish and with pickled crab this has a strong, distinct flavour and salty 4. SOM DTUM KAI KHEM auchīnulināu 泰式青木瓜沙拉配成鴨蛋 ee Green papaya salad so the som dtum thai version with the addition of salted duck egg **includes peanuts** 5. LARPB GAI anulīn 香辣雞肉沙拉 ee Spicy minced chicken salad, soft herbs and roasted chilli 7. NAHM DTOK MHU OR NUEA ப்กமாயூல்லிம் ee Spicy poached snapper salad, soft herbs and roasted chilli 7. NAHM DTOK MHU OR NUEA ப்กமாயூல்லிம் ee Spicy char grilled pork or beef salad, soft herbs and roasted chilli 7. VIM NUEA மாம் நெக்ட்டிறல்ம் Spicy char grilled pork or beef salad, soft herbs and roasted chilli 8. URRIES AND SOUPS 1. GAENG KEAW GAI யாலம்விரியின் Europeanume, soft herbs and fresh chilli 8. URRIES AND SOUPS 1. GAENG KEAW GAI யாலம்விரியின் Europeanume, soft herbs and fresh chilli 8. URRIES AND SOUPS 1. GAENG BENG GAI யாலம்விரியின் Europeanume per er decorded shaped eep salad, soft herbs and roasted chilli 8. GAENG DAENG GAI யாலம்விரியின் Europeanume per er decorded early with tenders and thai basil 9. GAENG DAENG BPLA யாலம்விரியின் Europeanume per er decorded early brained per er decorded early brained per er decorded early effect early with betel leaves 6. GAENG DAENG BPLA யாலம்விரில் கூற்கி கூற்கு கூற்கு கூற்கு கூற்கி ee 7. A mildly spicy and sour soup of king prawns **includes dairy** 8. DTOM YAUM GOONG மீமிரில் கூற்க கூற்க early the and thai basil 9. GAENG BPU யாலரில்கள் தீ நின்க கூற்க early the and sour so		House spicy sausages of pork with aromatic herbs and chilli	
* nahm jim jeaw : smoked chilli and tamarind sauce SPICY SALADS 1. SOM DTUM THAI âuchīhu 泰式青木瓜沙拉 v. of Green papaya salad with peanuts and dried shrimps: spicy, salty and slightly sweet **includes peanuts** 2. SOM DTUM BPU BPU âuchy 泰式青木瓜沙拉配醃蟹 of Green papaya salad - a spicier Northern region rendition, with pickled crab : salty and sour 3. SOM DTUM BPU BPLA LA âuchyular3 泰式青木瓜沙拉配麻魚仔 of Green papaya salad - a Laotian version with fermented fish and with pickled crab this has a strong, distinct flavour and salty 4. SOM DTUM KAI KHEM âuchīhūhūhū 泰式青木瓜沙拉配咸鴨蛋 of Green papaya salad as the som dtum thai version with the addition of salted duck egg **includes peanuts** 5. LARPB GAI ลามกั 香辣雞肉沙拉 of Spicy poached snapper salad, soft herbs and roasted chilli 7. NAHM DTOK MHU OR NUEA น้าตกหมูหรือเมื่อ 香辣燒烤牛肉/猪肉沙拉 Spicy char grilled pork or beef salad, soft herbs and roasted chilli 8. YUM NUEA மாவீ ீடி சிசில்றம் Char grilled beef salad with tomatoes, cucumber, soft herbs and fresh chilli 8. URRIES AND SOUPS 1. GAENG KEAW GAI มกากขนาวีก 青咖喱難 of Green curry of chicken with apple eggplants, kaffir time leaves and thai basil 2. GAENG DAENG GAI มกากขนาวีก