



chat
thai

LUNCH AT

thaitown



1. MHU BHING, 2. GAI SATAY



STARTERS

1. **MHU BHING** (2 skewers) หมูบั้ง 10
Grilled pork skewers
2. **GAI SATAY** (2 skewers) สะเต๊ะไก่ 10
Chicken satay skewers ****includes peanuts****
3. **VEGETARIAN SPRING ROLLS** ^v (2 pcs) เปาะะเบ็ยะหอด 8
Fried vegetarian spring rolls
4. **KAREE PUFFS** (2 pcs) กะหรี่ปั๊พ 8
Chicken curry puffs
5. **TAO HOO PADT PHIK KUEA** ^v เต้าหู้ผัดพริกเกลือ 16
Stir fried salt and chilli crispy tofu
6. **FRESH SPRING ROLLS** ^v เปาะะเบ็ยะสด 17
Fresh spring rolls of smoked fish sausages, chicken and crab with caramelised tamarind relish
7. **TODT MUN BPLA** ^{GF} (4 pcs) ทอดมันปลา 20
Fried fish cakes with pickled cucumber relish ****includes peanuts****
8. **SAI GROG ISAAN** ไส้กรอกอีสาน 20
Fermented pork and glutinous rice sausages
9. **TODT MUN GOONG** (4 pcs) ทอดมันกุ้ง 20
Fried prawn mousseline with pickled plum sauce







20. KAI JIEW BPU

GRILLED & FRIED

- 10. CRAB FRIED SPRING ROLLS** 20
(3 pcs) เปาะเปี๊ยะทอดไส้ปู
Crab meat, hens egg and soft green herbs
- 11. MIENG KHAM** (4 pcs) 20
เมี่ยงคำ
Roasted peanuts, grated roasted coconut, fresh chilli, lime, red onion with prawn/ crab meat wrapped in betal leaf served with plam syrup and shrimp paste sauce
- 12. SAI OUAH** ไส้จู้ว 22
House spicy sausages of pork with aromatic herbs and chilli
- 13. GAI YAANG** ไก่ย่าง 21
Char grilled turmeric and lemongrass marinated chicken with *nahm jim jaew**
- 14. BANGKOK WINGS** (6 pcs) 21
ปีกไก่ทอด
Lightly herbs battered and fried chicken wings
- 15. CRYING TIGER** เสือร้องไห้ 21
Char grilled beef tenderloin with *nahm jim jaew**
- 16. PORK RIBS** ซี่โครงหมูย่าง 21
Char grilled garlic and pepper pork ribs with *nahm jim jaew**
- 17. KHOR MHU YAANG** คอหมูย่าง 22
Char grilled pork jowls with *nahm jim jaew**
- 18. MHU SAAM CHAN TODT** 22
หมูสามชั้นทอด
Garlic marinated fried pork belly with *nahm jim jaew**
- 19. GOONG YAANG** ^{GF} (4 pcs) 32
กุ้งย่าง
Char grilled king prawns with *nahm jim prik sodt**
- 20. KAI JIEW BPU** ^{GF} ไข่เจียวปู 34
Golden and puffy crab meat omelette

* *nahm jim jaew* : 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



16. PORK RIBS



13. GAI YAANG



25. SOM DTUM KAI KHEM 23. SOM DTUM BPU
24. SOM DTUM BPU BPLA LA





SPICY SALAD

- 21. SOM DTUM THAI** ^{GF, V} ส้มตำไทย **20**
Green papaya salad with peanuts and dried shrimps: spicy, salty and slightly sweet ****includes peanuts****
- 22. SOM DTUM THAI BPU** ^{GF} **20**
ส้มตำไทยปู
Green papaya salad with peanuts, pickled field crab and dried shrimps: spicy, salty and slightly sweet ****includes peanuts****
- 23. SOM DTUM BPU** ส้มตำปู **22**
Green papaya salad - a spicier Northern region rendition, with pickled crab : salty and sour
- 24. SOM DTUM BPU BPLA LA** **22**
ส้มตำปูปลาร้า
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} **24**
ส้มตำไทยไข่เค็ม
Green papaya salad as the som dtum thai version with the addition of salted duck egg ****includes peanuts****
- 26. SOM DTUM BPU NIM** ^{GF} **29**
ส้มตำปูนิ่ม
Green papaya salad with peanuts, soft shell crab: spicy, salty and slightly sweet ****includes peanuts****
- 27. SOM DTUM TANG** **24**
KAI MA TOOM ^{GF} ส้มตำแตงไข่ต้มมะตูม
Cucumber salad a spicier northern region rendition, pickled crab with soft-boiled eggs

