

SUPPER CLUB!

晚餐俱乐部



47. MHU MA NAO

62. KHANOM BUAING

37. GAI TODT HAT YAI

4. KHANOM JEEB

1. LUK CHIN BPLA TODT MEE GROB



chat
thai

1. LUK CHIN BPLA TODT MEE GROB





อาหารทานเล่น

SUPPER STARTERS

开胃晚餐小吃

- ☆ 1. **LUK CHIN BPLA TODT MEE GROB (I)** (4 PCS) ลูกชิ้นปลาทอดหมี่กรอบ 10
炸鱼丸配脆米粉及甜辣酱 (4个)
Golden fried fish balls with crunchy crispy noodles topped with sweet chili sauce.
- 2. **GAJ SATAY (2 SKEWERS)** สะเต๊ะไก่ 10
沙爹鸡肉串 (2串), 配花生酱 (含花生)
Chicken satay skewers **Satay sauce contains peanuts*
- 3. **MHU BHING (2 SKEWERS)** หมูบั้ง 10
烤猪肉串 (2串), 配泰式烟熏辣椒罗望子酱
Grilled pork skewers with nahm jim jeaw (smoked chilli and tamarind sauce)
- ☆ 4. **KHANOM JEEB (3 PCS)** ขนมจีบ 10
蒸泰式鸡肉饺子 (3个), 配清淡酱油蘸料
Steamed homemade Thai dumplings containing minced chicken,
served with light soy dipping sauce.

☆ : Recommended 🌶 : Spiciness
V : Vegetarian , Vegetables GF : Gluten Free
Please ask our friendly staff

4. KHANOM JEEB



5. FRESH SPRING ROLLS ^V (1) ပါးပိးဆလ **10**

鲜春卷，内含熏鱼香肠、鸡肉和蟹肉，配焦糖罗望子酱

Fresh spring rolls of smoked fish sausages, chicken and crab with
caramelised tamarind relish

6. VEGETARIAN SPRING ROLLS (2 PCS) ပါးပိးဆလ **10**

炸素春卷 (2个)

Fried vegetarian spring rolls

7. KAREE PUFFS (2 PCS) ကာရီပူပူ **10**

咖喱角 (2个)

Chicken curry puffs

☆ : Recommended 🌶 : Spiciness
V : Vegetarian , Vegetables GF : Gluten Free
Please ask our friendly staff



8. YEN TA FOR





ก๋วยเตี๋ยว/ซุปร

SUPPER BOWLS (NOODLES & SOUPS)

晚餐粉汤

8. YEN TA FOR (I) เย็นตาโฟ 10

泰式粉红海鲜米粉汤，配鱼丸、血豆腐和鱿鱼

Wide rice noodles with fish dumplings, blood jelly, and calamari in a fermented bean curd broth

☆ 9. BA MEE MHU DAENG (DRY / SOUP) 10

บะหมี่หมูแดง (แห้ง/น้ำ)

叉烧干/汤面，配叉烧肉

Egg noodles with Barbecued pork

10. GUAY TIEW RUEA (MHU/ NUEA) 10

ก๋วยเตี๋ยวเรือ หมู/เนื้อ

泰式船面猪肉/牛肉

Thin rice noodles with pork or beef and chinese kale in thick spicy broth

11. GUAY JUPB ก๋วยจั๊บ 10

五香卤肉卷粉汤，配猪肉拼盘和煮蛋

Tubular rice noodles with assiette of pork and boiled egg in five spice broth

☆ 12. MAMA JAY OH ^{GF} (I) มาแม่จิว 10

曼谷著名夜宵泡面火锅，配海鲜、鸡肉、

鸡蛋，酸辣冬阴功汤

Famous Bangkok late-night instant noodle hotpot, loaded with seafood, minced chicken, egg and a spicy-sour tom yum broth.

