

SAVORY AND SNACK

1.	TUA BAP GOONG (5 pcs) ทั่วแปปทุ้ง 椰絲裹飯團 ଙ	14
	Steamed coconut rice dumplings of minced prawn, coconut and coconut sauce	
2.	FRESH SPRING ROLLS ເປາະເປີ້ຍະສດ 泰式米紙春卷 v	14
	Fresh spring rolls of smoked fish sausages, chicken, chilli, hens egg and crab with caramelised tamarind relish	
3.	KHAO KREAB YUAN (3 pcs) ข้าวเกรียบญวน 鸡肉加猪肉肠香爆洋葱蒸肠粉	15
	Rolled steamed tapioca and rice noodles filled with chicken, shallot, pork sausage & fried onions	
4.	CRAB FRIED SPRING ROLLS (3 pcs) เปาะเบี๊ยะทอดไส้ปู 炸蟹肉春捲	15
	Blue swimmer crab, hens egg and soft green herbs	









STARTERS

5.	BANGKOK WINGS (6 pcs) ปีกไก่ทอด 曼谷炸雞翅 Lightly herbed - battered and fried chicken wings	15
6.	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 crépe with house pickled cucumber **includes peanuts**	17
7.	TODT MUN BPLA (4 pcs) ทอดมันปลา 開胃醃黃瓜蝦餅 ^{6F} Fish cakes with pickled cucumber relish **includes peanuts**	15
8.	TODT MUN GOONG (4 pcs) ทอดมันทุ้ง 虾饼 Fried prawn mousseline with pickled plum sauce	16
9.	GOONG PHAE ṇullw 甜辣汁槟榔叶炒对虾 **含花生 Fried school prawns with betel leaves, sweet chilli sauce**includes peanuts**	15
10.	MHU SAAM CHAN TODT หมูสามชั้นทอด 蒜香五花肉 Garlic marinated fried pork belly with nahm jim jaew*	16

