



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** <sup>v</sup> (2 pcs) เปาะเปี๊ยะทอด 8  
Fried vegetarian spring rolls
4. **KAREE PUFFS** (2 pcs) กระหรี่ป๊อป 8  
Chicken curry puffs
5. **FRESH SPRING ROLLS** <sup>v</sup> เปาะเปี๊ยะสด 18  
Fresh spring rolls of smoked fish sausages, chicken and crab with caramelised tamarind relish
6. **FISH CAKES** <sup>GF</sup> (I) (4 pcs) ทอดมันปลา 19  
Fried fish cakes with pickled cucumber relish **\*\*includes peanuts\*\***
7. **PRAWN CAKES** (I) (4 pcs) ทอดมันกุ้ง 20  
Fried prawn mousseline with pickled plum sauce



6. FISH CAKES







## GRILLED & FRIED

8. **SAI OUAH** ไส้ฉั่ว **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 (I)** **20**  
ปลาหมึกทอด  
Lightly battered and fried calamari
14. **BANGKOK WINGS** (6 pcs) **19**  
ปีกไก่ทอด  
Lightly herbs battered and fried chicken wings
15. **GOONG YAANG** <sup>GF</sup> (A) (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







19. NAHM DTOK NUEA

## SPICY SALAD

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









## CURRIES & SOUPS

- 23. DTOM SAAP** <sup>GF</sup> **21**  
 ต้มแซ่บ  
 Hot and sour soup of braised pork ribs
- 24. GAENG KEAW GAI** <sup>GF</sup> **21**  
 แกงเขียวหวานไก่  
 Green curry of chicken with apple egg-plants, kaffir lime leaves and thai basil
- 25. PANANG CURRY BEEF** <sup>GF</sup> **21**  
 แกงพะแนงเนื้อ  
 Panang curry of beef with kaffir lime and leaves and basil
- 26. GAENG DAENG GAI** <sup>GF</sup> **21**  
 แกงแดงไก่ใส่ฟัก  
 Chicken red curry, winter melon and thai basil
- 27. GAENG DAENG BPLA** <sup>GF (I)</sup> **29**  
 แกงแดงปลา  
 Snapper red curry, wild ginger and thai basil

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

*GF : Gluten Free*

*V : Vegetarian, Vegetables*

*Please ask our friendly staff*



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

*GF : Gluten Free V : Vegetarian, Vegetables*

*Please ask our friendly staff*



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** <sup>V,GF</sup> 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** <sup>V,GF</sup> ผัดคะน้าหมูกรอบ  
Stir fried chinese kale and crisp pork belly

25
- 37. PAAK BOOHNG FAI DAENG** <sup>V</sup> 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





- 39. GRAPAO GAI SUP** <sup>V,GF</sup> **22**  
 กระเพราไก่สับ  
 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 (I) +8  
 SEAFOOD (I) +8  
 CALAMARI (I) +8  
 FRIED EGG +4

*GF : Gluten Free  
 V : Vegetarian, Vegetables*

*Please ask our friendly staff*

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



53. BPLA RAADT PRIK

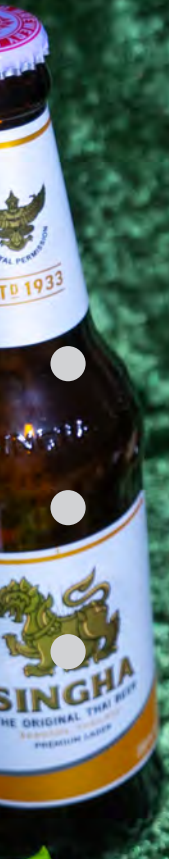
- |   |           |
|---|-----------|
| <b>49. GOONG CHOO CHEE</b> <sup>GF (A)</sup> กุ้งชุฉี่  | <b>32</b> |
| Poached king prawns in coconut cream choo chee curry  |           |
| <b>50. GOONG GRATIEM</b> <sup>GF (A)</sup> กุ้งกระเทียม                                       | <b>32</b> |
| Stir fried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

