



OG

chat
thai

DINNER AT
randNICK

1. MHU BHING 2. GAI SATAY





STARTERS

1. **MHU BHING** (2 skewers) หมูบั้ง 9
Grilled pork skewers
2. **GAI SATAY** (2 skewers) สะเต๊ะไก่ 9
Chicken satay skewers ***includes peanuts***
3. **VEGETARIAN SPRING ROLLS** ^v (2 pcs) เปาะเปี๊ยะทอด 8
Fried vegetarian spring rolls
4. **KAREE PUFFS** (2 pcs) ทอดนึ่งไก่ 8
Chicken curry puffs
5. **FRESH SPRING ROLLS** ^v เปาะเปี๊ยะสด 18
Fresh spring rolls of smoked fish sausages, chicken and crab with caramelised tamarind relish
6. **FISH CAKES** (4 pcs) ^{GF} ทอดมันปลา 19
Fried fish cakes with pickled cucumber relish ***includes peanuts***
7. **PRAWN CAKES** (4 pcs) ทอดมันกุ้ง 20
Fried prawn mousseline with pickled plum sauce



6. FISH CAKES



15. GOONG YAANG





GRILLED & FRIED

8. **SAI OUAH** ไส้จิ้งฉวี **19**
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. **CRYING TIGER** เสือร้องไห้ **20**
Char grilled beef tenderloin with *nahm jim jaew**
11. **KHOR MHU YAANG** คอหมูย่าง **20**
Char grilled pork jowls with *nahm jim jaew**
12. **PORK RIBS** ซี่โครงหมูย่าง **20**
Char grilled garlic and pepper pork ribs with *nahm jim jaew**
13. **FRIED CALAMARI** ปลาหมึกทอด **20**
Lightly battered and fried calamari
14. **BANGKOK WINGS** (6 pcs) **19**
ปีกไก่ทอด
Lightly herbs battered and fried chicken wings
15. **GOONG YAANG** ^{GF} (4 pcs) **29**
กุ้งย่าง
Char grilled king prawns with *nahm jim prik sodt**

* *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

12. PORK RIBS



9. GAI YAANG



22. YUM GOONG DTA KRAI





19. NAHM DTOK NUEA

SPICY SALAD

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| <p>16. SOM DTUM THAI ^{V, GF} ส้มตำไทย</p> <p>Green papaya salad with peanuts and dried shrimps: spicy, salty and slightly sweet
includes peanuts</p> | <p>19</p> |
| <p>17. SOM DTUM KAI KHEM ^{GF} ส้มตำไทยไข่เค็ม</p> <p>Green papaya salad as the som dtum thai version with the addition of salted duck egg
includes peanuts</p> | <p>20</p> |
| <p>18. LARPB GAI ^{GF} ลาบไก่</p> <p>Spicy minced chicken salad, soft herbs and roasted chilli</p> | <p>21</p> |
| <p>19. NAHM DTOK MHU OR NUEA น้ำตกหมู หรือ เนื้อ</p> <p>Spicy char grilled pork or beef salad, soft herbs and roasted chilli</p> | <p>21</p> |
| <p>20. BEEF SALAD ยำเนื้อ</p> <p>Char grilled beef salad with tomatoes, cucumber and fresh chilli and soft herbs</p> | <p>22</p> |
| <p>21. SHIP & SHORE ยำไข่ดาว</p> <p>Chicken, pork, prawns and fried egg salad dressed in smoked chilli jam</p> | <p>22</p> |
| <p>22. YUM GOONG DTA KRAI ^{GF} ยำกุ้งตะไคร้</p> <p>Prawns, lemongrass, chilli, fine herbs and aromatics warm salad</p> | <p>28</p> |









CURRIES & SOUPS

- 23. DTOM SAAP** ^{GF} ต้มแซ่บ **21**
Hot and sour soup of braised pork ribs
- 24. GAENG KEAW GAI** ^{GF} แกงเขียวหวาน **21**
Green curry of chicken with apple eggplants, kaffir lime leaves and thai basil
- 25. PANANG CURRY BEEF** ^{GF} **21**
แกงพะเนียงเนื้อ
Panang curry of beef with kaffir lime and leaves and basil
- 26. GAENG DAENG GAI** ^{GF} **21**
แกงแดงไก่ใส่พริก
Chicken red curry, winter melon and thai basil
- 27. GAENG DAENG BPLA** ^{GF} **29**
แกงแดงปลา
Snapper red curry, wild ginger and thai basil

