



DINNER AT CHAT THAI
WESTFIELD



www.chatthai.com



Chat Thai



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In 2015 we made the decision to grow certified organic and truly authentic Asian produce at Boon Luck Farm in pristine Byron Bay. We steward the land entirely free of synthetic chemicals and utilise regenerative land management practices.

Here we grow more than 200 rare and exotic citrus fruits, leafy vegetables, herbs, garlic and aromatics that we put to good use on the Chat Thai menu. Now more than ever, an emphasis on sustainability, authenticity and immunity boosting ingredients – without compromising on price – is vital to the well-being of our diners, our land and our children.

- Palisa -



chatthai.com/boon-luck-farm

STARTERS

- 1. GAI SATAY (2 skewers) สะเต๊ะไก่ 沙爹雞肉串** 8
Chicken satay skewers ****includes peanuts****
- 2. MHU BHING (2 skewers) หมูปิ้ง 烤豬肉串** 8
Grilled pork skewers with *nahm jim jaew**
- 3. MA KRUE YAAW TODT มะเขือยาวทอดซอสมะขาม 炸天婦羅茄子配羅望子醬** 14
Tempura fried Thai silken eggplant, tamarind sauce, fried shallots and smoked chilli
- 4. FRESH SPRING ROLLS เปาะเปี๊ยะสด 泰式米紙春卷** 17
Fresh spring rolls of smoked fish sausages, chicken, egg omelette, crab meat with caramelised tamarind relish
- 5. CRAB FRIED SPRING ROLLS (3 pcs) เปาะเปี๊ยะทอดไส้ปู 炸蟹肉春捲** 17
Blue swimmer crab, hens egg and soft green herbs

V : Some vegetarian versions, or mostly vegetable versions, are possible **GF** : Gluten Free Options available
Please ask our friendly staff



3. MA KRUE YAAW TODT



5. CRAB FRIED SPRING ROLLS

STARTERS

6. **KHANOM BUENG YOUAN** *ขนมเบื้องญวน* 蝦仁豆腐椰香煎餅 *v, GF* 19
Minced prawn with coconut, sweet turnip with egg, bean sprouts, tofu, coconut and turmeric egg crêpe with house pickled cucumber ***includes peanuts***
7. **GUAY TIEW LOHD** *ก๋วยเตี๋ยวหลอด* 五香五花肉豆腐餃 *v* 17
Steamed tapioca and rice dumplings with soft tofu, bamboo shoots, pork belly and soy fermented chilli sauce
8. **TODT MUN GOONG GAENG KEAW** *(4 pcs) ทอดมันกุ้งแกงเขียว* 青咖喱炸蝦餅 20
Fried green curry prawn mousseline with sweet chilli sauce
9. **TODT MUN BPLA** *(4 pcs) ทอดมันปลา* 油炸魚餅配開胃醃黃瓜 *GF* 19
Fried fish cakes with pickled cucumber relish ***includes peanuts***
10. **GOONG PHAE** *กุ้งแพ* 甜辣汁檳榔叶炒对虾 ***含花生* 17
Fried school prawns with betel leaves, sweet chilli sauce ***includes peanuts***

** nahm jim jeaw : smoked chilli and tamarind sauce*

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

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7. GUAY TIEW LOHD



13. MHU SAAM CHAN TODT



14. CRYING TIGER

GRILLED AND FRIED

Grilled section: takes approx 20min to prepare

11. **BANGKOK WINGS** (6 pcs) ปีกไก่ทอด 曼谷炸雞翅 16
Lightly herbed - battered and fried chicken wings
12. **GAI YAANG** ไก่ย่าง 泰式烤雞排 17
Char grilled turmeric and lemongrass marinated chicken with *nahm jim jaew**
13. **MHU SAAM CHAN TODT** หมูสามชั้นทอด 蒜香五花肉 19
Garlic marinated fried pork belly with *nahm jim jaew**
14. **CRYING TIGER** เสือร้องไห้ 烤牛里脊 19
Char grilled beef flank with *nahm jim jaew**
15. **PORK RIBS** ซีโครงหมูป่า 烤黑椒豬肋排 20
Char grilled garlic and pepper pork ribs with *nahm jim jaew**
16. **KHOR MHU YAANG** กอหมูย่าง 烤豬頸肉 21
Char grilled pork jowls with *nahm jim jaew**
17. **SAI OUAH** ไส้จิ้ง 烤泰式豬肉香腸 ^{GF} 18
House spicy sausages of pork with aromatic herbs and chilli
18. **GOONG YAANG** (3 pcs) กุ้งย่าง 烤大蝦 ^{GF} 31
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

