



6. FISH CAKES



LUNCH / MANLY

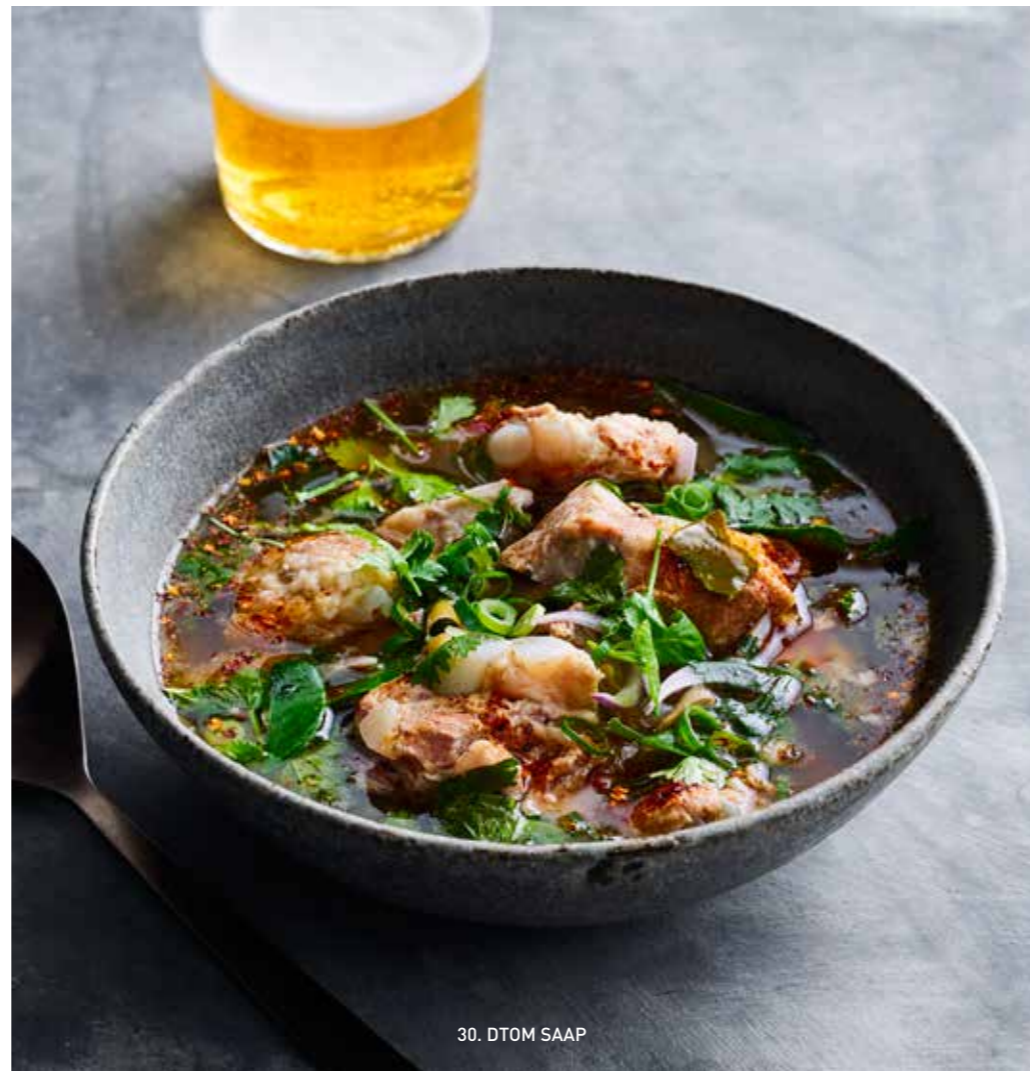
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SHOP 10, MANLY WHARF, EAST ESPLANADE, MANLY