13. PADT SI-EW ^{V,GF} ผัดซีอิ๊ว 16

酱油炒河粉，配鸡肉、鸡蛋和芥蓝

Stir fried wide rice noodles with chicken, hens egg and chinese kale in dark soy sauce

14. PADT THAI ^{V,GF} (I) ผัดไทย 16

泰式炒河粉，配鸡肉、鸡蛋、虾米、豆芽、

韭菜、罗望子和棕榈糖，含花生

Stir fried thin rice noodles with chicken, hens egg, dried shrimps, bean sprouts, garlic chives, tamarind and palm sugar **includes peanuts**

☆ : Recommended ♪ : Spiciness

V : Vegetarian , Vegetables GF : Gluten Free

Please ask our friendly staff



- 15. KI MAO** ^{V,GF} ก๋วยเตี๋ยวผัดจ๊อมา ๒๒ 16
 醉翁炒河粉，配鸡肉、辣椒和罗勒
 Stir fried wide rice noodles with chicken, chilli and holy basil
 in dark soy sauce
- ☆ **16. KHAU GAI** ^{V,GF} ก๋วยเตี๋ยวคั่วไก่ 16
 泰式炒宽面鸡肉
 Stir fried wide rice noodles with chicken, hens egg
 and shallots served with chilli sauce
- 17. SUKI GAI (SOUP OR DRY)** สุกี้ไก่ (แห้ง/น้ำ) ๒ 17
 泰式火锅鸡肉，配空心菜、粉丝和辣腐乳汤
 Braised chicken, water spinach, glass noodles and spicy fermented red tofu broth
- 18. RAADT NAAH MHU** ^V ราดหน้าหมู 18
 猪肉芥蓝浇汁炒宽面 / 炸蛋面
 Stir fried wide rice noodles or crisp fried egg noodles with pork
 and chinese kale in soy sauce and yellow bean gravy
- 19. BA MEE BPED (DRY)** เป็ดเป็ดแห้ง 18
 烤鸭干面
 Five spice roast duck with egg noodles (Dry)
- ☆ **20. SEN MEE PADT GOONG (I)** เส้นหมี่ผัดกุ้ง 19
 泰式炒米粉虾
 Stir fry rice vermicelli noodles, prawns, hens egg, seasonal vegetables and chilli









ข้าวซีปเปอร์นิวติก

LATE-NIGHT SUPPER

深夜晚餐盖饭

- | | |
|--|-----------|
| 21. KHAO MUN GAI ข้าวมันไก่ | 10 |
| 海南鸡饭，配酱油姜汁
Poached chicken with rice and dark soy and ginger sauce | |
| 22. KHAO MHU DAENG ข้าวหมูแดง | 10 |
| 叉烧饭，配煮蛋和肉汁
Barbecued pork, boiled egg, and gravy sauce with rice | |
| ☆ 23. KHAO GAI KLUK FUN ข้าวไก่ทอดผัด | 10 |
| 香料脆皮鸡肉沙拉盖饭
Spicy salad of crisp fried chicken, soft herbs, and roasted chilli with rice | |
| 24. KHAO GRAPAO (GAI SUP/ MHU/ NUEA/ TOFU) V,GF | 10 |
| ข้าวกะเพรา (ไก่สับ/หมูชิ้น/เนื้อ/เต้าหู้) ๒๒
鸡/猪/牛/豆腐罗勒炒肉盖饭
Stir fried (minced chicken/ pork/ beef/ Tofu), fresh chilli and holy basil with rice | |

