
OG
chat thai
DINNER AT
thaitown


4. TODT MUN BPLA, 6. TODT MUN GOONG



7. CRAB FRIED SPRING ROLLS

STARTERS

1. **MHU BHING** *(2 skewers)* หมูปิ้ง — **11**
   Grilled pork skewers

2. **GAI SATAY** *(2 skewers)* สะเต๊ะไก่ — **11**
   Chicken satay skewers ***includes peanuts***

3. **FRESH SPRING ROLLS** [V] เปาะเปี๊ยะสด — **17**
   Fresh spring rolls of smoked fish sausages, chicken and crab with caramelised tamarind relish

4. **TODT MUN BPLA** *(4 pcs)* [GF] ทอดมันปลา — **20**
   Fried fish cakes with pickled cucumber relish ***includes peanuts***

5. **SAI GROG ISAAN** ไส้กรอกอีสาน — **20**
   Fermented pork and glutinous rice sausages

6. **TODT MUN GOONG** *(4 pcs)* ทอดมันกุ้ง — **20**
   Fried prawn mousseline with pickled plum sauce

7. **CRAB FRIED SPRING ROLLS** *(3 pcs)* เปาะเปี๊ยะทอดไส้ปู — **20**
   Crab meat, hens egg and soft green herbs


1. MHU BHING


3. FRESH SPRING ROLLS



17. KAI JIEW BPU


16. GOONG YAANG

GRILLED & FRIED

8. SAI OUAH ไส้อั่ว **21**
House spicy sausages of pork with aromatic herbs and chilli

9. GAI YAANG ไก่ย่าง **20**
Char grilled turmeric and lemongrass marinated chicken with *nahm jim jaew**

10. BANGKOK WINGS *(6 pcs)* **20**
ปีกไก่ทอด
Lightly herbs battered and fried chicken wings

11. CRYING TIGER เสือร้องไห้ **20**
Char grilled beef tenderloin with *nahm jim jaew**

12. PORK RIBS ซี่โครงหมูย่าง **21**
Char grilled garlic and pepper pork ribs with *nahm jim jaew**

13. KHOR MHU YAANG คอหมูย่าง **23**
Char grilled pork jowls with *nahm jim jaew**

14. MHU DAAD DIEW หมูแดดเดียว **20**
Fried air dried marinated pork loin

15. MHU SAAM CHAN TODT **22**
หมูสามชั้นทอด
Garlic marinated fried pork belly with *nahm jim jaew**

16. GOONG YAANG GF กุ้งย่าง **32**
Char grilled king prawns with *nahm jim prik sodt**

17. KAI JIEW BPU GF ไข่เจียวปู **32**
Golden and puffy crab meat omelette

** **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

12. PORK RIBS



9. GAI YAANG

13. KHOR MHU YAANG



25. LARPB BPLA TODT




29. NAHM PRIK KAPI

SPICY SALAD

18. SOM DTUM THAI [GF, V] ส้มตำไทย **20**
Green papaya salad with peanuts and dried shrimps: spicy, salty and slightly sweet
includes peanuts

19. SOM DTUM THAI BPU [GF] ส้มตำไทยปู **21**
Green papaya salad with peanuts, pickled field crab and dried shrimps: spicy, salty and slightly sweet ***includes peanuts***

20. SOM DTUM BPU ส้มตำปู **21**
Green papaya salad – a spicier Northern region rendition, with pickled crab
: salty and sour

21. SOM DTUM BPU BPLA LA ส้มตำปูปลาร้า **21**
Green papaya salad – a Laotian version with fermented fish and with pickled crab
: this has a strong, distinct flavour and salty

22. SOM DTUM KAI KHEM [GF] ส้มตำไทยไข่เค็ม **22**
Green papaya salad as the som dtum thai version with the addition of salted duck egg
includes peanuts