* nahm jim jeaw : smoked chilli and tamarind sauce







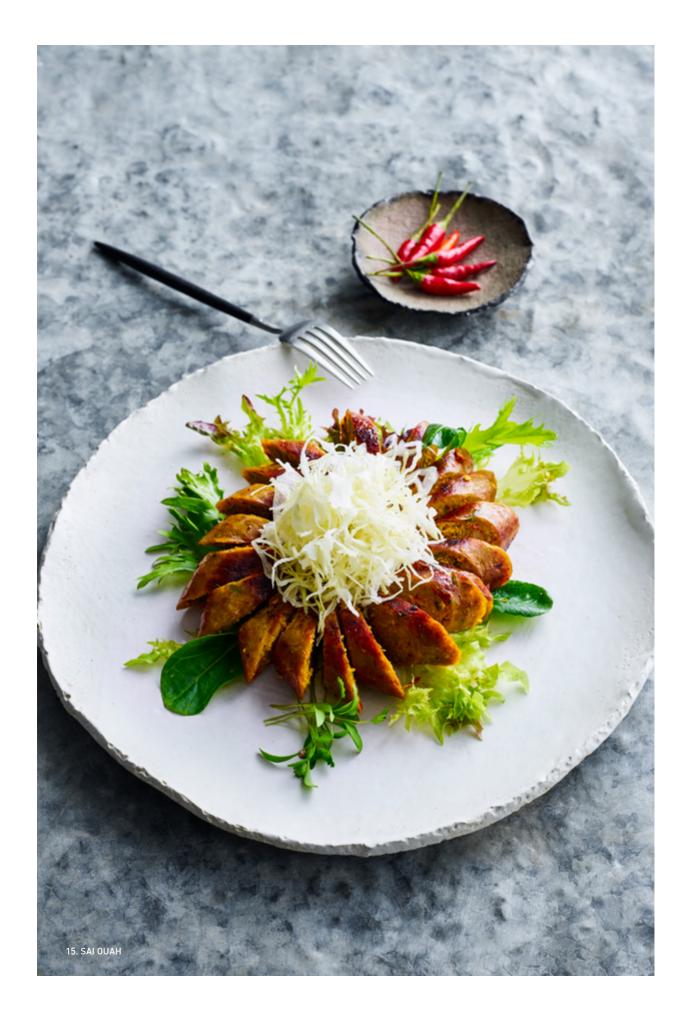




GRILLED

11.	MHU BHING (2 skewers) หมูบิ้ง 烤豬肉串 Grilled pork skewers	8
12.	GAI SATAY (2 skewers) สะเติะไท่ 沙爹雞肉串 Chicken satay skewers **includes peanuts**	8
13.	PORK RIBS ซีโครงหมูย่าง 黑椒豬肋排 Garlic and peppercorns grilled pork ribs with <i>nahm jim jaew*</i>	16
14.	GAI YAANG <i>ไท่ย่าง</i> 燒烤泰式雞排 Char grilled turmeric and lemongrass marinated chicken with <i>nahm jim jaew*</i>	16
15.	SAI OUAH ไล้อั๋ว 烤泰式豬肉香腸 House spicy sausages of pork with aromatic herbs and chilli	16
16.	KHOR MHU YAANG คอหมูย่าง 燒烤豬梅肉 Char grilled pork jowls with <i>nahm jim jaew</i> *	16
17.	CRYING TIGER เลือร้องให้ 燒烤牛里脊 Char grilled beef tenderloin with <i>nahm jim jaew*</i>	16
	* nahm jim jeaw : smoked chilli and tamarind sauce	









SPICY SALADS

18.	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**	15
19.	SOM DTUM KAI KHEM ล้มตำไทยไข่เค็ม 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**	17
20.	SOM DTUM BPU ล้มตำปู 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	16
21.	SOM DTUM BPU BPLA LA ล้มตำปูปลาร้า 泰式青木瓜沙拉配腐魚仔 ^{6F} Green papaya salad - a Laotian version with fermented fish and with pickled field crab : this has a strong, distinct flavour and salty	16
22.	SOM DTUM MA MUANG ล้มตำมะม่วง 泰式青芒果沙拉配醃蟹蝦仁腐魚 ^{GF} Spicy green mango salad with pickled crabs, dried shrimp, fermented fish **includes peanuts**	17
23.	LARPB GAI ลาบไท่ 香辣雞肉沙拉 ^{6F} Spicy minced chicken salad, soft herbs and roasted chilli	16
24.	LARPB BPLA anuulan 香辣熟鯛魚沙拉 ^{GF} Spicy poached snapper salad, soft herbs and roasted chilli	26
25.	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	17
26.	YUM NUEA ຢ່າງເປື້ອ 燒烤牛肉沙拉 Char grilled beef salad with tomatoes, cucumber, soft herbs and fresh chilli	17
27.	YUM MA KUEA ຍຳມະເນື້ວ 烤茄子沙拉 ^{GF} Char roasted eggplant salad with minced chicken, prawns and fresh chilli	22
28.	NAHM PRIK GAPI ชุดน้ำพริกทะป 泰式煎鯖魚沙拉盤配酸辣蝦醬 ^{ef} Shrimp paste chilli relish with vegetables, herbs and egg-battered fried eggplants, boiled hens egg and fried mackerel	26
29.	YUM NAEHM KHAO TODT ຢ່າງເກເມນນ້າວກອດ 泰国酸肉锅巴香草沙律 Spicy crisp rice, fermented pork and soft herbs salad **includes peanuts**	18



