

SUPPER CLUB!

晚餐俱乐部



62. KHANOM BUAING

37. GAI TODT HAT YAI

47. MHU MA NAO

4. KHANOM JEEB

1. LUK CHIN BPLA TODT MEE GROB



chat
thai

1. LUK CHIN BPLA TODT MEE GROB





อาหารทานเล่น

SUPPER STARTERS

开胃晚餐小吃

- ☆ 1. **LUK CHIN BPLA TODT MEE GROB (I)** (4 PCS) ลูกชิ้นปลาทอดหมี่กรอบ 10
炸鱼丸配脆米粉及甜辣酱 (4个)
Golden fried fish balls with crunchy crispy noodles topped with sweet chili sauce.
- 2. **GAJ SATAY (2 SKEWERS)** สะต๊ะไก่ 10
沙爹鸡肉串 (2串), 配花生酱 (含花生)
Chicken satay skewers **Satay sauce contains peanuts*
- 3. **MHU BHING (2 SKEWERS)** หมูบั้ง 10
烤猪肉串 (2串), 配泰式烟熏辣椒罗望子酱
Grilled pork skewers with nahm jim jeaw (smoked chilli and tamarind sauce)
- ☆ 4. **KHANOM JEEB (3 PCS)** ขนมจีบ 10
蒸泰式鸡肉饺子 (3个), 配清淡酱油蘸料
Steamed homemade Thai dumplings containing minced chicken,
served with light soy dipping sauce.

☆ : Recommended 🌶 : Spiciness
V : Vegetarian , Vegetables GF : Gluten Free
Please ask our friendly staff

4. KHANOM JEEB



5. FRESH SPRING ROLLS ^V (1) ပါးပိယးလ **10**

鲜春卷，内含熏鱼香肠、鸡肉和蟹肉，配焦糖罗望子酱

Fresh spring rolls of smoked fish sausages, chicken and crab with caramelised tamarind relish

6. VEGETARIAN SPRING ROLLS (2 PCS) ပါးပိယးလ **10**

炸素春卷 (2个)

Fried vegetarian spring rolls

7. KAREE PUFFS (2 PCS) ကးဟီပီ **10**

咖喱角 (2个)

Chicken curry puffs

☆ : Recommended 🌶 : Spiciness
V : Vegetarian , Vegetables GF : Gluten Free
Please ask our friendly staff



8. YEN TA FOR





ก๋วยเตี๋ยว/ซุปร

SUPPER BOWLS (NOODLES & SOUPS)

晚餐粉汤

8. YEN TA FOR (I) เย็นตาโฟ 10

泰式粉红海鲜米粉汤，配鱼丸、血豆腐和鱿鱼

Wide rice noodles with fish dumplings, blood jelly, and calamari in a fermented bean curd broth

☆ 9. BA MEE MHU DAENG (DRY / SOUP) 10

บะหมี่หมูแดง (แห้ง/น้ำ)

叉烧干/汤面，配叉烧肉

Egg noodles with Barbecued pork

10. GUAY TIEW RUEA (MHU/ NUEA) 10

ก๋วยเตี๋ยวเรือ หมู/เนื้อ

泰式船面猪肉/牛肉

Thin rice noodles with pork or beef and chinese kale in thick spicy broth

11. GUAY JUPB ก๋วยจั๊บ 10

五香卤肉卷粉汤，配猪肉拼盘和煮蛋

Tubular rice noodles with assiette of pork and boiled egg in five spice broth

☆ 12. MAMA JAY OH ^{GF} (I) มามาเจ๊โห้ 10

曼谷著名夜宵泡面火锅，配海鲜、鸡肉、

鸡蛋，酸辣冬阴功汤

Famous Bangkok late-night instant noodle hotpot, loaded with seafood, minced chicken, egg and a spicy-sour tom yum broth.

13. PADT SI-EW ^{V,GF} (I) ผัดซีอิ๊ว 16

酱油炒河粉，配鸡肉、鸡蛋和芥蓝

Stir fried wide rice noodles with chicken, hens egg and chinese kale in dark soy sauce

14. PADT THAI ^{V,GF} (I) ผัดไทย 16

泰式炒河粉，配鸡肉、鸡蛋、虾米、豆芽、韭菜、罗望子和棕榈糖，含花生

Stir fried thin rice noodles with chicken, hens egg, dried shrimps, bean sprouts, garlic chives, tamarind and palm sugar **includes peanuts**

☆ : Recommended 🌶 : Spiciness

V : Vegetarian , Vegetables GF : Gluten Free

Please ask our friendly staff



- 15. KI MAO** ^{V,GF} ก๋วยเตี๋ยวผัดจ๊อมา ๒๒ 16
 醉翁炒河粉，配鸡肉、辣椒和罗勒
 Stir fried wide rice noodles with chicken, chilli and holy basil
 in dark soy sauce
- ☆ **16. KHAU GAI** ^{V,GF} ก๋วยเตี๋ยวคั่วไก่ 16
 泰式炒宽面鸡肉
 Stir fried wide rice noodles with chicken, hens egg
 and shallots served with chilli sauce
- 17. SUKI GAI (SOUP OR DRY)** สุกี้ไก่ (แห้ง/น้ำ) ๒ 17
 泰式火锅鸡肉，配空心菜、粉丝和辣腐乳汤
 Braised chicken, water spinach, glass noodles and spicy fermented red tofu broth
- 18. RAADT NAAH MHU** ^V ราดหน้าหมู 18
 猪肉芥蓝浇汁炒宽面 / 炸蛋面
 Stir fried wide rice noodles or crisp fried egg noodles with pork
 and chinese kale in soy sauce and yellow bean gravy
- 19. BA MEE BPED (DRY)** บะหมี่เป็ดแห้ง 18
 烤鸭干面
 Five spice roast duck with egg noodles (Dry)
- ☆ **20. SEN MEE PADT GOONG (I)** เส้นหมี่ผัดกุ้ง 19
 泰式炒米粉虾
 Stir fry rice vermicelli noodles, prawns, hens egg, seasonal vegetables and chilli



14. PADT THAI







ข้าวซีปเปอร์นิวตัก

LATE-NIGHT SUPPER

深夜晚餐盖饭

- | | |
|--|-----------|
| 21. KHAO MUN GAI ข้าวมันไก่ | 10 |
| 海南鸡饭，配酱油姜汁
Poached chicken with rice and dark soy and ginger sauce | |
| 22. KHAO MHU DAENG ข้าวหมูแดง | 10 |
| 叉烧饭，配煮蛋和肉汁
Barbecued pork, boiled egg, and gravy sauce with rice | |
| ☆ 23. KHAO GAI KLUK FUN ข้าวไก่ทอดผัด | 10 |
| 香料脆皮鸡肉沙拉盖饭
Spicy salad of crisp fried chicken, soft herbs, and roasted chilli with rice | |
| 24. KHAO GRAPAO (GAI SUP/ MHU/ NUEA/ TOFU) ^{V,GF} | 10 |
| ข้าวกะเพรา (ไก่สับ/หมูชิ้น/เนื้อ/เต้าหู้) ๒๒
鸡/猪/牛/豆腐罗勒炒肉盖饭
Stir fried (minced chicken/ pork/ beef/ Tofu), fresh chilli and holy basil with rice | |

☆ : Recommended ๒ : Spiciness

V : Vegetarian , Vegetables GF : Gluten Free

Please ask our friendly staff





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|--|-----------|
| 25. PADT PAAK RAADT KHAO ^{V,GF} ผัดผักราดข้าว | 14 |
| 泰式炒时蔬盖饭
Stir fried seasonal vegetables in oyster sauce with rice | |
| 26. KHAO KANA MHU GROB ข้าวคะน้าหมูกรอบ | 15 |
| 芥兰脆皮猪肉盖饭
Stir fried chinese kale and crisp pork belly with rice | |
| ☆ 27. KHAO NA GAI GROB ข้าวหน้าไก่ทอด | 16 |
| 脆皮香草黄油炸鸡盖饭
Lightly herb-buttered and fried chicken with rice | |
| 28. CHILLI FRIED RICE ^{V,GF} ข้าวกะเพราคลุก | 17 |
| 泰式九层塔炒饭
Fried rice with minced chicken, chilli, holy basil and fried hens egg | |
| 29. KHAO PADT GAI ^{V,GF} ข้าวผัดไก่ | 17 |
| 鸡肉炒饭，配鸡蛋、番茄、洋葱和芥蓝
Fried rice with chicken, hen's egg, tomato, onion, and Chinese kale | |