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15. PORK RIBS



17. SAI OUAH



16. KHOR MHU YAANG

SOM DTUM

19. **SOM DTUM THAI** ส้มตำไทย 泰式青木瓜沙拉 *v, GF* 17
Green papaya salad with peanuts and dried shrimps: spicy, salty and slightly sweet
includes peanuts and dried shrimps
20. **SOM DTUM THAI-BPU** ส้มตำไทยปู 青木瓜蝦蟹沙拉 *GF* 18
Green papaya salad with peanuts, pickled crab and dried shrimps : spicy, salty and slightly sweet ***includes peanuts and dried shrimps***
21. **SOM DTUM BPU** ส้มตำปู 泰式青木瓜沙拉配醃蟹 *GF* 18
Green papaya salad - a spicier Northern region rendition, with pickled crab : salty and sour
22. **SOM DTUM BPU BPLA LA** ส้มตำปูปลาร้า 泰式青木瓜沙拉配腐魚仔 *GF* 18
Green papaya salad - a Laotian version with fermented fish and with pickled crab this has a strong, distinct flavour and salty
23. **SOM DTUM KAI KHEM** ส้มตำไทยไข่เค็ม 泰式青木瓜沙拉配咸鴨蛋 *GF* 19
Green papaya salad as the som dtum thai version with the addition of salted duck egg
includes peanuts and dried shrimps
24. **SOM DTUM BPU NIM** ส้มตำปูนิ่ม 泰式青木瓜沙拉配軟殼蟹 24
Green papaya salad as the som dtum thai version with the addition of soft shell crab
includes peanuts and dried shrimps
25. **DTUM TANG KAI MA TOOM** ส้มตำแตงไข่ต้ม 黃瓜醃蟹沙拉 *GF* 18
Cucumber salad a spicier northern region rendition, pickled crab with soft-boiled eggs



SPICY SALADS

- 26. LARPB GAI** ลาบไก่ 香辣雞肉沙拉 ^{GF} **18**
Spicy minced chicken salad, soft herbs and roasted chilli
- 27. LARPB BPLA TODT** ลาบปลาทอด 香辣熟鯛魚沙拉 **30**
Spicy fried snapper salad, soft herbs and roasted chilli
- 28. NAHM DTOK MHU** น้ำตกหมู 香辣豬頸肉沙拉 **21**
Spicy char grilled pork jowls salad, soft herbs and roasted chilli
- 29. NAHM DTOK NUEA** น้ำตกเนื้อ 香辣烤牛肉沙拉 **21**
Spicy char grilled beef salad, soft herbs and roasted chilli
- 30. YUM NUEA** ยำเนื้อ 燒烤牛肉沙拉 **20**
Char grilled beef salad with tomatoes, cucumber, soft herbs and fresh chilli
- 31. YUM KHOR MHU TODT** ยำคอหมูทอด 炸豬頸肉沙拉 **20**
Warm salad of fried pork jowls, cucumber, tomato, soft herbs and fresh chilli
- 32. YUM WOON SEN** ยำวุ้นเส้น 泰式海鮮米粉沙拉 ^{GF} **25**
Spicy salad of glass noodles with minced chicken, calamari, mussels and prawns
includes peanuts and dried shrimps
- 33. YUM NAEHM KHAO TODT** ยำแหม่มข้าวทอด 泰國酸肉鍋巴香草沙拉 **21**
Spicy crisp rice, fermented pork and soft herbs salad ***includes peanuts***
- 34. YUM MA KRUEA** ยำมะเขือ 烤茄子沙拉 ^{GF} **24**
Char roasted eggplant salad with minced chicken, prawns, fresh chilli, soft boiled hens egg
- 35. YUM GOONG DTA KRAI** ยำกุ้งทะเลโครี 香茅辣蝦溫沙拉 ^{GF} **29**
Warm salad of prawns, lemongrass, fresh chilli, soft herbs
- 36. YUM BPLA DTA KRAI** ยำปลาทะเลโครี 香茅鯛魚片溫沙拉 **30**
Warm salad of snapper, lemongrass, chilli and soft herbs ***contains peanuts***
- 37. NAHM PRIK KAPI** ชู้น้ำพริกกะปิ 泰式煎鯖魚沙拉配酸辣蝦醬 ^{GF} **29**
Shrimp paste chilli relish with vegetables, herbs and egg-battered fried eggplants, omelette of acacia fronds, boiled hens egg and fried mackerel