☆ : Recommended ๒ : Spiciness

V : Vegetarian , Vegetables GF : Gluten Free

Please ask our friendly staff





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| 25. PADT PAAK RAADT KHAO ^{V,GF} ผัดผักราดข้าว | 14 |
| 泰式炒时蔬盖饭
Stir fried seasonal vegetables in oyster sauce with rice | |
| 26. KHAO KANA MHU GROB ข้าวคะน้าหมูกรอบ | 15 |
| 芥兰脆皮猪肉盖饭
Stir fried chinese kale and crisp pork belly with rice | |
| ☆ 27. KHAO NA GAI GROB ข้าวหน้าไก่ทอด | 16 |
| 脆皮香草黄油炸鸡盖饭
Lightly herb-buttered and fried chicken with rice | |
| 28. CHILLI FRIED RICE ^{V,GF} ข้าวกะเพราคลุก | 17 |
| 泰式九层塔炒饭
Fried rice with minced chicken, chilli, holy basil and fried hens egg | |
| 29. KHAO PADT GAI ^{V,GF} ข้าวผัดไก่ | 17 |
| 鸡肉炒饭，配鸡蛋、番茄、洋葱和芥蓝
Fried rice with chicken, hen's egg, tomato, onion, and Chinese kale | |

☆ : Recommended 🌶 : Spiciness
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Please ask our friendly staff

31. KHAO HOR MOK TALAY
KHAH KHON



☆ 30. KHAO PADT BPLA KEHM ^{GF} (I) 18

ข้าวผัดปลาเค็ม

咸鱼炒饭

Fried rice with salted mackerel, hens egg, chilli and red onions

☆ 31. KHAO HOR MOK TALAY KHAH KHON ^{GF} (I) 18

ข้าวห่อหมกทะเลไข่ขุ่น

海鲜蒸咖喱，配滑蛋盖饭

Steamed seafood curry and soft scrambled egg with rice

32. KHAO GRAPAO BPED 19

ข้าวราดกะเพราเป็ด

九层塔炒鸭饭

Stir fried roast duck, fresh chilli and holy basil with fried hens egg with rice

33. KHAO GRAPAO MHU GROB 19

ข้าวกะเพราหมูกรอบ

脆皮五花肉罗勒炒饭

Stir fried crisp pork belly, fresh chilli and holy basil with fried hens egg with rice

34. PINEAPPLE FRIED RICE ^V (I) 19

ข้าวผัดสับปะรด

菠萝炒饭

Fried rice with pineapple, dried sultana, prawns, hens egg and cashew nuts

35. KHAO PADT BPU ^{GF} (I) 19

ข้าวผัดปู

蟹肉炒饭

Fried rice with crab meat, hens egg and shallots

36. KHAO PADT DTOM YUM (I) 19

ข้าวผัดต้มยำ

冬阴功味炒饭

Fried rice with prawns, soft boiled hens egg and herbals

☆ : Recommended 🌶 : Spiciness

V : Vegetarian , Vegetables GF : Gluten Free

Please ask our friendly staff

23. KHAO GAI KLUK FUN



24. KHAO GRAPAO







ซัปเปอร์เดิตรีอู

SPICY SUPPER

辣味晚餐

- ☆ **37. GAI TODT HAT YAI** ^{GF} ไก่ทอดหาดใหญ่ **10**
 合艾炸鸡，香料腌制，撒脆炸红葱头
 Southern Thai-style fried chicken, marinated with spices
 and topped with crispy fried shallots
- 38. SOM DTUM THAI** ^{V,GF} (I) ส้มตำไทย **15**
 泰式青木瓜沙拉，配花生和干虾，口味微辣微甜
 Green papaya salad with peanuts and dried shrimps: spicy, salty and slightly sweet
 includes peanuts
- 39. SOM DTUM THAI BPU** ^{GF} (I) ส้มตำไทยปู **15**
 泰式青木瓜沙拉，配花生、腌蟹和干虾，口味微辣微甜
 Green papaya salad with peanuts, pickled field crab and dried shrimps: spicy, salty and
 slightly sweet **includes peanuts**

