



chat
thai

DINNER AT
thaitown

7. TODT MUN BPLA, 9. TODT MUN GOONG





STARTERS

1. **MHU BHING** (2 skewers) หมูปิ้ง 12
Grilled pork skewers
2. **GAJ SATAY** (2 skewers) สะเต๊ะไก่ 12
Chicken satay skewers ***includes peanuts***
3. **VEGETARIAN SPRING ROLLS** ^v (2 pcs) เปาะเปี๊ยะทอด 9
Fried vegetarian spring rolls
4. **KAREE PUFFS** (2 pcs) กะหรี่ปั๊พ 9
Chicken curry puffs
5. **TAO HOO PADT PHIK KUEA** ^v เต้าหู้ผัดพริกเกลือ 18
Stir fried salt and chilli crispy tofu
6. **FRESH SPRING ROLLS** ^v เปาะเปี๊ยะสด 19
Fresh spring rolls of smoked fish sausages, chicken and crab with caramelised tamarind relish
7. **TODT MUN BPLA** ^{of} (I) (4 pcs) ทอดมันปลา 22
Fried fish cakes with pickled cucumber relish ***includes peanuts***
8. **SAI GROG ISAAN** ไส้กรอกอีสาน 22
Fermented pork and glutinous rice sausages
9. **TODT MUN GOONG** (I) (4 pcs) ทอดมันกุ้ง 22
Fried prawn mousseline with pickled plum sauce

1. MHU BHING







GRILLED & FRIED

- 10. CRAB FRIED** **22**
SPRING ROLLS (I) (3 pcs)
 เปาะเปี๊ยะทอดไส้ปู
 Crab meat, hens egg and soft green herbs
- 11. MIENG KHAM (I)** (4 pcs) **22**
 เมี่ยงคำ
 Roasted peanuts, grated roasted coconut, fresh chilli, lime, red onion with prawn/ crab meat wrapped in betel leaf served with plam syrup and shrimp paste sauce
- 12. SAI OUAH** ไส้อั่ว **23**
 House spicy sausages of pork with aromatic herbs and chilli
- 13. GAI YAANG** ไก่ย่าง **23**
 Char grilled turmeric and lemongrass marinated chicken with *nahm jim jaew**
- 14. BANGKOK WINGS** (6 pcs) **23**
 ปีกไก่ทอด
 Lightly herbs battered and fried chicken wings
- 15. CRYING TIGER** เสือร้องไห้ **23**
 Char grilled beef tenderloin with *nahm jim jaew**
- 16. PORK RIBS** ซี่โครงหมูย่าง **24**
 Char grilled garlic and pepper pork ribs with *nahm jim jaew**
- 17. KHOR MHU YAANG** คอหมูย่าง **25**
 Char grilled pork jowls with *nahm jim jaew**
- 18. MHU SAAM CHAN TODT** **25**
 หมูสามชั้นทอด
 Garlic marinated fried pork belly with *nahm jim jaew**
- 19. GOONG YAANG** ^{GF} (A) (4 pcs) **34**
 กุ้งย่าง
 Char grilled king prawns with *nahm jim prik sodt**
- 20. KAI JIEW BPU** ^{GF} (I) ไก่เจียวปู **36**
 Golden and puffy crab meat omelette

* *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











SPICY SALAD

- 21. SOM DTUM THAI** ^{GF, V} (I) ส้มตำไทย 22
Green papaya salad with peanuts and dried shrimps: spicy, salty and slightly sweet
includes peanuts
- 22. SOM DTUM THAI BPU** ^{GF} (I) ส้มตำไทยบุญ 24
Green papaya salad with peanuts, pickled field crab and dried shrimps:
spicy, salty and slightly sweet ***includes peanuts***
- 23. SOM DTUM BPU** (I) ส้มตำบุญ 24
Green papaya salad - a spicier Northern region rendition, with pickled crab
: salty and sour
- 24. SOM DTUM BPU BPLA LA** (I) ส้มตำบุญปลา 24
Green papaya salad - a Laotian version with fermented fish and with pickled crab
: this has a strong, distinct flavour and salty
- 25. SOM DTUM KAI KHEM** ^{GF} (I) ส้มตำไทยไข่เค็ม 25
Green papaya salad as the som dtum thai version with the addition of salted duck egg
includes peanuts

