



6. KHANOM PUNG NAH GOONG

DINNER / CIRCULAR QUAY

**EAT,
CHAT,
THAI**

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LEVEL 1, GATEWAY SYDNEY, ALFRED ST, CIRCULAR QUAY



70. GOONG MAR KHAM



10. KHANOM BUENG YOUAN



43. GAENG NUEA YAANG



95. KHAO PADT DTOM YUM

SAVOURY AND STARTER

- KHANOM JEEB** *(4 pcs) ขนนึ่ง* 蒸饅飽

Steamed wonton dumplings of chicken and prawns
- KHAO KREAB PAK MOR**^Y *(5 pcs) ข้าวกระเทียมปากหม้อ* 泰式蒸飯團

Steamed rice dumplings with soy fermented chilli saucetrio fillings of [garlic chives] [cured bamboo and dried shrimps] [chicken, peanuts and pickled turnips]
- BPUN SIP BPLA**^{GF} *(5 pcs) บั๊นสิบปลา* 泰式西米餃

Steamed tapioca dumplings, snapper and black pepper
- TUA BAP GOONG**^{GF} *(5 pcs) ตัวบับกุ้ง* 椰絲裹飯團

Steamed prawn and coconut dumplings
- NOR MHAI SAI GAI** *(2 pcs) หม้อไม้ไส้กรอก* 炸竹筍雞肉丸子

Fried chicken mousseline and cured bamboo with house pickled cucumber
- KHANOM PUNG NAH GOONG** *ขนนึ่งหน้ากุ้ง* 炸蝦多士

Fried prawn mousseline toast with house pickles
- FRESH SPRING ROLLS** *ปลาเป็นสา* 泰式米紙春卷

Fresh spring rolls of smoked fish sausages, chicken and crab with caramelised tamarind relish
- CRAB FRIED SPRING ROLLS** *(3 pcs) ปลาเป็นะกวดใส่ปู* 炸蟹肉春捲

Blue swimmer crab, hens egg and soft green herbs
- BANGKOK WINGS** *(5 pcs) ปีกไก่ทอด* 曼谷炸雞翅

Lightly herbs battered and fried chicken wings
- KHANOM BUENG YOUAN**^Y *ขนนึ่งอังกูร* 蝦仁豆腐椰香煎餅

Prawn, tofu, coconut and turmeric crêpe with house pickled cucumber
- TODT MUN GOONG GAENG KEAW** *กวดมันกุ้งแกงเขียว* 青咖喱炸蝦餅

Fried prawn mousseline green curry flavours with pickled plum sauce

GRILLED

- MHU BHING** *(2 pcs) หมูย่าง* 烤豬肉串

Grilled pork skewers
- GAI SATAY** *(2 pcs) สะตือไก่* 沙爹雞肉串

Chicken satay skewers ****includes peanuts****
- JANG RON**^{GF} *(each) แจงรอน* 烤魚丸

Grilled spiced fish skewered dumplings with pickled cucumbers
- MHU YAANG LEMONGRASS** *(2 pcs) หมูย่างตะไคร้* 檸檬草烤豬排

Grilled pork on lemongrass with nahm jim jaew*
- PORK RIBS** *ซี่โครงหมูย่าง* 黑椒豬肋排

Garlic, peppercorns with nahm jim jaew*
- GAI YAANG** *ไก่ย่าง* 燒烤泰式雞排

Char grilled turmeric and lemongrass marinated chicken with nahm jim jaew*
- SAI OUAH** *ไส้ฮั่ว* 烤泰式豬肉香腸

House sausages of pork with aromatic herbs and chilli
- KHOR MHU YAANG** *คอหมูย่าง* 燒烤豬梅肉

Char grilled pork neck with nahm jim jaew*
- CRYING TIGER** *เสียดังไม้* 燒烤牛里脊

Char grilled beef tenderloin with nahm jim jaew*
- BPLA MUEK YAANG** *ปลาหมึกย่าง* 燒烤魷魚

Char grilled squid with nahm jim prik sodt*
- BPED MAR KHAM** *เป็ดมะขาม* 烤鴨胸

Five spice roast duck breast in caramelised tamarind sauce
- GOONG YAANG**^{GF} *กุ้งย่าง* 燒烤大蝦