☆ : Recommended 🌶 : Spiciness
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Please ask our friendly staff

31. KHAO HOR MOK TALAY
KHAH KHON



☆ 30. KHAO PADT BPLA KEHM ^{GF} (I) 18

ข้าวผัดปลาเค็ม

咸鱼炒饭

Fried rice with salted mackerel, hens egg, chilli and red onions

☆ 31. KHAO HOR MOK TALAY 18

KHAH KHON ^{GF} (I)

ข้าวห่อหมกทะเลไข่ขุ่น ๙

海鲜蒸咖喱，配滑蛋盖饭

Steamed seafood curry and soft scrambled egg with rice

32. KHAO GRAPAO BPED 19

ข้าวราดกะเพราเป็ด

九层塔炒鸭饭

Stir fried roast duck, fresh chilli and holy basil with fried hens egg with rice

33. KHAO GRAPAO MHU GROB 19

ข้าวกะเพราหมูกรอบ

脆皮五花肉罗勒炒饭

Stir fried crisp pork belly, fresh chilli and holy basil with fried hens egg with rice

34. PINEAPPLE FRIED RICE ^V (I) 19

ข้าวผัดสับปะรด

菠萝炒饭

Fried rice with pineapple, dried sultana, prawns, hens egg and cashew nuts

35. KHAO PADT BPU ^{GF} (I) 19

ข้าวผัดปู

蟹肉炒饭

Fried rice with crab meat, hens egg and shallots

36. KHAO PADT DTOM YUM (I) 19

ข้าวผัดต้มยำ

冬阴功味炒饭

Fried rice with prawns, soft boiled hens egg and herbals

☆ : Recommended ๙ : Spiciness

V : Vegetarian , Vegetables GF : Gluten Free

Please ask our friendly staff

23. KHAO GAI KLUK FUN



24. KHAO GRAPAO







ซัปปะออร์เดิร์ฟ

SPICY SUPPER

辣味晚餐

- ☆ **37. GAI TODT HAT YAI** ^{GF} ไก่ทอดหาดใหญ่ **10**
 合艾炸鸡，香料腌制，撒脆炸红葱头
 Southern Thai-style fried chicken, marinated with spices
 and topped with crispy fried shallots
- 38. SOM DTUM THAI** ^{V,GF} (I) ส้มตำไทย **15**
 泰式青木瓜沙拉，配花生和干虾，口味微辣微甜
 Green papaya salad with peanuts and dried shrimps: spicy, salty and slightly sweet
 includes peanuts
- 39. SOM DTUM THAI BPU** ^{GF} (I) ส้มตำไทยปู **15**
 泰式青木瓜沙拉，配花生、腌蟹和干虾，口味微辣微甜
 Green papaya salad with peanuts, pickled field crab and dried shrimps: spicy, salty and
 slightly sweet **includes peanuts**

☆ : Recommended 🍴 : Spiciness

V : Vegetarian , Vegetables GF : Gluten Free

Please ask our friendly staff





- 40. SOM DTUM BPU (I) ส้มตำบุญ** 15
 青木瓜沙拉，配腌蟹，口味酸咸辛辣
 Green papaya salad – a spicier Northern region rendition, with pickled crab : salty and sour
- 41. SOM DTUM BPU BPLA LA (I) ส้มตำบุญปลาร้า** 15
 青木瓜沙拉配腌蟹和发酵鱼，味道浓郁微咸
 Green papaya salad – a Laotian version with fermented fish and with pickled crab: this has a strong, distinct flavour and salty
- 42. YUM NUEA ยำเนื้อ** 16
 泰式烤牛肉沙拉
 Char grilled beef salad with tomatoes, cucumber, fresh chilli and soft herbs
- ☆ **43. YUM KHOR MHU YAANG ยำคอหมูย่าง** 16
 泰式烤猪颈肉沙拉
 Char grilled pork jowls salad with tomatoes, cucumber, fresh chilli and soft herbs
- 44. LARPB GAI ^{GF} ลาบไก่** 16
 泰式辣鸡肉沙拉
 Spicy minced chicken salad, soft herbs and roast chilli

☆ : Recommended 🍴 : Spiciness
 V : Vegetarian , Vegetables GF : Gluten Free
 Please ask our friendly staff



46. GAENG KEAW GAI & ROTI



- 45. MUSSAMUN NUEA** ^{GF} มัสมันเนื้อ 17
 泰式马萨曼牛肉咖喱
 Mussamun curry of slowly braised beef shin and potato **includes peanuts**
- 46. GAENG KEAW GAI & ROTI (1 PIECE)** ^{GF} แกงเขียวไก่และโรตีสี่ 1 แผ่น 17
 绿咖喱鸡配苹果茄子、柠檬叶和泰国罗勒，配薄饼（1份）
 Green curry of chicken with apple eggplants, kaffir lime leaves and thai basil with roti
- ☆ **47. MHU MA NAO** ^{GF} หมูมะนาว 17
 酸辣猪肉片，淋青柠蒜辣酱，撒新鲜香草
 Tender slices of pork dressed in a zesty lime, garlic and chilli sauce, served with fresh herbs.
- ☆ **48. SOM DTUM TODT (I)** ^{GF} ส้มตำทอด 18
 炸青木瓜沙拉
 Crispy fried green papaya salad with peanuts and dried shrimps: spicy, salty and slightly sweet. **includes peanuts**

☆ : Recommended 🍴 : Spiciness
 V : Vegetarian , Vegetables GF : Gluten Free
 Please ask our friendly staff





ซีฟู้ดมื้อดึก

LATE-NIGHT SEAFOOD

深夜海鲜

- | | |
|---|----|
| ☆ 49. YUM WOON SEN ^{GF} (M) ยำวุ้นเส้น | 30 |
| 泰式冬粉海鲜沙拉
Spicy salad of glass noodles with minced chicken, calamari, mussels and prawns | |
| 50. GOONG YAANG ^{GF} (A) กุ้งย่าง | 32 |
| 炭烤大虾，配泰式鲜辣酱
Char grilled king prawns with nahm jim prik sodt* | |
| 51. DTOM YUM GOONG ^{GF} (A) ต้มยำกุ้ง | 32 |
| 泰式酸辣大虾汤（含乳制品）
A mildly spicy and sour soup of king prawns **includes dairy** | |
| ☆ 52. BPU NIM PADT POHNG KAREE (I) บูนิ่มผัดผงกะหรี่ | 36 |
| 香辣咖喱汁炒脆皮软壳蟹，配芹菜
Stir fried crisp soft shell crab in a mildly aromatic yellow curry sauce with chinese celery | |

*All dishes in this section are served in full-size portions.
*Nahm jim prik sodt : fresh chilli and garlic, lemon sauce

☆ : Recommended 🌶 : Spiciness
V : Vegetarian , Vegetables GF : Gluten Free
Please ask our friendly staff

**53. GOONG OPB WOON SEN (A) กุ้งอบวุ้นเส้น****38**

姜丝芹菜炒冬粉大虾

Stir fried king prawns and glass noodles with ginger and chinese celery

54. BPLA RAADT PRIK (I) ปลาแรดพริก**52**

整条炸鲷鱼，淋香辣蒜蓉酱

Crisp fried whole snapper in roasted chilli and garlic sauce

55. BPLA CHOO CHEE (I) ปลาชู่ชี**52**

整条炸鲷鱼配椰香朱红咖喱汁

Crisp fried whole snapper in coconut cream choo chee curry

☆ **56. BPLA TODT NAHM BPLA (I) ปลาทอดน้ำปลา****52**

整条炸金目鲈鱼，配泰式鱼露辣酱

Crisp fried whole barramundi with nahm jim prik sodt*

57. JASMINE RICE ข้าวสวย**5**

茉莉香米末

58. STICKY RICE ข้าวเหนียว**5**

糯米

*All dishes in this section are served in full-size portions.
 *Nahm jim prik sodt : fresh chilli and garlic, lemon sauce

☆ : Recommended ✎ : Spiciness
 V : Vegetarian , Vegetables GF : Gluten Free

Please ask our friendly staff





ทองหวานขับเปอร์

DESSERT SUPPER

甜蜜晚餐

59. DESSERT OF THE DAY ทองหวานประจำวัน
今日甜品

10

☆ **60. PAR TUHNG GO SANGKAYA** ปาท่องโก๋ลิ้นงา
油条配香兰酱
Pillowy flash fried dough sticks with coconut pandan custard