กระบาง เพษาะ peanuts** 4. GAENG DAENG GAI มกากขนาวีก เพษาะ peanuts with tomatoes, cucumber, soft herbs and fresh chilli 8. MASSAMAN NUEA มกากขนาวีก กระบาง เพษาะ peanuts of Green curry of chicken with apple eggplants, kaffir time leaves and thai basil 9. GAENG DAENG GAI มกากขนาวีก เพษาะ peanuts of Green curry with betel leaves 6. GAENG DAENG BPLA มกากขนาว เพษาะ peanuts of Green curry wild ginger and thai basil 9. GAENG DAENG BPLA มกากขนาว เพษาะ peanuts of Grilled beef coconut curry with betel leaves 6. GAENG DAENG BPLA มกากขนาว (Xelwiew pineapple, lychee and thai basil 7. DTOM YUM GOONG ดับเกิก 冬蛉 บทะ peanuts of Fineapple, lychee and thai basil 8. GAENG DAENG BPLA มกากขนาว (Xelwiew pineapple, lychee and thai basil 9. GOON YUM GOONG ดับเกิก 冬蛉 บทะ peanuts of Fineapple, lychee and thai basil 9. GAENG DAENG BPLA มีการ กระบาร คระบาร คระบาร คระบาร คระบาร คระบา		Char grilled pork jowls with <i>nahm jim jaew</i> *	
SPICY SALADS 1. SOM DTUM THAI வமரிரு 泰式青木瓜沙拉 v. of Green papaya salad with peanuts and dried shrimps: spicy, salty and slightly sweet **includes peanuts** 2. SOM DTUM BPU வமர் 泰式青木瓜沙拉配酶蟹 of Green papaya salad - a spicier Northern region rendition, with pickled crab : salty and sour 3. SOM DTUM BPU BPLA LA வமர்புபவர் 泰式青木瓜沙拉配腐魚仔 of Green papaya salad - a spicier Northern region rendition, with pickled crab : salty and sour 3. SOM DTUM BPU BPLA LA வமர்புபவர் 泰式青木瓜沙拉配腐魚仔 of Green papaya salad - a spicier Northern region rendition, with pickled crab : salty and sour 3. SOM DTUM KAI KHEM வமர் மெய்ய மான் மான் மான் மான் மான் மான் மான் மான்	0	Char grilled beef tenderloin with <i>nahm jim jaew*</i>	10
1. SOM DTUM THAI auchinu 泰式青木瓜沙拉 v, of Green papaya salad with peanuts and dried shrimps: spicy, salty and slightly sweet **includes peanuts** 2. SOM DTUM BPU auchu 泰式青木瓜沙拉面醃蟹 of Green papaya salad - a spicier Northern region rendition, with pickled crab : salty and sour 3. SOM DTUM BPU BPLA LA auchu as ₹ 素式沙拉面醃蟹 of Green papaya salad - a Laotian version with fermented fish and with pickled crab this has a strong, distinct flavour and salty 4. SOM DTUM KAI KHEM auchinalishu 泰式青木瓜沙拉配咸鴨蛋 of Green papaya salad as the som dtum thai version with the addition of salted duck egg **includes peanuts** 4. SOM DTUM KAI KHEM auchinalishu 泰式青木瓜沙拉配咸鴨蛋 of Green papaya salad as the som dtum thai version with the addition of salted duck egg **includes peanuts** 5. LARPB GAI arulin 香辣辣肉沙拉 of Spicy poached snapper salad, soft herbs and roasted chilli 6. LARPB BPLA arulan 香辣辣酮魚沙拉 of Spicy poached snapper salad, soft herbs and roasted chilli 7. NAHM DTOK MHU OR NUEA பிரையுத்தும் 香辣燒烤牛肉/豬肉沙拉 17 Spicy char grilled pork or beef salad, soft herbs and roasted chilli 8. YUM NUEA மிரு ந்ළ দি அற் மா beef salad, soft herbs and roasted chilli 8. YUM NUEA மிரி ந்ළ ドーカッ拉 11 8. YUM NUEA மிரி ந்டி சிரி ந்டி மிரி ந்டி மிர	20,00		