Char grilled Spencer Gulf king prawns with nahm jim prik sodt*

SALAD

- SOM DTUM THAI**^{GF,V} *ส้มตำไทย* 泰式青木瓜沙拉

Green papaya salad with peanuts and dried shrimps: spicy, salty and slightly sweet ****includes peanuts****
- SOM DTUM KAI KHEM**^{GF} *ส้มตำไก่สามชิ้น* 泰式青木瓜沙拉配咸鴨蛋

Green papaya salad as the som dtum thai version with the addition of salted duck egg ****includes peanuts****
- SOM DTUM BPU**^{GF} *ส้มตำปู* 泰式青木瓜沙拉配醃蟹

Green papaya salad - a spicier Northern region rendition, with pickled crab
- SOM DTUM BPU BPLA LA**^{GF} *ส้มตำปูลาว* 泰式青木瓜沙拉配腐魚仔

Green papaya salad - a Laotian version with fermented fish: this has a strong and distinct flavour
- SOM DTUM MA MUANG**^{GF} *ส้มตำมะม่วง* 泰式青芒果沙拉配醃蟹仁腐魚

Spicy green mango salad with pickled field crabs, dried shrimp, fermented fish ****includes peanuts****
- LARPB GAI**^{GF} *สามไก่* 香辣雞肉沙拉

Spicy minced chicken salad, soft herbs and roasted chilli
- LARPB BPLA**^{GF} *สามปลา* 香辣熟鯛魚沙拉

Spicy poached snapper salad, soft herbs and roasted chilli
- 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
- YUM NUEA** *ยำเนื้อ* 燒烤牛肉沙拉

Char grilled beef salad with tomatoes and fresh chilli, soft herbs and roasted chilli
- YUM GAI YAANG KAMIN PAK SODT** *ยำไก่ย่างมันผักสด* 燒烤雞肉沙拉

Grilled turmeric chicken with soft herbs and roasted chilli
- YUM MA KRUEA** *ยำมะเขือ* 烤茄子沙拉

Char roasted eggplant salad with minced chicken and prawns
- NAHM PRIK GAPI**^{GF} *ชุดน้ำพริกกะปิ* 泰式煎鯖魚沙拉盤配酸辣蝦醬

Shrimp paste chilli relish with vegetables, herbs and egg-battered fried eggplants, boiled hens egg and fried mackerel

CURRIES AND SOUPS

- DTOM YUM GOONG** *ต้มยำกุ้ง* 冬陰功(泰式酸辣蝦湯)

A mildly spicy and sour soup of Spencer Gulf king prawns
- DTOM SAAP** *ต้มแซ่บ* 文火慢燉酸菜排骨湯

Hot and sour soup of braised pork ribs

CURRIES AND SOUPS

- BUKKOUTTAE** *บุคคุดไต* 泰式肉骨茶

TCM herbal pork short rib soup
- MASSAMAN NUEA** *แกงมัสมั่นเนื้อ* 馬沙文咖喱牛腱

Mussamun curry of slowly braised beef shin and potato ****includes peanuts****
- GAENG KEAW GAI**^Y *แกงเขียวไก่* 青咖喱雞

Green curry of chicken with apple eggplants, kaffir lime leaves and thai basil.
- GAENG DAENG GAI**^Y *แกงแดงไก่ใส่แตง* 紅咖喱雞

Chicken red curry, winter melon and thai basil
- GAENG NUEA YAANG** *แกงเนื้อย่างใบเตย* 椰汁咖喱牛肉

Grilled beef coconut curry with betel leaves
- YUM JIN GAI**^{GF} *ยำจิ้นไก่* 香辣咖喱手撕雞

Hot spicy curry with shredded chicken
- GAENG DAENG BPLA** *แกงแดงปลา* 紅咖喱鯛魚

Snapper red curry, wild ginger and thai basil
- GAENG DAENG BPED** *แกงแดงเป็ด* 紅咖喱烤鴨

Red curry of five spice roast duck with pineapple and thai basil
- GAENG SOHM CHA-OM GOONG**^{GF} *แกงส้มชะอมนกุ้ง* 泰式酸橙罗望子咖喱大蝦