10

61. COCONUT ICE CREAM ไอศกรีมกะทิสด

10

椰奶冰淇淋，配糯米、蜜棕籽、蜜地瓜、烤花生和无糖炼乳，含花生

Young coconut ice-cream with sweet sticky rice, candied palm seeds, candied sweet potato roasted peanuts and unsweetened condensed milk **includes peanuts**

62. KHANOM BUAING (5 PCS) ขนมเบื้อง

10

椰絲，蛋絲，一盒有齊鹹甜2味

Sweet thin wafers filled with meringue and threads of candied egg yolk, or sweet and savoury with candied herbs

☆ : Recommended V : Vegetarian , Vegetables GF : Gluten Free

Please ask our friendly staff

64. STICKY RICE WITH MANGO



- ☆ **63. KHAO NIEAW DAAM BIEAK** ^{V,GF} ข้าวเหนียวดำเปียก **10**
椰汁黑糯米甜品
A sweet and slightly salty black sticky rice and coconut cream pudding
with taro and young coconut flesh
- ☆ **64. STICKY RICE WITH MANGO** ^{V,GF} ข้าวเหนียวมะม่วง **13**
芒果糯米饭，配椰奶和脆绿豆
Fresh cut local mango with sweet sticky rice, coconut cream and crisp mung bean
- 65. LODT SHONG SINGAPORE WITH COCONUT ICE CREAM** **13**
ลอดช่องสิงคโปร์ใส่ไอศกรีม
椰奶绿粉配椰子冰淇淋
Coconut milk with silky pandan dumplings and coconut ice cream



66. MARGARITA

67. LONG ISLAND



68. NEGRONI

69. WHISKY SOUR





ค็อกเทลและเบียร์

SUPPER COCKTAILS & BEERS

鸡尾酒 & 啤酒

- | | |
|---|----|
| 66. MARGARITA มากาเร็ตต้า | 19 |
| 玛格丽塔
Tequila, Cointreau, Fresh Lime, Sugar Syrup. | |
| 67. LONG ISLAND ลองไวส์แลนด์ | 19 |
| 长岛冰茶
Vodka, Gin, Tequila, White rum, Cointreau, Fresh Lime, Sugar Syrup. | |
| 68. NEGRONI เนโกรนี | 19 |
| 内格罗尼
Campari, Gin, Cinzana. | |
| 69. WHISKY SOUR วิสกี้ซาวร์ | 19 |
| 威士忌酸酒
Whisky, Fresh Lime, Egg white, Sugar Syrup. | |
| 70. SINGHA PREMIUM LAGER สิงห์ พรีเมียมลาเกอร์ | 10 |
| 狮牌优质拉格啤酒 | |
| 71. CHANG CLASSIC ช้าง คลาสสิก | 10 |
| 象牌经典啤酒 | |
| 72. TSING TAO PREMIUM PILSNER ซิงเต่า พรีเมียมพิลส์เนอร์ | 10 |
| 青岛优质皮尔森啤酒 | |
| 73. ASAHI SUPER DRY อาซาฮี ซูเปอร์ดราย | 10 |
| 朝日超爽啤酒 | |
| 74. CASCADE PREMIUM LIGHT แคสเคด พรีเมียมไลท์ | 10 |
| 卡斯凯德淡啤酒 | |





81. BLENDED JUICES
(MANGO, ORANGE, WATERMELON)

เครื่องดื่ม

DRINKS

饮料

- | | |
|---|----|
| 75. KAFFE YEN (bottle) กาแฟเย็น
冰咖啡
Iced coffee with caramelised milk | 12 |
| 76. CHA NOHM YEN (bottle) ชานมเย็น
泰式奶茶
Sweet iced tea with caramelised milk | 12 |
| 77. CHA DAM YEN (bottle) ชาดำเย็น
冰红茶
Sweet iced tea | 10 |
| 78. CHA MANAO (bottle) ชามะนาว
柠檬茶
Iced tea with lime | 12 |
| 79. CHRYSANTHEMUM ICE TISANE (bottle) น้ำเก๊กชวย
冰菊花茶 | 10 |
| 80. LODT SHONG SINGAPORE ลอดช่องสิงคโปร์
新加坡绿豆爽
Coconut milk with silky pandan dumplings | 10 |
| 81. BLENDED JUICES น้ำปั่น
果汁冰沙
Strawberry / Orange / Pineapple / Watermelon / Lychee / Lime / Lychee Mint /
Mango / Yakult (extra jelly \$1) | 12 |

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





83. BUTTERFLY PEA WITH HONEY
+ LIME ICE TISANE

82. WHOLE FRESH COCONUT น้ำมะพร้าว 新鲜椰子	12
83. BUTTERFLY PEA WITH HONEY + LIME ICE TISANE น้ำอัญชันผสมน้ำผึ้งมะนาว 蝶豆花蜂蜜青柠冰茶	10
84. BUTTERFLY PEA + COCONUT WATER น้ำมะพร้าวอัญชัน 蝶豆花椰子水	12
85. SOFT DRINKS น้ำอัดลม 汽水 Coke / Diet Coke / Sprite / Coke Zero	5
86. STILL MINERAL WATER น้ำดื่ม (apani) 500ml 矿泉水 (非气泡)	8
87. SPARKLING MINERAL WATER น้ำดื่มอัดแก๊ส (apani) 500ml 气泡矿泉水	8
88. HOT TEA (per person) ชาร้อน 热茶 Lemongrass & Ginger / Green Tea Sencha / Green Jasmine / Peppermint / Earl Grey	6



CHAT THAI - *Thaitown*

20 campbell st. haymarket
02 9217 1808 / chatthai.com.au



CHAT THAI - *Randwick*

222a carrington rd. randwick
02 9127 5610 / chatthai.com.au



SAMOSORN

450 george st, sydney
(food court under myer) / 02 9145 6961
IG: [samosornthai_sydney](https://www.instagram.com/samosornthai_sydney)



JARERN CHAI

1/425 pitt st, haymarket
02 9211 0970



BOON CAFE

1/425 pitt st, haymarket
02 9138 8898 / IG: [booncafe_official](https://www.instagram.com/booncafe_official)

SEAFOOD ORIGIN

A = Australian I = Imported M = Mixed

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OG

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LUNCH AT

thaitown



1. MHU BHING, 2. GAI SATAY



STARTERS

1. **MHU BHING** (2 skewers) หมูปิ้ง 10
Grilled pork skewers
2. **GAJ SATAY** (2 skewers) สะเต๊ะไก่ 10
Chicken satay skewers ***includes peanuts***
3. **VEGETARIAN SPRING ROLLS** ^v (2 pcs) เปาะเปี๊ยะทอด 8
Fried vegetarian spring rolls
4. **KAREE PUFFS** (2 pcs) กะหรี่ปั๊พ 8
Chicken curry puffs
5. **TAO HOO PADT PHIK KUEA** ^v เต้าหู้ผัดพริกเกลือ 16
Stir fried salt and chilli crispy tofu
6. **FRESH SPRING ROLLS** ^v เปาะเปี๊ยะสด 17
Fresh spring rolls of smoked fish sausages, chicken and crab with caramelised tamarind relish
7. **TODT MUN BPLA** ^{GF} (I) (4 pcs) ทอดมันปลา 20
Fried fish cakes with pickled cucumber relish ***includes peanuts***
8. **SAI GROG ISAAN** ไส้กรอกอีสาน 20
Fermented pork and glutinous rice sausages
9. **TODT MUN GOONG** (I) (4 pcs) ทอดมันกุ้ง 20
Fried prawn mousseline with pickled plum sauce