GF : Gluten Free V : Vegetarian, Vegetables

Please ask our friendly staff











## NOODLES & RICE

- 56. PADT THAI** <sup>V,GF</sup> (I) **20**  
 ผัดไทย  
 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** <sup>V,GF</sup> **20**  
 ผัดซี๊ว  
 Stir fried wide rice noodles with chicken, hens egg and chinese kale in dark soy sauce
- 58. KI MAO** <sup>V,GF</sup> **20**  
 ก๋วยเตี๋ยวผัดจ๊อ  
 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** **21**  
 ข้าวซอย  
 Egg noodles and braised chicken in a Northern region coconut curry with smoked chilli oil
- 61. BA MEE BPED** (dry) **25**  
 บะหมี่เป็ดแห้ง  
 Five spice roast duck with egg noodles
- 62. KHAU GAI** <sup>V,GF</sup> **20**  
 ก๋วยเตี๋ยวคั่วไก่  
 Stir fried wide rice noodles with chicken, hens egg and shallots served with chilli sauce

GF : Gluten Free

V : Vegetarian, Vegetables

Please ask our friendly staff



68. CRAB FRIED RICE

- |  |           |
|--|-----------|
| <b>63. AMY'S NOODLE (A)</b> បះអង្កាមីជិតភ្នំ                                       | <b>29</b> |
| Stir fried egg noodles king prawns, choy sum, wombok and chilli                    |           |
| <b>64. SEN MEE PADT GOONG (I)</b> គ្រែអង្កាមីជិតភ្នំ                               | <b>27</b> |
| Stir fry rice vermicelli noodles, prawns, hens egg, seasonal vegetables and chilli |           |
| <b>65. BAMEE GAI</b> បះអង្កាមីជិតក្រំ  | <b>21</b> |
| Stir fried of egg noodles with chicken, choisum, wombok and chilli                 |           |
| <b>66. CHICKEN FRIED RICE</b> <sup>v,GF</sup> ទ្រីវជិតក្រំ                         | <b>21</b> |
| Fried rice with chicken, hens egg, tomato, onion and chinese kale                  |           |
| <b>67. PINEAPPLE FRIED RICE</b> <sup>v</sup> (I) ទ្រីវជិតស៊ីបប្រេត                 | <b>28</b> |
| Fried rice with pineapple, dried sultana, prawns, hens egg and cashew nuts         |           |
| <b>68. CRAB FRIED RICE</b> <sup>GF</sup> (I) ទ្រីវជិតប្រូ                          | <b>25</b> |
| Fried rice with crab meat, hens egg and shallots                                   |           |
| <b>69. DTOM YUM FRIED RICE (I)</b> ទ្រីវជិតត្រីមយ៉ា                                | <b>27</b> |
| Fried rice with prawns, soft boiled hens egg and herbals                           |           |
| <b>70. CHILLI FRIED RICE</b> <sup>v,GF</sup> ទ្រីវក្រះបេរាគុក                      | <b>21</b> |
| Fried rice with chicken, chilli, holy basil and fried hens egg                     |           |









## DESSERTS

- 71. STICKY RICE AND MANGO** <sup>V,GF</sup> 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 \*\**

*GF : Gluten Free V : Vegetarian, Vegetables*

*Please ask our friendly staff*



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](http://chatthai.com.au)



**CHAT THAI - RatanNik**  
222a carrington rd. randwick  
02 9127 5610 / [chatthai.com.au](http://chatthai.com.au)



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

**IMAGES USED IN THIS MENU ARE REPRESENTATIVE ONLY**

COPYRIGHT - Chat Thai Pty Ltd is the owner of licensee of the copyright in all information, text, materials, graphic, photography, artistic artworks, icons, images, layouts and designs.