33. YUM WOON SEN



27. YUM NUEA



30. NAHM DTOK NUEA





- 26. SOM DTUM BPU NIM ^{GF} (I) 30**
 ส้มตำบูนิม
 Green papaya salad with peanuts, soft shell crab: spicy, salty and slightly sweet
 includes peanuts
- 27. SOM DTUM TANG KAI MA TOOM ^{GF} (I) 25**
 ส้มตำแตงไข่มะตูม
 Cucumber salad a spicier northern region rendition, pickled crab with soft-boiled eggs
- 28. LARPB GAI ลาบไก่ 25**
 Spicy minced chicken salad, soft herbs and roast chilli
- 29. LARPB BPLA TODT ^{GF} 32**
 ลาบปลาทอด
 Spicy salad of crisp fried snapper, soft herbs and roasted chilli
- 30. NAHM DTOK MHU OR NUEA 25**
 น้ำตกหมู หรือ เนื้อ
 Spicy char grilled pork or beef salad, soft herbs and roast chilli
- 31. YUM NUEA ยำเนื้อ 25**
 Char grilled beef salad with tomatoes, cucumber, fresh chilli and soft herbs
- 32. YUM KHOR MHU YAANG 25**
 ยำคอหมูย่าง
 Char grilled pork jowls salad with tomatoes, cucumber, fresh chilli and soft herbs
- 33. YUM WOON SEN ^{GF} (I) 30**
 ยำวุ้นเส้น
 Spicy salad of glass noodles with minced chicken, calamari, mussels and prawns
- 34. NAHM PRIK KAPI ^{GF} (I) 36**
 ชูตน้ำพริกกะปิ
 Shrimp paste chilli relish with vegetables, herbs and egg-battered fried eggplants, boiled hens egg and fried mackerel

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V : Vegetarian, Vegetables

Please ask our friendly staff

40. GAENG DAENG BPLA, 41. GAENG NUE YAANG, 45. GAENG BPU





CURRIES & SOUPS

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|---|-----------|
| 35. DTOM SAAP ^{GF} ต้มแซ่บ | 24 |
| Hot and sour soup of braised pork ribs | |
| 36. GAENG KEAW GAI ^{GF} แกงเขียวหวานไก่ | 25 |
| Green curry of chicken with apple eggplants, kaffir lime leaves and thai basil | |
| 37. GAENG DAENG GAI ^{GF} แกงแดงไก่ใส่ฟัก | 25 |
| Chicken red curry, winter melon and thai basil | |
| 38. GAENG FANG ^{GF} แกงฟาง | 25 |
| Hot and sour chicken red curry with winter melon, kaffir lime leaves and thai basil | |
| 39. GAENG DAENG BPED แกงแดงเป็ด | 35 |
| Red curry of five spice roast duck with pineapple, lychee and thai basil | |
| 40. GAENG DAENG BPLA ^{GF} (I) แกงแดงปลา | 36 |
| Snapper red curry, wild ginger and thai basil | |
| 41. GAENG NUEA YAANG แกงเนื้อย่างใบชะพลู | 30 |
| Grilled beef coconut curry with betel leaves | |
| STEAMED JASMINE RICE (per person) ข้าวสวย | 5 |
| STICKY RICE ข้าวเหนียว | 6 |



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| 42. MUSSAMUN NUEA ^{GF} มัสมันเนื้อ | 25 |
| Mussamun curry of slowly braised beef shin and potato <i>**includes peanuts**</i> | |
| 43. BUK KOUT TAE บักกุดเต๋ | 30 |
| TCM herbal pork short rib soup | |
| 44. DTOM YUM GOONG ^{GF} (A) ต้มยำกุ้ง | 36 |
| A mildly spicy and sour soup of king prawns <i>**includes dairy**</i> | |
| 45. GAENG BPU ^{GF} (I) แกงปูใบชะพลู | 42 |
| Yellow curry of crab meat and betel leaves with rice vermicelli noodles | |