28. YUM WOON SEN
26. NAHM DTOK NUEA
Asahi
Asahi
辛口
27. YUM NUEA



23. SOM DTUM TANG KAI MA TOOM

23. SOM DTUM TANG KAI MA TOOM GF ส้มตำแตงไข่มะตูม **22**
Cucumber salad a spicier northern region rendition, pickled crab with soft-boiled eggs

24. LARPB GAI ลาบไก่ **21**
Spicy minced chicken salad, soft herbs and roast chilli

25. LARPB BPLA TODT GF **28**
ลาบปลาทอด
Spicy salad of crisp fried snapper, soft herbs and roasted chilli

26. NAHM DTOK MHU OR NUEA **21**
น้ำตกหมูหรือเนื้อ
Spicy char grilled pork or beef salad, soft herbs and roast chilli

27. YUM NUEA ยำเนื้อ **21**
Char grilled beef salad with tomatoes, cucumber, fresh chilli and soft herbs

28. YUM WOON SEN GF ยำวุ้นเส้น **24**
Spicy salad of glass noodles with minced chicken, calamari, mussels and prawns

29. NAHM PRIK KAPI GF **32**
ชุดน้ำพริกกะปิ
Shrimp paste chilli relish with vegetables, herbs and egg-battered fried eggplants, boiled hens egg and fried mackerel

GF : Gluten Free V : Vegetarian, Vegetables Options available

Please ask our friendly staff


35. GAENG DAENG BPLA, 36. GAENG NUE YAANG, 41. GAENG BPU


40. GAENG SOHM CHA-OM GOONG

CURRIES & SOUPS

30. DTOM SAAP GF ต้มแซ่บ **21**
Hot and sour soup of braised pork ribs

31. GAENG KEAW GAI GF แกงเขียวไก่ **22**
Green curry of chicken with apple eggplants, kaffir lime leaves and thai basil

32. GAENG DAENG GAI GF **22**
แกงแดงไก่ใส่ฟัก
Chicken red curry, winter melon and thai basil

33. GAENG FANG GF แกงแฟง **22**
Hot and sour chicken red curry with winter melon, kaffir lime leaves and thai basil

34. GAENG DAENG BPED แกงแดงเป็ด **30**
Red curry of five spice roast duck with pineapple, lychee and thai basil

35. GAENG DAENG BPLA GF แกงแดงปลา **32**
Snapper red curry, wild ginger and thai basil

36. GAENG NUEA YAANG **24**
แกงเนื้อย่างใบชะพลู
Grilled beef coconut curry with betel leaves

STEAMED JASMINE RICE **5**
(per person) ข้าวสวย

STICKY RICE ข้าวเหนียว **6**



33. GAENG FANG

37. MUSSAMUN NUEA GF มัสมั่นเนื้อ **22**
Mussamun curry of slowly braised beef shin and potato ***includes peanuts***

38. BUK KOUT TAE บักกุ๊ดเต๋ **25**
TCM herbal pork short rib soup

39. DTOM YUM GOONG GF ต้มยำกุ้ง **32**
A mildly spicy and sour soup of king prawns ***includes dairy***

40. GAENG SOHM CHA-OM GOONG GF แกงส้มชะอมกุ้ง **32**
Sour orange tamarind curry of king prawns with omelette of acacia fronds

41. GAENG BPU GF แกงปูใบชะพลู **37**
Yellow curry of crab meat and betel leaves with rice vermicelli noodles

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

Please ask our friendly staff


39. DTOM YUM GOONG



42. GAI PADT MET MAMUANG, 43. PADT PAAK
44. PADT KANA MHU GROB, 50. MHU GROB PADT PRIK KHING



47. GRAPAO GAI SUP

WOK FRIED

42. GAI PADT MET MAMUANG ไก่ผัดเม็ดมะม่วง **22**
Stir fried chicken with cashew nuts and smoked chilli jam

43. PADT PAAK [V,GF] ผัดผัก **20**
Stir fried seasonal vegetables in oyster sauce

44. PADT KANA MHU GROB [V,GF] ผัดคะน้าหมูกรอบ **23**
Stir fried chinese kale and crisp pork belly

45. PADT HO ผัดโฮ๊ะ **20**
Stir fried spicy glass noodles with chicken, fresh chilli, bamboo, lemongrass, pea eggplants and kaffir limes leaves

