



chat
thai

LUNCH AT thaitown



1. MHU BHING, 2. GAI SATAY



STARTERS

1. **MHU BHING** (2 skewers) หมูบั้ง 10
Grilled pork skewers
2. **GAJ SATAY** (2 skewers) สะเต๊ะไก่ 10
Chicken satay skewers ***includes peanuts***
3. **VEGETARIAN SPRING ROLLS** ^v (2 pcs) เปาะเปี๊ยะทอด 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 เปาะเปี๊ยะสด 17
Fresh spring rolls of smoked fish sausages, chicken and crab with caramelised tamarind relish
7. **TODT MUN BPLA** ^{GF} (I) (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** (I) (4 pcs) ทอดมันกุ้ง 20
Fried prawn mousseline with pickled plum sauce







GRILLED & FRIED

- 10. CRAB FRIED SPRING ROLLS (I) (3 pcs)** **20**
 เปาะเปี๊ยะทอดไส้ปู
 Crab meat, hens egg and soft green herbs
- 11. MIENG KHAM (I) (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} (A) (4 pcs) **32**
 กุ้งย่าง
 Char grilled king prawns with *nahm jim prik sodt**
- 20. KAI JIEW BPU** ^{GF} (I) ไก่เจียว **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} (I) 20**
 ส้มตำไทย
 Green papaya salad with peanuts and dried shrimps: spicy, salty and slightly sweet ****includes peanuts****
- 22. SOM DTUM THAI BPU ^{GF} (I) 20**
 ส้มตำไทยปู
 Green papaya salad with peanuts, pickled field crab and dried shrimps: spicy, salty and slightly sweet ****includes peanuts****
- 23. SOM DTUM BPU (I) 22**
 ส้มตำปู
 Green papaya salad - a spicier Northern region rendition, with pickled crab : salty and sour
- 24. SOM DTUM BPU BPLA LA (I) 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} (I) 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} (I) 29**
 ส้มตำปูนิ่ม
 Green papaya salad with peanuts, soft shell crab: spicy, salty and slightly sweet ****includes peanuts****
- 27. SOM DTUM TANG KAI MA TOOM ^{GF} (I) 24**
 ส้มตำแตงไข่ต้ม
 Cucumber salad a spicier northern region rendition, pickled crab with soft-boiled eggs

GF : Gluten Free

V : Vegetarian, Vegetables

Please ask our friendly staff





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} (I) **28**
ยำวุ้นเส้น
Spicy salad of glass noodles with minced chicken, calamari, mussels and prawns

33. NAHM PRIK KAPI ^{GF} (I) **35**
ซอ น้ำพริกกะปิ
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





34. DTOM LIAHD MHU

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} แกงเขียวไก่ | 24 |
| Green curry of chicken with apple eggplants, kaffir lime leaves and thai basil | |
| 37. GAENG DAENG GAI ^{GF} แกงแดงไก่ใส่ผัก | 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 แกงเนื้อย่างใบชะพลู	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} (A) ต้มยำกุ้ง	32
A mildly spicy and sour soup of king prawns <i>**includes dairy**</i>	
42. GAENG BPU ^{GF} (I) แกงปูใบชะพลู	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 24

Stir fried chicken with cashew nuts and smoked chilli jam
- 44. PADT PAAK** ^{V,GF} ผัดผัก 22

Stir fried seasonal vegetables in oyster sauce
- 45. PADT KANA MHU GROB** ^{V,GF} ผัดคะน้าหมูกรอบ 24

Stir fried chinese kale and crisp pork belly
- 46. PADT HO** ผัดโฮะ 22

Stir fried spicy glass noodles with chicken, fresh chilli, bamboo, lemongrass, pea eggplants and kaffir limes leaves
- 47. PAAK BOOHNG FAI DAENG** ^V ผักบุ้งไฟแดง 23

Stir fried water spinach, garlic and chilli in yellow bean sauce
- 48. GRAPAO GAI SUP** ^{V,GF} กะเพราไก่สับ 24

Stir fried minced chicken, fresh chilli and holy basil

STEAMED JASMINE RICE (per person) ข้าวสวย 5

STICKY RICE ข้าวเหนียว 6





48. GRAPAO GALSUP

- 49. GRAPAO MHU GROB** 26
 กระเพราหมูกรอบ
 Stir fried crisp pork belly, fresh chilli and holy basil
- 50. GRAPAO BPED** ผัดกระเพราเป็ด 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 (I) +8
 SEAFOOD (I) +8
 CALAMARI (I) +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} (I) ปลาราดพริก | 52 |
| | Crisp fried whole snapper in roasted chilli and garlic sauce | |
| | 54. BPLA CHOO CHEE ^{GF} (I) ปลาชุฉี่ | 52 |
| | Crisp fried whole snapper in coconut cream choo chee curry | |
| ● | 55. BPLA TODT NAHM BPLA ^{GF} (I) ปลาทอดน้ำปลา | 52 |
| | Crisp fried whole barramundi with <i>nahm jim prik sodt</i> * | |
| ● | STEAMED JASMINE RICE (per person) ข้าวสวย | 5 |
| | STICKY RICE ข้าวเหนียว | 6 |

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

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Please ask our friendly staff