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32. YUM WOON SEN



36. YUM BPLA DTA KRAI

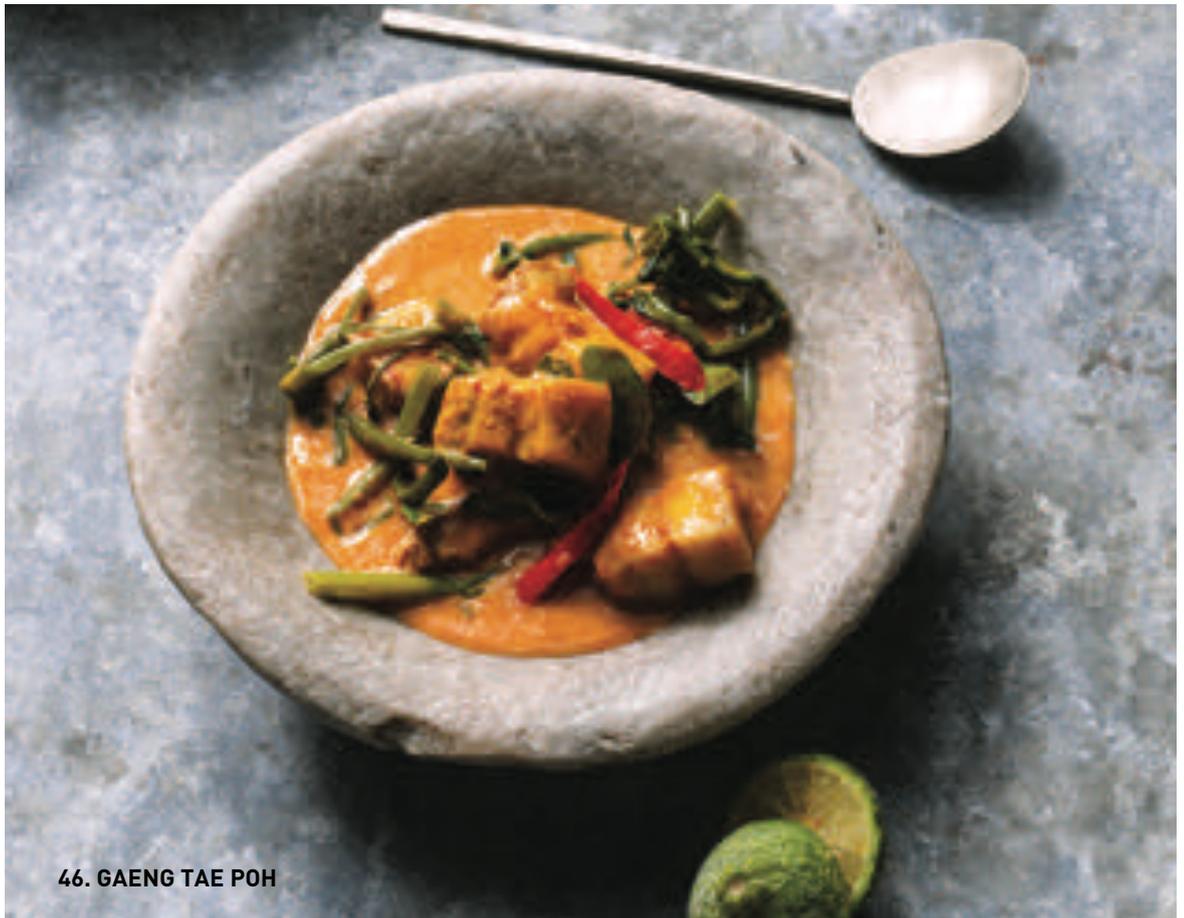


37. NAHM PRIK KAPI

CURRY & SOUP

38. **DTOM SAAP** ต้มแซ่บ 文火慢燉酸菜排骨湯 ^{GF} 20
Hot and sour soup of braised pork ribs
39. **GAENG KEAW GAI** แกงเขียวไก่ 青咖喱雞 ^{V, GF} 21
Green curry of chicken, apple eggplants, makrut lime leaves and thai basil
40. **GAENG DAENG GAI** แกงแดงไก่ใส่ผัก 紅咖喱雞 ^{V, GF} 21
Red curry of chicken, winter melon, makrut lime leaves and thai basil
41. **MUSSAMUN NUEA** มัสมุนเนื้อ 馬沙文咖喱牛腩 ^{GF} 22
Mussamun curry of slowly braised beef chuck and potato ****includes peanuts****
42. **BUK KOUT TAE** บักกุดเต้ 泰式肉骨茶 25
TCM herbal pork short rib soup
43. **GAENG DAENG BPED** แกงแดงเป็ด 紅咖喱烤鴨 32
Red curry of five spice roast duck, pineapple, lychee, makrut lime leaves and thai basil
44. **GAENG DAENG BPLA** แกงแดงปลา 紅咖喱鯛魚 ^{GF} 30
Red curry of snapper, wild ginger, makrut lime leaves and thai basil
45. **GAENG NUEA YAANG** แกงเนื้อย่างใบชะพลู 椰汁咖喱牛肉 25
Coconut curry of grilled beef flank with betel leaves





46. GAENG TAE POH



47. DTOM YUM GOONG

CURRY & SOUP

46. **GAENG TAE POH** แกงเทโพ 紅咖喱五花肉 ^{GF} 23
Red curry of pork belly, water spinach and makrut limes
47. **DTOM YUM GOONG** (3 pcs) ต้มยำกุ้ง 冬陰功(泰式酸辣蝦湯) ^{GF} 31
A mildly spicy and sour soup of king prawns ****includes dairy****
48. **GAENG BPU** แกงปูใบชะพลู 蟹肉黃咖喱配細米粉 ^{GF} 40
Yellow curry of crab meat and betel leaves with rice vermicelli noodles
49. **GAENG SOHM CHA-OM GOONG** แกงส้มชะอมกุ้ง (3 pcs) 泰式羅望子咖喱大蝦 ^{GF} 31
Sour orange tamarind curry of king prawns with omelette of acacia fronds
- STEAMED BROWN RICE** (per person) ข้าวกล้อง 糙米飯 5
- STEAMED JASMINE RICE** (per person) ข้าวสวย 香米白飯 4
- STICKY RICE** ข้าวเหนียว 糯米飯 6