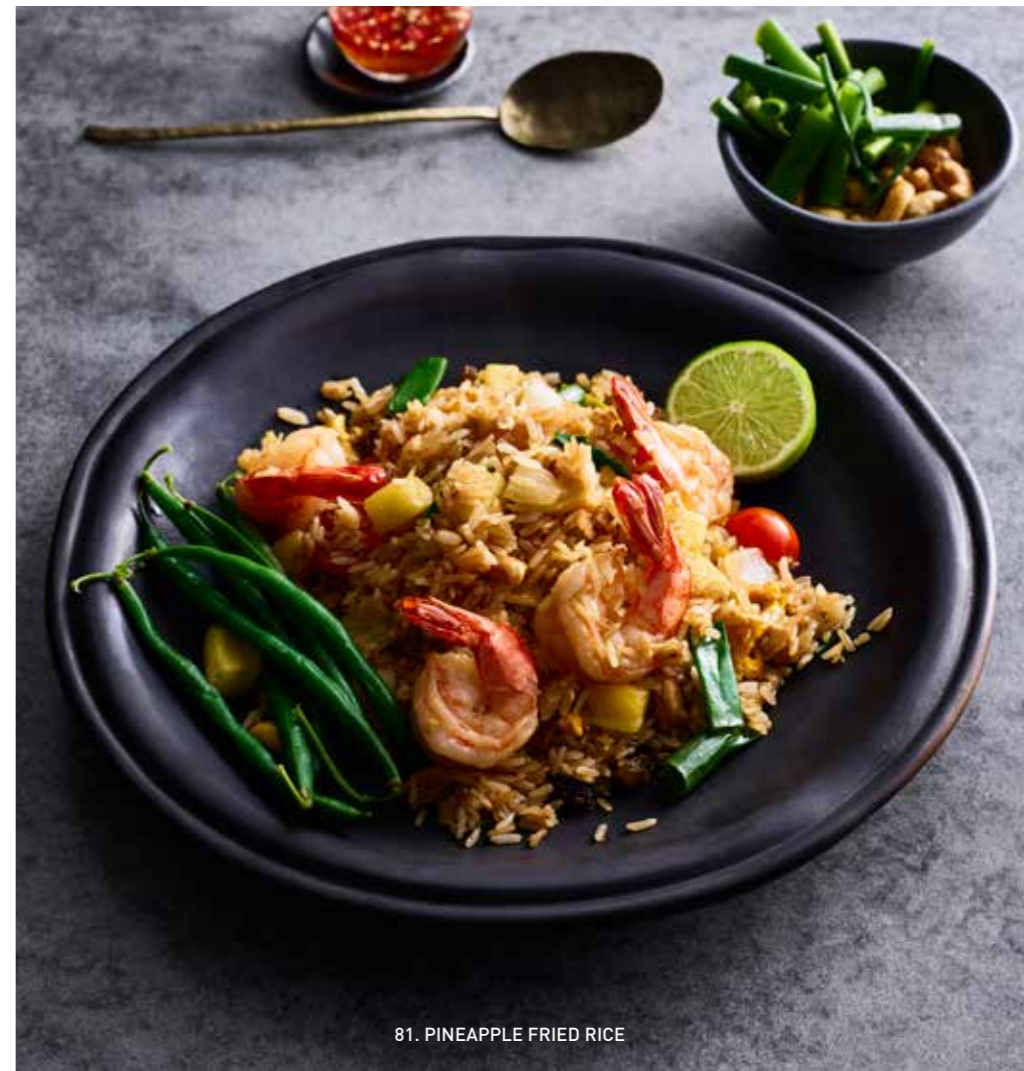
68. AMY'S NOODLE



13. PORK RIBS



30. DTOM SAAP



81. PINEAPPLE FRIED RICE

STARTER

- MHU BHING** *(2 pcs) หมูย่าง* 烤猪肉串
Grilled pork skewers
- VEGETARIAN SPRING ROLLS** *(2 pcs) ผัดผัวยะกอด* 素春捲
Fried vegetarian spring rolls
- CHICKEN CURRY PUFFS** *(2 pcs) กะหรี่ปuffs* 咖喱鸡肉派
Chicken curry puffs
- CHICKEN SATAY** *(2 pcs) สะเต๊ะไก่* 沙爹雞肉串
Chicken satay skewers ****includes peanuts****
- CHICKEN SATAY SET** *(3 pcs) สะเต๊ะไก่และข้าว* 沙爹雞肉串
Chicken satay skewers with rice ****includes peanuts****
- FISH CAKES** *ทอดมันปลา (4 pcs)* 油炸鱼糕 油煎的大虾
Fried fish cakes with pickled cucumber relish. ****includes peanuts****
- FRESH SPRING ROLLS** *ผัดผัวยะกอด* 泰式米紙春卷
Fresh spring rolls of smoked fish sausages, chicken and crab with caramelised tamarind relish
- PRAWN CAKES** *(4 pcs) ทอดมันกุ้ง* 虾饼
Fried prawn mousseline with pickled plum sauce