GF : Gluten Free

V : Vegetarian, Vegetables

Please ask our friendly staff

27. SOM DTUM TANG KAI MA TOOM





- 28. LARPB GAI** ลาบไก่ **23**
Spicy minced chicken salad, soft herbs and roast chilli
- 29. NAHM DTOK MHU OR NUEA** **23**
น้ำตกหมู หรือ เนื้อ
Spicy char grilled pork or beef salad, soft herbs and roast chilli
- 30. YUM NUEA** ยำเนื้อ **23**
Char grilled beef salad with tomatoes, cucumber, fresh chilli and soft herbs
- 31. YUM KHOR MHU YAANG** **23**
ยำคอหมูย่าง
Char grilled pork jowls salad with tomatoes, cucumber, fresh chilli and soft herbs
- 32. YUM WOON SEN** ^{GF} ยำวุ้นเส้น **28**
Spicy salad of glass noodles with minced chicken, calamari, mussels and prawns
- 33. NAHM PRIK KAPI** ^{GF} **35**
ซอเผ็ดน้ำพริกกะปิ
Shrimp paste chilli relish with vegetables, herbs and egg-battered fried eggplants, boiled hens egg and fried mackerel

GF : Gluten Free

V : Vegetarian, Vegetables

Please ask our friendly staff





CURRIES & SOUPS

- 34. DTOM LIAHD MHU** ต้มเลือดหมู **19**
Clear soup of pork assiette with garlic and celery
- 35. DTOM SAAP** ^{GF} ต้มแซ่บ **22**
Hot and sour soup of braised pork ribs
- 36. GAENG KEAW GAI** ^{GF} แกงเขียวหวานไก่ **24**
Green curry of chicken with apple eggplants, kaffir lime leaves and thai basil
- 37. GAENG DAENG GAI** ^{GF} แกงแดงไก่ใส่ฟัก **24**
Chicken red curry, winter melon and thai basil
- 38. GAENG DAENG BPED** แกงแดงเป็ด **32**
Red curry of five spice roast duck with pineapple, lychee and thai basil
- STEAMED JASMINE RICE** (per person) ข้าวสวย **5**
- STICKY RICE** ข้าวเหนียว **6**



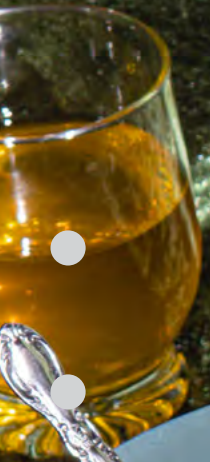
41. DTOM YUM GOONG

39. GAENG NUEA YAANG แกลงเนื้อย่างใบชะพลู	28
Grilled beef coconut curry with betel leaves	
40. MUSSAMUN NUEA ^{GF} มัสมันเนื้อ	22
Mussamun curry of slowly braised beef shin and potato <i>**includes peanuts**</i>	
41. DTOM YUM GOONG ^{GF} ต้มยำกุ้ง	32
A mildly spicy and sour soup of king prawns <i>**includes dairy**</i>	
42. GAENG BPU ^{GF} แกลงปูใบชะพลู	39
Yellow curry of crab meat and betel leaves with rice vermicelli noodles	
STEAMED JASMINE RICE (per person) ข้าวสวย	5
STICKY RICE ข้าวเหนียว	6

GF : Gluten Free

V : Vegetarian, Vegetables

Please ask our friendly staff



43. GAI PADT MET MAMUANG / 44. PADT PAAK
45. PADT KANA MHU GROB / 51. MHU GROB PADT PRIK KHING





50. GRAPAO BPED

WOK FRIED

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

24
- 44. PADT PAAK** ^{V,GF} ผัดผัก
Stir fried seasonal vegetables in oyster sauce

22
- 45. PADT KANA MHU GROB** ^{V,GF} ผัดคะน้าหมูกรอบ
Stir fried chinese kale and crisp pork belly

24
- 46. PADT HO** ผัดโฮะ
Stir fried spicy glass noodles with chicken, fresh chilli, bamboo, lemongrass, pea eggplants and kaffir limes leaves