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48. GAENG BPU



49. GAENG SOHM CHA-OM GOONG

WOKFRIED

50. **NUEA PADT NAHM MUN HOI** เนื้อผัดน้ำมันหอย 蠔油牛肉炒時蔬 20
Stir fried beef and seasonal vegetables in oyster sauce
51. **GAI PADT MET MAMUANG** ไก่ผัดเม็ดมะม่วง 泰式腰果炒雞肉 GF 20
Stir fried chicken with cashew nuts and smoked chilli jam
52. **GRAPAO GAI SUP** ผัดกะเพราไก่สับ 泰式羅勒辣炒雞肉碎 GF 20
Stir fried minced chicken, fresh chilli, garlic and holy basil
53. **PADT MA KRUEA YAAW** ผัดมะเขือยาว 泰式羅勒辣炒茄子雞肉碎 V, GF 22
Stir fried Thai silken eggplants, minced chicken, fresh chilli and thai basil
54. **PADT PAAK BOONG** ผัดผักบุ้งไฟแดง 黃豆醬炒通心菜 V, GF 21
Stir fried water spinach, garlic and fresh chilli in yellow bean sauce
55. **PADT PAAK** ผัดผัก 蠔油炒時蔬 V, GF 20
Stir fried seasonal vegetables in oyster sauce
56. **MARA PADT KAI** มะระผัดไข่ 苦瓜炒蛋 GF 20
Stir fried bitter melon, glass noodles and hens egg
57. **EMERALD DUCK** เป็ดย่างผัดผักเขียว 烤鴨炒時蔬 31
Stir fried five spice roast duck with seasonal greens
58. **GRAPAO BPED** ผัดกะเพราเป็ด 泰式羅勒辣炒烤鴨 31
Stir fried five spice roast duck, fresh chilli, garlic and holy basil
59. **KANA MHU GROB** ผัดคะน้าหมูกรอบ 芥藍炒脆皮豬腩 GF 25
Stir fried chinese kale and crisp pork belly
60. **MHU GROB PADT PRIK KHING** หมูกรอบผัดพริกขิง 紅咖喱生姜炒脆皮豬腩 GF 27
Stir fried crisp pork belly in spicy red curry paste **includes dried shrimps**
61. **GOONG PADT KAPI** กุ้งผัดกะปิ 香辣蝦醬雞肉碎炒蝦仁 GF 25
Stir fried prawns, minced chicken, fermented shrimp paste, fresh chilli, green beans
- STEAMED BROWN RICE** (per person) ข้าวกล้อง 糙米飯 5
- STEAMED JASMINE RICE** (per person) ข้าวสวย 香米白飯 4
- STICKY RICE** ข้าวเหนียว 糯米飯 6

SUBSTITUTE ITEMS (only available with selected items, please ask our friendly staff)

CRISPY PORK BELLY +8 BARBEQUED ROAST DUCK +8 PRAWNS +8
SEAFOOD +8 CALAMARI +8 FRIED EGG +4

V: Some vegetarian versions, or mostly vegetable versions, are possible **GF:** Gluten Free Options available

Please ask our friendly staff



56. MARA PADT KAI



57. EMERALD DUCK



58. GRAPAO BPED



61. GOONG PADT KAPI

SEAFOOD

Whole fish section: takes approx 25min to prepare

62. **KAI JIEW BPU** *ไข่เจียวปู* 蟹肉煎蛋 ^{GF} 31
Golden and puffy crab meat omelette
63. **BPLA TODT KAMIN** *ปลาทอดขมิ้น* 薑黃香茅蒜炒鯛魚 30
Fried snapper with turmeric, lemongrass and garlic
64. **BPLA PADT KUHN CHAI** *ปลาชิ้นฉ่าย* 香辣鯛魚柳 30
Stir fried of fried snapper, chinese celery and chilli
65. **BPLA PADT CHAR** *ปลาผัดฉ่า* 生薑小茄子辣炒鯛魚 30
Stir fried of fried snapper, chilli, wild ginger, green peppercorn and apple eggplants
66. **BPLA PADT PRIK KHING** *ปลาผัดพริกขิง* 紅咖喱生薑炒鯛魚柳 30
Stir fried of fried snapper in spicy red curry paste ***includes dried shrimps***
67. **BPU NIM PADT POHNG KAREE** *ปูนึ่งผัดผงกะหรี่* 辛香黃咖喱炒酥脆軟殼蟹 32
Stir fried crispy soft shell crab in a mildly aromatic yellow curry sauce with chinese celery ***includes dairy***
68. **BPLA MUEK NUENG MANOW** *ปลาหมึกนึ่งมะนาว* 泰式蒸魷魚 ^{GF} 28
Steamed calamari, Chinese celery with lime, garlic and fresh chilli
69. **GOONG MAR KHAM** (3 pcs) *กุ้งมะขาม* 泰式天婦羅大蝦 30
Tempura king prawns, tamarind sauce, fried shallots and smoked chilli