Sour orange tamarind curry of Spencer Gulf king prawns with omelette of acacia fronds
- GAENG BPU** *แกงปู* 黃咖喱肉蟹

Yellow curry with mud crab and betel leaves

WOK FRIED

- GAI PADT MET MAMUANG** *ไก่ผัดเม็ดมะม่วง* 泰式腰果炒雞肉

Stir fried chicken with cashew nuts and smoked chilli jam
- NUEA PADT NAHM MUN HOI** *เนื้อผัดน้ำมันหอย* 蚝油牛肉炒時蔬

Stir fried beef and seasonal vegetables in oyster sauce
- GRAPAO GAI SUP** *ผัดกะเพราไก่สุบ* 泰式羅勒炒雞肉碎

Stir fried minced chicken, fresh chilli and holy basil
- GRAPAO BPED** *ผัดกะเพราเป็ด* 泰式羅勒炒烤鴨

Stir fried five spice roast duck, chilli, garlic and holy basil
- KANA MHU GROB** *ผัดคะน้าหมูกรอบ* 芥藍炒脆皮豬腩

Stir fried chinese kale and crisp pork belly
- MHU GROB PADT PRIK KHING** *หมูกรอบผัดพริกขิง* 紅咖喱生姜炒脆皮豬腩

Stir fried crisp pork belly and wild ginger in red curry paste
- EMERALD DUCK** *เป็ดย่างผัดผักสีเขียว* 烤鴨炒時蔬

Stir fried five spice roast duck with seasonal greens
- PADT CHAR BPED** *ผัดจ่าเป็ด* 生薑小茄子炒烤鴨

Stir fried five spice roast duck, chilli, wild ginger, green peppercorns and apple eggplants
- PADT CHAR BPLA** *ผัดจ่าปลา* 生薑小茄子炒鯛魚

Stir fried snapper, chilli, wild ginger, green peppercorn and apple eggplants
- PADT PAAK**^Y *ผัดผั๊ก* 蠔油炒時蔬

Stir fried seasonal vegetables in oyster sauce

SEAFOOD

- BPLA PADT PRIK KHING** *ปลาผัดพริกขิง* 紅咖喱生薑炒鯛魚柳

Stir fried snapper and wild ginger in red curry paste
- BPLA PADT KUHN CHAI** *ปลาพื้นฉ่ำย* 香辣鯛魚柳

Stir fried snapper, Chinese celery and chilli
- KAI JIEW BPU** *ไข่จิวปู* 蟹肉煎蛋餅

Mud crab omelette
- BPU PADT PRIK SODT** *เนื้อปูผัดพริกสด* 泰式羅勒辣椒炒肉蟹

Stir fried mud crab, hens eggs, green beans, chilli and thai basil
- PADT PRIK TALAY** *ผัดพริกทะเล* 冬陰(酸辣)炒海鮮

Stir fried seafood with hot and sour 'dtom yum' herbals
- BPLA DTOM SOM**^{GF} *ปลาดีนส้ม* 清蒸藍斑魚

Steamed Blue eye cod in caramelised palm sugar, turmeric and tamarind sauce
- BPU NIM PADT POHNG KAREE** *ปูมันผัดผงกะหรี่* 辛香黃咖喱炒酥脆軟壳蟹

Stir fried crispy soft shell crab in a mildly aromatic yellow curry sauce with Chinese celery
- GOONG OPB WOON SEN** *กุ้งอบวุ้นเส้น* 粉絲炒大蝦

Stir fried Spencer Gulf king prawns and glass noodles with ginger and Chinese celery
- GOONG MAR KHAM** *กุ้งมะขาม* 泰式天麸羅大蝦

Tempura Spencer Gulf king prawns, tamarind, garlic and smoked chilli
- PLAH GOONG** *ปลาแห้ง* 微辣烤大虾沙拉

Warm salad of grilled Spencer Gulf king prawns, lemongrass, chilli and herbs
- GOONG CHOO CHEE** *กุ้งตุ๋น* 椰汁咖喱大蝦

Poached Spencer Gulf king prawns in coconut cream choo chee curry
- GOONG GRATIEM** *กุ้งกระเทียม* 椒鹽大蝦