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Semen papaya salad - a spicier Northern region rendition, with pickled crab: salty and sour 3. SOM DTUM BPU BPLA LA aurinyuans 泰式青木瓜沙拉配腐魚仔 6F Green papaya salad - a Laotian version with fermented fish and with pickled crab this has a strong, distinct flavour and salty 4. SOM DTUM KAI KHEM ลับต่าก็บเก็บเก็บ 泰式青木瓜沙拉配咸鴨蛋 6F Green papaya salad as the som dtum thai version with the addition of salted duck egg **includes peanuts** 5. LARPB GAI ลาบกัก 香辣雞肉沙拉 6F Spicy minced chicken salad, soft herbs and roasted chilli Spicy minced chicken salad, soft herbs and roasted chilli Spicy poached snapper salad, soft herbs and roasted chilli 7. NAHM DTOK MHU OR NUEA ம்ரமாழர்வே 香辣燒烤牛肉/豬肉沙拉 17 Spicy char grilled pork or beef salad, soft herbs and roasted chilli 8. YUM NUEA ம்ரம் 美持牛肉沙拉 17 Char grilled beef salad with tomatoes, cucumber, soft herbs and fresh chilli 17 Char grilled beef salad with tomatoes, cucumber, soft herbs and fresh chilli 18. YUM RIES AND SOUPS 1. GAENG KEAW GAI மாலம்மிர் 青咖喱雞 6F Green curry of chicken with apple eggplants, kaffir lime leaves and thai basil 2. GAENG DAENG GAI மலம்மிர் திரம்மிற இரி மரி மரி மரி மரி மரி மரி மரி மரி மரி ம		Green papaya salad with peanuts and dried shrimps: spicy, salty and slightly sweet **includes peanut	s**
Green papaya salad - a Laotian version with fermented fish and with pickled crab this has a strong, distinct flavour and salty 4. SOM DTUM KAI KHEM ลับณากับเก็บ & 表式青木瓜沙拉配咸鴨蛋		Green papaya salad - a spicier Northern region rendition, with pickled crab : salty and sour	
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17 Spicy minced chicken salad, soft herbs and roasted chilli 6. LARPB BPLA ลาบปลา 香辣熟鯛魚沙拉 ^{6F} Spicy poached snapper salad, soft herbs and roasted chilli 7. NAHM DTOK MHU OR NUEA ป้าตกหมูหรือเชื้อ 香辣燒烤牛肉/豬肉沙拉 Spicy char grilled pork or beef salad, soft herbs and roasted chilli 8. YUM NUEA ป้าเชื้อ 燒烤牛肉沙拉 Char grilled beef salad with tomatoes, cucumber, soft herbs and fresh chilli 7. GAENG KEAW GAI แกงเซียวก็ 青咖喱業 ^{6F} Green curry of chicken with apple eggplants, kaffir lime leaves and thai basil 6. GAENG DAENG GAI แกงแลงก็เส้นัก 紅咖喱雞 ^{6F} Chicken red curry, winter melon and thai basil 7. MASSAMAN NUEA แกงนัลบันเนื้อ 馬沙文咖喱牛腱 ^{6F} Massaman curry of slowly braised beef shin and potato **includes peanuts** 6. GAENG NUEA YAANG แกงเนื้อย่างในชะผล 椰汁咖喱牛肉 Grilled beef coconut curry with betel leaves 6. GAENG DAENG BPLA แกงแดงปลา 紅咖喱鯛魚 ^{6F} Snapper red curry, wild ginger and