62. KAI JIEW BPU

SEAFOOD

Whole fish section: takes approx 25min to prepare

- 70. GOONG GRATIEM** (3 pcs) กุ้งกระเทียม 椒鹽大蝦 ^{GF} **30**
Stir fried king prawns, garlic and peppercorns
- 71. GOONG CHOO CHEE** (3 pcs) กุ้งชุบน้ำ 椰汁咖喱大蝦 ^{GF} **30**
Poached king prawns in coconut cream choo chee curry and makrut lime leaves
- 72. GOONG OPB WOON SEN** (3 pcs) กุ้งอบวุ้นเส้น 粉絲炒大蝦 **30**
Stir fried king prawns and glass noodles with ginger and chinese celery
- 73. BPLA CHOO CHEE** ปลาชุบน้ำ 椰汁咖喱脆皮鯛魚 ^{GF} **43**
Crisp fried whole snapper in coconut cream choo chee curry and makrut lime leaves
- 74. BPLA RAADT PRIK** ปลาราดพริก 香辣脆皮鯛魚 ^{GF} **43**
Crisp fried whole snapper in fresh chilli and garlic
- 75. BPLA NUENG MANOW** ปลาต้มมะนาว 泰式蒸鯛魚 ^{GF} **43**
Steamed whole snapper with lime, garlic and fresh chilli
- 76. BPLA TODT NAHM BPLA** ปลาทอดน้ำปลา 酥脆黃金盲鱸 ^{GF} **43**
Crisp fried whole barramundi with fish sauce and *nahm jim prik sodt**
- 77. BPLA JIAN** ปลาเจียง 紅燒脆皮鯛魚 **43**
Crisp fried whole snapper in ginger and yellow bean
- 78. BPLA YUM MAMUANG** ปลาต้มมะม่วง 脆皮盲鱸配青芒果沙拉 ^{GF} **44**
Whole fried barramundi with spicy green mango salad ****includes peanuts and dried shrimps****
- STEAMED BROWN RICE** (per person) ข้าวกล้อง 糙米飯 **5**
- STEAMED JASMINE RICE** (per person) ข้าวสวย 香米白飯 **4**
- STICKY RICE** ข้าวเหนียว 糯米飯 **6**

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

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Please ask our friendly staff



63. BPLA TODT KAMIN



66. BPLA PADT PRIK KHING



71. GOONG CHOO CHEE



77. BPLA JIAN



78. BPLA YUM MAMUANG

NOODLE

- 79. PADT THAI** ผัดไทย 泰式炒河粉 ^{V, GF} **19**
Stir fried thin rice noodles with chicken, hens egg, dried shrimps, bean sprouts, garlic chives, tamarind and palm sugar ****includes peanuts and dried shrimps****
- 80. PADT SI-EW** ผัดซีอิ้ว 泰式炒寬河粉 ^{GF} **19**
Stir fried wide rice noodles with chicken, hens egg and chinese kale in dark soy sauce
- 81. KI MAO** ก๋วยเตี๋ยวมัดขี้เมา 泰式香辣炒寬河粉 ^{V, GF} **19**
Stir fried wide rice noodles with chicken, fresh chilli and holy basil in dark soy sauce
- 82. KHAU GAI** ก๋วยเตี๋ยวกั้วไก่ 雞肉甜辣醬炒寬河粉 **20**
Stir fried flat rice noodles with chicken, hens egg and shallots served with chilli sauce
- 83. SUKI** (soup or dry) สุกี้แห้งหรือน้ำ 雞肉粉絲配麻辣豆腐醬 (乾拌/湯麵) ^V **19**
Braised chicken, water spinach, glass noodles and spicy fermented tofu broth
- 84. SUKI SEAFOOD** (soup or dry) สุกี้แห้งหรือน้ำทะเล 海鮮粉絲配麻辣豆腐醬 (乾拌/湯麵) **25**
Seafood, water spinach, glass noodles and spicy fermented tofu broth
- 85. SEN MEE PADT GOONG** เส้นหมี่ผัดกุ้ง 香辣鮮蝦炒米粉 **24**
Stir fried rice vermicelli noodles, prawns, hens egg, seasonal vegetables and fresh chilli
- 86. SEN MEE BPU PADT PRIK LEUNG** เส้นหมี่ปูผัดพริกเหลือง 香辣蟹肉炒米粉 **24**
Stir fried rice vermicelli noodles with crab meat , fresh yellow chilli, green beans and aromatic
- 87. AMY'S NOODLE** บะหมี่ผัดกุ้ง 大蝦炒麵 **29**
Stir fried egg noodles with king prawns, choi sum, wombok and fresh chilli

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Please ask our friendly staff



