



13. PORK RIBS



CHATTHAI.COM.AU / 02 9211 1808
20 CAMPBELL ST HAYMARKET NSW 2000



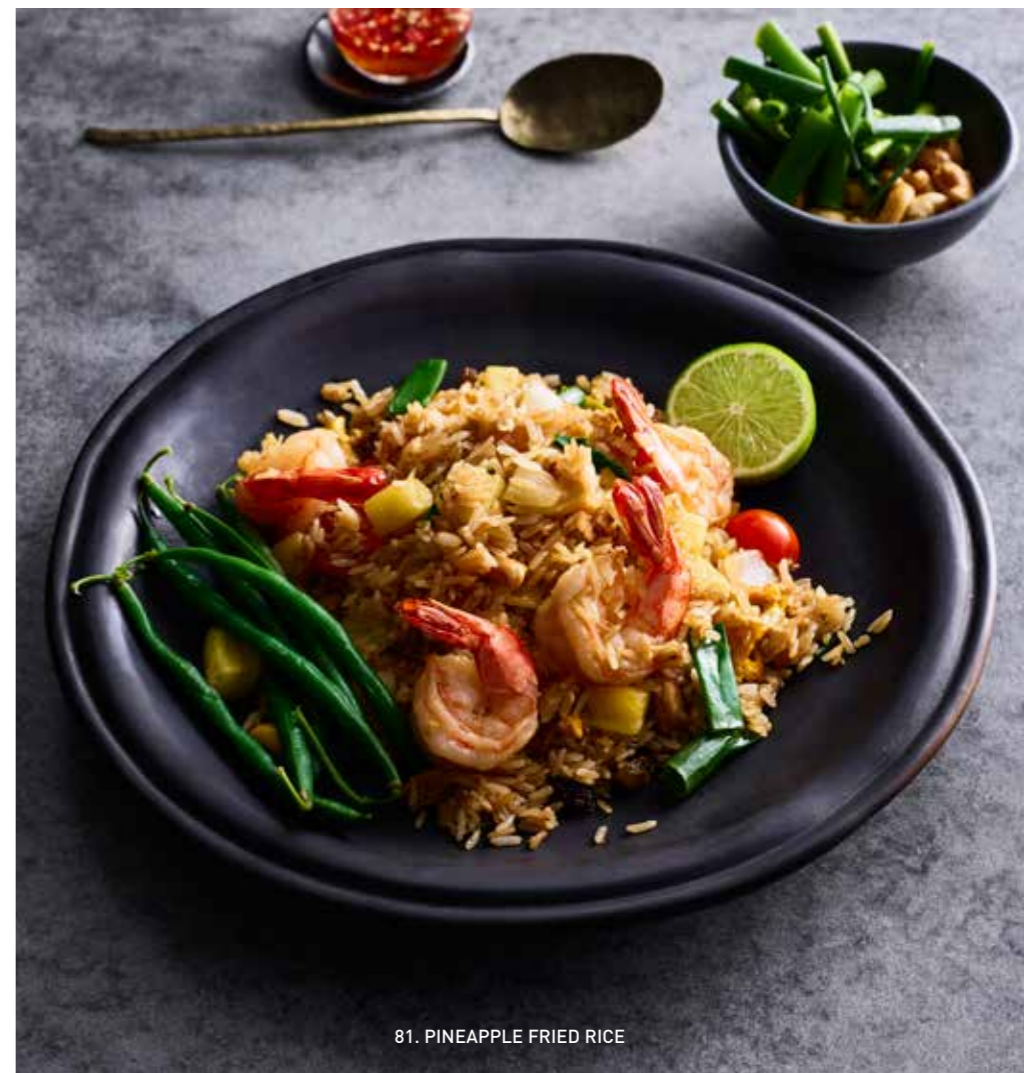
65. BPLA RAA DT PRIK



33. NAHM PRIK GAPI



46. GAENG SOHM CHA-OM GOONG



81. PINEAPPLE FRIED RICE

STARTER

- MHU BHING** *(2 pcs) หมูย่าง* 烤猪肉串
Grilled pork skewers
- GAI SATAY** *(2 pcs) สะตอไก่* 沙爹雞肉串
Chicken satay skewers ****includes peanuts****
- KHANOM JEEB** *(4 pcs) ขมจืด* 蒸餛飩
Steamed wonton dumplings of chicken and prawns
- FRESH SPRING ROLLS** *ปลาปิ้ง-สด* 泰式米紙春卷
Fresh spring rolls of smoked fish sausages, chicken and crab with caramelised tamarind relish
- TODT MUN BPLA** *ทอดมันปลา* 開胃醃黃瓜蝦餅
Fish cakes with pickled cucumber relish ****includes peanuts****
- SAI GROG ISAAN** *ไส้กรอกอีสาน* 泰式糯米香腸
Fermented pork and glutinous rice sausages
- TODT MUN GOONG** *ทอดมันกุ้ง* 虾餅
Fried prawn mousseline with pickled plum sauce
- KHANOM BUENG YOUAN** *ขนมเบื้องญวน* 蝦仁豆腐椰香煎餅
Prawn, tofu, coconut and turmeric crepe with house pickled cucumber