22
- 47. PAAK BOOHNG FAI DAENG** ^V ผักบุ้งไฟแดง
Stir fried water spinach, garlic and chilli in yellow bean sauce

23
- 48. GRAPAO GAI SUP** ^{V,GF} กะเพราไก่สับ
Stir fried minced chicken, fresh chilli and holy basil

24
- 5**
- 6**

STEAMED JASMINE RICE (per person) ข้าวสวย

STICKY RICE ข้าวเหนียว





48. GRAPAO GALSUP

49. GRAPAO MHU GROB 26
 กะเพราหมูกรอบ
 Stir fried crisp pork belly, fresh chilli and holy basil

50. GRAPAO BPED ผัดกะเพราเป็ด 32
 Stir fried five spice roast duck, chilli, garlic and holy basil

51. MHU GROB PADT PRIK KHING 28
 หมูกรอบผัดพริกขิง
 Stir fried crisp pork belly and wild ginger in spicy red curry paste

52. EMERALD DUCK 32
 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 +8 / SEAFOOD +8
- CALAMARI +8 / FRIED EGG +5

GF : Gluten Free

V : Vegetarian, Vegetables

Please ask our friendly staff





54. BPLA CHOO CHEE

SEAFOOD (900 GRAMS)

- **53. BPLA RAADT PRIK** ^{GF} ปลาสดพริก
Crisp fried whole snapper in roasted chilli and garlic sauce

52
- **54. BPLA CHOO CHEE** ^{GF} ปลาชุ่ฉี่
Crisp fried whole snapper in coconut cream choo chee curry

52
- **55. BPLA TODT NAHM BPLA** ^{GF} ปลาทอดน้ำปลา
Crisp fried whole barramundi with *nahm jim prik sodt**

52
- **STEAMED JASMINE RICE** (per person) ข้าวสวย

5
- **STICKY RICE** ข้าวเหนียว

6

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

GF : Gluten Free

V : Vegetarian, Vegetables

Please ask our friendly staff





NOODLES

- 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} ก๋วยเตี๋ยวผัดซี๊ว **20**
Stir fried wide rice noodles with chicken, chilli and holy basil in dark soy sauce
- 59. KHAU GAI** ^{V,GF} ก๋วยเตี๋ยวคั่วไก่ **20**
Stir fried wide rice noodles with chicken, hens egg and shallots served with chilli sauce
- 60. SUKHO THAI** (soup or dry) **20**
ก๋วยเตี๋ยวสุโขทัย
Thin rice noodles with fish dumplings, barbequed roast pork and minced chicken with spicy and sour broth
includes peanuts & dried shrimps
- 61. BOAT NOODLE SOUP** **20**
ก๋วยเตี๋ยวเรือหมูหรือเนื้อ
Thin rice noodles with pork or beef and chinese kale in thick spicy broth
- 62. GUAY TIEW LARPB** **20**
(soup or dry) ก๋วยเตี๋ยวลาบ
Thin rice noodles with minced chicken and pork offal with spicy and sour Larpb flavours

GF : Gluten Free

V : Vegetarian, Vegetables

Please ask our friendly staff

60. SUKHO THAI (SOUP)



70. BA MEE BPED (SOUP OR DRY)

- | | |
|---|-----------|
| 63. GUAY TIEW DTOM YUM ก๋วยเตี๋ยวดำมยำ | 28 |
| King prawn, calamari, soft boiled hens egg, chicken broth and herbals | |
| 64. GUAY JUPB ก๋วยจั๊บน้ำใส | 20 |
| Tubular rice noodles with assiette of pork and boiled egg in five spice broth | |
| 65. KHAO DTOM SEN ข้าวต้มเส้น | 20 |
| Fresh rice drop noodles with pork ribs in a clear pork broth | |
| 66. YEN TA FOR เย็นตาโฟ | 22 |
| Wide rice noodles with fish dumplings, blood jelly and calamari in spicy broth | |
| 67. SUKI (soup or dry) สุกีน้ำหรือแห้ง | 20 |
| Braised chicken, water spinach, glass noodles and spicy fermented tofu broth | |
| 68. RAADT NAAH MHU ๖ ราดหน้าหมู | 22 |
| Stir fried wide rice noodles or crisp fried egg noodles with pork and chinese kale in soy sauce and yellow bean gravy | |
| 69. KHAO SOI ข้าวซอย | 22 |
| Egg noodles and braised chicken in a Northern region coconut curry with smoked chilli oil | |