GRILLED & FRIED

- 10. CRAB FRIED SPRING ROLLS (I) (3 pcs)** **20**
 เปาะเปี๊ยะทอดไส้ปู
 Crab meat, hens egg and soft green herbs
- 11. MIENG KHAM (I) (4 pcs)** **20**
 เมี่ยงคำ
 Roasted peanuts, grated roasted coconut, fresh chilli, lime, red onion with prawn/ crab meat wrapped in betal leaf served with plam syrup and shrimp paste sauce
- 12. SAI OUAH ไส้จิ้งจอก** **22**
 House spicy sausages of pork with aromatic herbs and chilli
- 13. GAI YAANG ไก่ย่าง** **21**
 Char grilled turmeric and lemongrass marinated chicken with *nahm jim jaew**
- 14. BANGKOK WINGS (6 pcs)** **21**
 ปีกไก่ทอด
 Lightly herbs battered and fried chicken wings
- 15. CRYING TIGER เสือร้องไห้** **21**
 Char grilled beef tenderloin with *nahm jim jaew**
- 16. PORK RIBS ซีโครงหมูย่าง** **21**
 Char grilled garlic and pepper pork ribs with *nahm jim jaew**
- 17. KHOR MHU YAANG คอหมูย่าง** **22**
 Char grilled pork jowls with *nahm jim jaew**
- 18. MHU SAAM CHAN TODT หมูสามชั้นทอด** **22**
 Garlic marinated fried pork belly with *nahm jim jaew**
- 19. GOONG YAANG ^{GF} (A) (4 pcs)** **32**
 กุ้งย่าง
 Char grilled king prawns with *nahm jim prik sodt**
- 20. KAI JIEW BPU ^{GF} (I) ไก่เจียวปู** **34**
 Golden and puffy crab meat omelette

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

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

GF : Gluten Free

V : Vegetarian, Vegetables

Please ask our friendly staff



16. PORK RIBS



13. GAI YAANG





25. SOM DTUM KAI KHEM 23. SOM DTUM BPU
24. SOM DTUM BPU BPLA LA





SPICY SALAD

- 21. SOM DTUM THAI ^{GF, V} (I) 20**
 ส้มตำไทย
 Green papaya salad with peanuts and dried shrimps: spicy, salty and slightly sweet ****includes peanuts****
- 22. SOM DTUM THAI BPU ^{GF} (I) 20**
 ส้มตำไทยปู
 Green papaya salad with peanuts, pickled field crab and dried shrimps: spicy, salty and slightly sweet ****includes peanuts****
- 23. SOM DTUM BPU (I) 22**
 ส้มตำปู
 Green papaya salad - a spicier Northern region rendition, with pickled crab : salty and sour
- 24. SOM DTUM BPU BPLA LA (I) 22**
 ส้มตำปูปลาร้า
 Green papaya salad - a Laotian version with fermented fish and with pickled crab this has a strong, distinct flavour and salty
- 25. SOM DTUM KAI KHEM ^{GF} (I) 24**
 ส้มตำไทยไข่เค็ม
 Green papaya salad as the som dtum thai version with the addition of salted duck egg ****includes peanuts****
- 26. SOM DTUM BPU NIM ^{GF} (I) 29**
 ส้มตำปูนิ่ม
 Green papaya salad with peanuts, soft shell crab: spicy, salty and slightly sweet ****includes peanuts****
- 27. SOM DTUM TANG KAI MA TOOM ^{GF} (I) 24**
 ส้มตำแตงไข่มะตูม
 Cucumber salad a spicier northern region rendition, pickled crab with soft-boiled eggs

GF : Gluten Free

V : Vegetarian, Vegetables

Please ask our friendly staff





- 28. LARPB GAI** ลาบไก่ **23**
Spicy minced chicken salad, soft herbs and roast chilli
- 29. NAHM DTOK MHU OR NUEA** **23**
น้ำตกหมู หรือ เนื้อ
Spicy char grilled pork or beef salad, soft herbs and roast chilli
- 30. YUM NUEA** ยำเนื้อ **23**
Char grilled beef salad with tomatoes, cucumber, fresh chilli and soft herbs
- 31. YUM KHOR MHU YAANG** **23**
ยำคอหมูย่าง
Char grilled pork jowls salad with tomatoes, cucumber, fresh chilli and soft herbs
- 32. YUM WOON SEN** ^{GF} (I) **28**
ยำวุ้นเส้น
Spicy salad of glass noodles with minced chicken, calamari, mussels and prawns
- 33. NAHM PRIK KAPI** ^{GF} (I) **35**
ซดน้ำพริกกะปิ
Shrimp paste chilli relish with vegetables, herbs and egg-battered fried eggplants, boiled hens egg and fried mackerel

GF : Gluten Free

V : Vegetarian, Vegetables

Please ask our friendly staff





CURRIES & SOUPS

- | | |
|--|-----------|
| 34. DTOM LIAHD MHU ต้มเลือดหมู | 19 |
| Clear soup of pork assiette with garlic and celery | |
| 35. DTOM SAAP ^{GF} ต้มแซ่บ | 22 |
| Hot and sour soup of braised pork ribs | |
| 36. GAENG KEAW GAI ^{GF} แกงเขียวหวานไก่ | 24 |
| Green curry of chicken with apple eggplants, kaffir lime leaves and thai basil | |
| 37. GAENG DAENG GAI ^{GF} แกงแดงไก่ใส่ผัก | 24 |
| Chicken red curry, winter melon and thai basil | |
| 38. GAENG DAENG BPED แกงแดงเป็ด | 32 |
| Red curry of five spice roast duck with pineapple, lychee and thai basil | |
| STEAMED JASMINE RICE (per person) ข้าวสวย | 5 |
| STICKY RICE ข้าวเหนียว | 6 |



41. DTOM YUM GOONG

39. GAENG NUEA YAANG แกงเนื้อย่างใบชะพลู	28
Grilled beef coconut curry with betel leaves	
40. MUSSAMUN NUEA ^{GF} มัสมันเนื้อ	22
Mussamun curry of slowly braised beef shin and potato <i>**includes peanuts**</i>	
41. DTOM YUM GOONG ^{GF} (A) ต้มยำกุ้ง	32
A mildly spicy and sour soup of king prawns <i>**includes dairy**</i>	
42. GAENG BPU ^{GF} (I) แกงปูใบชะพลู	39
Yellow curry of crab meat and betel leaves with rice vermicelli noodles	
STEAMED JASMINE RICE (per person) ข้าวสวย	5
STICKY RICE ข้าวเหนียว	6

GF : Gluten Free

V : Vegetarian, Vegetables

Please ask our friendly staff



43. GAI PADT MET MAMUANG / 44. PADT PAAK
45. PADT KANA MHU GROB / 51. MHU GROB PADT PRIK KHING





50. GRAPAO BPED

WOK FRIED

- | | |
|--|-----------|
| 43. GAI PADT MET MAMUANG ไก่ผัดเม็ดมะม่วง | 24 |
| Stir fried chicken with cashew nuts and smoked chilli jam | |
| 44. PADT PAAK ^{V,GF} ผัดผัก | 22 |
| Stir fried seasonal vegetables in oyster sauce | |
| 45. PADT KANA MHU GROB ^{V,GF} ผัดคะน้าหมูกรอบ | 24 |
| Stir fried chinese kale and crisp pork belly | |
| 46. PADT HO ผัดโห้ | 22 |
| Stir fried spicy glass noodles with chicken, fresh chilli, bamboo, lemongrass, pea eggplants and kaffir limes leaves | |
| 47. PAAK BOOHNG FAI DAENG ^V ผักบุ้งไฟแดง | 23 |
| Stir fried water spinach, garlic and chilli in yellow bean sauce | |
| 48. GRAPAO GAI SUP ^{V,GF} กะเพราไก่สับ | 24 |
| Stir fried minced chicken, fresh chilli and holy basil | |

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

STICKY RICE ข้าวเหนียว **6**





48. GRAPAO GAI SUP

- 49. GRAPAO MHU GROB** 26
 กะเพราหมูกรอบ
 Stir fried crisp pork belly, fresh chilli and holy basil
- 50. GRAPAO BPED** ผัดกะเพราเป็ด 32
 Stir fried five spice roast duck, chilli, garlic and holy basil
- 51. MHU GROB PADT PRIK KHING** 28
 หมูกรอบผัดพริกขี้เจียว
 Stir fried crisp pork belly and wild ginger in spicy red curry paste
- 52. EMERALD DUCK** 32
 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 (I) +8
 SEAFOOD (I) +8
 CALAMARI (I) +8
 FRIED EGG +5

GF : Gluten Free

V : Vegetarian, Vegetables

Please ask our friendly staff





54. BPLA CHOO CHEE

SEAFOOD (900 GRAMS)