CURRIES AND SOUPS

30.	DTOM SAAP ตับแช่บ 文火慢燉酸菜排骨湯 ^{6F} Hot and sour soup of braised pork ribs	17
31.	DTOM YUM GOONG ตัมยำกุ้ง 冬陰功(泰式酸辣蝦湯) ^{6F} A mildly spicy and sour soup of king prawns **includes dairy**	26
32.	MASSAMAN NUEA แทงมัสมั่นเนื้อ 馬沙文咖喱牛腱 ^{GF} Massaman curry of slowly braised beef shin and potato **includes peanuts**	17
33.	GAENG KEAW GAI มทงเขียวไท่ 青咖喱雞 ^{ef} Green curry of chicken with apple eggplants, kaffir lime leaves and thai basil	17
34.	GAENG DAENG GAI มากงมดงไก่ใส่ฟัก 紅咖喱雞 ^{GF} Chicken red curry, winter melon and thai basil	17
35.	. BUK KOUT TAE ບັກກຸ໊ດເດ໋ 泰式肉骨茶 TCM herbal pork short rib soup	19
36.	GAENG NUEA YAANG มทางเนื้อย่างใบชะพลู 椰汁咖喱牛肉 Grilled beef coconut curry with betel leaves	20
37.	GAENG DAENG BPLA III いい いしょう 紅咖喱鯛魚 ^{GF} Snapper red curry, wild ginger and thai basil	26
38.	GAENG DAENG BPED มางมางเป็ด 紅咖喱烤鴨 Red curry of five spice roast duck with pineapple, lychee and thai basil	25
39.	GAENG SOHM CHA-OM GOONG III งล้มชะอมทุ้ง 泰式酸橙罗望子咖喱大蝦 ^{GF} Sour orange tamarind curry of king prawns with omelette of acacia fronds	26
40.	GAENG BPU III のり 黄咖喱肉蟹 ^{6F} Yellow curry with crab meat and betel leaves with rice vermicelli noodles	32
	SUBSTITUTE ITEMS (only available with selected items, please ask our friendly staff)	
	CRISPY PORK BELLY +5 BARBEQUED ROAST DUCK +6 PRAWNS +6 SEAFOOD +6 CALAMARI +6 FRIED EGG +3	
	KHAO MUN ANCHAN(Coconut + Butterfly pea rice) ข้าวมันอัญชัน 椰子饭	5
	STEAMED JASMINE RICE (per person) ข้าวสวย 香米白飯	3
	STEAMED BROWN RICE (per person) ข้าวกล้อง 糙米飯	4
	STICKY RICE ข้าวเหนียว 糯米飯	5
	GF : Gluten Free V : Vegetarian, Vegetables Options available Please ask our friendly staff	

















WOK FRIED

41.	GAI PADT MET MAMUANG ໄກ່ພັດເມົດມະມ່ວນ 泰式腰果炒雞肉 Stir fried chicken with cashew nuts and smoked chilli jam	17
42.	NUEA PADT NAHM MUN HOI เนื้อผัดน้ำมันหอย 蚝油牛肉炒時蔬 Stir fried beef and seasonal vegetables in oyster sauce	16
43.	GRAPAO GAI SUP ผัดกะเพราไท่สับ 泰式羅勒炒雞肉碎 ^{v, GF} Stir fried minced chicken, fresh chilli, garlic and holy basil	16
44.	GRAPAO BPED ผัดกะเพราเป็ด 泰式羅勒炒烤鴨 Stir fried five spice roast duck, fresh chilli, garlic and holy basil	25
45.	KANA MHU GROB ຜັດคะน้าหมูทรอบ 芥藍炒脆皮猪腩 ^v Stir fried chinese kale, chilli and crisp pork belly	18
46.	MHU GROB PADT PRIK KHING หมูกรอบผัดผริกขิง 紅咖喱生姜炒脆皮豬腩 Stir fried crisp pork belly and wild ginger in spicy red curry paste	19
47.	EMERALD DUCK ເປົ້ດຍ່າงຜັດຜັກເขีຍວ 烤鴨炒時蔬 Stir fried five spice roast duck with seasonal greens	25
48.	PADT PAAK BOONG ພັດພັກບຸ້ນໄຟເເດນ 黄豆醬炒通心菜 ^v Stir fried water spinach, garlic and chilli in yellow bean sauce	16
49.	PADT PAAK ພັດພັກ 蠔油炒時蔬 ^{v, GF} Stir fried seasonal vegetables in oyster sauce	16
50.	MARA PADT KAI มะระพัดใช่ 苦瓜炒蛋 v Stir fried bitter melon, glass noodles and hens egg	17
	SUBSTITUTE ITEMS (only available with selected items, please ask our friendly staff)	
	CRISPY PORK BELLY +5 BARBEQUED ROAST DUCK +6 PRAWNS +6 SEAFOOD +6 CALAMARI +6 FRIED EGG +3	
	KHAO MUN ANCHAN(Coconut + Butterfly pea rice) ข้าวมันอัญชั้น 椰子饭	5
	STEAMED JASMINE RICE (per person) ข้าวสวย 香米白飯	3
	STEAMED BROWN RICE (per person) ข้าวกล้อง 糙米飯	4
	STICKY RICE ข้าวเหนียว 糯米飯	5