82. KHAU GAI



84. SUKI SEAFOOD



85. SEN MEE PADT GOONG



86. SEN MEE BPU PADT PRIK LEUM



87. AMY'S NOODLE

ONE PLATE WONDER

- 88. KHAO PADT GAI** ข้าวผัดไก่ 雞肉芥藍炒飯 *V, GF* 19
Fried rice with chicken, hens egg, onion, tomatoes and chinese kale
- 89. CHILLI FRIED RICE** ข้าวกะเพราคลุก 泰式香辣雞肉炒飯 *GF* 20
Fried rice with minced chicken, fresh chilli, holy basil and fried hens egg
- 90. KHAO PADT BPLA KEHM** ข้าวผัดปลาเค็ม 咸鱼炒飯 *GF* 20
Fried rice with salted mackerel, hens egg, fresh chilli and red onions
- 91. KHAO PADT BPU** ข้าวผัดปู 蟹肉炒飯 *GF* 23
Fried rice with crab meat, hens egg and shallots
- 92. KHAO PADT DTOM YUM** ข้าวผัดต้มยำ 東陰(酸辣)炒飯 *GF* 24
Dtom yum fried rice with prawns, soft boiled hens egg and herbals
- 93. PINEAPPLE FRIED RICE** ข้าวผัดสับปะรด 菠蘿炒飯 *V, GF* 24
Fried rice with pineapple, dried sultana, prawns, hens egg and cashew nuts
- 94. KHAO PADT NAHM PRIK KAPI** ข้าวผัดน้ำพริกกะปิ 虾醬炒飯配香煎鯖魚 *GF* 25
Fried rice with shrimp paste relish, fried mackerel, pea eggplant, omelette of acacia fronds, soft boiled hens egg with green beans
-
- STEAMED BROWN RICE** (per person) ข้าวกล้อง 糙米飯 5
- STEAMED JASMINE RICE** (per person) ข้าวสวย 香米白飯 4
- STICKY RICE** ข้าวเหนียว 糯米飯 6



91. KHAO PADT BPU



93. PINEAPPLE FRIED RICE



DESSERTS

- 95. BUA LOY** บัวลอย 溫椰漿香芋小丸子 *V, GF* **9**
Silky little dumplings of taro in sweet warm coconut broth
- 96. PAR TUHNG GO** ปาท่องโก๋ 泰式油條忌廉凍 **8**
Pillowly flash fried dough sticks with coconut pandan custard
- 97. KHAO NIEAW DAAM BIEAK** ข้าวเหนียวดำเปียก 黑糯米飯 *V, GF* **9**
A sweet and slightly salty black sticky rice and coconut cream with taro and young coconut flesh
- 98. KHANOM BUAING** (5 pcs) ขนมนึ่ง 泰式煎餅 **6**
Sweet thin wafers filled with meringue and threads of candied egg yolk, or sweet and savoury with candied coconut, minced shrimps, herbs
- 99. TUB TIM GROB** ทับทิมกรอบ 椰香石榴冰 *V, GF* **8**
Coconut milk, fresh young coconut, water chestnuts rolled in tapioca
- 100. COCONUT ICE CREAM** ไอศกรีมกะทิสด 椰子雪糕 *V, GF* **9**
Young coconut ice cream with sweet sticky rice, candied palm seeds, candied sweet potato, roasted peanuts and unsweetened condensed milk ***includes peanuts***
- 101. SACU ICE CREAM** ไอศกรีมสากุ 香兰椰汁西米雪糕 *V, GF* **9**
Coconut ice cream with blue butterfly pea sago and young coconut
- 102. ITIM TODT** ไอติมทอด 炸椰子冰淇淋配咸椰子焦糖醬 **11**
Fried coconut ice cream with salted coconut caramel sauce
- 103. STICKY RICE AND MANGO** ข้าวเหนียวมะม่วง 芒果糯米飯 *V, GF* **13**
Fresh cut local mango with sweet sticky rice, coconut cream and crisp mung bean
extra coconut ice cream \$5
- 104. STICKY RICE DURIAN** ข้าวเหนียวทุเรียน 榴槿椰香糯米飯 *V, GF* **10**
Sticky rice steamed with sweet coconut cream, palm sugar accompanied with a durian custard
- 105. STICKY RICE WITH COCONUT CUSTARD** ข้าวเหนียวสังขยา 椰子奶冻糯米飯 *GF* **9**
Sweet sticky rice with steamed coconut and palm sugar custard