☆ : Recommended 🍴 : Spiciness

V : Vegetarian , Vegetables GF : Gluten Free

Please ask our friendly staff





- 40. SOM DTUM BPU (I) ส้มตำบุญ** 15
 青木瓜沙拉，配腌蟹，口味酸咸辛辣
 Green papaya salad - a spicier Northern region rendition, with pickled crab : salty and sour
- 41. SOM DTUM BPU BPLA LA (I) ส้มตำบุญปลาร้า** 15
 青木瓜沙拉配腌蟹和发酵鱼，味道浓郁微咸
 Green papaya salad - a Laotian version with fermented fish and with pickled crab: this has a strong, distinct flavour and salty
- 42. YUM NUEA ยำเนื้อ** 16
 泰式烤牛肉沙拉
 Char grilled beef salad with tomatoes, cucumber, fresh chilli and soft herbs
- ☆ **43. YUM KHOR MHU YAANG ยำคอหมูย่าง** 16
 泰式烤猪颈肉沙拉
 Char grilled pork jowls salad with tomatoes, cucumber, fresh chilli and soft herbs
- 44. LARPB GAI ^{GF} ลาบไก่** 16
 泰式辣鸡肉沙拉
 Spicy minced chicken salad, soft herbs and roast chilli

☆ : Recommended 🍴 : Spiciness
 V : Vegetarian , Vegetables GF : Gluten Free
 Please ask our friendly staff



46. GAENG KEAW GAI & ROTI



- 45. MUSSAMUN NUEA** ^{GF} มัสมันเนื้อ 17
 泰式马萨曼牛肉咖喱
 Mussamun curry of slowly braised beef shin and potato **includes peanuts**
- 46. GAENG KEAW GAI & ROTI (1 PIECE)** ^{GF} แกงเขียวไก่และโรตีสี่ 1 แผ่น 17
 绿咖喱鸡配苹果茄子、柠檬叶和泰国罗勒，配薄饼（1份）
 Green curry of chicken with apple eggplants, kaffir lime leaves and thai basil with roti
- ☆ **47. MHU MA NAO** ^{GF} หมูมะนาว 17
 酸辣猪肉片，淋青柠蒜辣酱，撒新鲜香草
 Tender slices of pork dressed in a zesty lime, garlic and chilli sauce, served with fresh herbs.
- ☆ **48. SOM DTUM TODT (I)** ^{GF} ส้มตำทอด 18
 炸青木瓜沙拉
 Crispy fried green papaya salad with peanuts and dried shrimps: spicy, salty and slightly sweet. **includes peanuts**

☆ : Recommended 🍴 : Spiciness
 V : Vegetarian , Vegetables GF : Gluten Free
 Please ask our friendly staff





ซีฟู้ดมื้อดึก

LATE-NIGHT SEAFOOD

深夜海鲜

- | | |
|---|----|
| ☆ 49. YUM WOON SEN ^{GF} (M) ยำวุ้นเส้น | 30 |
| 泰式冬粉海鲜沙拉
Spicy salad of glass noodles with minced chicken, calamari, mussels and prawns | |
| 50. GOONG YAANG ^{GF} (A) กุ้งย่าง | 32 |
| 炭烤大虾，配泰式鲜辣酱
Char grilled king prawns with nahm jim prik sodt* | |
| 51. DTOM YUM GOONG ^{GF} (A) ต้มยำกุ้ง | 32 |
| 泰式酸辣大虾汤（含乳制品）
A mildly spicy and sour soup of king prawns **includes dairy** | |
| ☆ 52. BPU NIM PADT POHNG KAREE (I) บูนิ่มผัดผงกะหรี่ | 36 |
| 香辣咖喱汁炒脆皮软壳蟹，配芹菜
Stir fried crisp soft shell crab in a mildly aromatic yellow curry sauce with chinese celery | |

*All dishes in this section are served in full-size portions.
*Nahm jim prik sodt : fresh chilli and garlic, lemon sauce

☆ : Recommended 🍴 : Spiciness
V : Vegetarian , Vegetables GF : Gluten Free
Please ask our friendly staff