SEAFOOD

51.	PADT CHAR BPLA <i>ผัดฉ่าปล</i> า 生薑小茄子炒鯛魚 Stir fried of fried snapper, chilli, wild ginger, green peppercorn and apple eggplants	26
52.	BPLA PADT PRIK KHING ປລາພັດພຣົກขึง 紅咖喱生薑炒鯛魚柳 Stir fried of fried snapper and wild ginger in spicy red curry paste	26
53.	BPLA PADT KUHN CHAI ปลาขึ้นฉ่าย 香辣鯛魚柳 Stir fried of fried snapper, chinese celery and chilli	26
54.	KAI JIEW BPU ไข่เจียวปู 蟹肉煎蛋餅 ^{6F} Golden and puffy crab meat omelette	26
55.	BPU NIM PADT POHNG KAREE ปูนิ่มผัดผงกะหรื่ 辛香黃咖喱炒酥脆软壳蟹 Stir fried crispy soft shell crab in a mildly aromatic yellow curry sauce with chinese celery	30
56.	BPLA MUEK NUENG MANOW ปลาหมึกนึ่งมะนาว 泰式蒸魷魚 ^{GF} Steamed calamari, Chinese celery with lime, garlic and chilli	25
57.	GOONG OPB WOON SEN ກຸ້ນວບວຸ້ນເສ້ນ 粉絲炒大蝦 Stir fried king prawns and glass noodles with ginger and chinese celery	26
58.	GOONG MAR KHAM กุ้งมะขาม 泰式天麩羅大蝦 Tempura king prawns, tamarind, fried shallots and smoked chilli	26
59.	YAM GOONG DTA KRAI ຍຳກຸ້ານຕະໄคຮ້ 香茅辣虾热沙律 ^{ef} Prawns, lemongrass, chilli, fine herbs and aromatics warm salad	26
60.	GOONG CHOO CHEE ກຸ້ນລູ່ລົ່ 椰汁咖喱大蝦 <i>F</i> Poached king prawns in coconut cream choo chee curry	26
61.	GOONG GRATIEM กุ้งกระเทียม 椒鹽大蝦 ^{ef} Stir fried king prawns, garlic and peppercorns	26
62.	GOONG KAI KHEM กุ้งใช่เค็ม 黄金香辣虾球 Stir fried prawns, salted duck egg yolk and chilli	26
	KHAO MUN ANCHAN(Coconut + Butterfly pea rice) ข้าวมันอัญชัน 椰子饭 STEAMED JASMINE RICE (per person) ข้าวสวย 香米白飯	5
	STEAMED JASMINE RICE (per person) でいるが 管本日販 STEAMED BROWN RICE (per person) でいつのである 地米飯 STICKY RICE でいついればらい 糯米飯	3 4 5
	GF. Glutan Free V. Vegetarian Vegetables Ontions available	

