Stir fried Spencer Gulf king prawns, garlic & peppercorns
- PADT THAI GOONG WOON SEN** *ผัดไทยวุ้นเส้นกุ้งใหญ่* 泰式大明蝦炒粉絲

Stir fried glass noodles with Spencer Gulf king prawns, dried shrimps, bean sprouts, garlic chives, tamarind and palm sugar
- BPLA CHOO CHEE** *ปลาจิว* 椰汁咖喱脆皮鯛魚

Crisp fried whole snapper in coconut cream choo chee curry
- BPLA YUM MAMUANG**^{GF} *ปลาฉ่ำมะม่วง* 脆皮盲鱮配青芒果沙拉

Whole fried barramundi with green mango salad ****includes peanuts and dried shrimps****
- BPLA RAADT PRIK** *ปลาแรดพริก* 香辣脆皮鯛魚

Crisp fried whole snapper, roasted chili and garlic
- BPLA JIAN** *ปลาจิ้น* 紅燒脆皮鯛魚

Crisp fried whole snapper, ginger and yellow bean
- BPLA TODT NAHM BPLA** *ปลาทอดน้ำปลา* 酥脆黃金盲鱮

Crisp fried whole barramundi with nahm jim prik sodt*

NOODLES AND RICE

- PADT THAI** *ผัดไทย* 泰式炒河粉

Stir fried thin rice noodles with chicken, hens egg, dried shrimps, bean sprouts, garlic chives, tamarind and palm sugar ****includes peanuts****
- PADT SI-EW**^Y *ผัดซีอิ๊ว* 泰式炒寬河粉

Stir fried wide rice noodles with chicken, hens egg and chinese kale in dark soy sauce
- KI MAO**^Y *ก๋วยเตี๋ยวผัดซีอิ๊ว* 泰式香辣炒寬河粉

Stir fried wide rice noodles with chicken, chilli and holy basil in dark soy sauce
- KUAH GAI** *ก๋วยเตี๋ยวกัวไก่* 雞肉甜辣醬炒寬河粉

Stir fried flat rice noodles with chicken, hens egg and shallots served with sweet chilli sauce
- SUKI** *(dry or soup) สุกี้แห้งหรือน้ำ* 白煮雞肉配寬河粉/脆麵(湯粉或乾拌)

Stir fried wide rice noodles or crisp fried egg noodles with chicken and chinese kale in soy sauce and yellow bean gravy
- GUAY TIEW PAK MOR** *ก๋วยเตี๋ยวม้าหม้อ* 香辣泰式米餃湯配蘿蔔冬瓜排骨

Pork short ribs, daikon, winter melon, trio stuffed rice dumplings in pork bone broth with smoked chilli oil
- BAMEE PADT GOONG** *มะหมี่ผัดกุ้ง* 大蝦炒麵

Stir fried egg noodles Spencer Gulf king prawns, choi sum, wombok and chilli
- CHILLI FRIED RICE** *ข้าวกระเทียมสุก* 泰式香辣雞肉炒飯

Fried rice with minced chicken, chilli, holy basil and fried hens egg
- KHAO PADT BPLA KEHM** *ข้าวผัดปลาเค็ม* 醃鯖魚炒飯

Fried rice with salted mackerel, hens egg, chilli and red onions
- KHAO PADT BPLA THU SOHNG KRIEUNG** *ข้าวผัดปลาทุกรงหรือขี้* 香辣鯖魚炒飯

Fried rice with mackerel, hens egg, chilli and herbals
- KHAO PADT BPU** *ข้าวผัดปู* 蟹肉炒飯

Fried rice with crab meat, hens egg and shallots
- PINEAPPLE FRIED RICE** *ข้าวผัดส้มมะ* 菠蘿炒飯

Fried rice with pineapple, prawns, cashews
- KHAO PADT NAHM PRIK GAPI** *ข้าวผัดน้ำพริกกะปิ* 蝦醬鯖魚炒飯

Fried rice with shrimp paste relish, fried mackerel, pea eggplant, cha-om omelette, soft boiled hens egg with green beans
- KHAO PADT DTOM YUM** *ข้าวผัดต้มยำกุ้ง* 東陰(酸辣)炒飯