46. PAAK BOOHNG FAI DAENG [V] ผักบุ้งไฟแดง **22**
Stir fried water spinach, garlic and chilli in yellow bean sauce

47. GRAPAO GAI SUP [V,GF] กะเพราไก่สับ **22**
Stir fried minced chicken, fresh chilli and holy basil

48. GRAPAO MHU GROB กะเพราหมูกรอบ **26**
Stir fried crisp pork belly, fresh chilli and holy basil


51. EMERALD DUCK


45. PADT HO

49. GRAPAO BPED ผัดกะเพราเป็ด **30**
Stir fried five spice roast duck, chilli, garlic and holy basil

50. MHU GROB PADT PRIK KHING **25**
หมูกรอบผัดพริกขิง
Stir fried crisp pork belly and wild ginger in spicy red curry paste

51. EMERALD DUCK **30**
เป็ดย่างผัดผักเขียว
Stir fried five spice roast duck with seasonal greens

STEAMED JASMINE RICE **5**
(per person) ข้าวสวย

STICKY RICE ข้าวเหนียว **6**

SUBSTITUTE ITEMS

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

CRISP PORK BELLY +8
BARBEQUED ROAST DUCK +8
PRAWNS +8 / SEAFOOD +8
CALAMARI +8 / FRIED EGG +5

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

Please ask our friendly staff



52. BPU NIM PADT POHNG KAREE
55. GOONG OPB WOON SEN, 59. BPLA PADT CHA


57. BPLA PADT KUHN CHAI

SEAFOOD

52. BPU NIM PADT POHNG KAREE ปูนิ่มผัดผงกะหรี่ **32**
Stir fried crisp soft shell crab in a mildly aromatic yellow curry sauce with chinese celery

53. GOONG MAR KHAM กุ้งมะขาม **34**
Tempura king prawns, tamarind, garlic and smoked chilli

54. GOONG CHOO CHEE GF กุ้งฉู่ฉี่ **34**
Poached king prawns in coconut cream choo chee curry

55. GOONG OPB WOON SEN กุ้งอบวุ้นเส้น **34**
Stir fried king prawns and glass noodles with ginger and chinese celery

56. YAM GOONG DTA KRAI GF ยำกุ้งตะไคร้ **32**
Prawns, lemongrass, chilli, fine herbs and aromatics warm salad

57. BPLA PADT KUHN CHAI ปลาขึ้นฉ่าย **32**
Stir fried of fried snapper, chinese celery, chilli, ginger and yellow bean sauce

STEAMED JASMINE RICE *(per person)* ข้าวสวย **5**

STICKY RICE ข้าวเหนียว **6**



56. YAM GOONG DTA KRAI

58. BPLA PADT PRIK KHING ปลาผัดพริกขิง **32**
Stir fried of fried snapper and wild ginger in red curry paste

59. BPLA PADT CHA ปลาผัดฉ่า **32**
Stir fried of fried snapper with fresh chilli, wild ginger and apple eggplants

60. BPLA RAADT PRIK GF ปลาราดพริก **45**
Crisp fried whole snapper in roasted chilli and garlic sauce

61. BPLA CHOO CHEE GF ปลาฉู่ฉี่ **45**
Crisp fried whole snapper in coconut cream choo chee curry

62. BPLA TODT NAHM BPLA GF ปลาทอดน้ำปลา **45**
Crisp fried whole barramundi with *nahm jim prik sodt**

63. BPLA YUM MAMUANG GF ปลายำมะม่วง **45**
Whole fried barramundi with green mango salad ***includes peanuts and dried shrimps****