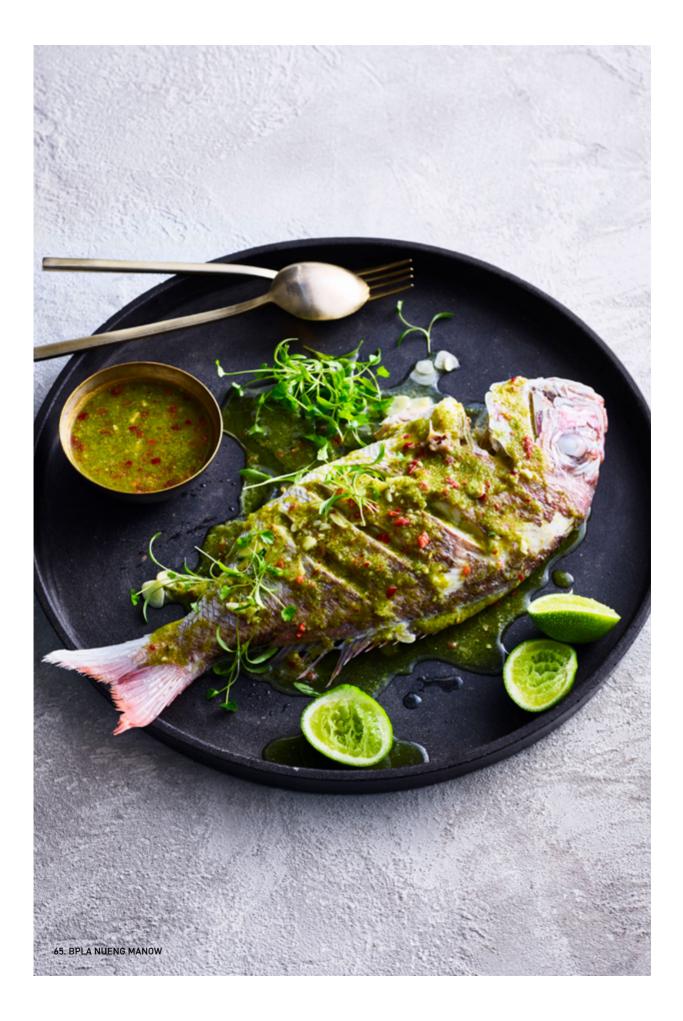


SEAFOOD

63.	BPLA CHOO CHEE ปลาอู่ฉี่ 椰汁咖喱脆皮鯛魚 ଙ	37
	Crisp fried whole snapper in coconut cream choo chee curry	
64.	BPLA TODT NAHM BPLA ປລາກວດນ້ຳປລາ 酥脆黃金盲鰽 ^{GF} Crisp fried whole barramundi with <i>nahm jim prik sodt*</i>	37
65.	BPLA NUENG MANOW ปลานึ่งมะนาว 泰式蒸鯛魚 ^{6F} Steamed whole snapper with lime, garlic and chilli	37
66.	BPLA YUM MAMUANG ปลายำมะม่วง 脆皮盲鰽配青芒果沙拉 ^{6F} Whole fried barramundi with spicy green mango salad **includes peanuts and dried shrimps**	37
67.	BPLA RAADT PRIK ปลาราดพริก 香辣脆皮鯛魚 ^{6F} Crisp fried whole snapper, roasted chili and garlic	37



