

DINNER AT CHAT THAI
CHATSWOOD



www.chatthai.com



Chat Thai



chatthai_official



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) *หมูบึ่ง* 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 **V** **14**
Tempura fried Thai silken eggplant, tamarind sauce, fried shallots and smoked chilli
- 4. FRESH SPRING ROLLS** *เปาะเปี๊ยะสด* 泰式米紙春卷 **V** **17**
Fresh spring rolls of smoked fish sausages, chicken, egg omelette, crab meat with caramelised tamarind relish
- 5. CRAB FRIED SPRING ROLLS** (3 pcs) *เปาะเปี๊ยะทอดใส่ปู* 炸蟹肉春捲 **17**
Blue swimmer crab, hens egg and soft green herbs
- 6. TUA BAP GOONG** (5 pcs) *ถั่วแปบกุ้ง* 泰式椰絲蝦餃 **GF** **17**
Steamed coconut rice dumplings of minced prawn, coconut and coconut sauce

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



5. CRAB FRIED SPRING ROLLS



6. TUA BAP GOONG

STARTERS

7. **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****
8. **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
9. **KHAO KREAB YUAN** (3 pcs) *ข้าวเกรียบญวน* 鸡肉加猪肉肠香爆洋葱蒸肠粉 17
Rolled steamed tapioca and rice noodles filled with chicken, pork sausage and fried onions
10. **TODT MUN GOONG** (4 pcs) *ทอดมันกุ้ง* 虾餅 18
Fried prawn mousseline with pickled plum sauce
11. **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****
12. **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

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

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8. GUAY TIEW LOHD



9. KHAO KREAB YUAN



15. MHU SAAM CHAN TODT

GRILLED AND FRIED

Grilled section: takes approx 20min to prepare

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

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

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

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SOM DTUM

20. **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
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 MA MUANG** ส้มตำมะม่วง 泰式青芒果沙拉配醃蟹腐魚 ^{GF} 20
Spicy green mango salad with pickled crabs, dried shrimp, fermented fish
includes peanuts and dried shrimps
25. **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



23. SOM DTUM KAI KHEM

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 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***
- 33. 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
- 34. YUM GOONG DTA KRAI** ยำกุ้งทะเลโครี 香茅辣蝦溫沙拉 ^{GF} **29**
Warm salad of prawns, lemongrass, fresh chilli, soft herbs
- 35. YUM BPLA DTA KRAI** ยำปลาทะเลโครี 香茅鯛魚片溫沙拉 ^{GF} **30**
Warm salad of snapper, lemongrass, chilli and soft herbs ***includes peanuts***
- 36. NAHM PRIK KAPI** ชุดน้ำพริกกะปิ 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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35. YUM BPLA DTA KRAI



36. NAHM PRIK KAPI

CURRY & SOUP

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





44. GAENG TAE POH

CURRY & SOUP

- 44. GAENG TAE POH** แกงเทโพ 紅咖喱五花肉 ^{GF} **23**
Red curry of pork belly, water spinach and makrut limes
- 45. 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****
- 46. 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
- 47. GAENG SOHM CHA-OM GOONG** (3 pcs) แกงส้มชะอมกุ้ง 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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Please ask our friendly staff





46. GAENG BPU



47. GAENG SOHM CHA-OM GOONG

WOKFRIED

- 48. NUEA PADT NAHM MUN HOI** เนื้อผัดน้ำมันหอย 蠔油牛肉炒時蔬 20
Stir fried beef and seasonal vegetables in oyster sauce
- 49. GAI PADT MET MAMUANG** ไก่ผัดเม็ดมะม่วง 泰式腰果炒雞肉 GF 20
Stir fried chicken with cashew nuts and smoked chilli jam
- 50. 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
- 51. PADT MA KRUEA YAAW** ผัดมะเขือยาว 泰式羅勒辣炒茄子雞肉碎 GF 22
Stir fried Thai silken eggplants, minced chicken, fresh chilli and thai basil
- 52. 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
- 53. PADT PAAK** ผัดผัก 蠔油炒時蔬 V, GF 20
Stir fried seasonal vegetables in oyster sauce
- 54. MARA PADT KAI** มะระผัดไข่ 苦瓜炒蛋 GF 20
Stir fried bitter melon, glass noodles and hens egg
- 55. EMERALD DUCK** เบ็ดย่างผัดผักเขียว 烤鴨炒時蔬 31
Stir fried five spice roast duck with seasonal greens
- 56. GRAPAO BPED** ผัดกะเพราเบ็ด 泰式羅勒辣炒烤鴨 31
Stir fried five spice roast duck, fresh chilli, garlic and holy basil
- 57. KANA MHU GROB** ผัดคะน้าหมูกรอบ 芥藍炒脆皮豬腩 GF 25
Stir fried chinese kale and crisp pork belly
- 58. 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**
- 59. 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