70. BA MEE BPED (soup or dry) 24
บะหมี่เป็ดน้ำ หรือ แห้ง
Five spice roast duck with egg noodles

71. AMY'S NOODLES บะหมี่ผัดกุ้ง 28
Stir fried egg noodles king prawns,
choi sum, wombok and chilli

72. PADT THAI GOONG WOON SEN 29
ผัดไทยวุ้นเส้นกุ้งใหญ่
Stir fried glass noodles with king
prawns, dried shrimps, bean sprouts,
garlic chives, tamarind and palm sugar
includes peanuts

73. SEN MEE PADT GOONG 29
เส้นหมี่ผัดกุ้ง
Stir fry rice vermicelli noodles, prawns,
hens egg, seasonal vegetables and
chilli

GF : Gluten Free

V : Vegetarian, Vegetables

Please ask our friendly staff





ONE PLATE WONDER

- 74. KHAO MUN GAI** ข้าวมันไก่
Poached chicken and rice with dark soy and ginger sauce

20
- 75. KHAO KA MHU** ข้าวคากหมู
Caramelised smoked pork hock in five spice reduction with chinese kale, mustard cabbage pickles and rice

20
- 76. KHAO NA GAI YAANG** ข้าวหน้าไก่ย่าง
Grilled turmeric and lemongrass marinated chicken and rice with *nahm jim jaew**

20
- 77. KHAO NA MHU SAAM CHUN TODT** ข้าวหน้าหมูสามชั้นทอด
Garlic marinated fried pork belly and *nahm jim jaew** with rice

20
- 78. KHAO NA BPED** ข้าวหน้าเป็ด
Five spice roast duck with ginger and duck gravy with rice

22
- 79. PADT PAAK RAADT KHAO** ^{v, GF} ผัดผักราดข้าว
Stir fried seasonal vegetables in oyster sauce with rice

20
- 80. KHAO KANA MHU GROB** ^v ข้าวคะน้าหมูกรอบ
Stir fried chinese kale and crisp pork belly with rice

22

- 81. KHAO GRPAO GAI SUP** ^{V, GF} 20
 ข้าวกระเพราไก่สับ
 Stir fried minced chicken, fresh chilli and holy basil with fried hens egg and rice
- 82. CHILLI FRIED RICE** ^{V, GF} 22
 ข้าวกระเพราผัด
 Fried rice with minced chicken, chilli, holy basil and fried hens egg
- 83. KHAO GRPAO MHU GROB** 24
 ข้าวกระเพราหมูกรอบ
 Stir fried crisp pork belly, fresh chilli and holy basil with fried hens egg and rice
- 84. KHAO GRPAO BPED** 24
 ข้าวราดกระเพราเป็ด
 Stir fried roast duck, fresh chilli and holy basil with fried hens egg and rice
- 85. KHAO PADT GAI** ^{V, GF} 20
 ข้าวผัดไก่
 Fried rice with chicken, hens egg, tomato, onion and chinese kale
- 86. PINEAPPLE FRIED RICE** ^V 28
 ข้าวผัดสับมะม่วง
 Fried rice with pineapple, dried sultana, prawns, hens egg and cashew nuts
- 87. KHAO PADT BPLA KEHM** ^{GF} 24
 ข้าวผัดปลาเค็ม
 Fried rice with salted mackerel, hens egg, chilli and red onions
- 88. KHAO PADT BPU** ^{GF} 28
 ข้าวผัดปู
 Fried rice with crab meat, hens egg and shallots
- 89. KHAO PADT DTOM YUM** 28
 ข้าวผัดต้มยำ
 Fried rice with prawns, soft boiled hens egg and herbals
- 90. KHAO PADT NAHM PRIK KAPI** ^{GF} 28
 ข้าวผัดน้ำพริกกะปิ
 Fried rice with shrimp paste relish, fried mackerel, pea eggplant, cha-om omelette, soft boiled hens egg with green beans