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





NOODLES AND RICE

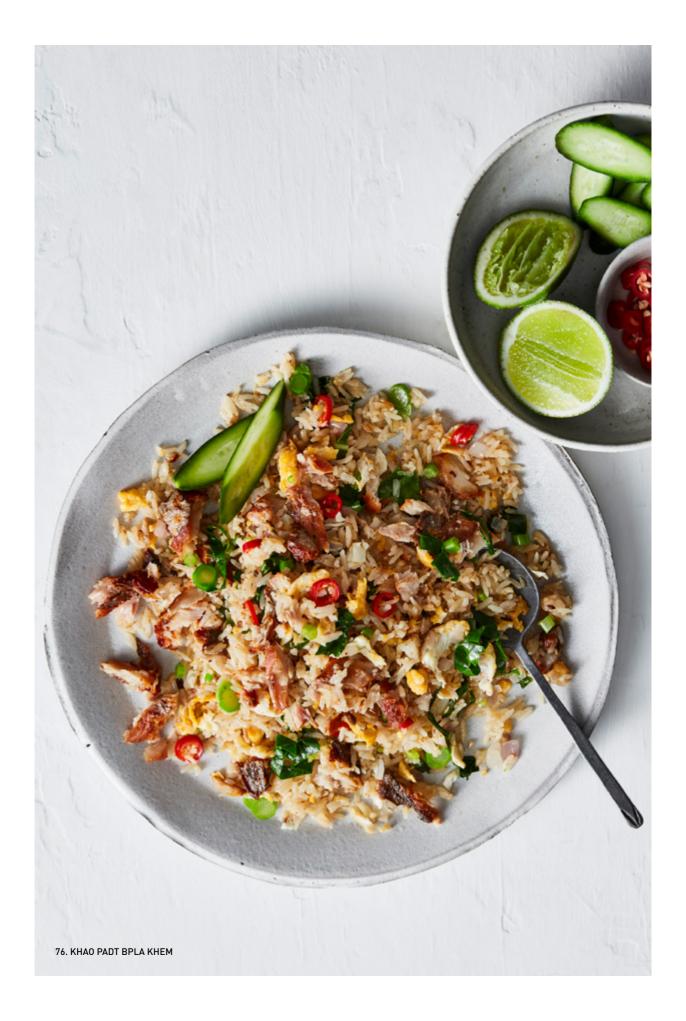
68.	KHANOM PAKKAAD ขนมผักกาด 韭菜豆芽虾仁炒萝卜糕	16
	Fried daikon cake, dried shrimps, garlic chives, hens egg and bean sprouts stir fry	
69.	SEN MEE PADT GOONG เส้นหมี่ผัดกุ้ง 虾,蔬菜和辣椒炒米粉 Stir fry rice vermicelli noodles, prawns, hens egg, seasonal vegetables and chilli	22
70.	PADT THAI ผัดไทย 泰式炒河粉 ۷,6F Stir fried thin rice noodles with chicken, hens egg, dried shrimps, bean sprouts, garlic chives, tamarind and palm sugar **includes peanuts**.	16
7 1.	PADT SI-EW ผัดชีอิ๊ว 泰式炒寬河粉 ^{v, g} Stir fried wide rice noodles with chicken, hens egg and chinese kale in dark soy sauce	16
72.	KI MAO ทั่วยเตี๋ยวผัดขี้เมา 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	16
73.	SUKI (dry or soup) สุที้แห้งหรือน้ำ 壽喜雞肉粉絲(湯/乾) Braised chicken, water spinach, glass noodles and spicy fermented tofu broth	16
74.	AMY'S NOODLES ປະหນี່ຜັດກຸ້າ 大蝦炒麵 Stir fried egg noodles king prawns, choi sum, wombok and chilli	26
75.	CHILLI FRIED RICE ข้าวกะเพราคลุก 泰式香辣雞肉炒飯 ^{v, g} Fried rice with minced chicken, fresh chilli, garlic, holy basil and fried hens egg	17
76.	KHAO PADT BPLA KHEM ข้าวผัดปลาเค็ม 咸鱼炒饭 ^{eF} Fried rice with salted mackerel, hens egg, chilli and red onions	17
77.	KHAO PADT GAI ບ້າງພັດໄກ່ 雞肉芥藍炒飯 ^{v, g} Fried rice with chicken, hens egg and Chinese kale	16
78.	KHAO PADT BPU ບ້າວພັດປູ 蟹肉炒飯 ^{GF} Fried rice with crab meat, hens egg and shallots	19
79.	PINEAPPLE FRIED RICE ບ້າວພັດສັບປະຣດ 菠蘿炒飯 v Fried rice with pineapple, dried sultana, prawns, hens egg and cashew nuts	22
80.	KHAO PADT NAHM PRIK KAPI ບ້າວພັດບ້ຳພຣົກກະປົ 蝦醬鯖魚炒飯 ^{of} Fried rice with shrimp paste chilli relish, fried mackerel, pea eggplant, cha-om omelette, soft boiled hens egg with green beans	22
81.	KHAO PADT DTOM YUM ບ້າວພັດຕັນຢຳ 東陰(酸辣)炒飯 Dtom yum fried rice with prawns, soft boiled hens egg, chilli and herbals	22

