thai basil 6. GAENG DAENG BPED แกงแดงบิล 紅咖喱烤鴨 Red curry of five spice roast duck with pineapple, lychee and thai basil 6. GAENG DAENG BPED แกงแดงบิล 紅咖喱烤鴨 Red curry of five spice roast duck with pineapple, lychee and thai basil 6. GAENG DAENG BPED แกงแดงบิล 紅咖喱烤鴨 Red curry of five spice roast duck with pineapple, lychee and thai basil 6. GAENG DAENG BPED แกงแดงบิล 紅咖啡水** 6. DTOM YUM GOONG வேยก்รிง 冬陰功 (泰式酸辣蝦湯) ^{6F} A mildly spicy and sour soup of king prawns **includes dairy** 6. DTOM SAAP ก็บแชบ 文火慢嫩酸菜拌骨湯 ^{6F} 19 Hot and sour soup of braised pork ribs 6. GAENG BPU แกงปุ๊นชะผลு 黄咖喱肉蟹 ^{6F} 33		Green papaya salad as the som dtum thai version with the addition of salted duck egg	17
26. LARPB BPLA anuulan 香辣熟鯛魚沙拉 of Spicy poached snapper salad, soft herbs and roasted chilli 7. NAHM DTOK MHU OR NUEA บ้าตกหมหรือเนื้อ 香辣燒烤牛肉/猪肉沙拉 17 Spicy char grilled pork or beef salad, soft herbs and roasted chilli 8. YUM NUEA ช้าเนื้อ 燒烤牛肉沙拉 17 Char grilled beef salad with tomatoes, cucumber, soft herbs and fresh chilli 7. URRIES AND SOUPS 1. GAENG KEAW GAI แกงเขียวกัก 青咖喱雞 of Green curry of chicken with apple eggplants, kaffir lime leaves and thai basil 2. GAENG DAENG GAI แกงแดงกักใส่เกิก 紅咖喱雞 of Chicken red curry, winter melon and thai basil 3. MASSAMAN NUEA แกงเบลบันกับ 馬沙文咖喱牛腱 of Massaman curry of slowly braised beef shin and potato **includes peanuts** 4. GAENG NUEA YAANG แกงเนื้อช่างในชะผลู 椰汁咖喱牛肉 21 Grilled beef coconut curry with betel leaves 5. GAENG DAENG BPLA แกงแดงปลา 紅咖喱鯛魚 of Snapper red curry, wild ginger and thai basil 6. GAENG DAENG BPED แกงแดงปิล 紅咖喱烤鴨 Red curry of five spice roast duck with pineapple, lychee and thai basil 7. DTOM YUM GOONG กับช่ากัง 冬陰功(泰式酸辣蝦湯) of Amily spicy and sour soup of king prawns **includes dairy** 8. DTOM SAAP กับแชบ 文火慢燉酸菜拌骨湯 of 19 Hot and sour soup of braised pork ribs 9. GAENG BPU แกงปู๊เบชะผลู 黃咖喱肉蟹 of 33		LARPB GAI anuln 香辣雞肉沙拉 GF	17
17 Spicy char grilled pork or beef salad, soft herbs and roasted chilli 8. YUM NUEA ชำเนื้อ 燒烤牛肉沙拉 Char grilled beef salad with tomatoes, cucumber, soft herbs and fresh chilli URRIES AND SOUPS . GAENG KEAW GAI แกงเขียวใก่ 青咖喱難 ^{6F} Green curry of chicken with apple eggplants, kaffir lime leaves and thai basil . GAENG DAENG GAI แกงเขียวใก่สีงัก 紅咖喱難 ^{6F} Chicken red curry, winter melon and thai basil 8. MASSAMAN NUEA แกงขือเข้าเนื้อ 馬沙文咖喱牛腱 ^{6F} Massaman curry of slowly braised beef shin and potato **includes peanuts** . GAENG NUEA YAANG แกงเขือเข้างในชะผล 椰汁咖喱牛肉 grilled beef coconut curry with betel leaves 6. GAENG DAENG BPLA แกงแดงปลา 紅咖喱鯛魚 ^{6F} Snapper red curry, wild ginger and thai basil 9. GAENG DAENG BPED แกงแดงเปิล 紅咖喱烤鴨 Red curry of five spice roast duck with pineapple, lychee and thai basil 9. DTOM YUM GOONG ดับยำกัง 冬陰功(泰式酸辣蝦湯) ^{6F} A mildly spicy and sour soup of king prawns **includes dairy** 8. DTOM SAAP ดับแชบ 文火慢燉酸菜排骨湯 ^{6F} Hot and sour soup of braised pork ribs 9. GAENG BPU แกงบุโบชะผลู 黃咖喱肉蟹 ^{6F} 33		LARPB BPLA anuulan 香辣熟鯛魚沙拉 GF	26