96. PAR TUHNG GO



97. KHAO NIEAW DAAM BIEAK



102. ITIM TODT



105. STICKY RICE WITH COCONUT CUSTARD / 103. STICKY RICE AND MANGO
99. TUB TIM GROB / 100. COCONUT ICE CREAM

DRINKS

106. TRADITIONAL COFFEES กาแฟไทย 古法泰式咖啡

Arabica beans originating from northern thai regions

COFFEE-O YUA โอยัวะ - sweet black hot coffee 7

COFFEE-O LIENG โอลี๊ยะง - sweet iced black coffee 7

COFFEE-KAFFE RON กาแฟร๊วง - hot coffee with caramelised milk 7

COFFEE-KAFFE YEN กาแฟเย็น - iced coffee with caramelised milk 7

107. TRADITIONAL THAI TEA ชาไทย 古法泰式紅茶

THAI TEA-CHA MANOW ชามะนาว - sweet iced tea with lime juice 7

THAI TEA-CHANOM YEN ชานมเย็น - sweet iced tea with caramelised milk 7

THAI TEA-CHADUM YEN ชาดำเย็น - sweet iced tea 7

THAI TEA-CHANOM RON ชานมร๊วง - hot sweet tea with caramelised milk 7

108. LODT CHONG ลอดช๊วง 南洋椰汁斑蘭特飲 8

Coconut milk with silky pandan dumplings, jackfruit

109. NOHM YEN นมเย็น 草莓糖漿牛奶 8

Milk with strawberry syrup

110. CHRYSANTHEMUM ICE TISANE น้ำเก๊กฮวย 雛菊花茶 7

111. ROSELLE ICE TISANE น้ำกระเจี๊ยบ 泰国玫瑰茄花冰茶 7



TRADITIONAL COFFEE / TRADITIONAL THAI TEA



114. BUTTERFLY PEA WITH HONEY + LIME ICE TISANE / 113. FRESH COCONUT JUICE
111. ROSELLE ICE TISANE / 110. CHRYSANTHEMUM ICE TISANE



121. WATERMELON BLEND / 119. PINEAPPLE BLEND / 116. LYCHEE MINTS BLEND

DRINKS

112. **LONGAN FRUIT ICE TISANE** น้ำลำไย 龍眼冰茶 8
113. **FRESH COCONUT JUICE** น้ำมะพร้าว 新鮮椰子水 8
114. **BUTTERFLY PEA WITH HONEY + LIME ICE TISANE** น้ำอัญชันผสมน้ำผึ้งมะนาว 7
泰式蝶豆花茶+新鲜椰子水
- BLENDED JUICE** น้ำปั่น 鮮果冰沙
115. **BLENDED JUICE-LYCHEE** 9
116. **BLENDED JUICE-LYCHEE MINTS** 9
117. **BLENDED JUICE-MANGO** 9
118. **BLENDED JUICE-COCONUT** 10
119. **BLENDED JUICE-PINEAPPLE** 9
120. **BLENDED JUICE-STRAWBERRY** 9
121. **BLENDED JUICE-WATERMELON** 9
122. **SOFT DRINKS** น้ำอัดลม 汽水 4.5
SPRITE / COKE ZERO / COKE
123. **STILL MINERAL WATER** (apani) 7
124. **SPARKLING MINERAL WATER** (apani) 7.5
125. **TEA** (per person) ชาร้อน 現泡茶飲 5
Teas by Tea Craft Local Purveyor of highest quality Artisanal Tea Master, Arther Tong.

GREEN TEA

CLOUD & MIST (YUN WU) Zhejiang, China

- The tea grown here has this distinct flavour in part due to the combination of its rich river waters, resulting soil type, hilly typography, humid subtropical climate and of course, valley mist that blanket the tea bushes here.

Profile: light jade colour, buttery, macadamia, coconut, pina colada

HOJICHA OG+ Kagoshima, Japan

- From the same family that brought you our sencha - zairai, this hojicha makes the most of late season sencha by applying an additional drum roasting end stage. After the usual steaming and drying of a sencha process, the green tea is placed in a large rotating perforated drum over 200C+ charcoal heat for fast firing. The leaf changes to a light hazelnut brown, and the end result is a light, airy leaf full of sweet and nutty aromas.

Profile: light golden colour, toasty, roasted hazelnut, caramel

JASMINE DRAGON EYES OG+ Zhejiang, China

- Hand-rolled by Xiaowang Tea Co- Op's artisan tea crafters, the effort behind this is arduous from selection to shaping. The white streaks in these pearls denote an amount of young shoots were selected, not just purely mature green leaves. The green tea is then laid over racks of jasmine blossoms and the jasmine racks are exchanged five times to ensure a thorough infusion.

Profile: light yellow liquor, sweet, fragrant jasmine

OOLONG

IRON GODDESS (TIE GUAN YIN) Fujian, China

- At a high elevation of 1200m, the Mingjie staffers grow, cultivate and process this renowned tea, known for its highly favoured and signature floral scent.

Profile: light yellow colour, thickish viscosity with strong floral notes of frangipani and osmanthus, honey, plums

HERBAL OG+

HEAL OG+ Cold & flu recovery

A bold lemon-zest bouquet is brought to the fore in this revitalising infusion. Citrus abounds bolstered by mint and anise high notes. Ginger adds a warming balance.

Ingredients: lemongrass, ginger, calendula petals, fennel seeds, peppermint

Profile: golden, lemon & lime zest, honey, hint of cassia

RED TEA

YUNNAN RED (DIAN HONG) Zhejiang, China

The red tea is a high-grown offering from Fengqing District, Yunnan. Situated on the high rural mountain sides at above 3000m elevation, the Dianhong Farms specialise in making this fully-oxidised tea. Rich, malty flavour with notes of spice, orange and chocolate, this is a complex and dynamic beverage. On a stronger steep, it makes for a bright, punchy wake-up cup.