- | | | |
|---|---|-----------|
| ● | 53. BPLA RAADT PRIK ^{GF} (I) ปลาราดพริก | 52 |
| | Crisp fried whole snapper in roasted chilli and garlic sauce | |
| | 54. BPLA CHOO CHEE ^{GF} (I) ปลาชุฉี่ | 52 |
| | Crisp fried whole snapper in coconut cream choo chee curry | |
| ● | 55. BPLA TODT NAHM BPLA ^{GF} (I) ปลาทอดน้ำปลา | 52 |
| | Crisp fried whole barramundi with <i>nahm jim prik sodt</i> * | |
| ● | STEAMED JASMINE RICE (per person) ข้าวสวย | 5 |
| | STICKY RICE ข้าวเหนียว | 6 |

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

GF : Gluten Free

V : Vegetarian, Vegetables

Please ask our friendly staff





NOODLES

- 56. PADT THAI ^{V,GF} (I) ด้ดไทย 20**
Stir fried thin rice noodles with chicken, hens egg, dried shrimps, bean sprouts, garlic chives, tamarind and palm sugar
includes peanuts
- 57. PADT SI-EW ^{V,GF} ด้ดซีว 20**
Stir fried wide rice noodles with chicken, hens egg and chinese kale in dark soy sauce
- 58. KI MAO ^{V,GF} ก้วยเตี๋ยวด้ดจีเม่า 20**
Stir fried wide rice noodles with chicken, chilli and holy basil in dark soy sauce
- 59. KHAU GAI ^{V,GF} ก้วยเตี๋ยวคั้วไก่ 20**
Stir fried wide rice noodles with chicken, hens egg and shallots served with chilli sauce
- 60. SUKHO THAI (I) (soup or dry) 20**
ก้วยเตี๋ยวสุโขทัย
Thin rice noodles with fish dumplings, barbequed roast pork and minced chicken with spicy and sour broth
includes peanuts & dried shrimps
- 61. BOAT NOODLE SOUP 20**
ก้วยเตี๋ยวเรือหมูหรือเนื้อ
Thin rice noodles with pork or beef and chinese kale in thick spicy broth
- 62. GUAY TIEW LARPB (soup or dry) 20**
ก้วยเตี๋ยวลาบ
Thin rice noodles with minced chicken and pork offal with spicy and sour Larpb flavours

GF : Gluten Free

V : Vegetarian, Vegetables

Please ask our friendly staff

60. SUKHO THAI (SOUP)



70. BA MEE BPED (SOUP OR DRY)

- | | |
|---|-----------|
| 63. GUAY TIEW DTOM YUM (M) ก๋วยเตี๋ยวต้มยำ | 28 |
| King prawn, calamari, soft boiled hens egg, chicken broth and herbals | |
| 64. GUAY JUPB ก๋วยจั๊บ | 20 |
| Tubular rice noodles with assiette of pork and boiled egg in five spice broth | |
| 65. KHAO DTOM SEN ข้าวต้มเส้น | 20 |
| Fresh rice drop noodles with pork ribs in a clear pork broth | |
| 66. YEN TA FOR (I) เย็นตาโฟ | 22 |
| Wide rice noodles with fish dumplings, blood jelly and calamari in spicy broth | |
| 67. SUKI (soup or dry) สุกีน้ำหรือแห้ง | 20 |
| Braised chicken, water spinach, glass noodles and spicy fermented tofu broth | |
| 68. RAADT NAAH MHU ^v ราดหน้าหมู | 22 |
| Stir fried wide rice noodles or crisp fried egg noodles with pork and chinese kale in soy sauce and yellow bean gravy | |
| 69. KHAO SOI ข้าวซอย | 22 |
| Egg noodles and braised chicken in a Northern region coconut curry with smoked chilli oil | |







- 70. BA MEE BPED** (*soup or dry*) **24**
 บะหมี่เป็ดน้ำ หรือ แห้ง
 Five spice roast duck with egg noodles
- 71. AMY'S NOODLES (A)** **28**
 บะหมี่ผัดกุ้ง
 Stir fried egg noodles king prawns, choi sum, wombok and chilli
- 72. PADT THAI GOONG WOON SEN (M)** **29**
 ผัดไทยวุ้นเส้นกุ้งใหญ่
 Stir fried glass noodles with king prawns, dried shrimps, bean sprouts, garlic chives, tamarind and palm sugar
 includes peanuts
- 73. SEN MEE PADT GOONG (I)** **29**
 เส้นหมี่ผัดกุ้ง
 Stir fry rice vermicelli noodles, prawns, hens egg, seasonal vegetables and chilli

GF : Gluten Free

V : Vegetarian, Vegetables

Please ask our friendly staff





ONE PLATE WONDER

- | | |
|--|-----------|
| 74. KHAO MUN GAI ข้าวมันไก่ | 20 |
| Poached chicken and rice with dark soy and ginger sauce | |
| 75. KHAO KA MHU ข้าวคาหมู | 20 |
| Caramelised smoked pork hock in five spice reduction with chinese kale, mustard cabbage pickles and rice | |
| 76. KHAO NA GAI YAANG ข้าวหน้าไก่ย่าง | 20 |
| Grilled turmeric and lemongrass marinated chicken and rice with <i>nahm jim jaew*</i> | |
| 77. KHAO NA MHU SAAM CHUN TODT ข้าวหน้าหมูสามชั้นทอด | 20 |
| Garlic marinated fried pork belly and <i>nahm jim jaew*</i> with rice | |
| 78. KHAO NA BPED ข้าวหน้าเป็ด | 22 |
| Five spice roast duck with ginger and duck gravy with rice | |
| 79. PADT PAAK RAADT KHAO ^{V, GF} ผัดผักราดข้าว | 20 |
| Stir fried seasonal vegetables in oyster sauce with rice | |
| 80. KHAO KANA MHU GROB ^V ข้าวคะน้าหมูกรอบ | 22 |
| Stir fried chinese kale and crisp pork belly with rice | |

- 81. KHAO GRAPAO GAI SUP** ^{V, GF} **20**
 ข้าวกะเพราไก่สับ
 Stir fried minced chicken, fresh chilli and holy basil with fried hens egg and rice
- 82. CHILLI FRIED RICE** ^{V, GF} **22**
 ข้าวกะเพราผัด
 Fried rice with minced chicken, chilli, holy basil and fried hens egg
- 83. KHAO GRAPAO MHU GROB** **24**
 ข้าวกะเพราหมูกรอบ
 Stir fried crisp pork belly, fresh chilli and holy basil with fried hens egg and rice
- 84. KHAO GRAPAO BPED** **24**
 ข้าวราดกะเพราเป็ด
 Stir fried roast duck, fresh chilli and holy basil with fried hens egg and rice
- 85. KHAO PADT GAI** ^{V, GF} **20**
 ข้าวผัดไก่
 Fried rice with chicken, hens egg, tomato, onion and chinese kale
- 86. PINEAPPLE FRIED RICE** ^V (I) **28**
 ข้าวผัดสับปะรด
 Fried rice with pineapple, dried sultana, prawns, hens egg and cashew nuts
- 87. KHAO PADT BPLA KEHM** ^{GF} (I) **24**
 ข้าวผัดปลาเค็ม
 Fried rice with salted mackerel, hens egg, chilli and red onions
- 88. KHAO PADT BPU** ^{GF} (I) **28**
 ข้าวผัดปู
 Fried rice with crab meat, hens egg and shallots
- 89. KHAO PADT DTOM YUM** (I) **28**
 ข้าวผัดต้มยำ
 Fried rice with prawns, soft boiled hens egg and herbals
- 90. KHAO PADT NAHM PRIK KAPI** ^{GF} (I) **28**
 ข้าวผัดน้ำพริกกะปิ
 Fried rice with shrimp paste relish, fried mackerel, pea eggplant, cha-om omelette, soft boiled hens egg with green beans

GF : Gluten Free

V : Vegetarian, Vegetables

Please ask our friendly staff







90. KHAO PADT NAHM PRIK KAPI, 89. KHAO PADT DTOM YUM.





DESSERTS

- 91. COCONUT ICE CREAM** 13
 ໄວ້ຢຸດຮີມກະຫີສດ
 Young coconut ice-cream with sweet sticky rice, candied palm seeds, candied sweet potato roasted peanuts and unsweetened condensed milk
includes peanuts
- 92. KHANOM CRAOK** ^V ໙໙ຮຸກ 12
 Sweet and salty coconut cream puddings toasted in a cast iron griddle
- 93. KAI NOK GATAH** ໄກ້ນອກກະຫາ 12
 Fried sweet potato balls
- 94. BANANA FRITTERS** ^V 12
 ກລ້ວຍໂພດທວດ
 Fried lady finger bananas coated in a rice flour, coconut milk and sesame seed batter
- 95. TUP TIM GROB** ^{V,GF} ກັບຫຶມກຮວບ 10
 Aromatic coconut milk, fresh young coconut, water chestnuts rolled in tapioca
- 96. KHANOM BUAING** 12
 (8 pcs) ໙໙ເບື້ອງ
 Sweet thin wafers filled with meringue and threads of candied egg yolk, or sweet and savoury with candied herbs