17 Char grilled beef salad with tomatoes, cucumber, soft herbs and fresh chilli CURRIES AND SOUPS 1. GAENG KEAW GAI เทางนิยวไก่ 青咖喱難 ^{6F} Green curry of chicken with apple eggplants, kaffir lime leaves and thai basil 2. GAENG DAENG GAI เทางแดงไกใส่นัก 紅咖喱雞 ^{6F} Chicken red curry, winter melon and thai basil 3. MASSAMAN NUEA แกงนิสนันเนื้อ 馬沙文咖喱牛腱 ^{6F} Massaman curry of slowly braised beef shin and potato **includes peanuts** 4. GAENG NUEA YAANG แกงเนื้อย่างในชะพลู 椰汁咖喱牛肉 Grilled beef coconut curry with betel leaves 5. GAENG DAENG BPLA แกงแดงปลา 紅咖喱鯛魚 ^{6F} Snapper red curry, wild ginger and thai basil 6. GAENG DAENG BPED แกงแดงเปิด 紅咖喱烤鴨 Red curry of five spice roast duck with pineapple, lychee and thai basil 7. DTOM YUM GOONG ดับยำกัง 冬陰功(泰式酸辣蝦湯) ^{6F} A mildly spicy and sour soup of king prawns **includes dairy** 3. DTOM SAAP ดับแช่บ 文火慢燉酸菜排骨湯 ^{6F} Hot and sour soup of braised pork ribs 6. GAENG BPU แกงปูในชะพลู 黃咖喱肉蟹 ^{6F} 19 Hot and sour soup of braised pork ribs 7. GAENG BPU แกงปูในชะพลู 黃咖喱肉蟹 ^{6F} 33	7.	NAHM DTOK MHU OR NUEA น้ำตกหมูหรือเนื้อ 香辣燒烤牛肉/豬肉沙拉	17
19 GAENG KEAW GAI IIIN III III III III III III III III	8.	YUM NUEA ជាលិខ 燒烤牛肉沙拉	17
19 GAENG KEAW GAI IIInvivisianin 青咖喱雞 ^{6F} Green curry of chicken with apple eggplants, kaffir lime leaves and thai basil 2. GAENG DAENG GAI IIInviinovinianin 紅咖喱雞 ^{6F} Chicken red curry, winter melon and thai basil 3. MASSAMAN NUEA IIInviianiunio 馬沙文咖喱牛腱 ^{6F} Massaman curry of slowly braised beef shin and potato **includes peanuts** 4. GAENG NUEA YAANG IIInviio 基本 椰子咖喱牛肉 21 Grilled beef coconut curry with betel leaves 5. GAENG DAENG BPLA IIInviio Jan 紅咖喱鯛魚 ^{6F} Snapper red curry, wild ginger and thai basil 6. GAENG DAENG BPED IIInviio 紅如喱烤鴨 Red curry of five spice roast duck with pineapple, lychee and thai basil 7. DTOM YUM GOONG 可以可以及及除功(泰式酸辣蝦湯) ^{6F} A mildly spicy and sour soup of king prawns **includes dairy** 8. DTOM SAAP 可以可以文火慢燉酸菜排骨湯 ^{6F} 19 Hot and sour soup of braised pork ribs 9. GAENG BPU IIInviiiiuvua,黄咖喱肉蟹 ^{6F} 33	: L	IRRIES AND SOUPS	