GRILLED AND FRIED

- PORK BALLS** *(2 pcs) ลูกชิ้นย่าง* 猪肉丸
Grilled pork balls with spicy tamarind sauce
- SAI OUAH** *ไส้จั่ว* 烤泰式猪肉香腸
House sausages of pork with aromatic herbs and chilli
- GAJ YAANG** *ไก่ย่าง* 燒烤泰式雞排
Char grilled turmeric and lemongrass marinated chicken with *nahm jim jaew**
- CRYING TIGER** *เสีอร้องทิด* 燒烤牛里脊
Char grilled beef tenderloin with *nahm jim jaew**
- PORK RIBS** *ซี่โครงหมูย่าง* 黑椒豬肋排
Char grilled garlic and pepper pork ribs with *nahm jim jaew**
- KHOR MHU YAANG** *คอหมูย่าง* 燒烤豬梅肉
Char grilled pork neck with *nahm jim jaew**
- FRIED CALAMARI** *ปลาหมึกทอด* 炸魷魚
Lightly battered and fried calamari
- BANGKOK WINGS** *(6 pcs) ปีกไก่ทอด* 曼谷炸雞翅
Lightly herbs battered and fried chicken wings
- BROWN WINGS** *(4 pcs) ปีกไก่หน้าหมึกเผา* 烟熏辣醬鸡翅
Fried de-boned chicken wings sauteed in smoked chilli jam sauce
- GRILLED CALAMARI** *ปลาหมึกย่าง* 燒烤魷魚
Char grilled calamari with *nahm jim prik sodt**
- GOONG YAANG** ^{GF} *(4 pcs) กุ้งย่าง* 燒烤大蝦
Char grilled king prawns with *nahm jim prik sodt**

SPICY SALADS

- 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 THAI BPU** ^{GF, V} *ส้มตำไทยญ* 青木瓜蝦蟹沙拉
Green papaya salad with peanuts and dried shrimps with pickled crabs: spicy, salty and slightly sweet ****includes peanuts****
- SOM DTUM BPU** ^{GF} *ส้มตำญ* 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} *ส้มตำญลาว* 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
- LARPB GAI** ^{GF} *ลาบไก่* 香辣雞肉沙拉
Spicy minced chicken salad, soft herbs and roasted chilli
- NAHM DTOK NUEA** *น้ำตกเนื้อ* 香辣燒烤牛肉沙拉
Spicy char grilled beef salad, soft herbs and roasted chilli
- BEEF SALAD** *ยำเนื้อ* 燒烤牛肉沙拉
Char grilled beef salad with tomatoes, cucumber, fresh chilli and soft herbs
- SHIP & SHORE** *ยำไข่ดาว* 烟熏辣醬什錦沙拉
Chicken, pork, prawn and fried egg salad dressed in smoked chilli jam
- YUM WOON SEN** *ยำวุ้นเส้น* 泰式海鮮米粉沙拉
Spicy salad of glass noodles with minced chicken, calamari, mussels and prawns

CURRIES AND SOUPS

- DTOM SAAP** *ต้มแซ่บ* 文火慢燉酸菜排骨湯
Hot and sour soup of braised pork ribs
- GREEN CURRY CHICKEN** ^V *แกงเขียวหวานไก่* 青咖喱鸡
Green curry of chicken with apple eggplants, kaffir lime leaves and thai basil
- PANAENG CURRY BEEF** *แกงพะเนียงเนื้อ* 泰式咖喱牛肉
Panang curry of beef with kaffir lime and leaves and basil
- RED CURRY CHICKEN** ^V *แกงแดงไก่ต้มเป็ด* 紅咖喱鸡
Red curry of chicken, winter melon and thai basil
- RED CURRY FISH** *แกงแดงปลา* 紅咖喱鯛魚
Red curry of snapper, wild ginger and thai basil
- RED CURRY DUCK** *แกงแดงเป็ด* 紅咖喱烤鴨
Red curry of five spice roast duck with pineapple, lychee and thai basil
- MUSSAMUN NUEA** *มันนึ่งเนื้อ* 馬沙文咖喱牛腱
Mussamun curry of slowly braised beef shin and potato ****includes peanuts****
- DTOM YUM GOONG** *ต้มยำกุ้ง* 冬陰功 (泰式酸辣蝦湯)
A mildly spicy and sour soup of king prawns
- GAENG SOHM CHA-OM GOONG** ^{GF} *แกงส้มชะอมกุ้ง* 泰式酸橙罗望子咖喱大蝦
Sour orange tamarind curry of king prawns with omelette of acacia fronds