**53. GOONG OPB WOON SEN (A) กุ้งอบวุ้นเส้น****38**

姜丝芹菜炒冬粉大虾

Stir fried king prawns and glass noodles with ginger and chinese celery

54. BPLA RAADT PRIK (I) ปลาแรดพริก**52**

整条炸鲷鱼，淋香辣蒜蓉酱

Crisp fried whole snapper in roasted chilli and garlic sauce

55. BPLA CHOO CHEE (I) ปลาชู่ชี**52**

整条炸鲷鱼配椰香朱红咖喱汁

Crisp fried whole snapper in coconut cream choo chee curry

☆ **56. BPLA TODT NAHM BPLA (I) ปลาทอดนำปลา****52**

整条炸金目鲈鱼，配泰式鱼露辣酱

Crisp fried whole barramundi with nahm jim prik sodt*

57. JASMINE RICE ข้าวสวย**5**

茉莉香米末

58. STICKY RICE ข้าวเหนียว**5**

糯米

*All dishes in this section are served in full-size portions.
 *Nahm jim prik sodt : fresh chilli and garlic, lemon sauce

☆ : Recommended ✎ : Spiciness
 V : Vegetarian , Vegetables GF : Gluten Free

Please ask our friendly staff





ทองหวานขับเปอร์

DESSERT SUPPER

甜蜜晚餐

59. DESSERT OF THE DAY ทองหวานประจำวัน
今日甜品

10

☆ **60. PAR TUHNG GO SANGKAYA** ปาท่องโก๋ลิ้นงา
油条配香兰酱
Pillowy flash fried dough sticks with coconut pandan custard

10

61. COCONUT ICE CREAM ไอศกรีมกะทิสด

10

椰奶冰淇淋，配糯米、蜜棕籽、蜜地瓜、烤花生和无糖炼乳，含花生

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

62. KHANOM BUAING (5 PCS) ขนมเบื้อง

10

椰絲，蛋絲，一盒有齊鹹甜2味

Sweet thin wafers filled with meringue and threads of candied egg yolk, or sweet and savoury with candied herbs

☆ : Recommended V : Vegetarian , Vegetables GF : Gluten Free

Please ask our friendly staff



- ☆ **63. KHAO NIEAW DAAM BIEAK** ^{V,GF} ข้าวเหนียวดำเปียก **10**
 椰汁黑糯米甜品
 A sweet and slightly salty black sticky rice and coconut cream pudding
 with taro and young coconut flesh
- ☆ **64. STICKY RICE WITH MANGO** ^{V,GF} ข้าวเหนียวมะม่วง **13**
 芒果糯米饭，配椰奶和脆绿豆
 Fresh cut local mango with sweet sticky rice, coconut cream and crisp mung bean
- 65. LODT SHONG SINGAPORE WITH COCONUT ICE CREAM** **13**
 ลอดช่องสิงคโปร์ใส่ไอศกรีม
 椰奶绿粉配椰子冰淇淋
 Coconut milk with silky pandan dumplings and coconut ice cream