2. GAENG DAENG GAI เทกงแดงใกใสนัก 紅咖喱雞 ^{6F} Chicken red curry, winter melon and thai basil 3. MASSAMAN NUEA เทกงนัสนั่นเนื้อ 馬沙文咖喱牛腱 ^{6F} Massaman curry of slowly braised beef shin and potato **includes peanuts** 4. GAENG NUEA YAANG แกงเนื้อร่างใบชะผลู 椰汁咖喱牛肉 Grilled beef coconut curry with betel leaves 5. GAENG DAENG BPLA แกงแดงปลา 紅咖喱鯛魚 ^{6F} Snapper red curry, wild ginger and thai basil 6. GAENG DAENG BPED แกงแดงเปิด 紅咖喱烤鴨 Red curry of five spice roast duck with pineapple, lychee and thai basil 7. DTOM YUM GOONG กับรำกุ้ง 冬陰功(泰式酸辣蝦湯) ^{6F} A mildly spicy and sour soup of king prawns **includes dairy** 8. DTOM SAAP กับแชบ 文火慢燉酸菜排骨湯 ^{6F} Hot and sour soup of braised pork ribs 9. GAENG BPU แกงปูกับชะผลู 黄咖喱肉蟹 ^{6F} 33	1.	GAENG KEAW GAI แกงเชียวใก่ 青咖喱雞 ^{GF}	19
3. MASSAMAN NUEA เทงบัลบันเนื้อ 馬沙文咖喱牛腱 ^{6F} Massaman curry of slowly braised beef shin and potato **includes peanuts** 4. GAENG NUEA YAANG เทงเนื้อย่างใบชะพลู 椰汁咖喱牛肉 21 Grilled beef coconut curry with betel leaves 5. GAENG DAENG BPLA เทงแดงปลา 紅咖喱鯛魚 ^{6F} 26 Snapper red curry, wild ginger and thai basil 6. GAENG DAENG BPED แกงแดงบิด 紅咖喱烤鴨 25 Red curry of five spice roast duck with pineapple, lychee and thai basil 7. DTOM YUM GOONG ຄັນຄຳຖຸ້ນ 冬陰功(泰式酸辣蝦湯) ^{6F} 27 A mildly spicy and sour soup of king prawns **includes dairy** 8. DTOM SAAP ຄັນແປນ 文火慢燉酸菜排骨湯 ^{6F} 19 Hot and sour soup of braised pork ribs 9. GAENG BPU แกงปุ๊บชะพลู 黃咖喱肉蟹 ^{6F} 33	2.	GAENG DAENG GAI ເເກດເເດດໄກໃສ່ພັກ 紅咖喱雞 ^{ef}	19
4. GAENG NUEA YAANG IIIกงเนื้อย่างในชะพลู 椰汁咖喱牛肉 Grilled beef coconut curry with betel leaves 5. GAENG DAENG BPLA IIกงแดงปลา 紅咖喱鯛魚 ^{6F} Snapper red curry, wild ginger and thai basil 6. GAENG DAENG BPED IIIกงแดงเปิด 紅咖喱烤鴨 Red curry of five spice roast duck with pineapple, lychee and thai basil 7. DTOM YUM GOONG ด้มยำกับ 冬陰功(泰式酸辣蝦湯) ^{6F} A mildly spicy and sour soup of king prawns **includes dairy** 8. DTOM SAAP ด้มแชม 文火慢燉酸菜排骨湯 ^{6F} 19 Hot and sour soup of braised pork ribs 9. GAENG BPU แกงปูบิบซะพลู 黃咖喱肉蟹 ^{6F} 33	3.	MASSAMAN NUEA ແກ່ນມັສນັ່ນເជື້อ 馬沙文咖喱牛腱 ^{GF}	19
5. GAENG DAENG BPLA IIIกงแดงปลา 紅咖喱鯛魚 ^{6F} Snapper red curry, wild ginger and thai basil 6. GAENG DAENG BPED แกงแดงเปิด 紅咖喱烤鴨 Red curry of five spice roast duck with pineapple, lychee and thai basil 7. DTOM YUM GOONG ดับยำกุ้ง 冬陰功(泰式酸辣蝦湯) ^{6F} A mildly spicy and sour soup of king prawns **includes dairy** 8. DTOM SAAP ดับแช่บ 文火慢燉酸菜排骨湯 ^{6F} 19 Hot and sour soup of braised pork ribs 9. GAENG BPU แกงปูเบชะพลู 黃咖喱肉蟹 ^{6F} 33	4.	GAENG NUEA YAANG แทงเนื้อย่างใบซะผลู 椰汁咖喱牛肉	21
6. GAENG DAENG BPED เทางแดงเปิด 紅咖喱烤鴨 Red curry of five spice roast duck with pineapple, lychee and thai basil 7. DTOM YUM GOONG ຄັນຢ່າຖຸ້ນ 冬陰功(泰式酸辣蝦湯) ^{6F} A mildly spicy and sour soup of king prawns **includes dairy** 8. DTOM SAAP ຄັນແປນ 文火慢燉酸菜排骨湯 ^{6F} Hot and sour soup of braised pork ribs 9. GAENG BPU แกงปูใบชะผลู 黄咖喱肉蟹 ^{6F} 33	5.	GAENG DAENG BPLA IIIN II ION UAT 紅咖喱鯛魚 GF	26