DESSERTS

82.	KHAO KREAB AON ข้าวเทรียบอ่อน 椰香芝麻糯米糕 ^{v, g} Sticky rice crepe filled with coconut, sesame and sugar	9
83.	COCONUTICE CREAM ใจศกรีมทะทิสด 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**	8
84.	TUB TIM GROB ทับทิมทรอบ 椰香石榴冰 ^{v, g} Aromatics coconut milk, fresh young coconut, water chestnuts rolled in tapioca	8
85.	BUA LOY KHAI KHEM บัวลอยไข่เค็ม ^{GF} Silky little dumplings in sweet warm coconut broth with salted egg yolk	9
86.	BUA LOY บัวลอย ^{v, GF} Silky little dumplings in sweet warm coconut broth	8
87.	SACU ICE CREAM ไอศทรีมสาคู 香兰椰汁西米雪糕 Coconut ice cream with blue butterfly pea sago and young coconut	9
88.	YOUNG COCONUT GRANITA ກຣາนิต้ามะพร้าว 椰青雪泥 ^{v, gf} Textures of fresh coconut and coconut jelly	9
89.	MANGO GRANITA กรานิด้ามะม่วง 芒果雪泥 ^{v, g} Textures of fresh mango and mango jelly	9
90.	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 **extra coconut ice cream \$3 **	10
91.	STICKY RICE DURIAN ข้าวเหนียวทุเรียน 榴槤椰香糯米飯 ^{ef} Sticky rice steamed with sweet coconut cream and palm sugar accompanied with a durian custard and pieces of fresh durian	9
92.	PAR TUHNG GO ปาท่องโก๋ 泰式油條忌廉凍 Pillowy flash fried dough sticks with coconut pandan custard **friday-sunday**	8

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

















DRINKS

93.	TRADITIONAL COFFEES กาแฟ้าย 古法泰式咖啡 Arabica beans originating from northern thai regions 1.1 <u>oryoah</u> - sweet black hot coffee 1.2 <u>orlieng</u> - sweet iced black coffee	6
	1.3 <u>kaffe nohm</u> - hot coffee with caramelised milk1.4 <u>kaffe yen</u> - iced coffee with caramelised milk	
94.	TRADITIONAL RED TEAS ชาไทย 古法泰式紅茶 2.1 <u>cha dum yen</u> - sweet iced tea 2.2 <u>cha nohm yen</u> - sweet iced tea with caramelised milk	6
95.	LODT SHONG SINGAPORE ลอดช่องสิงคโปร์ 南洋椰汁斑蘭特飲 Coconut milk with silky pandan dumplings	7
96.	NOHM YEN <i>นมเย็น</i> Milk with strawberry syrup	6
97.	COCOA YEN โกโก้เย็น Iced chocolate	7
98.	BLENDED JUICES น้ำปั่น 冰鎮鮮榨果汁 Strawberry / Watermelon / Lychee / Lime / Pineapple / Lychee mint / Mango	7