66. MARGARITA

67. LONG ISLAND



68. NEGRONI

69. WHISKY SOUR



ค็อกเทลและเบียร์

SUPPER COCKTAILS & BEERS

鸡尾酒 & 啤酒

- | | |
|---|----|
| 66. MARGARITA มาร์กาไรต้า | 19 |
| 玛格丽塔
Tequila, Cointreau, Fresh Lime, Sugar Syrup. | |
| 67. LONG ISLAND ลองไวส์แลนด์ | 19 |
| 长岛冰茶
Vodka, Gin, Tequila, White rum, Cointreau, Fresh Lime, Sugar Syrup. | |
| 68. NEGRONI เนโกรนี | 19 |
| 内格罗尼
Campari, Gin, Cinzana. | |
| 69. WHISKY SOUR วิสกี้ซาวร์ | 19 |
| 威士忌酸酒
Whisky, Fresh Lime, Egg white, Sugar Syrup. | |
| 70. SINGHA PREMIUM LAGER สิงห์ พรีเมียมลาเกอร์ | 10 |
| 狮牌优质拉格啤酒 | |
| 71. CHANG CLASSIC ช้าง คลาสสิก | 10 |
| 象牌经典啤酒 | |
| 72. TSING TAO PREMIUM PILSNER ซิงเต่า พรีเมียมพิลส์เนอร์ | 10 |
| 青岛优质皮尔森啤酒 | |
| 73. ASAHI SUPER DRY อาซาฮี ซูเปอร์ดราย | 10 |
| 朝日超爽啤酒 | |
| 74. CASCADE PREMIUM LIGHT แคสเคด พรีเมียมไลท์ | 10 |
| 卡斯凯德淡啤酒 | |





81. BLENDED JUICES
(MANGO, ORANGE, WATERMELON)

เครื่องดื่ม

DRINKS

饮料

- | | |
|---|----|
| 75. KAFFE YEN (bottle) กาแฟเย็น
冰咖啡
Iced coffee with caramelised milk | 12 |
| 76. CHA NOHM YEN (bottle) ชานมเย็น
泰式奶茶
Sweet iced tea with caramelised milk | 12 |
| 77. CHA DAM YEN (bottle) ชาดำเย็น
冰红茶
Sweet iced tea | 10 |
| 78. CHA MANAO (bottle) ชามะนาว
柠檬茶
Iced tea with lime | 12 |
| 79. CHRYSANTHEMUM ICE TISANE (bottle) น้ำเก๊กชวย
冰菊花茶 | 10 |
| 80. LODT SHONG SINGAPORE ลอดช่องสิงคโปร์
新加坡绿豆爽
Coconut milk with silky pandan dumplings | 10 |
| 81. BLENDED JUICES น้ำปั่น
果汁冰沙
Strawberry / Orange / Pineapple / Watermelon / Lychee / Lime / Lychee Mint /
Mango / Yakult (extra jelly \$1) | 12 |

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





83. BUTTERFLY PEA WITH HONEY
+ LIME ICE TISANE

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| 82. WHOLE FRESH COCONUT น้ำมะพร้าว
新鲜椰子 | 12 |
| 83. BUTTERFLY PEA WITH HONEY + LIME ICE TISANE
น้ำอัญชันผสมน้ำผึ้งมะนาว
蝶豆花蜂蜜青柠冰茶 | 10 |
| 84. BUTTERFLY PEA + COCONUT WATER
น้ำมะพร้าวอัญชัน
蝶豆花椰子水 | 12 |
| 85. SOFT DRINKS น้ำอัดลม
汽水
Coke / Diet Coke / Sprite / Coke Zero | 5 |
| 86. STILL MINERAL WATER น้ำดื่ม (apani) 500ml
矿泉水 (非气泡) | 8 |
| 87. SPARKLING MINERAL WATER น้ำดื่มอัดแก๊ส (apani) 500ml
气泡矿泉水 | 8 |
| 88. HOT TEA (per person) ชาร้อน
热茶
Lemongrass & Ginger / Green Tea Sencha / Green Jasmine / Peppermint / Earl Grey | 6 |



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



CHAT THAI - Randwick
222a carrington rd. randwick
02 9127 5610 / chatthai.com.au



SAMOSORN
450 george st, sydney
(food court under myer) / 02 9145 6961
IG: [samosornthai_sydney](https://www.instagram.com/samosornthai_sydney)



JARERN CHAI
1/425 pitt st, haymarket
02 9211 0970



BOON CAFE
1/425 pitt st, haymarket
02 9138 8898 / IG: [booncafe_official](https://www.instagram.com/booncafe_official)

SEAFOOD ORIGIN

A = Australian I = Imported M = Mixed

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