GRILLED AND FRIED

- SAI OUAH** *ไส้ฉั้ว* 烤泰式豬肉香腸
House sausages of pork with aromatic herbs and chilli
- GAI YAANG** *ไทรย่าง* 燒烤泰式雞排
Char grilled turmeric and lemongrass marinated chicken with *nahm jim jaew**
- CRYING TIGER** *เสือร้องไห้* 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**
- BANGKOK WINGS** *(6 pcs) ปีกไก่ทอด* 曼谷炸雞翅
Lightly herbs battered and fried chicken wings
- BPLA MUEK YAANG** *ปลาหมึกย่าง* 燒烤魷魚
Char grilled squid with *nahm jim prik sodt**
- GOONG YAANG** *กุ้งย่าง* 燒烤大蝦
Char grilled king prawns with *nahm jim prik sodt**

SPICY SALADS

- SOM DTUM THAI** *of, v ลือตำไทย* 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 PHU** *of ลือตำไทยญ* 青木瓜蝦蟹沙拉
Green papaya salad with peanuts, pickled field crab and dried shrimps : spicy, salty and slightly sweet ****includes peanuts****
- SOM DTUM BPU** *of ลือตำญ* 青木瓜沙拉配醃蟹
Green papaya salad - a spicier Northern region rendition, with pickled crab
- SOM DTUM BPU BPLA LA** *of ลือตำญปารว้* 青木瓜沙拉配腐魚仔
Green papaya salad - a Laotian version with fermented fish and with pickled crab *this has a strong and distinct flavour*
- SOM DTUM MUAH** *ลือตำหัว* 青木瓜什錦沙拉
Spicy green papaya salad with pickled field crabs, fermented fish, bean sprouts, pork sausage roll, pork crackling, fermented fish rice noodles and pickled mustard greens ****includes peanuts****
- SOM DTUM KAI KHEM** *of ลือตำไทยยี่เป็ดเค็ม* 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 MA MUANG** *of ลือตำมะม่วง* 泰式青芒果沙拉配醃蟹蝦仁腐魚
Spicy green mango salad with pickled field crabs, dried shrimp, fermented fish ****includes peanuts****
- SOM DTUM TANG KAI MA TOOM** *of ลือตำแดงไข่ต้ม-จุ่ม* 黃瓜醃蟹沙拉
Cucumber salad a spicier northern region rendition, pickled crab with soft-boiled eggs.
- LARPB GAI** *of ลาบไก่* 香辣雞肉沙拉
Spicy minced chicken salad, soft herbs and roasted chilli
- LARPB BPLA** *ลาบปลา* 香辣熟鯛魚沙拉
Spicy salad of snapper, soft herbs and roasted chilli
- NAHM DTOK MHU OR NUEA** *หมักหมูหรือเนื้อ* 香辣燒烤牛肉
Spicy char grilled pork or beef salad, soft herbs and roasted chilli
- SUEP NOHR MAI** *ซูบหน่อปิ้ง* 泰式魚醬香笋
Shredded bamboo shoots, smoked chilli, soft herbs & fermented fish sauce
- YUM NUEA** *ย่างเนื้อ* 燒烤牛肉沙拉
Char grilled beef salad with tomatoes, cucumber, fresh chilli and soft herbs
- YUM WOON SEN** *ยำวุ้นเส้น* 泰式海鮮米粉沙拉
Spicy salad of glass noodles with minced chicken, calamari, mussels and prawns
- NAHM PRIK GAPI** *of ยูดน้ำพริกกระป๋อง* 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 SAAP** *ต้มเปรต* 文火慢燉酸菜排骨湯
Hot and sour soup of braised pork ribs
- BPLA DTOM SOM** *of ปลาต้มส้ม* 清蒸藍斑魚
Steamed blue eye cod in caramelized palm sugar, turmeric and tamarind sauce.
- GAENG KEAW GAI** *v แทงเขียวไก่* 青咖喱鸡
Green curry of chicken with apple eggplants, kaffir lime leaves and thai basil
- GAENG DAENG GAI** *v แทงแดงไก่ต้มไก่* 紅咖喱鸡
Chicken creamy red curry, winter melon and thai basil
- GAENG FANG** *แทงฟาง* 紅咖喱酸辣鸡
Hot and sour chicken red curry with winter melon, kaffir lime leaves and thai basil
- GAENG DAENG BPED** *แทงแดงเป็ด* 紅咖喱烤鴨
Red curry of five spice roast duck with pineapple and thai basil
- GAENG DAENG BPLA** *แทงแดงปลา* 紅咖喱鯛魚
Snapper red curry, wild ginger and thai basil
- GAENG NUEA YAANG** *แทงเนื้อย่างใบชะพลู* 椰汁咖喱牛肉
Grilled beef coconut curry with betel leaves
- MUSSAMUN NUEA** *มันมันเนื้อ* 馬沙文咖喱牛腱
Mussamun curry of slowly braised beef shin and potato ****includes peanuts****
- BUK KOUT TAE** *บักคุดเต๋* 泰式肉骨茶
TCM herbal pork short rib soup
- YUM JIN GAI** *of ยำจิ้นไก่* 香辣咖喱手撕雞
Hot spicy curry with shredded chicken
- DTOM YUM GOONG** *ต้มยำกุ้ง* 冬陰功 (泰式酸辣蝦湯)
A mildly spicy and sour soup of king prawns ****includes peanuts****
- GAENG SOHM CHA-OM GOONG** *of แทงส้มชะอมกุ้ง* 泰式酸橙罗望子咖喱
Sour orange tamarind curry of king prawns with omelette of acacia fronds
- GAENG BPU** *แทงปูใบชะพลู* 黃咖喱肉蟹
Yellow curry with crab meat and betel leaves