NOODLES

- 56. PADT THAI ^{V,GF} (I) 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} ผัดซีอิ๊ว** 20
Stir fried wide rice noodles with chicken, hens egg and chinese kale in dark soy sauce
- 58. KI MAO ^{V,GF} ก๋วยเตี๋ยวผัดจี่เมา** 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 (I) (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 (soup or dry)** 20
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 (M) ก๋วยเตี๋ยวต้มยำ | 28 |
| King prawn, calamari, soft boiled hens egg, chicken broth and herbals | |
| 64. GUAY JUPB ก๋วยจั๊บ | 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 (I) เย็นตาโฟ | 22 |
| Wide rice noodles with fish dumplings, blood jelly and calamari in spicy broth | |
| 67. SUKI (<i>soup or dry</i>) สุกีน้ำหรือแห้ง | 20 |
| Braised chicken, water spinach, glass noodles and spicy fermented tofu broth | |
| 68. RAADT NAAH MHU ^v 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 (A)** **28**
 บะหมี่ผัดกุ้ง
 Stir fried egg noodles king prawns, choi sum, wombok and chilli
- 72. PADT THAI GOONG WOON SEN (M)** **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 (I)** **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





75. KHAO KA MHU

ONE PLATE WONDER

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| 74. KHAO MUN GAI ข้าวมันไก่ | 20 |
| Poached chicken and rice with dark soy and ginger sauce | |
| 75. KHAO KA MHU ข้าวขาหมู | 20 |
| Caramelised smoked pork hock in five spice reduction with chinese kale, mustard cabbage pickles and rice | |
| 76. KHAO NA GAI YAANG ข้าวหน้าไก่ย่าง | 20 |
| Grilled turmeric and lemongrass marinated chicken and rice with <i>nahm jim jaew</i> * | |
| 77. KHAO NA MHU SAAM CHUN TODT ข้าวหน้าหมูสามชั้นทอด | 20 |
| Garlic marinated fried pork belly and <i>nahm jim jaew</i> * with rice | |
| 78. KHAO NA BPED ข้าวหน้าเป็ด | 22 |
| Five spice roast duck with ginger and duck gravy with rice | |
| 79. PADT PAAK RAADT KHAO ^{V, GF} ผัดผักราดข้าว | 20 |
| Stir fried seasonal vegetables in oyster sauce with rice | |
| 80. KHAO KANA MHU GROB ^V ข้าวคะน้าหมูกรอบ | 22 |
| Stir fried chinese kale and crisp pork belly with rice | |

- 81. KHAO GRAPAO GAI SUP** ^{V, GF} **20**
 ข้าวกะเพราไก่สับ
 Stir fried minced chicken, fresh chilli and holy basil with fried hens egg and rice
- 82. CHILLI FRIED RICE** ^{V, GF} **22**
 ข้าวกะเพราคลุก
 Fried rice with minced chicken, chilli, holy basil and fried hens egg
- 83. KHAO GRAPAO MHU GROB** **24**
 ข้าวกะเพราหมูกรอบ
 Stir fried crisp pork belly, fresh chilli and holy basil with fried hens egg and rice
- 84. KHAO GRAPAO BPED** **24**
 ข้าวราดกะเพราเป็ด
 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 (I) **28**
 ข้าวผัดสับปะรด
 Fried rice with pineapple, dried sultana, prawns, hens egg and cashew nuts
- 87. KHAO PADT BPLA KEHM** ^{GF} (I) **24**
 ข้าวผัดปลาเค็ม
 Fried rice with salted mackerel, hens egg, chilli and red onions
- 88. KHAO PADT BPU** ^{GF} (I) **28**
 ข้าวผัดปู
 Fried rice with crab meat, hens egg and shallots
- 89. KHAO PADT DTOM YUM** (I) **28**
 ข้าวผัดต้มยำ
 Fried rice with prawns, soft boiled hens egg and herbals
- 90. KHAO PADT NAHM PRIK KAPI** ^{GF} (I) **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











DESSERTS

- 91. COCONUT ICE CREAM** 13
 ไอศกรีมกะทิสด
 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 12
 ขนมครก
 Sweet and salty coconut cream puddings toasted in a cast iron griddle
- 93. KAI NOK GATAH** 12
 ไอศกรีมกะทิสด
 Fried sweet potato balls
- 94. BANANA FRITTERS** ^V 12
 ขนมกล้วย
 Fried lady finger bananas coated in a rice flour, coconut milk and sesame seed batter
- 95. TUP TIM GROB** ^{V,GF} 10
 ถั่วทิมกรอก
 Aromatic coconut milk, fresh young coconut, water chestnuts rolled in tapioca
- 96. KHANOM BUAING** 12
 (8 pcs) ขนมเบื้อง
 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 cherred coconut | |
| 99. KHAO NIEAW DAAM BIEAK ^{V,GF} ข้าวเหนียวดำมึน | 10 |
| A sweet and slightly salty black sticky rice and coconut cream pudding with taro and young coconut flesh | |

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V : Vegetarian, Vegetables

Please ask our friendly staff



106. BLENDED JUICES
(MANGO, ORANGE, WATERMELON)





DRINKS

- 100. KAFFE YEN (bottle)** กาแฟเย็น
Iced coffee with caramelised milk

12
- 101. CHA NOHM YEN (bottle)** ชานมเย็น
Sweet iced tea with caramelised milk

12
- 102. CHA DAM YEN (bottle)** ชาดำเย็น
Sweet iced tea

10
- 103. CHA MANAO (bottle)** ชามะนาว
Iced tea with lime

12
- 104. CHRYSANTHEMUM ICE TISANE (bottle)** น้ำเก๊กชวย

10
- 105. LODT SHONG SINGAPORE** ลอดช่องสิงคโปร์
Coconut milk with silky pandan dumplings

10
- 106. BLENDED JUICES** น้ำปั่น
Strawberry / Orange / Pineapple / Watermelon / Lychee / Lime / Lychee Mint /
Mango / Yakult (extra jelly \$1)

12

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	น้ำอัญชันผสมน้ำผึ้งมะนาว	10
109. BUTTERFLY PEA + COCONUT WATER	น้ำมะพร้าวอัญชัน	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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SEAFOOD ORIGIN

A = Australian I = Imported M = Mixed

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81. KHAO GRAPAO GAI SUP