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

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

Please ask our friendly staff


Asahi
Asahi
辛口
Grand Marnier

53. GOONG MAR KHAM





63. BPLA YUM MAMUANG



69. PADT THAI GOONG WOON SEN



75. PINEAPPLE FRIED RICE

NOODLES & RICE

64. PADT THAI [V,GF] ผัดไทย **21**
Stir fried thin rice noodles with chicken, hens egg, dried shrimps, bean sprouts, garlic chives, tamarind and palm sugar
includes peanuts

65. PADT SI-EW [V,GF] ผัดซีอิ๊ว **21**
Stir fried wide rice noodles with chicken, hens egg and chinese kale in dark soy sauce

66. KI MAO [V,GF] ก๋วยเตี๋ยวผัดขี้เมา **21**
Stir fried wide rice noodles with chicken, chilli and holy basil in dark soy sauce

67. SUKI *(soup or dry)* สุกี้น้ำหรือแห้ง **20**
Braised chicken, water spinach, glass noodles and spicy fermented tofu broth

68. AMY'S NOODLES บะหมี่ผัดกุ้ง **26**
Stir fried egg noodles king prawns, choi sum, wombok and chilli

69. PADT THAI GOONG WOON SEN [GF] ผัดไทยวุ้นเส้นกุ้งใหญ่ **27**
Stir fried glass noodles with king prawns, dried shrimps, bean sprouts, garlic chives, tamarind and palm sugar
includes peanuts

70. SEN MEE PADT GOONG เส้นหมี่ผัดกุ้ง **27**
Stir fry rice vermicelli noodles, prawns, hens egg, seasonal vegetables and chilli

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

Please ask our friendly staff



71. KHAO PADT GAI [V, GF] ข้าวผัดไก่ **20**
Fried rice with chicken, hens egg, tomato, onion and chinese kale

72. CHILLI FRIED RICE [V, GF] ข้าวกะเพราคลุก **20**
Fried rice with minced chicken, chilli, holy basil and fried hens egg

73. KHAO PADT BPLA KEHM [GF] ข้าวผัดปลาเค็ม **24**
Fried rice with salted mackerel, hens egg, chilli and red onions

74. KHAO PADT BPU [GF] ข้าวผัดปู **26**
Fried rice with crab meat, hens egg and shallots

75. PINEAPPLE FRIED RICE [V] ข้าวผัดสับปะรด **26**
Fried rice with pineapple, dried sultana, prawns, hens egg and cashew nuts

76. KHAO PADT DTOM YUM ข้าวผัดต้มยำ **26**
Fried rice with prawns, soft boiled hens egg and herbals

77. KHAO PADT NAHM PRIK KAPI [GF] ข้าวผัดน้ำพริกกะปิ **26**
Fried rice with shrimp paste relish, fried mackerel, pea eggplant, cha-om omelette, soft boiled hens egg with green beans

73. KHAO PADT BPLA KEHM





77. KHAO PADT NAHM PRIK KAPI




81. STICKY RICE WITH MANGO


82. PAR TUHNG GO

DESSERTS

78. COCONUT ICE CREAM ไอศกรีมกะทิสด **10**
Young coconut ice-cream with sweet sticky rice, candied palm seeds, candied sweet potato roasted peanuts and unsweetened condensed milk ***includes peanuts***

79. BUA LOY KAI WARN V,GF บัวลอยไข่หวาน **8**
Silky little dumplings of taro, japanese pumpkin and pandan jus, in sweet warm coconut broth ***with sweet poached egg extra $2***

80. KHAO NIEAW SANGKAYA GF ข้าวเหนียวสังขยา **8**
Sticky rice steamed with sweet coconut cream and palm sugar accompanied with a steamed coconut custard

81. STICKY RICE WITH MANGO V,GF ข้าวเหนียวมะม่วง **10**
Fresh cut local mango with sweet sticky rice, coconut cream and crisp mung bean
**extra coconut ice cream $3 **