GF : Gluten Free

V : Vegetarian, Vegetables

Please ask our friendly staff



96. KHANOM BUAING

DESSERTS "SUBJECT TO AVAILABILITY"

- | | |
|--|-----------|
| 97. KHANOM LUKE TAO ^V (5 pcs) ขนมลูกเต๋า | 10 |
| Sweet mung bean or taro paste in a toasty thin shell pastry | |
| 98. KHANOM PIAK POON ^V (4 pcs) ขนมเปียกปูน | 10 |
| Chewy charcoal flavour puddings with cherred coconut | |
| 99. KHAO NIEAW DAAM BIEAK ^{V,GF} ข้าวเหนียวดำมึน | 10 |
| A sweet and slightly salty black sticky rice and coconut cream pudding with taro and young coconut flesh | |

GF : Gluten Free

V : Vegetarian, Vegetables

Please ask our friendly staff



106. BLENDED JUICES
(MANGO, ORANGE, WATERMELON)





DRINKS

- 100. **KAFFE YEN** (bottle) กาแฟเย็น 12
Iced coffee with caramelised milk
- 101. **CHA NOHM YEN** (bottle) ชานมเย็น 12
Sweet iced tea with caramelised milk
- 102. **CHA DAM YEN** (bottle) ชาดำเย็น 10
Sweet iced tea
- 103. **CHA MANAO** (bottle) ชามะนาว 12
Iced tea with lime
- 104. **CHRYSANTHEMUM ICE TISANE** (bottle) น้ำเก๊กชวย 10
- 105. **LODT SHONG SINGAPORE** ลอดช่องสิงคโปร์ 10
Coconut milk with silky pandan dumplings
- 106. **BLENDED JUICES** น้ำปั่น 12
Strawberry / Orange / Pineapple / Watermelon / Lychee / Lime / Lychee Mint /
Mango / Yakult (extra jelly \$1)

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





108. BUTTERFLY PEA WITH HONEY
+ LIME ICE TISANE

107. WHOLE FRESH COCONUT	น้ำมะพร้าว	12
108. BUTTERFLY PEA WITH HONEY + LIME ICE TISANE	น้ำอัญชันผสมน้ำผึ้งมะนาว	10
109. BUTTERFLY PEA + COCONUT WATER	น้ำมะพร้าวอัญชัน	12
110. SOFT DRINKS	น้ำอัดลม Coke / Diet Coke / Sprite / Coke Zero	5
111. STILL MINERAL WATER	น้ำดื่ม (APANI) 500ml	8
112. SPARKLING MINERAL WATER	น้ำดื่มอัดแก๊ส (APANI) 500ml	8
113. HOT TEA	(per person) ชาร้อน Lemongrass & Ginger / Green Tea Sencha / Green Jasmine / Peppermint / Earlrey	6



CHAT THAI - *ThaToWn*
20 campbell st. haymarket
02 9217 1808 / chatthai.com.au



CHAT THAI - *Randwick*
222a carrington rd. randwick
02 9127 5610 / chatthai.com.au



CHAT THAI - *Manly*
shop 10. manly wharf, east esplanade
02 9044 2939 / chatthai.com.au



SAMOSORN
450 george st, sydney
(food court under myer) / 02 9145 6961
IG: [samosornthai_sydney](https://www.instagram.com/samosornthai_sydney)



BOON CAFE
1/425 pitt st, haymarket
02 9138 8898 / IG: [booncafe_official](https://www.instagram.com/booncafe_official)



JARERN CHAI
1/425 pitt st, haymarket
02 9211 0970

SEAFOOD ORIGIN

A = Australian I = Imported M = Mixed

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81. KHAO GRAPAO GAI SUP







DINNER AT thaitown



7. TODT MUN BPLA, 9. TODT MUN GOONG





STARTERS

1. **MHU BHING** (2 skewers) หมูปิ้ง 12
Grilled pork skewers
2. **GAJ SATAY** (2 skewers) สะเต๊ะไก่ 12
Chicken satay skewers ***includes peanuts***
3. **VEGETARIAN SPRING ROLLS** ^v (2 pcs) เปาะเปี๊ยะทอด 9
Fried vegetarian spring rolls
4. **KAREE PUFFS** (2 pcs) กะหรี่ปั๊พ 9
Chicken curry puffs
5. **TAO HOO PADT PHIK KUEA** ^v เต้าหู้ผัดพริกเกลือ 18
Stir fried salt and chilli crispy tofu
6. **FRESH SPRING ROLLS** ^v เปาะเปี๊ยะสด 19
Fresh spring rolls of smoked fish sausages, chicken and crab with caramelised tamarind relish
7. **TODT MUN BPLA** ^{of} (I) (4 pcs) ทอดมันปลา 22
Fried fish cakes with pickled cucumber relish ***includes peanuts***
8. **SAI GROG ISAAN** ไส้กรอกอีสาน 22
Fermented pork and glutinous rice sausages
9. **TODT MUN GOONG** (I) (4 pcs) ทอดมันกุ้ง 22
Fried prawn mousseline with pickled plum sauce

1. MHU BHING







GRILLED & FRIED

- 10. CRAB FRIED** **22**
SPRING ROLLS (I) (3 pcs)
 เปาะเปี๊ยะทอดใส่ปู
 Crab meat, hens egg and soft green herbs
- 11. MIENG KHAM (I) (4 pcs)** **22**
 เมี่ยงคำ
 Roasted peanuts, grated roasted coconut, fresh chilli, lime, red onion with prawn/ crab meat wrapped in betal leaf served with plam syrup and shrimp paste sauce
- 12. SAI OUAH** ใส่จ๊ว **23**
 House spicy sausages of pork with aromatic herbs and chilli
- 13. GAI YAANG** ไก่ย่าง **23**
 Char grilled turmeric and lemongrass marinated chicken with *nahm jim jaew**
- 14. BANGKOK WINGS** (6 pcs) **23**
 ปีกไก่ทอด
 Lightly herbs battered and fried chicken wings
- 15. CRYING TIGER** เสือร้องไห้ **23**
 Char grilled beef tenderloin with *nahm jim jaew**
- 16. PORK RIBS** ซี่โครงหมูย่าง **24**
 Char grilled garlic and pepper pork ribs with *nahm jim jaew**
- 17. KHOR MHU YAANG** คอหมูย่าง **25**
 Char grilled pork jowls with *nahm jim jaew**
- 18. MHU SAAM CHAN TODT** **25**
 หมูสามชั้นทอด
 Garlic marinated fried pork belly with *nahm jim jaew**
- 19. GOONG YAANG** ^{GF} (A) (4 pcs) **34**
 กุ้งย่าง
 Char grilled king prawns with *nahm jim prik sodt**
- 20. KAI JIEW BPU** ^{GF} (I) ไข่เจียวปู **36**
 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

Please ask our friendly staff











SPICY SALAD

- 21. SOM DTUM THAI ^{GF, V} (I) ส้มตำไทย** **22**
Green papaya salad with peanuts and dried shrimps: spicy, salty and slightly sweet
includes peanuts
- 22. SOM DTUM THAI BPU ^{GF} (I) ส้มตำไทยปู** **24**
Green papaya salad with peanuts, pickled field crab and dried shrimps:
spicy, salty and slightly sweet ***includes peanuts***
- 23. SOM DTUM BPU (I) ส้มตำปู** **24**
Green papaya salad – a spicier Northern region rendition, with pickled crab
: salty and sour
- 24. SOM DTUM BPU BPLA LA (I) ส้มตำปูปลา** **24**
Green papaya salad – a Laotian version with fermented fish and with pickled crab
: this has a strong, distinct flavour and salty
- 25. SOM DTUM KAI KHEM ^{GF} (I) ส้มตำไทยไข่เค็ม** **25**
Green papaya salad as the som dtum thai version with the addition of salted duck egg
includes peanuts