WOK FRIED

- GAI PADT MET MAMUANG** *ไก่ผัดมันหมูมะม่วง* 泰式腰果炒雞肉
Stir fried chicken with cashew nuts and smoked chilli jam
- PADT PAAK** *v ผัดผัา* 蠔油炒時蔬
Stir fried seasonal vegetables in oyster sauce
- PADT KANA MHU GROB** *v ผัดคะน้าหมูกรอบ* 芥藍炒脆皮豬腩
Stir fried chinese kale and crisp pork belly
- PADT HO** *ผัดห่อ* 泰式鸡肉炒粉丝
Stir fried glass noodles with chicken, fresh chilli, bamboo, lemongrass, pea eggplants and kaffir limes leaves
- GRAPAO GAI SUP** *v กะเพราไก่สุบ* 泰式羅勒炒雞肉碎
Stir fried minced chicken, fresh chilli and holy basil
- GRAPAO BPED** *กะเพราเป็ด* 泰式羅勒炒鴨肉
Stir fried five spice roast duck, chilli, garlic and holy basil
- MHU GROB PADT PRIK KHING** *หมูกรอบผัดพริกขิง* 紅咖喱生薑炒脆皮豬腩
Stir fried crisp pork belly and wild ginger in spicy red curry paste
- EMERALD DUCK** *เป็ดย่างผัดผักสีเขียว* 烤鴨炒時蔬
Stir fried five spice roast duck with seasonal greens

| | | |
|----------------------------|--|---------------------|
| | SUBSTITUTE ITEMS <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

- BPU NIM PADT POHNG KAREE** *ปูนิ่มผัดผงกะหรี่* 辛香黃咖喱炒酥脆軟壳蟹
Stir fried crisp soft shell crab in a mildly aromatic yellow curry sauce with Chinese celery
- GOONG MAR KHAM** *กุ้งมะขาม* 泰式天麸羅大蝦
Tempura king prawns, tamarind, garlic and smoked chilli
- GOONG CHOO CHEE** *กุ้งจุ่ม* 椰汁咖喱大蝦
Poached king prawns in coconut cream choo chee curry
- GOONG OPB WOON SEN** *กุ้งอบวุ้นเส้น* 粉絲炒大蝦
Stir fried king prawns and glass noodles with ginger and Chinese celery
- BPLA PADT KUHN CHAI** *ปลาเค็มด้วย* 香辣鯛魚柳
Stir fried snapper, Chinese celery, chilli, ginger and yellow bean sauce
- BPLA PADT PRIK KHING** *ปลาผัดพริกขิง* 紅咖喱生薑炒鯛魚柳
Stir fried snapper and wild ginger in red curry paste
- KAI JIEW BPU** *ไข่จิวบปู* 蟹肉煎蛋卷
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
- BPLA RAADT PRIK** *ปลาทอดพริก* 香辣脆皮鯛魚
Crisp fried whole snapper in roasted chilli and garlic sauce

SEAFOOD

- BPLA JIAN** *ปลาเจี๊ยม* 紅燒脆皮鯛魚
Crisp fried whole snapper in ginger and yellow bean sauce
- BPLA CHOO CHEE** *ปลาจุ่ม* 椰汁咖喱脆皮鯛魚
Crisp fried whole snapper in coconut cream choo chee curry
- BPLA TODT NAHM BPLA** *ปลาทอดน้ำปลา* 酥脆黃金盲鱮
Crisp fried whole barramundi with *nahm jim prik sodt**
- BPLA YUM MAMUANG** *of ปลาย่างมะม่วง* 脆皮盲鱮配青芒果沙拉
Whole fried barramundi with green mango salad ****includes peanuts and dried shrimps****