STEAMED JASMINE RICE **4**
(per person) ข้าวสวย

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| 28. GAENG DAENG BPED แกลงแดงเบ็ด | 29 |
| Red curry of five spice roast duck with pineapple, lychee and thai basil | |
| 29. MASSAMAN NUEA ^{GF} แกลงมัสมั่นเนื้อ | 22 |
| Massaman curry of slowly braised beef shin and potato <i>**includes peanuts**</i> | |
| 30. DTOM YUM GOONG ^{GF} ต้มยำกุ้ง | 32 |
| A mildly spicy and sour soup of king prawns <i>**includes dairy**</i> | |
| 31. GAENG NUEA YAANG ^{GF} แกลงเนื้อย่างใบชะพลู | 25 |
| Grilled beef coconut curry with betel leaves | |
| 32. GAENG BPU ^{GF} แกลงปูใบชะพลู | 37 |
| Yellow curry of crab meat and betal leaves with rice vermicelli noodles | |

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33. GAI PADT MET MAMUANG





38. STUFFED THAI SHEET OMELETTE

WOK FRIED

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

21
- 34. PADT PAAK** ^{V,GF} ผัดผัก
Stir fried seasonal vegetables in oyster sauce

21
- 35. GRAPAO BPED** ผัดกะเพราเป็ด
Stir fried five spice roast duck, chilli, garlic and holy basil

29
- 36. PADT KANA MHU GROB** ^{V,GF} ผัดคะน้าหมูกรอบ
Stir fried chinese kale and crisp pork belly

25
- 37. PAAK BOOHNG FAI DAENG** ^V ผักบุ้งไฟแดง
Stir fried water spinach, garlic and chilli in yellow bean sauce

20
- 38. STUFFED THAI SHEET OMELETTE** ไข่ยัดไส้
Stuffed with filling of minced chicken, tomatoes, onions and green peas

21
- STEAMED JASMINE RICE** (per person) ข้าวสวย

4



36. PADT KANA MHU GROB



- 39. GRAPAO GAI SUP** ^{V,GF} **22**
กะเพราไก่สับ
Stir fried minced chicken, fresh chilli and holy basil
- 40. MHU GROB PADT PRIK KHING** **25**
หมูกรอบผัดพริกขิง
Stir fried crisp pork belly and wild ginger in spicy red curry paste
- 41. BEEF OYSTER SAUCE** **22**
เนื้อผัดน้ำมันหอย
Stir fried beef and seasonal vegetables in oyster sauce
- 42. EMERALD DUCK** **29**
เป็ดย่างผัดผักเขียว
Stir fried five spice roast duck with seasonal green vegetables

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 +4

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43. BPLA PADT CHA, 47. GOONG OPB WOON SEN
51. BPU NIM PADT POHNG KAREE





45. BPLA PADT KUHN CHAI

SEAFOOD

- 43. BPLA PADT CHA** ปลาผัดฉ่า **30**
 Stir fried of fried snapper with fresh chilli, wild ginger and apple eggplants
- 44. BPLA PADT PRIK KHING** ปลาผัดพริกขิง **30**
 Stir fried of fried snapper and wild ginger in red curry paste
- 45. BPLA PADT KUHN CHAI** ปลาผัดขึ้นฉ่าย **30**
 Stir fried of fried snapper, chinese celery, chilli, ginger and yellow bean sauce
- 46. MIXED SEAFOOD IN OYSTER SAUCE** ทะเลผัดน้ำมันหอย **30**
 Stir fried prawns and calamari with seasonal vegetable in oyster sauce
- 47. GOONG OPB WOON SEN** กุ้งอบวุ้นเส้น **32**
 Stir fried king prawns and glass noodles with ginger and chinese celery
- 48. GOONG MAR KHAM** กุ้งมะขาม **32**
 Tempura king prawns, tamarind, garlic and smoked chilli
- STEAMED JASMINE RICE** (per person) ข้าวสวย **4**



53. BPLA RAADT PRIK

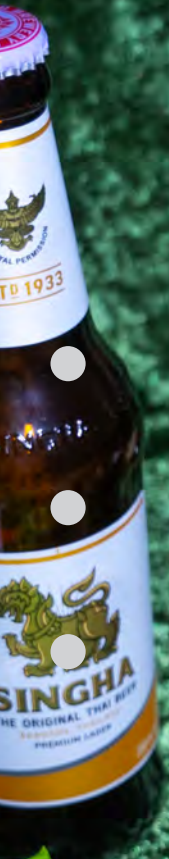
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| 49. GOONG CHOO CHEE ^{GF} กุ้งชุฉี่ | 32 |
| Poached king prawns in coconut cream choo chee curry | |
| 50. GOONG GRATIEM ^{GF} กุ้งกระเทียม | 32 |
| Stir fried king prawns, garlic and pepper | |
| 51. BPU NIM PADT POHNG KAREE ปูนิ่มผัดผงกะหรี่ | 32 |
| Stir fried crispy soft shell crab in a mildly aromatic yellow curry sauce with chinese celery | |
| 52. BPLA CHOO CHEE ^{GF} ปลาชุฉี่ | 46 |
| Crisp fried whole snapper in coconut cream choo chee curry | |
| 53. BPLA RAADT PRIK ^{GF} ปลาราดพริก | 46 |
| Crisp fried whole snapper, roasted chilli and garlic sauce | |
| 54. BPLA JIAN ปลาเจี่ยน | 46 |
| Crisp fried whole snapper, ginger and yellow bean sauce | |
| 55. BPLA YUM MAMUANG ^{GF} ปลาขำมะม่วง | 49 |
| Whole fried barramundi with green mango salad <i>**includes peanuts and dried shrimps**</i> | |