Fried rice with prawns, soft boiled hens egg and herbals

DESSERT AND DRINKS

- RAE RAI** *ขนนึ่ง* 椰絲米糕

Coconut milk pudding, fresh coconut and toasted sesame with pandan infused rice noodles
- COCONUT ICE CREAM** *ไอศกรีมกะทิสด* 椰子雪糕

Young coconut ice-cream with sweet sticky rice topped with candied palm seeds and roasted peanuts
- SALIM** *ข้าหรับ* 椰漿三彩綠豆粉

Coconut milk pudding, fresh coconut, pandan infused mung bean noodles
- TUB TIM GROB** *ทูปติมกรอบ* 椰香石榴冰

Coconut milk dumpling, fresh coconut, water chestnuts rolled in tapioca
- BLACK STICKY RICE** *ข้าวเหนียวดำเปียก* 黑糯米飯

A sweet and slightly salty black sticky rice and coconut cream pudding with taro and young coconut flesh
- SOM CHUN** *ส้มชุน* 糖漿雜果沙拉

Makrut lime syrup infused seasonal fruits with ginger and fried shallots
- STICKY RICE AND MANGO** *ข้าวเหนียวมะม่วง* 芒果糯米飯

Fresh cut local mango with sweet sticky rice
- STICKY RICE WITH COCONUT CUSTARD** *ข้าวเหนียวสังขยา* 椰漿糯米飯

Sweet sticky rice with steamed coconut and palm sugar custard
- STICKY RICE WITH SWEET AND SALTY SHRIMP FLOSS** *ข้าวเหนียวหน้ากุ้ง* 蝦仁糯米飯

Sweet sticky rice with coconut and candied shrimps floss
- STICKY RICE WITH CANDIED FISH** *ข้าวเหนียวหน้าปลา* 小魚乾糯米飯

Sweet sticky rice with dried fish floss
- BLACK STICKY RICE WITH CARMELISED FISH AND COCONUT** *ข้าวเหนียวหน้ากระฉีก* 椰糖黑糯米飯

Sweet black sticky rice with palm sugar caramelised coconut
- SWEET AND SALTY STICKY RICE PLATTER** *ข้าวเหนียวรวมทุกหน้า* 什錦甜品糯米飯

Candied fish and coconut, palm sugar caramelised coconut, prawn and coconut, coconut palm sugar custard
- TRADITIONAL COFFEES** *กาแฟไทย* 古法泰式咖啡

Arabica beans originating from northern thai regions
 - oryoah* - sweet black hot coffee
 - orlieng* - sweet iced black coffee
 - kaffe nohm* - hot coffee with caramelised milk
 - kaffe yen* - iced coffee with caramelised milk
- TRADITIONAL RED TEAS** *ชาไทย* 古法泰式紅茶
 - cha dum yen* - sweet iced tea
 - cha nohm yen* - sweet iced tea with caramelised milk
- LODT SHONG SINGAPORE** *ลอดช่องสิงคโปร์* 南洋椰汁斑蘭特飲

Coconut milk with silky pandan dumplings
- BLENDED JUICES** *น้ำปั่น* 冰鎮鮮榨果汁

Strawberry / Orange / Yakult / Watermelon / Lychee / Lime / Pineapple
- ROSELLE + JUJUBE ICE TISANE** *น้ำกระเจี๊ยบผสมพืชมะพร้าว* 泰國洛神花紅棗冰茶
- CHRYSANTHEMUM ICE TISANE** *น้ำเก๊กฮวย* 雛菊花茶
- BUTTERFLY PEA WITH HONEY + LIME ICE TISANE** *น้ำจัญปลีผสมน้ำผึ้งมะนาว* 泰式蝶豆花蜂蜜檸檬茶
- FRESH COCONUT WATER** *น้ำมะพร้าว* 新鮮椰子汁
- SOFT DRINKS** *น้ำอัดลม* 汽水

Coke / Coke Zero / Diet Coke / Sprite
- MINERAL WATER** *น้ำดื่ม* 澳大利亞天然礦泉水
- SPARKLING MINERAL WATER** *น้ำดื่มอัดลม* 澳大利亞天然蘇打礦泉水