7. DTOM YUM GOONG ຕັມຍົກຖຸ້ນ 冬陰功(泰式酸辣蝦湯) ^{6F} A mildly spicy and sour soup of king prawns **includes dairy** 8. DTOM SAAP ຕັມແຕ່ມ 文火慢燉酸菜排骨湯 ^{6F} Hot and sour soup of braised pork ribs 9. GAENG BPU แกงปูในชะผล, 黃咖喱肉蟹 ^{6F} 33	6.	GAENG DAENG BPED ເເກນເເດນເປັດ 紅咖喱烤鴨	25
8. DTOM SAAP ตับแช่บ 文火慢燉酸菜排骨湯 Hot and sour soup of braised pork ribs199. GAENG BPU แกงปูในชะผลู 黃咖喱肉蟹 3333	7.	DTOM YUM GOONG กับยำกับ 冬陰功(泰式酸辣蝦湯) ^{6F}	27
9. GAENG BPU ແກນປູໃບປະພລູ 黃咖喱肉蟹 ^{6F} 33	8.	DTOM SAAP đulidu 文火慢燉酸菜排骨湯 FF	19
rettow curry or crap meat and betet teaves with rice vermicetti noodles	9.	GAENG BPU ແກນປູໃບປະພູລ 黃咖喱肉蟹 ^{GF}	33
	4	rettow curry of crap meat and betet teaves with fice vermicetti noodles	

NOODLES

	77	19.6	1 11				
61.	SUKI (dry or soup) สุกี้แห้งหรือ Braised chicken, water spinacl	nửi 壽喜雞肉粉絲(湯/乾) n, glass noodles and spicy ferm	ented tofu broth	16			
62.	PADT THAI wolne 泰式炒河			16			
63.	tamarind and palm sugar **ind PADT SI-EW ผัดชื่อว 泰式炒資	cludes peanuts**.	,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,	16			
		h chicken, hens egg and chines	e kale in dark soy sauce	16			
		h chicken, chilli and holy basil i		21			
	Stir fry rice vermicelli noodles,	prawns, hens egg, seasonal ve					
A.		wns, choi sum, wombok and ch		27			
67.		図JU IIINJJ 音珠変毛不飲汤能 melon, trio stuffed tapioca dun es peanuts and dried shrimps*'	nplings in pork bone broth	17			
68.	KHAO SOI ข้าวซอย泰北椰香咧			17			
69.	GUAY TIEW DTOM YUM GO		長式酸辣蝦湯)面	23			
610	PADT THAI GOONG WOON		大明蝦炒粉絲 GF	27			
	tamarind and palm sugar **ind	cludes peanuts**	A garde chives,				
W	OK FRIED		With All In				
71.	PADT PAAK w̄ດw̄n 蠔油炒時		y Marine	16			
72.	Stir fried seasonal vegetables PADT PAAK BOONG ผัดผักบุ้เ	วไฟแดง 黃豆醬炒通心菜 v		16			
73.	GRAPAO GAI SUP ผัดทะเพราไเ		July 2 Little	18			
74.	Stir fried minced chicken, fresh GAI PADT MET MAMUANG		The state of the s	18			
	Stir fried chicken with cashew NUEA PADT NAHM MUN HO	nuts and smoked chilli jam		18			
	Stir fried beef and seasonal ve KANA MHU GROB ผัดคะนำหมู	getables in oyster sauce		18			
	Stir fried chinese kale and cris MHU GROB PADT PRIK KHI	p pork belly	姜炒脆皮豬脑	19			
	Stir fried crisp pork belly and v GRAPAO BPED ผัดกะเพราเป็ด	vild ginger in spicy red curry pa	ste	25			
		fresh chilli, garlic and holy bas	il	25			
	Stir fried five spice roast duck D.PADT CHAR BPED ພັດລຳເປີດ:	with seasonal greens		25			
/ 10		chilli, wild ginger, green peppe	rcorns and apple eggplants	23			
	STEAMED JASMINE RICE (per person) ข้าวสวย 香米白飯		3			
S	EAFOOD						
	BPLA PADT PRIK KHING Ua			26			
82.	Stir fried of fried snapper and value BPLA PADT KUHN CHAI Ua	wild ginger in spicy red curry pa <i>าขึ้นฉ่าย</i> 香辣鯛魚柳	aste	26			
83.	Stir fried of fried snapper, chin PADT CHAR BPLA ພັດວ່າປລາ:			26			