33. YUM WOON SEN

30. NAHM DTOK NUEA



27. YUM NUEA



27. SOM DTUM TANG KAI MA TOOM

- 26. SOM DTUM BPU NIM ^{GF} (I) 30**
 ส้มตำบูนิ่ม
 Green papaya salad with peanuts, soft shell crab: spicy, salty and slightly sweet
 includes peanuts
- 27. SOM DTUM TANG KAI MA TOOM ^{GF} (I) 25**
 ส้มตำแดงไข่มะตูม
 Cucumber salad a spicier northern region rendition, pickled crab with soft-boiled eggs
- 28. LARPB GAI ลาบไก่ 25**
 Spicy minced chicken salad, soft herbs and roast chilli
- 29. LARPB BPLA TODT ^{GF} 32**
 ลาบปลาทอด
 Spicy salad of crisp fried snapper, soft herbs and roasted chilli
- 30. NAHM DTOK MHU OR NUEA 25**
 น้ำตกหมู หรือ เนื้อ
 Spicy char grilled pork or beef salad, soft herbs and roast chilli
- 31. YUM NUEA ยำเนื้อ 25**
 Char grilled beef salad with tomatoes, cucumber, fresh chilli and soft herbs
- 32. YUM KHOR MHU YAANG 25**
 ยำคอหมูย่าง
 Char grilled pork jowls salad with tomatoes, cucumber, fresh chilli and soft herbs
- 33. YUM WOON SEN ^{GF} (I) 30**
 ยำวุ้นเส้น
 Spicy salad of glass noodles with minced chicken, calamari, mussels and prawns
- 34. NAHM PRIK KAPI ^{GF} (I) 36**
 ชูตน้ำพริกกะปิ
 Shrimp paste chilli relish with vegetables, herbs and egg-battered fried eggplants, boiled hens egg and fried mackerel

GF : Gluten Free

V : Vegetarian, Vegetables

Please ask our friendly staff

40. GAENG DAENG BPLA, 41. GAENG NUE YAANG, 45. GAENG BPU



CURRIES & SOUPS

- 35. DTOM SAAP** ^{GF} ต้มแซ่บ **24**
Hot and sour soup of braised pork ribs
- 36. GAENG KEAW GAI** ^{GF} แกงเขียวหวาน **25**
Green curry of chicken with apple eggplants, kaffir lime leaves and thai basil
- 37. GAENG DAENG GAI** ^{GF} **25**
แกงแดงไก่ใส่ผัก
Chicken red curry, winter melon and thai basil
- 38. GAENG FANG** ^{GF} แกงฟาง **25**
Hot and sour chicken red curry with winter melon, kaffir lime leaves and thai basil
- 39. GAENG DAENG BPED** **35**
แกงแดงเป็ด
Red curry of five spice roast duck with pineapple, lychee and thai basil
- 40. GAENG DAENG BPLA** ^{GF} (I) **36**
แกงแดงปลา
Snapper red curry, wild ginger and thai basil
- 41. GAENG NUEA YAANG** **30**
แกงเนื้อย่างใบชะพลู
Grilled beef coconut curry with betel leaves
- STEAMED JASMINE RICE** **5**
(per person) ข้าวสวย
- STICKY RICE** ข้าวเหนียว **6**





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| 42. MUSSAMUN NUEA ^{GF} มัสมันเนื้อ | 25 |
| Mussamun curry of slowly braised beef shin and potato <i>**includes peanuts**</i> | |
| 43. BUK KOUT TAE บักกุดเต๋ | 30 |
| TCM herbal pork short rib soup | |
| 44. DTOM YUM GOONG ^{GF} (A) ต้มยำกุ้ง | 36 |
| A mildly spicy and sour soup of king prawns <i>**includes dairy**</i> | |
| 45. GAENG BPU ^{GF} (I) แกงปูใบชะพลู | 42 |
| Yellow curry of crab meat and betel leaves with rice vermicelli noodles | |

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

Please ask our friendly staff



46. GAI PADT MET MAMUANG, 47. PADT PAAK
48. PADT KANA MHU GROB, 54. MHU GROB PADT PRIK KHING





51. GRAPAO GAI SUP

WOK FRIED

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| 46. GAI PADT MET MAMUANG ไก่ผัดเม็ดมะม่วง | 25 |
| Stir fried chicken with cashew nuts and smoked chilli jam | |
| 47. PADT PAAK ^{V,GF} ผัดผัก | 24 |
| Stir fried seasonal vegetables in oyster sauce | |
| 48. PADT KANA MHU GROB ^{V,GF} ผัดคะน้าหมูกรอบ | 26 |
| Stir fried chinese kale and crisp pork belly | |
| 49. PADT HO ผัดโห้ | 24 |
| Stir fried spicy glass noodles with chicken, fresh chilli, bamboo, lemongrass, pea eggplants and kaffir limes leaves | |
| 50. PAAK BOOHNG FAI DAENG ^V ผักบุ้งไฟแดง | 24 |
| Stir fried water spinach, garlic and chilli in yellow bean sauce | |
| 51. GRAPAO GAI SUP ^{V,GF} กระเพราไก่สับ | 25 |
| Stir fried minced chicken, fresh chilli and holy basil | |
| 52. GRAPAO MHU GROB กระเพราหมูกรอบ | 29 |
| Stir fried crisp pork belly, fresh chilli and holy basil | |



49. PADT HO

53. GRAPAO BPED ผัดกะเพราเป็ด **33**
Stir fried five spice roast duck, chilli,
garlic and holy basil

54. MHU GROB PADT PRIK KHING **29**
หมูกรอบผัดพริกขิง
Stir fried crisp pork belly and wild
ginger in spicy red curry paste

55. EMERALD DUCK **35**
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 (I) +8
SEAFOOD (I) +8
CALAMARI (I) +8
FRIED EGG +5

GF : Gluten Free

V : Vegetarian, Vegetables

Please ask our friendly staff





56. BPU NIM PADT POHNG KAREE

59. GOONG OPB WOON SEN, 63. BPLA PADT CHA



61. BPLA PADT KUHN CHAI

SEAFOOD

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| 56. BPU NIM PADT POHNG KAREE (I) บุนนึ่งผัดผงกะหรี่ | 36 |
| Stir fried crisp soft shell crab in a mildly aromatic yellow curry sauce with chinese celery | |
| 57. GOONG MAR KHAM (A) กุ้งมะขาม | 38 |
| Tempura king prawns, tamarind, garlic and smoked chilli | |
| 58. GOONG CHOO CHEE ^{GF} (A) กุ้งจืด | 38 |
| Poached king prawns in coconut cream choo chee curry | |
| 59. GOONG OPB WOON SEN (A) กุ้งอบวุ้นเส้น | 38 |
| Stir fried king prawns and glass noodles with ginger and chinese celery | |
| 60. YAM GOONG DTA KRAI ^{GF} (I) ยำกุ้งตะไคร้ | 38 |
| Prawns, lemongrass, chilli, fine herbs and aromatics warm salad | |
| 61. BPLA PADT KUHN CHAI (I) ปลาผัดขึ้นฉ่าย | 38 |
| Stir fried of fried snapper, chinese celery, chilli, ginger and yellow bean sauce | |
| STEAMED JASMINE RICE (per person) ข้าวสวย | 5 |
| STICKY RICE ข้าวเหนียว | 6 |



60. YAM GOONG DTA KRAI

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| 62. BPLA PADT PRIK KHING (I) ปลาผัดพริกขิง | 38 |
| Stir fried of fried snapper and wild ginger in red curry paste | |
| 63. BPLA PADT CHA (I) ปลาผัดตำ | 38 |
| Stir fried of fried snapper with fresh chilli, wild ginger and apple eggplants | |
| 64. BPLA RAADT PRIK (900 GRAMS) ^{GF} (I) ปลาผัดพริก | 54 |
| Crisp fried whole snapper in roasted chilli and garlic sauce | |
| 65. BPLA CHOO CHEE (900 GRAMS) ^{GF} (I) ปลาชุฉี | 54 |
| Crisp fried whole snapper in coconut cream choo chee curry | |
| 66. BPLA TODT NAHM BPLA (900 GRAMS) ^{GF} (I) ปลาทอดน้ำปลา | 54 |
| Crisp fried whole barramundi with <i>nahm jim prik sodd</i> * | |
| 67. BPLA YUM MAMUANG (900 GRAMS) ^{GF} (I) ปลายำมะม่วง | 56 |
| Whole fried barramundi with green mango salad **includes peanuts and dried shrimps** | |