WOK FRIED

- PADT PAAK** ^V *ผัดผักร* 蠔油炒時蔬
Stir fried seasonal vegetables in oyster sauce
- STEAMED VEGETABLES** ^V *ผักต้ม* 蒸蔬菜
Steamed vegetables with peanut sauce
- PADT KANA MHU GROB** ^V *ผัดกะป๋ามุกรอบ* 芥藍炒脆皮豬腩
Stir fried chinese kale and crisp pork belly
- GRAPAO GAI SUP** ^V *กะเพราไก่สุบ* 泰式羅勒炒雞肉碎
Stir fried minced chicken, fresh chilli and holy basil
- GRAPAO BPED** *ผัดกะเพราเป็ด* 泰式羅勒炒鴨肉
Stir fried five spice roast duck, chilli, garlic and holy basil
- CHICKEN CASHEW NUTS** *ไก่ผัดถั่วลิสงบ่มควัน* 泰式腰果炒雞肉
Stir fried chicken with cashew nuts and smoked chilli jam
- MHU GROB PADT PRIK KHING** *หมุกรอบผัดพริกขิง* 紅咖喱生薑炒脆皮豬腩
Stir fried crisp pork belly and wild ginger in spicy red curry paste
- BEEF OYSTER SAUCE** *เนื้อผัดน้ำมันหอย* 蚝油牛肉炒時蔬
Stir fried beef and seasonal vegetables in oyster sauce
- EMERALD DUCK** *เป็ดย่างผัดผักเขียว* 烤鴨炒時蔬
Stir fried five spice roast duck with seasonal green vegetables
- BPLA PADT CHA** *ปลาผัดฉ่า* 生薑小茄子炒鯛魚
Stir fried snapper with fresh chilli, wild ginger and apple eggplants

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| <u>SUBSTITUTE ITEMS</u> <i>(only available with selected items, please ask our friendly staff)</i> | | | |
| CRISP PORK BELLY +4 | BARBEQUED ROAST DUCK +5 | PRAWNS +6 | |
| SEAFOOD +6 | CALAMARI +6 | FRIED EGG +3 | |

SEAFOOD

- KAI JIEW BPU** ^{GF} *ไข่เจียวญ* 蟹肉煎蛋餅
Golden and puffy crab meat omelette
- BPLA PADT CHA** *ปลาผัดฉ่า* 生薑小茄子炒鯛魚
Stir fried snapper with fresh chilli, wild ginger and apple eggplants
- GOONG OPB WOON SEN** *กุ้งอบวุ้นเส้น* 粉絲炒大蝦
Stir fried king prawns and glass noodles with ginger and Chinese celery
- GOONG GRATIEM** *กุ้งทรงเตี๋ยม* 椒鹽大蝦
Stir fried king prawns, garlic and pepper
- BPLA PADT PRIK KHING** *ปลาผัดพริกขิง* 紅咖喱生薑炒鯛魚柳
Stir fried lightly battered snapper and wild ginger in spicy red curry paste
- BPLA RAADT PRIK** *ปลาราดพริก* 香辣脆皮鯛魚
Crisp fried whole snapper, roasted chilli and garlic sauce
- BPLA TODT NAHM BPLA** *ปลาทอดน้ำปลา* 酥脆黃金盲鱮
Crisp fried whole barramundi with *nahm jim prik sodt**