84.	Stir fried of fried snapper, chill KAI JIEW BPU ใช่เจียวนู 蟹肉真	li, wild ginger, green peppercor 煎蛋餅 ^g	n and apple eggplants	27			
	Golden and puffy crab meat on GOONG CHOO CHEE กุ้งอู่อี่ 科	nelette		27			
	Poached king prawns in cocon GOONG GRATIEM กุ้งกระเทียม	ut cream choo chee curry		27			
	Stir fried king prawns, garlic a YAM GOONG DTA KRAI ยำกับ	nd peppercorns		26			
	Prawns, lemongrass, chilli, fin	e herbs and aromatics warm sa	alad				
0	NE PLATE WO	NDER	The state of the s				
91.	KHAO PADT GAI ข้าวผัดไก่ §	t肉芥藍炒飯 ^{v, g} gg, tomato, onion and chinese l	sale	17			
92.	CHILLI FRIED RICE ข้าวทะเพร		The state of the s	17			
93.	KHAO PADT BPU ข้าวผัดปู 蟹 Fried rice with crab meat, hens	肉炒飯 GF		19			
94.	PINEAPPLE FRIED RICE ช้า		d cashew nuts	21			
95.	KHAO PADT DTOM YUM ข้าว Fried rice with prawns, soft bo	ພັດດັມຢຳກັນ 東陰 (酸辣) 炒飯	Casilew fluts	21			
96.	KHAO KA MHU ข้าวขาหมู 醬炒		ijnasa kala	17			
97	mustard cabbage pickles and r	rice	414 /16	17			
	Garlic marinated fried pork be	lly and nahm jim jaew* with rice	e	18			
	88. KHAO KANA MHU GROB ข้าวคะน้าหมูกรอบ 芥藍炒脆皮豬腩配飯 ^v 1 Stir fried chinese kale and crisp pork belly with rice 99. KHAO GRAPAO GAI SUP ข้าวกะเพราไก่สับ 泰式羅勒炒雞米配飯 ^{v, gr} 1						
	Stir fried minced chicken, fresh chilli and holy basil with fried hens egg and rice 910.KHAO GRAPAO MHU GROB ข้าวกะเพราหมูกรอบ 泰式羅勒炒脆皮豬腩配飯 19						
	Stir fried crisp pork belly, fresh chilli and holy basil with fried hens egg and rice 911.KHAO GRAPAO BPED ข้าวราดกะเพราเป็ด 泰式羅勒炒烤鴨配飯 23						
71		にいらしい 多工(雑判)がケラ特別 li and holy basil with fried hens		23			
	SUBSTITUTE ITEMS (only as	vailable with selected items, pla	ease ask our friendly staff)				
		BARBEQUED ROAST DUCK +6	PRAWNS +6				
	SEAFOOD +6	CALAMARI +6	FRIED EGG +3				
-	Marie Marie						

^{***}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 ชาหริ่ม 椰漿三彩綠豆粉 ^{V, GF} Coconut milk, fresh young coconut, pandan infused mung bean noodles 102.TUB TIM GROB กับกิมกรอบ 椰香石榴冰 v, GF Coconut milk, fresh young coconut, water chestnuts rolled in tapioca **103.BUA LOY** *ὑɔaοε* 椰香芋頭南瓜球 ^{ν, 6F} Silky little dumplings of taro, Japanese pumpkin and pandan jus, in sweet warm coconut broth 104.COCONUT ICE CREAM ไอศกรีมทะทิสด 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** 105.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 106.STICKY RICE WITH COCONUT CUSTARD ข้าวเหนียวสังขยา 椰漿糯米飯 ଙ 8 Sweet sticky rice with steamed coconut and palm sugar custard 107.STICKY RICE WITH SWEET AND SALTY PRAWN FLOSS ข้าวเหนียวหน้ากุ้ง 蝦仁糯米飯 of 8 Sweet sticky rice with coconut and candied prawn floss 108.STICKY RICE WITH CANDIED FISH ข้าวเหนียวหน้าปลา 小魚乾糯米飯 ^{GF} Sweet sticky rice with candied fish floss and fried shallot





