NOODLES AND RICE

- 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 ก๋วยเตี๋ยวผัดซีอิ๊ว* 泰式香辣炒寬河粉
Stir fried wide rice noodles with chicken, chilli and holy basil in dark soy sauce
- KHAU GAI** *v ก๋วยเตี๋ยวกั้วไก่* 雞肉甜辣醬炒寬河粉
Stir fried wide rice noodles with chicken, hens egg and shallots served with chilli sauce
- SUKI** *(soup or dry) สุกีน้ำหรือแห้ง* 白煮雞肉配寬河粉 / 脆麵 (湯炒或乾拌)
Braised chicken, water spinach, glass noodles and spicy fermented tofu broth.
- AMY’S NOODLE** *มะเหมี่ยวผัดกุ้ง* 大蝦炒麵
Stir fried egg noodles king prawns, choi sum, wombok and chilli
- PADT THAI GOONG WOON SEN** *ผัดไทยวุ้นเส้นกุ้งใหญ่* 泰式大明蝦炒粉絲
Stir fried glass noodles with king prawns, dried shrimps, bean sprouts, garlic chives, tamarind and palm sugar
- KHAO PADT GAI** *v ย่างผัดไก่* 雞肉芥藍炒飯
Fried rice with chicken, hens egg, tomato, onion and Chinese kale
- CHILLI FRIED RICE** *v ย่างกะเพราคะน้า* 泰式羅勒雞米炒飯
Fried rice with minced chicken, chilli, holy basil and fried hens egg
- KHAO PADT BPLA KEHM** *ย่างผัดปลาเค็ม* 醃鯖魚炒飯
Fried rice with salted mackerel, hens egg, chilli and red onions
- KHAO PADT BPU** *ย่างผัดปู* 蟹肉炒飯
Fried rice with crab meat, hens egg and shallots
- PINEAPPLE FRIED RICE** *ย่างผัดสับมะม่วง* 菠蘿炒飯
Fried rice with pineapple, dried sultana, prawns and cashew nuts
- KHAO PADT DTOM YUM** *ย่างผัดต้มยำ* 東陰 (酸辣) 炒飯
Fried rice with prawns, soft boiled hens egg and herbals
- KHAO PADT NAHM PRIK KAPI** *ย่างผัดน้ำพริกกระป๋อง* 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

| | |
|--|---|
| STEAMED JASMINE RICE <i>(per person)</i> ย่างจ๊วย 香米白飯 | 3 |
| STICKY RICE ย่างเหนียว 糯米飯 | 4 |
| <i>GF : Gluten Free</i> | <i>V : Vegetarian or Vegetables</i> |
| <i>* nahm jim jeaw : smoked chilli and tamarind sauce</i> | <i>* nahm jim prik sodt : fresh chilli and garlic, lemon sauce</i> |

| | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
|-----------|-----------|-----------|-----------|-----------|-----------|-----------|-----------|-----------|-----------|-----------|-----------|-----------|-----------|-----------|-----------|-----------|-----------|-----------|-----------|-----------|-----------|-----------|-----------|-----------|-----------|-----------|-----------|-----------|-----------|-----------|-----------|-----------|-----------|-----------|-----------|-----------|-----------|-----------|-----------|-----------|-----------|-----------|-----------|-----------|-----------|-----------|-----------|----------|----------|
| 34 | 17 | 25 | 16 | 16 | 16 | 16 | 19 | 25 | 18 | 18 | 16 | 14 | 24 | 24 | 32 | 16 | 14 | 16 | 16 | 15 | 19 | 18 | 18 | 25 | 25 | 25 | 25 | 25 | 25 | 25 | 24 | 25 | 34 | 34 | 34 | 36 | 14 | 14 | 15 | 22 | 22 | 14 | 15 | 16 | 17 | 19 | 20 | 3 | 4 |
|-----------|-----------|-----------|-----------|-----------|-----------|-----------|-----------|-----------|-----------|-----------|-----------|-----------|-----------|-----------|-----------|-----------|-----------|-----------|-----------|-----------|-----------|-----------|-----------|-----------|-----------|-----------|-----------|-----------|-----------|-----------|-----------|-----------|-----------|-----------|-----------|-----------|-----------|-----------|-----------|-----------|-----------|-----------|-----------|-----------|-----------|-----------|-----------|----------|----------|

^[1] Please inform us of any dietary requirements or food intolerances

^[2] 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