NOODLES

- PADT THAI** ^V *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** ^V *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** ^V *ก๋วยเตี๋ยผัดซีเม่า* 泰式香辣炒寬河粉
Stir fried wide rice noodles with chicken, chilli and holy basil in dark soy sauce
- SUKHO THAI** *(soup or dry) ก๋วยเตี๋ยวสุโขทัย* 酸辣魚丸雞肉河粉
Thin rice noodles with fish dumplings, bbq pork and minced chicken in hot and sour broth ****includes peanuts & dried shrimps****
- BOAT NOODLE SOUP** *ก๋วยเตี๋ยวเรือหรือเนื้อ* 香辣濃湯豬肉 / 牛肉河粉
Thin rice noodles with pork/beef and Chinese kale in thick spicy broth
- YEN TA FOR** *เย็นตาโฟ* 泰式鱼饺寬粉
Wide rice noodles with fish dumplings, prawn dumplings, calamari and spicy fermented tofu sauce
- SUKI** *(soup or dry) สุกีน้ำหรือแห้ง* 白煮雞肉配寬河粉 / 脆麵 (湯粉或乾拌)
Braised chicken, water spinach, glass noodles and spicy fermented tofu broth
- LAKSA** *ลักซา* 椰汁咖喱汤面 (叻沙)
Mild coconut curry noodle soup with chicken and thin rice noodles
- RAADT NAAH MHU** ^V *ราดหน้าหมู* 雞肉豉油炒寬河粉 / 脆麵
Stir fried wide rice noodles or crisp fried egg noodles with pork and chinese kale in soy sauce and yellow bean gravy
- BA MEE BPED** *(soup or dry) บะหมี่เป็ดน้ำหรือแห้ง* 烤鴨雞蛋面
Five spice roast duck with egg noodles
- GUAY TIEW DTOM YUM** *ก๋วยเตี๋ยวต้มยำ* 冬陰功 (泰式酸辣蝦湯) 面
King prawn, calamari, soft boiled hens egg, chicken broth and herbals
- AMY'S NOODLE** *บะหมี่ผัดกุ้ง* 大蝦炒麵
Stir fried egg noodles king prawns, choi sum, wombok and chilli
- BAMEE GAI** *บะหมี่ผัดไก่* 雞油煎的麵條
Stir fried egg noodles chicken, choi sum, wombok and chilli

ONE PLATE WONDER

- PADT PAAK RAADT KHAO** *ผัดผักสดข้าว* 蚝油时蔬饭
Stir fried seasonal vegetables in oyster sauce with rice
- KHAO MOK GAI** *ข้าวหมกไก่* 泰式雞肉咖喱飯
Chicken and rice braised in turmeric and five spice with green chilli and garlic sauce
- KHAO NA GAI YAANG** *ข้าวหน้าไก่ย่าง* 泰式烤雞配飯
Grilled turmeric and lemongrass marinated chicken with rice and *nahm jim jaew**
- KHAO NA BPED** *ข้าวหน้าเป็ด* 烤鴨飯
Five spice roast duck with ginger and gravy with rice
- KHAO KANA MHU GROB** ^V *ข้าวกะป๋ามุกรอบ* 芥藍炒脆皮豬腩配飯
Stir fried chinese kale and crisp pork belly with rice
- KHAO GRAPAO GAI SUP** ^V *ข้าวกะเพราไก่สุบ* 泰式羅勒炒雞米配飯
Stir fried minced chicken, fresh chilli and holy basil with fried hens egg and rice
- CHILLI FRIED RICE** ^V *ข้าวกะเพราคลุก* 泰式羅勒雞米炒飯
Fried rice with minced chicken, chilli, holy basil and fried hens egg
- KHAO GRAPAO MHU GROB** *ข้าวกะเพราหมุกรอบ* 泰式羅勒炒脆皮豬腩配飯
Stir fried crisp pork belly, fresh chilli and holy basil with fried hens egg and rice
- KHAO GRAPAO BPED** *ข้าวราดกะเพราเป็ด* 泰式羅勒炒烤鴨配飯
Stir fried roast duck, fresh chilli and holy basil with fried hens egg and rice
- CHICKEN FRIED RICE** ^V *ข้าวผัดไก่* 雞肉芥藍炒飯
Fried rice with chicken, hens egg, tomato, onion and Chinese kale
- CRAB FRIED RICE** *ข้าวผัดปู* 蟹肉炒飯
Fried rice with crab meat, hens egg and shallots
- PINEAPPLE FRIED RICE** *ข้าวผัดส้มปด* 菠蘿炒飯
Fried rice with pineapple, dried sultana, prawns and cashew nuts
- DTOM YUM FRIED RICE** *ข้าวผัดต้มยำ* 東陰 (酸辣) 炒飯
Fried rice with prawns, soft boiled hens egg and herbals
- GREEN CURRY WITH RICE** *แกงเขียวหวานไก่ราดข้าว* 綠咖喱雞肉飯
Green curry of chicken with apple eggplants, kaffir lime leaves and thai basil with rice
- MUSSAMUN WITH RICE** *มันนึ่งเนื้อราดข้าว* 馬散麻咖喱牛肉
Mussamun curry of slowly braised beef shin and potato with rice ****includes peanuts****

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| STEAMED JASMINE RICE <i>(per person) ข้าวสวย</i> 香米白飯 | 3 |
| STICKY RICE <i>ข้าวเหนียว</i> 糯米飯 | 4 |
| GF : Gluten Free V : Vegetarian or Vegetables | |

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

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

******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.******