51. PADT MA KRUEA YAAW



54. MARA PADT KAI



55. EMERALD DUCK



59. GOONG PADT KAPI

SEAFOOD

Whole fish section: takes approx 25min to prepare

60. **KAI JIEW BPU** *ไข่เจียวปู* 蟹肉煎蛋 ^{GF} 31
Golden and puffy crab meat omelette
61. **BPLA TODT KAMIN** *ปลาทอดขมิ้น* 薑黃香茅蒜炒鯛魚 30
Fried snapper with turmeric, lemongrass, shallots and garlic
62. **BPLA PADT KUHN CHAI** *ปลาชิ้นฉ่าย* 香辣鯛魚柳 30
Stir fried of fried snapper, chinese celery and chilli
63. **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
64. **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***
65. **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
66. **BPLA MUEK NUENG MANOW** *ปลาหมึกนึ่งมะนาว* 泰式蒸魷魚 ^{GF} 28
Steamed calamari, Chinese celery with lime, garlic and fresh chilli
67. **GOONG MAR KHAM** (3 pcs) *กุ้งมะขาม* 泰式天婦羅大蝦 30
Tempura king prawns, tamarind sauce, fried shallots and smoked chilli



60. KAI JIEW BPU



61. BPLA TODT KAMIN



64. BPLA PADT PRIK KHING

SEAFOOD

Whole fish section: takes approx 25min to prepare

- 68. GOONG GRATIEM** (3 pcs) กุ้งกระเทียม 椒鹽大蝦 ^{GF} **30**
Stir fried king prawns, garlic and peppercorns
- 69. GOONG CHOO CHEE** (3 pcs) กุ้งฉู่ฉี่ 椰汁咖喱大蝦 ^{GF} **30**
Poached king prawns in coconut cream choo chee curry and makrut lime leaves
- 70. 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
- 71. BPLA CHOO CHEE** ปลาฉู่ฉี่ 椰汁咖喱脆皮鯛魚 ^{GF} **43**
Crisp fried whole snapper in coconut cream choo chee curry and makrut lime leaves
- 72. BPLA RAADT PRIK** ปลาราดพริก 香辣脆皮鯛魚 ^{GF} **43**
Crisp fried whole snapper in fresh chilli and garlic
- 73. BPLA NUENG MANOW** ปลานึ่งมะนาว 泰式蒸鯛魚 ^{GF} **43**
Steamed whole snapper with lime, garlic and fresh chilli
- 74. BPLA TODT NAHM BPLA** ปลาทอดน้ำปลา 酥脆黃金盲鱧 ^{GF} **43**
Crisp fried whole barramundi with fish sauce and *nahm jim prik sodt**
- 75. BPLA YUM MAMUANG** ปลาขำมะม่วง 脆皮盲鱧配青芒果沙拉 ^{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



69 . GOONG CHOO CHEE



72. BPLA RAADT PRIK



75. BPLA YUM MAMUANG

NOODLE

- 76. 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***
- 77. PADT SI-EW** ผัดซีอิ้ว 泰式炒寬河粉 *V, GF* **19**
Stir fried wide rice noodles with chicken, hens egg and chinese kale in dark soy sauce
- 78. KI MAO** ก๋วยเตี๋ยผัดขี้เมา 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
- 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
- 86. 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
- 87. 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
- 88. AMY'S NOODLE** ไข่หมี่ผัดกุ้ง 大蝦炒麵 **29**
Stir fried egg noodles with king prawns, choi sum, wombok and fresh chilli

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



87. SEN MEE BPU PADT PRIK LEUNG



88. AMY'S NOODLE

ONE PLATE WONDER

- 89. KHAO PADT GAI** ข้าวผัดไก่ 雞肉芥藍炒飯 ^{V, GF} **19**
Fried rice with chicken, hens egg, onion, tomatoes and chinese kale
- 90. 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
- 91. KHAO PADT BPLA KEHM** ข้าวผัดปลาเค็ม 咸鱼炒飯 ^{GF} **20**
Fried rice with salted mackerel, hens egg, fresh chilli and red onions
- 92. KHAO PADT BPU** ข้าวผัดปู 蟹肉炒飯 ^{GF} **23**
Fried rice with crab meat, hens egg and shallots
- 93. 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
- 94. PINEAPPLE FRIED RICE** ข้าวผัดสับปะรด 菠蘿炒飯 ^{V, GF} **24**
Fried rice with pineapple, dried sultana, prawns, hens egg and cashew nuts
- 95. KHAO PADT NAHM PRIK KAPI** ข้าวผัดน้ำพริกกะปิ 虾酱炒飯配香煎鯖魚 ^{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**