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NOODLES & RICE

- 56. PADT THAI** ^{V,GF} ผัดไทย **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} ผัดซี๊ว **20**
Stir fried wide rice noodles with chicken, hens egg and chinese kale in dark soy sauce
- 58. KI MAO** ^{V,GF} ก๋วยเตี๋ยวดัดจี๊มา **20**
Stir fried wide rice noodles with chicken, chilli and holy basil in dark soy sauce
- 59. SUKI** (soup or dry) **20**
สุกี้แห้ง หรือ น้ำ
Braised chicken, water spinach, glass noodles and spicy fermented tofu broth
- 60. KHAO SOI** ข้าวซอย **21**
Egg noodles and braised chicken in a Northern region coconut curry with smoked chilli oil
- 61. BA MEE BPED** (dry) **25**
พะหมี่เป็ดแห้ง
Five spice roast duck with egg noodles
- 62. KHAU GAI** ^{V,GF} ก๋วยเตี๋ยวลี้นไก่ **20**
Stir fried wide rice noodles with chicken, hens egg and shallots served with chilli sauce

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68. CRAB FRIED RICE

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|--|-----------|
| 63. AMY'S NOODLE <small>บะหมี่ผัดกุ้ง</small> | 29 |
| Stir fried egg noodles king prawns, choi sum, wombok and chilli | |
| 64. SEN MEE PADT GOONG <small>เส้นหมี่ผัดกุ้ง</small> | 27 |
| Stir fry rice vermicelli noodles, prawns, hens egg, seasonal vegetables and chilli | |
| 65. BAMEE GAI <small>บะหมี่ผัดไก่</small> | 21 |
| Stir fried of egg noodles with chicken, choisum, wombok and chilli | |
| 66. CHICKEN FRIED RICE <small>GF</small> <small>ข้าวผัดไก่</small> | 21 |
| Fried rice with chicken, hens egg, tomato, onion and chinese kale | |
| 67. PINEAPPLE FRIED RICE <small>V</small> <small>ข้าวผัดสับประสม</small> | 28 |
| Fried rice with pineapple, dried sultana, prawns, hens egg and cashew nuts | |
| 68. CRAB FRIED RICE <small>GF</small> <small>ข้าวผัดปู</small> | 25 |
| Fried rice with crab meat, hens egg and shallots | |
| 69. DTOM YUM FRIED RICE <small>ข้าวผัดต้มยำ</small> | 27 |
| Fried rice with prawns, soft boiled hens egg and herbals | |
| 70. CHILLI FRIED RICE <small>V,GF</small> <small>ข้าวกะเพราคลุก</small> | 21 |
| Fried rice with chicken, chilli, holy basil and fried hens egg | |









DESSERTS

- 71. STICKY RICE AND MANGO** ^{V,GF} ข้าวเหนียวมะม่วง **14**
Fresh cut local mango with sweet sticky rice, coconut cream and crisp mung bean
***extra coconut ice cream \$3 ***
- 72. STICKY RICE WITH COCONUT CUSTARD** ข้าวเหนียวสังขยา **12**
Sweet sticky rice with steamed coconut, egg and palm sugar custard
- 73. COCONUT ICE CREAM** ไอศกรีมกะทิสด **10**
Young coconut ice-cream coconut with sweet sticky rice, candied palm seeds, candied sweet potato roasted peanuts and unsweetened condensed milk. ***included peanuts ***

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74. TRADITIONAL COFFEE

DRINKS

- 74. TRADITIONAL COFFEES** กาแฟไทย **10**
Sweet iced black coffee with caramelised milk.
- 75. TRADITIONAL RED TEAS** ชาไทย **10**
Sweet iced tea / Sweet iced tea with caramelised milk / Iced lemon tea.
- 76. BLENDED JUICES** น้ำปั่น **10**
Pineapple / Watermelon / Lychee / Lychee mint / Lime / Mango
- 77. STILL MINERAL WATER** (apani) 500ml น้ำดื่ม **7.5**
- 78. SPARKLING MINERAL WATER** (apani) 500ml น้ำดื่มอัดแก๊ส **7.5**
- 79. HOT TEA** (per person) ชาร้อน **5.5**
Jasmine Tea / Earlgrey / Lemongrass & Ginger / Peppermint / Green Sencha
- 80. SOFT DRINKS** น้ำอัดลม **4**
Coke / Coke Zero / Sprite



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



CHAT THAI - RatanNik
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

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