BOTTLE

Singha Premium Lager	Bangkok, Thailand	9
Asahi Super Dry	Yokohama, Japan	9
Cascade Premium Light	Hobart, TAS	7
4 Pines Draught Kolsch	Manly, NSW	9
Coopers Pale Ale	Adelaide, SA	9
Peroni Nastro Azzurro Pilsner	Milan, Italy	9
Lord Nelson Three Sheets Pale Ale	The Rocks, NSW	11

CAN

Heaps Normal XPA (non-alcoholic beer)	Dandenong, Victoria	9
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CIDER

Rekorderlig Strawberry & Lime	Vimmerby, Sweden	9
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GIN

Brookies Dry Gin & Tonic	Byron Bay, NSW	14
Lemon, Lime & Bitters		6

ROSÉ

Saint & Scholar Pinot Rosé	Adelaide Hills, SA	13 / 43
SC Pannell Rosé Arido	McLaren Vale, SA	51

STICKY

Vasse Felix Cane Cut Semillon	Margaret River, WA	49
Heggies Vineyard Botrytis Riesling	Eden Valley, SA	14 / 54

SPARKLING

Matho Prosecco DOC Spumante Brut 2021	Friuli, Italy	11 / 47
Angas Premium Moscato	Barossa Valley, SA	34

CHAMPAGNE

Jansz NV Rosé	Tamar Valley, TAS	58
Devaux Cuvée D	Champagne, France	122

WHITE WINE

Dr Loosen Dr L Riesling (dry)	Mosel, Germany	47
Hugel et Fils Gentil (varietal)	Alsace, France	47
Pewsey Vale Riesling Prima (off dry)	Eden Valley, SA	51
O'Leary Walker Polish Hill River Riesling	Clare Valley, SA	47
Mitchell Watervale Riesling	Clare Valley, SA	12 / 42
Warramate Riesling	Yarra Valley, VIC	48
Kooyong Clonale Chardonnay	Mornington Peninsula, VIC	54
Frankland Estate "Rocky Gully" Riesling	Frankland River, WA	43
Watson Family Sauvignon Blanc	Semillon Margaret River, WA	43
Little Yering Chardonnay	Yarra Valley, VIC	12 / 41
Urlar Pinot Gris (biodynamic)	Gladstone, NZ	51
Brightwater Sauvignon Blanc	Nelson, NZ	12 / 42

RED WINE

Shadow Fax Macedon Pinot Noir	Werribee, VIC	69
Warramate Pinot Noir	Yarra Valley, VIC	48
Handpicked Regional Selection Shira	Barossa Valley, SA	12 / 41
Twill & Daisy Pinot Noir	Murry Darling, NSW	12 / 41
"Running with Bulls" Tempranillo	Wrattonbully, SA	12 / 43
Fox Creek "Family" Cabernet Sauvignon	McLaren Vale, SA	13 / 47

****Please inform us of any dietary requirements or food intolerances.****

****Neither Chat Thai nor any of its related bodies corporate take any responsibility for food removed from the restaurant premises for later consumption, nor does it make any guarantee that traces of shellfish, dairy products and/or nuts are not included in some dishes.****

DEAR CUSTOMERS,

Please respect that only Chat Thai food and beverages may be consumed here. NO BYO. Cakeage fee is \$2 per person or up to a maximum of \$15 per table. We respectfully decline splitting of bills. All card payments incur 1.5% transaction fee.

We appreciate your understanding.

Kind regards,
Chat Thai Team

ALCOHOL : SERVICE RULE

SUN - WED : 11am - 9.30pm / THU - SAT : 11am - 10pm

COCKTAILS

- Gin Cucumber Cooler 17
This refreshing, zingy mix of cucumber, lemon and Tanqueray gin is guaranteed to dissolve anyone's thirst.
- Mai Thai 18
Lemongrass-infused Havana Club white rum, shaken with pineapple gomme syrup, fresh pineapple and muddled ginger served on ice with Inner Circle 57% rum float. Let's party!
- Longan Island Tea 17
Sailor Jerry spiced rum, Jose Cuervo white tequila, Tanqueray gin and Triple-sec orange liqueur stirred with lime juice and our house-made longan syrup topped with fresh soda. Enough firepower to keep you going til dawn.
- Lychee-jito 17
A refreshing classic of Havana Club white rum, mint and lime, but with the added sweetness of fresh lychees instead of traditional sugar. More than a handful.
- Thai Sunrise 17
Jose Cuervo gold tequila and Pama pomegranate liqueur blended with fresh mango and ice, drizzled with house-made pomegranate syrup. A perennial favourite for all the right reasons.
- Strawberry Lemongrass Caipiroska 17
A fruity twist on an old favourite, using fresh strawberries, lemongrass syrup and full strength Stolichnaya vodka to engage your dancing feet.
- Aperol Spritz 12
Aperol and Prosecco garnished with a dehydrated orange slice, served over ices



CHAT THAI GROUP



Follow us on facebook : Chat Thai and instagram : chatthai_official
DOWNLOAD OUR APP TO EARN POINTS EVERY TIME YOU DINE WITH US

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