92. KHAO PADT BPU



94. PINEAPPLE FRIED RICE



97. PAR TUHNG GO



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

DESSERTS

- 96. BUA LOY** บัวลอย 溫椰漿香芋小丸子 *V, GF* **9**
Silky little dumplings of taro in sweet warm coconut broth
- 97. PAR TUHNG GO** ปาท่องโก๋ 泰式油條忌廉凍 **8**
Pillowy flash fried dough sticks with coconut pandan custard
- 98. TUB TIM GROB** ถ้วยทิมกรอบ 椰香石榴冰 **8**
Coconut milk, fresh young coconut, water chestnuts rolled in tapioca
- 99. KHAO KREAB AON** ข้าวเกรียบอ่อน 糯米可麗餅 *V, GF* **9**
Sticky rice crepe filled with sweet and salty coconut, sesame ***includes sesame***
- 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** ไอศกรีมสาคุ 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* **14**
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



102. ITIM TODT



104. STICKY RICE DURIAN

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 โอเลียง - sweet iced black coffee 7
- COFFEE-KAFFE RON กาแฟร้อน - 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-CHANOM YEN ชานมเย็น - sweet iced tea with caramelised milk 7
- THAI TEA-CHADUM YEN ชาดำเย็น - sweet iced tea 7
- 108. LODT CHONG** ลอดช่อง 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 6
- 111. ROSELLE ICE TISANE** น้ำกระเจี๊ยบ 泰国玫瑰茄花冰茶 6
- 112. PANDAN ICE TISANE** น้ำใบเตย 潘丹·泰萨尼 6
- 113. LONGAN FRUIT ICE TISANE** น้ำลำไย 龍眼冰茶 7



116. BUTTERFLY PEA + COCONUT WATER / 117. BUTTERFLY PEA WITH HONEY + LIME ICE TISANE
114. FRESH COCONUT JUICE / 111. ROSELLE ICE TISANE / 110. CHRYSANTHEMUM ICE TISANE



TRADITIONAL COFFEE / TRADITIONAL THAI TEA

DRINKS

114. **FRESH COCONUT JUICE** น้ำมะพร้าว 新鮮椰子水 7
115. **BUOY SODA (SWEET PICKLED PLUM W/SODA)** บัวยโซดา 酸梅汁 7
116. **BUTTERFLY PEA + COCONUT WATER** น้ำมะพร้าวอัญชัน 泰式蝶豆花茶+新鲜椰子水 6
117. **BUTTERFLY PEA WITH HONEY + LIME ICE TISANE** น้ำอัญชันผสมน้ำผึ้งมะนาว 泰式蝶豆花蜂蜜檸檬水 6
- BLENDED JUICE** น้ำปั่น 鮮果冰沙
118. **BLENDED JUICE-LYCHEE** 9
119. **BLENDED JUICE-LYCHEE MINTS** 9
120. **BLENDED JUICE-MANGO** 9
121. **BLENDED JUICE-COCONUT** 10
122. **BLENDED JUICE-PINEAPPLE** 9
123. **BLENDED JUICE-STRAWBERRY** 9
124. **BLENDED JUICE-WATERMELON** 9
125. **SOFT DRINKS** น้ำอัดลม 汽水 4.5
COKE / SPRITE / COKE ZERO
126. **SPARKLING MINERAL WATER** (apani) 8
127. **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.

DRAFT

Asahi 300/400ml	Yokohama, Japan	8 / 11
Singha 360ml	Bangkok, Thailand	10

BOTTLE

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	Friuli, Italy	11 / 47
Angas Premium Moscato	Barossa Valley, SA	34

CHAMPAGNE

Jansz NV Rosé	Tamar Valley, TAS	58
Delamere Cuvée Pipers	Brook, TAS	82
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
Ant Moor A+ Sauvignon Blanc	Marlborough, NZ	12 / 42

RED WINE

Shadow Fax Macedon Pinot Noir	Werribee, VIC	69
Warramate Pinot Noir	Yarra Valley, VIC	48
Handpicked Regional Selection Shiraz	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

16

This refreshing, zingy mix of cucumber, lemon and Tanqueray gin is guaranteed to dissolve anyone's thirst.

Mai Thai

16

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

16

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

16

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

16

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.

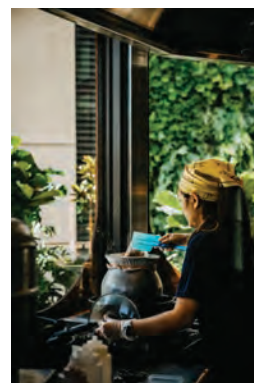
Strawberry Lemongrass Caiprioska

16

A fruity twist on an old favourite, using fresh strawberries, lemongrass syrup and full strength Stolichnaya vodka to engage your dancing feet.



CHAT THAI GROUP



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