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

GF : Gluten Free

V : Vegetarian, Vegetables

Please ask our friendly staff











NOODLES & RICE

- 68. PADT THAI ^{V,GF} (I) 23**
 ผัดไทย
 Stir fried thin rice noodles with chicken, hens egg, dried shrimps, bean sprouts, garlic chives, tamarind and palm sugar
includes peanuts
- 69. PADT SI-EW ^{V,GF} 23**
 ผัดซีวี่ว
 Stir fried wide rice noodles with chicken, hens egg and chinese kale in dark soy sauce
- 70. KI MAO ^{V,GF} 23**
 ก๋วยเตี๋ยวผัดไก่มา
 Stir fried wide rice noodles with chicken, chilli and holy basil in dark soy sauce
- 71. SUKI (soup or dry) 23**
 สุกีน้ำ หรือ แห้ง
 Braised chicken, water spinach, glass noodles and spicy fermented tofu broth
- 72. AMY'S NOODLES (A) 34**
 อะหมี่ผัดกุ้ง
 Stir fried egg noodles king prawns, choy sum, wombok and chilli
- 73. PADT THAI GOONG WOON SEN ^{GF} (M) 32**
 ผัดไทยวุ้นเส้นกุ้งใหญ่
 Stir fried glass noodles with king prawns, dried shrimps, bean sprouts, garlic chives, tamarind and palm sugar
includes peanuts
- 74. SEN MEE PADT GOONG (I) 32**
 เส้นหมี่ผัดกุ้ง
 Stir fry rice vermicelli noodles, prawns, hens egg, seasonal vegetables and chilli

GF : Gluten Free

V : Vegetarian, Vegetables

Please ask our friendly staff



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| 75. KHAO PADT GAI ^{V, GF} ข้าวผัดไก่ | 21 |
| Fried rice with chicken, hens egg, tomato, onion and chinese kale | |
| 76. CHILLI FRIED RICE ^{V, GF} ข้าวผัดพริกขี้หนู | 24 |
| Fried rice with minced chicken, chilli, holy basil and fried hens egg | |
| 77. KHAO PADT BPLA KEHM ^{GF (I)} ข้าวผัดปลาเค็ม | 29 |
| Fried rice with salted mackerel, hens egg, chilli and red onions | |
| 78. KHAO PADT BPU ^{GF (I)} ข้าวผัดปู | 32 |
| Fried rice with crab meat, hens egg and shallots | |
| 79. PINEAPPLE FRIED RICE ^{V (I)} ข้าวผัดสับปะรด | 30 |
| Fried rice with pineapple, dried sultana, prawns, hens egg and cashew nuts | |
| 80. KHAO PADT DTOM YUM (I) ข้าวผัดต้มยำ | 30 |
| Fried rice with prawns, soft boiled hens egg and herbals | |
| 81. KHAO PADT NAHM PRIK KAPI ^{GF (I)} ข้าวผัดน้ำพริกกระเทียม | 30 |
| Fried rice with shrimp paste relish, fried mackerel, pea eggplant, cha-om omelette, soft boiled hens egg with green beans | |





81. KHAO PADT NAHM PRIK KAPI







DESSERTS

- 82. BUA LOY KAI WARN** ^{V,GF} บัวลอยไข่หวาน 10
Silky little dumplings of taro, japanese pumpkin and pandan jus, in sweet warm coconut broth ****with sweet poached egg extra \$3****
- 83. KHAO NIEAW SANGKAYA** ^{GF} ข้าวเหนียวสังขยา 10
Sticky rice steamed with sweet coconut cream and palm sugar accompanied with a steamed coconut custard
- 84. STICKY RICE WITH MANGO** ^{V,GF} ข้าวเหนียวมะม่วง 15
Fresh cut local mango with sweet sticky rice, coconut cream and crisp mung bean ****extra coconut ice cream \$5 ****
- 85. PAR TUHNG GO** ปาท่องโก๋ 12
Pillowy flash fried dough sticks with coconut pandan custard
- 86. TUP TIM GROB** ^{V,GF} ทับทิมกรอบ 10
Aromatic coconut milk, fresh young coconut, water chestnuts rolled in tapioca
- 87. COCONUT ICE CREAM** ไอศกรีมกะทิสด 13
Young coconut ice-cream with sweet sticky rice, candied palm seeds, candied sweet potato roasted peanuts and unsweetened condensed milk ****includes peanuts****



88. KHANOM BHA BIN

DESSERTS "SUBJECT TO AVAILABILITY"

- | | |
|--|------------------|
| <p>88. KHANOM BHA BIN ^{GF} ขนมบ้าบิ่น</p> <p>Shredded young coconut pancake with palm sugar</p> | <p>12</p> |
| <p>89. KHANOM LUKE TAO ^V (5 pcs) ขนมลูกเต๋า</p> <p>Sweet mung bean or taro paste in a toasty thin shell pastry</p> | <p>10</p> |
| <p>90. KHANOM PIAK POON ^V (4 pcs) ขนมเปียกปูน</p> <p>Chewy charcoal flavour puddings with cherred coconut</p> | <p>10</p> |
| <p>91. KHAO NIEAW DAAM BIEAK ^{V,GF} ข้าวเหนียวดำมียก</p> <p>A sweet and slightly salty black sticky rice and coconut cream pudding with taro and young coconut flesh</p> | <p>10</p> |



98. BLENDED JUICES
(MANGO, ORANGE, WATERMELON)





DRINKS

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| 92. KAFFE YEN (bottle) กาแฟเย็น | 12 |
| Iced coffee with caramelised milk | |
| 93. CHA NOHM YEN (bottle) ชานมเย็น | 12 |
| Sweet iced tea with caramelised milk | |
| 94. CHA DAM YEN (bottle) ชาดำเย็น | 10 |
| Sweet iced tea | |
| 95. CHA MANAO (bottle) ชามะนาว | 12 |
| Iced tea with lime | |
| 96. CHRYSANTHEMUM ICE TISANE (bottle) น้ำเก๊กชวย | 10 |
| 97. LODT SHONG SINGAPORE ลอดช่องสิงคโปร์ | 10 |
| Coconut milk with silky pandan dumplings | |
| 98. BLENDED JUICES น้ำปั่น | 12 |
| Strawberry / Orange / Pineapple / Watermelon / Lychee / Lime / Lychee Mint /
Mango / Yakult (extra jelly \$1) | |
| 99. WHOLE FRESH COCONUT น้ำมะพร้าว | 12 |

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





100. BUTTERFLY PEA WITH HONEY
+ LIME ICE TISANE

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|---|---|----|
| 100. BUTTERFLY PEA WITH HONEY + LIME ICE TISANE | น้ำอัญชันผสมน้ำผึ้งมะนาว | 10 |
| 101. BUTTERFLY PEA + COCONUT WATER | น้ำมะพร้าวอัญชัน | 12 |
| 102. SOFT DRINKS | น้ำอัดลม | 5 |
| | Coke / Diet Coke / Sprite / Coke Zero | |
| 103. STILL MINERAL WATER | น้ำดื่ม (apani) 500ml | 8 |
| 104. SPARKLING MINERAL WATER | น้ำดื่มอัดแก๊ส (apani) 500ml | 8 |
| 105. HOT TEA (per person) | ชาร้อน | 6 |
| | Lemongrass & Ginger / Green Tea Sencha / Green Jasmine / Peppermint / Earl Grey | |



CHAT THAI - Thaitown
20 campbell st. haymarket
02 9217 1808 / chatthai.com.au



CHAT THAI - Randwick
222a carrington rd. randwick
02 9127 5610 / chatthai.com.au



CHAT THAI - Manly
shop 10. manly wharf, east esplanade
02 9044 2939 / chatthai.com.au



SAMOSORN
450 george st, sydney
(food court under myer) / 02 9145 6961
IG: [samosornthai_sydney](https://www.instagram.com/samosornthai_sydney)



BOON CAFE
1/425 pitt st, haymarket
02 9138 8898 / IG: [booncafe_official](https://www.instagram.com/booncafe_official)



JARERN CHAI
1/425 pitt st, haymarket
02 9211 0970

SEAFOOD ORIGIN

A = Australian I = Imported M = Mixed

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