GF : Gluten Free **V** : Vegetarian, Vegetables

Please ask our friendly staff



46. GAI PADT MET MAMUANG, 47. PADT PAAK
48. PADT KANA MHU GROB, 54. MHU GROB PADT PRIK KHING





51. GRAPAO GAI SUP

WOK FRIED

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| 46. GAI PADT MET MAMUANG ไก่ผัดเม็ดมะม่วง | 25 |
| Stir fried chicken with cashew nuts and smoked chilli jam | |
| 47. PADT PAAK ^{V,GF} ผัดผัก | 24 |
| Stir fried seasonal vegetables in oyster sauce | |
| 48. PADT KANA MHU GROB ^{V,GF} ผัดคะน้าหมูกรอบ | 26 |
| Stir fried chinese kale and crisp pork belly | |
| 49. PADT HO ผัดโฮะ | 24 |
| Stir fried spicy glass noodles with chicken, fresh chilli, bamboo, lemongrass, pea eggplants and kaffir limes leaves | |
| 50. PAAK BOOHNG FAI DAENG ^V ผักบุ้งไฟแดง | 24 |
| Stir fried water spinach, garlic and chilli in yellow bean sauce | |
| 51. GRAPAO GAI SUP ^{V,GF} กระเพราไก่สับ | 25 |
| Stir fried minced chicken, fresh chilli and holy basil | |
| 52. GRAPAO MHU GROB กระเพราหมูกรอบ | 29 |
| Stir fried crisp pork belly, fresh chilli and holy basil | |





53. GRAPAO BPED ผัดกะเพราเป็ด **33**
 Stir fried five spice roast duck, chilli,
 garlic and holy basil

54. MHU GROB PADT PRIK KHING **29**
 หมูกรอบผัดพริกขิง
 Stir fried crisp pork belly and wild
 ginger in spicy red curry paste

55. EMERALD DUCK **35**
 เป็ดย่างผัดผักเขียว
 Stir fried five spice roast duck with
 seasonal greens

STEAMED JASMINE RICE **5**
 (per person) ข้าวสวย

STICKY RICE ข้าวเหนียว **6**

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 +5

GF : *Gluten Free*

V : *Vegetarian, Vegetables*

Please ask our friendly staff



56. BPU NIM PADT POHNG KAREE
59. GOONG OPB WOON SEN, 63. BPLA PADT CHA



61. BPLA PADT KUHN CHAI

SEAFOOD

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| 56. BPU NIM PADT POHNG KAREE (I) บุนนึ่งผัดผงกะหรี่ | 36 |
| Stir fried crisp soft shell crab in a mildly aromatic yellow curry sauce with chinese celery | |
| 57. GOONG MAR KHAM (A) กุ้งมะขาม | 38 |
| Tempura king prawns, tamarind, garlic and smoked chilli | |
| 58. GOONG CHOO CHEE ^{GF} (A) กุ้งจืด | 38 |
| Poached king prawns in coconut cream choo chee curry | |
| 59. GOONG OPB WOON SEN (A) กุ้งอบวุ้นเส้น | 38 |
| Stir fried king prawns and glass noodles with ginger and chinese celery | |
| 60. YAM GOONG DTA KRAI ^{GF} (I) ยำกุ้งตะไคร้ | 38 |
| Prawns, lemongrass, chilli, fine herbs and aromatics warm salad | |
| 61. BPLA PADT KUHN CHAI (I) ปลาผัดขึ้นฉ่าย | 38 |
| Stir fried of fried snapper, chinese celery, chilli, ginger and yellow bean sauce | |
| STEAMED JASMINE RICE (per person) ข้าวสวย | 5 |
| STICKY RICE ข้าวเหนียว | 6 |