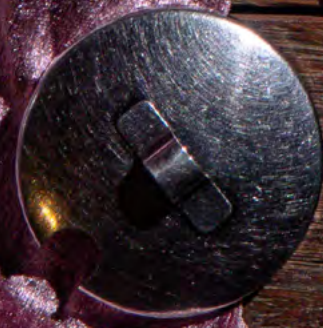
GF : Gluten Free

V : Vegetarian, Vegetables

Please ask our friendly staff







90. KHAO PADT NAHM PRIK KAPI, 89. KHAO PADT DTOM YUM.







DESSERTS

- 91. COCONUT ICE CREAM** 13
 ໄວ້ຄຣີມກະເຮັດ
 Young coconut ice-cream with sweet sticky rice, candied palm seeds, candied sweet potato roasted peanuts and unsweetened condensed milk
includes peanuts
- 92. KHANOM CRAOK** ^V ໙໙ຄຣອກ 12
 Sweet and salty coconut cream puddings toasted in a cast iron griddle
- 93. KAI NOK GATAH** ໄວ້ນອກກະຕາ 12
 Fried sweet potato balls
- 94. BANANA FRITTERS** ^V 12
 ກລີ້ຍໂອນທອດ
 Fried lady finger bananas coated in a rice flour, coconut milk and sesame seed batter
- 95. TUP TIM GROB** ^{V,GF} ັ້ບຫຶມກອບ 10
 Aromatic coconut milk, fresh young coconut, water chestnuts rolled in tapioca
- 96. KHANOM BUAIING** 12
 (8 pcs) ໙໙ເບື້ອງ
 Sweet thin wafers filled with meringue and threads of candied egg yolk, or sweet and savoury with candied herbs

GF : Gluten Free

V : Vegetarian, Vegetables

Please ask our friendly staff



96. KHANOM BUAING

DESSERTS "SUBJECT TO AVAILABILITY"

- 97. KHANOM LUKE TAO** ^V (5 pcs) *ขนมลูกเต๋า* **10**
Sweet mung bean or taro paste in a toasty thin shell pastry
- 98. KHANOM PIAK POON** ^V (4 pcs) *ขนมเปียกปูน* **10**
Chewy charcoal flavour puddings with cherrered coconut
- 99. KHAO NIEAW DAAM BIEAK** ^{V,GF} *ข้าวเหนียวดำมีขก* **10**
A sweet and slightly salty black sticky rice and coconut cream pudding with taro and young coconut flesh

GF : Gluten Free

V : Vegetarian, Vegetables

Please ask our friendly staff



106. BLENDED JUICES
(MANGO, ORANGE, WATERMELON)





DRINKS

- **100. KAFFE YEN (bottle)** กาแฟเย็น **12**
Iced coffee with caramelised milk
- **101. CHA NOHM YEN (bottle)** ชานมเย็น **12**
Sweet iced tea with caramelised milk
- **102. CHA DAM YEN (bottle)** ชาดำเย็น **10**
Sweet iced tea
- **103. CHA MANAO (bottle)** ชามะนาว **12**
Iced tea with lime
- 104. CHRYSANTHEMUM ICE TISANE (bottle)** น้ำเก๊กชวย **10**
- 105. LODT SHONG SINGAPORE** ลอดช่องสิงคโปร์ **10**
Coconut milk with silky pandan dumplings
- 106. BLENDED JUICES** น้ำปั่น **12**
Strawberry / Orange / Pineapple / Watermelon / Lychee / Lime / Lychee Mint /
Mango / Yakult (extra jelly \$1)

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





108. BUTTERFLY PEA WITH HONEY
+ LIME ICE TISANE

	107. WHOLE FRESH COCONUT น้ำมะพร้าว	12
●	108. BUTTERFLY PEA WITH HONEY + LIME ICE TISANE น้ำัญชันผสมน้ำผึ้งมะนาว	10
	109. BUTTERFLY PEA + COCONUT WATER น้ำมะพร้าวัญชัน	12
●	110. SOFT DRINKS น้ำอัดลม Coke / Diet Coke / Sprite / Coke Zero	5
	111. STILL MINERAL WATER น้ำดื่ม (APANI) 500ml	8
●	112. SPARKLING MINERAL WATER น้ำดื่มอัดแก๊ส (APANI) 500ml	8
	113. HOT TEA (per person) ชาร้อน Lemongrass & Ginger / Green Tea Sencha / Green Jasmine / Peppermint / Earlrey	6



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02 9217 1808 / chatthai.com.au



CHAT THAI - Randwick
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
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BOON CAFE
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