82. PAR TUHNG GO ปาท่องโก๋ **10**
Pillowy flash fried dough sticks with coconut pandan custard

83. TUP TIM GROB V,GF ทับทิมกรอบ **8**
Aromatic coconut milk, fresh young coconut, water chestnuts rolled in tapioca



84. KHANOM BHA BIN

DESSERTS "SUBJECT TO AVAILABILITY"

84. KHANOM BHA BIN [GF] ขนมบ้าบิ่น **10**
Shreded young coconut pancake with palm sugar

85. KHANOM CHAN [V,GF] ขนมชั้น **8**
Steamed multilayered firm pudding made from pandan and coconut milk

86. KHANOM MANN [V,GF] ขนมมัน **8**
Steamed sweet cassava cakes topped with shredded fresh coconut

87. KHAO NIEAW DAAM BIEAK [V,GF] ข้าวเหนียวดำเปียก **8**
A sweet and slightly salty black sticky rice and coconut cream pudding with taro and young coconut flesh



79. BUA LOY KAI WARN


96. BLENDED JUICES
(MANGO, ORANGE, WATERMELON)



DRINKS

88. KAFFE YEN *(bottle)* กาแฟเย็น **10**
Iced coffee with caramelised milk

89. CHA NOHM YEN *(bottle)* ชานมเย็น **10**
Sweet iced tea with caramelised milk

90. CHA DAM YEN *(bottle)* ชาดำเย็น **10**
Sweet iced tea

91. CHA MANAO *(bottle)* ชามะนาว **10**
Iced tea with lime

92. ROSELLE ICE TISANE *(bottle)* น้ำกระเจี๊ยบ **10**

93. CHRYSANTHEMUM ICE TISANE *(bottle)* น้ำเก๊กฮวย **10**

94. PANDAN ICE TISANE *(bottle)* น้ำใบเตย **10**

95. LODT SHONG SINGAPORE ลอดช่องสิงคโปร์ **10**
Coconut milk with silky pandan dumplings

96. BLENDED JUICES น้ำปั่น **10**
Strawberry / Orange / Pineapple / Watermelon / Lychee / Lime / Cha nohm / Milo Kaffe / Lychee Mint / Mango / Yakult (extra jelly $1)

97. WHOLE FRESH COCONUT น้ำมะพร้าว **10**


96. BLENDED JUICES
(LYCHEE+MINT, PINEAPPLE, STRAWBERRY)



98. BUTTERFLY PEA WITH HONEY
+ LIME ICE TISANE

98. BUTTERFLY PEA WITH HONEY + LIME ICE TISANE น้ำอัญชันผสมน้ำผึ้งมะนาว **10**

99. BUTTERFLY PEA + COCONUT WATER น้ำมะพร้าวอัญชัน **10**

100. SOFT DRINKS น้ำอัดลม **4.5**
Coke / Diet Coke / Sprite / Coke Zero

101. STILL MINERAL WATER น้ำดื่ม *(apani) 500ml* **8**

102. SPARKLING MINERAL WATER น้ำดื่มอัดแก๊ส *(apani) 500ml* **8**

103. HOT TEA *(per person)* ชาร้อน **5**
Teas by Tea Craft Local Purveyor of highest quality Artisanal Tea Master, Arther Tong.

GREEN TEA
- ***CLOUD & MIST*** *(YUN WU) Zhejiang, China*
- ***HOJICHA OG+*** *Kagoshima, Japan*
- ***JASMINE DRAGON EYES OG+*** *Zhejiang, China*

OOLONG
- ***IRON GODDESS*** *(TIE GUAN YIN)*
  Fujian, China

HERBAL OG+
- ***HEAL OG+*** *Cold & flu recovery*
- ***Peppermint OG+*** *Fayoum*
  Governate, Egypt

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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

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 9138 8898 / booncafe.com

JARERN CHAI
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