60. YAM GOONG DTA KRAI

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| 62. BPLA PADT PRIK KHING (I) ปลาผัดพริกขิง | 38 |
| Stir fried of fried snapper and wild ginger in red curry paste | |
| 63. BPLA PADT CHA (I) ปลาผัดตำ | 38 |
| Stir fried of fried snapper with fresh chilli, wild ginger and apple eggplants | |
| 64. BPLA RAADT PRIK (900 GRAMS) ^{GF} (I) ปลาาราดพริก | 54 |
| Crisp fried whole snapper in roasted chilli and garlic sauce | |
| 65. BPLA CHOO CHEE (900 GRAMS) ^{GF} (I) ปลาจู้ฉี | 54 |
| Crisp fried whole snapper in coconut cream choo chee curry | |
| 66. BPLA TODT NAHM BPLA (900 GRAMS) ^{GF} (I) ปลาทอดน้ำปลา | 54 |
| Crisp fried whole barramundi with <i>nahm jim prik sodt</i> * | |
| 67. BPLA YUM MAMUANG (900 GRAMS) ^{GF} (I) ปลายำมะม่วง | 56 |
| Whole fried barramundi with green mango salad **includes peanuts and dried shrimps** | |

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

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Please ask our friendly staff



57. GOONG MAR KHAM









NOODLES & RICE

- 68. PADT THAI ^{V,GF} (I)** **23**
 ผัดไทย
 Stir fried thin rice noodles with chicken, hens egg, dried shrimps, bean sprouts, garlic chives, tamarind and palm sugar
 includes peanuts
- 69. PADT SI-EW ^{V,GF}** **23**
 ผัดซีวี่ว
 Stir fried wide rice noodles with chicken, hens egg and chinese kale in dark soy sauce
- 70. KI MAO ^{V,GF}** **23**
 ก๋วยเตี๋ยวผัดไก่
 Stir fried wide rice noodles with chicken, chilli and holy basil in dark soy sauce
- 71. SUKI (soup or dry)** **23**
 สุกีน้ำ หรือ แห้ง
 Braised chicken, water spinach, glass noodles and spicy fermented tofu broth
- 72. AMY'S NOODLES (A)** **34**
 บะหมี่ผัดกุ้ง
 Stir fried egg noodles king prawns, choy sum, wombok and chilli
- 73. PADT THAI GOONG WOON SEN ^{GF} (M)** **32**
 ผัดไทยวุ้นเส้นกุ้งใหญ่
 Stir fried glass noodles with king prawns, dried shrimps, bean sprouts, garlic chives, tamarind and palm sugar
 includes peanuts
- 74. SEN MEE PADT GOONG (I)** **32**
 เส้นหมี่ผัดกุ้ง
 Stir fry rice vermicelli noodles, prawns, hens egg, seasonal vegetables and chilli

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| 75. KHAO PADT GAI ^{V, GF} ข้าวผัดไก่ | 21 |
| Fried rice with chicken, hens egg, tomato, onion and chinese kale | |
| 76. CHILLI FRIED RICE ^{V, GF} ข้าวผัดพริกขี้หนู | 24 |
| Fried rice with minced chicken, chilli, holy basil and fried hens egg | |
| 77. KHAO PADT BPLA KEHM ^{GF (I)} ข้าวผัดปลาเค็ม | 29 |
| Fried rice with salted mackerel, hens egg, chilli and red onions | |
| 78. KHAO PADT BPU ^{GF (I)} ข้าวผัดปู | 32 |
| Fried rice with crab meat, hens egg and shallots | |
| 79. PINEAPPLE FRIED RICE ^{V (I)} ข้าวผัดสับปะรด | 30 |
| Fried rice with pineapple, dried sultana, prawns, hens egg and cashew nuts | |
| 80. KHAO PADT DTOM YUM (I) ข้าวผัดต้มยำ | 30 |
| Fried rice with prawns, soft boiled hens egg and herbals | |
| 81. KHAO PADT NAHM PRIK KAPI ^{GF (I)} ข้าวผัดน้ำพริกกระเทียม | 30 |
| Fried rice with shrimp paste relish, fried mackerel, pea eggplant, cha-om omelette, soft boiled hens egg with green beans | |





81. KHAO PADT NAHM PRIK KAPI







DESSERTS

- 82. BUA LOY KAI WARN** ^{V,GF} บัวลอยไข่หวาน 10

Silky little dumplings of taro, japanese pumpkin and pandan jus, in sweet warm coconut broth ****with sweet poached egg extra \$3****
- 83. KHAO NIEAW SANGKAYA** ^{GF} ข้าวเหนียวสังขยา 10