DRINKS

99.	ROSELLE ICE TISANE น้ำกระเจี๊ยบ	5
100.	CHRYSANTHEMUM ICE TISANE ບ້ຳເກີກฮวย 雛菊花茶	5
101.	BUTTERFLY PEA WITH HONEY + LIME ICE TISANE ບ້ຳວັເງູ _່ ຈັບພຸສຸມບ້ຳຜົ້ນມະບາວ 泰式蝶豆花蜂蜜檸檬茶	5
102.	BUTTERFLY PEA + COCONUT WATER น้ำมะพร้าวอัญชัน	5
103.	FRESH COCONUT WATER ນ້ຳມະພຣ້າວ 新鮮椰子汁	6
104.	PANDAN TISANE ນ້ຳໃບເຕຍ	5
105.	NAHM DEANG SODA ບ້ຳແດນໂซດາ 红色糖浆和苏打水混合 Red syrup with soda	5
106.	NAHM KEAW SODA <i>ນ້ຳເ</i> ນັຍວໂຫດາ 绿色糖浆和苏打水混合 Green syrup with soda	5
107.	LONGAN FRUIT น้ำลำไย 龙眼汁	6
108.	BUOY SODA (SWEET PICKLED PLUM W/SODA) ບ໊ວຍໂซດາ	6
109.	KRAJIAPB SODA (ROSELLE W/ SODA) กระเจี๊ยบโซดา	6
110.	SOFT DRINKS น้ำอัดลม 汽水 Coke / Coke Zero / Diet Coke / Sprite	4
111.	SPARKLING MINERAL WATER น้ำดื่มอัดแท๊ส 澳大利亞天然蘇打礦泉水	4









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

SILVER JASMINE (MOLIHUA CHA) OG+ Zhejiang, China

- Silver tips are the young buds of the tea plant, prized for their high levels of anti-oxidants. Xiaowang uses relatively high grown bushes for this scented orthodox leaf tea, picked at elevations of 1000m above sea level. The tea is infused with racks of jasmine blossoms three times to ensure the fragrance does not dissipate quickly. As such, this grade of jasmine tea takes no short-cuts as almost no jasmine blossoms are blended with the tea (which would otherwise cause bitterness). The fragrance is purely relied upon a thorough multiple infusion process.

Profile: light yellow liqour, 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

BLENDS

YUNNAN RED (DIAN HONG) Yunnan, China

This red tea is a high-grown offering from Fengqing District, Yunnan. Situated on the high rural mountain sides at above 3000m elevation, the Dianhong Farms specialise in making this fully- oxidised tea. Rich, malty flavour with notes of spice, orange and chocolate, this is a complex and dynamic beverage. On a stronger steep, it makes for a bright, punchy wake-up cup. The farms here as with much of rural China throughout Yunnan organize their tea production in co- operatives and share drying, rolling and oxidising facilities. This makes their single origin offerings consistent across the several Dianhong Farms.

Profile: amber colour, malty flavour with hints of spiced fruits and chocolate

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Asahi 300/400ml	Yokohama, Japan	8 / 11
Singha 360ml	Bangkok, Thailand	10
BOTTLE		
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
GIN		
Bookies Dry Gin & Tonic	Byron Bay, NSW	14
Lemon, Lime & Bitters		6

DEAR CUSTOMERS,

Please respect that only Chat Thai food and beverages may be consumed here. NO BYO. Cakeage fee is \$2 per person or up to a maximum of \$15 per table. We respectfully decline splitting of bills. All card payments incur 1.0% transaction fee.

We appreciate your understanding.

Kind regards,

Chat Thai Team

ALCOHOL: SERVICE RULE

MON - SUN: 11am - 10pm

^{***}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.***

COCKTAILS

Gin Cucumber Cooler	16
This refreshing, zingy mix of cucumber, lemon and Tanqueray gin is guaranteed to dissolve anyone's thirst.	
•	4.
Mai Thai 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!	16
<u>Longan Island Tea</u> 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.	16
<u>Lychee-jito</u> 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.	16
<u>Thai Sunrise</u> Jose Cuervo gold tequila and Pama pomegranate liqueur blended with fresh mango and ice, drizzled with house-made pomegranate syrup. A perrenial favourite for all the right reasons.	16
<u>Strawberry Lemongrass Caiprioska</u> A fruity twist on an old favourite, using fresh strawberries, lemongrass syrup and full strength Stolichnaya vodka to engage your dancing feet.	16



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

CHAT THAI GROUP



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CHAT THAI - The Galeries

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