Sticky rice steamed with sweet coconut cream and palm sugar accompanied with a steamed coconut custard
- 84. STICKY RICE WITH MANGO** ^{V,GF} ข้าวเหนียวมะม่วง 15

Fresh cut local mango with sweet sticky rice, coconut cream and crisp mung bean ****extra coconut ice cream \$5 ****
- 85. PAR TUHNG GO** ปาท่องโก๋ 12

Pillowy flash fried dough sticks with coconut pandan custard
- 86. TUP TIM GROB** ^{V,GF} ทับทิมกรอบ 10

Aromatic coconut milk, fresh young coconut, water chestnuts rolled in tapioca
- 87. COCONUT ICE CREAM** ไอศกรีมกะทิสด 13

Young coconut ice-cream with sweet sticky rice, candied palm seeds, candied sweet potato roasted peanuts and unsweetened condensed milk ****includes peanuts****



88. KHANOM BHA BIN

DESSERTS "SUBJECT TO AVAILABILITY"

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| 88. KHANOM BHA BIN ^{GF} ขนมบ้าบิ่น | 12 |
| Shredded young coconut pancake with palm sugar | |
| 89. KHANOM LUKE TAO ^V (5 pcs) ขนมลูกเต๋า | 10 |
| Sweet mung bean or taro paste in a toasty thin shell pastry | |
| 90. KHANOM PIAK POON ^V (4 pcs) ขนมเปียกปูน | 10 |
| Chewy charcoal flavour puddings with cherred coconut | |
| 91. KHAO NIEAW DAAM BIEAK ^{V,GF} ข้าวเหนียวดำมียก | 10 |
| A sweet and slightly salty black sticky rice and coconut cream pudding with taro and young coconut flesh | |



98. BLENDED JUICES
(MANGO, ORANGE, WATERMELON)





DRINKS

- 92. **KAFFE YEN** (bottle) กาแฟเย็น 12
Iced coffee with caramelised milk
- 93. **CHA NOH M YEN** (bottle) ชานมเย็น 12
Sweet iced tea with caramelised milk
- 94. **CHA DAM YEN** (bottle) ชาดำเย็น 10
Sweet iced tea
- 95. **CHA MANAO** (bottle) ชามะนาว 12
Iced tea with lime
- 96. **CHRYSANTHEMUM ICE TISANE** (bottle) น้ำเก๊กชวย 10
- 97. **LODT SHONG SINGAPORE** ลอดช่องสิงคโปร์ 10
Coconut milk with silky pandan dumplings
- 98. **BLENDED JUICES** น้ำปั่น 12
Strawberry / Orange / Pineapple / Watermelon / Lychee / Lime / Lychee Mint /
Mango / Yakult (extra jelly \$1)
- 99. **WHOLE FRESH COCONUT** น้ำมะพร้าว 12

98. BLENDED JUICES
(LYCHEE+MINT, PINEAPPLE, STRAWBERRY)





100. BUTTERFLY PEA WITH HONEY
+ LIME ICE TISANE

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| 100. BUTTERFLY PEA WITH HONEY + LIME ICE TISANE น้ำอัญชันผสมน้ำผึ้งมะนาว | 10 |
| 101. BUTTERFLY PEA + COCONUT WATER น้ำมะพร้าวอัญชัน | 12 |
| 102. SOFT DRINKS น้ำอัดลม
Coke / Diet Coke / Sprite / Coke Zero | 5 |
| 103. STILL MINERAL WATER น้ำดื่ม (apani) 500ml | 8 |
| 104. SPARKLING MINERAL WATER น้ำดื่มอัดแก๊ส (apani) 500ml | 8 |
| 105. HOT TEA (per person) ชาร้อน
Lemongrass & Ginger / Green Tea Sencha / Green Jasmine / Peppermint / Earl Grey | 6 |



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CHAT THAI - Manly
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SEAFOOD ORIGIN

A = Australian I = Imported M = Mixed

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