

## traditional thai

- 35 **khao soi** \$9.50  
a northern thai noodle soup of flat egg noodles and chicken braised in a smoked chilli and coconut milk broth finished with pickled cabbage and shallots.
- 36 **sukho thai noodle soup** \$8.90  
rice noodles in a spicy clear broth with dried shrimps, fish balls, pork loin, ground peanuts and sliced green beans.
- 37 **yen-ta for** \$9.90  
rice noodles in a seafood broth with fish balls, water mimosa, white cloud-ear mushrooms and crispy wantons.
- 38 **boat noodle soup** \$8.90  
rice noodles in a meat broth and water mimosa with pork or beef.
- 39 **tom yum goong** \$7.90  
spicy prawn soup with lemongrass and button mushrooms.
- 40 **som tum** \$8.90  
green papaya salad made in the mortar and pestle style with dried shrimp, green beans, cherry tomatoes, chilli, garlic and roasted peanuts.
- 41 **beef salad** \$8.90  
warm salad of sliced grilled beef with cucumbers, tomatoes, spanish onions, chilli, mint and coriander.
- 42 **chicken larb** \$8.90  
warm salad of minced chicken, ground roasted rice, spanish onions, chilli, mint and coriander
- 43 **nahm tok** \$8.90  
warm salad of sliced grilled beef or pork, ground roasted rice, spanish onions, chilli, mint and coriander.
- 44 **pla goong** \$12.90  
warm salad of grilled prawns with chilli jam, lemongrass, mint and coriander.
- 45 **calamari salad** \$12.90  
warm salad of calamari and young ginger dressed with lemon juice chilli and mint.
- 46 **seafood salad** \$12.90  
warm salad of seafood with cloud-ear mushrooms, spanish onions dressed with lemon, mint and coriander.
- 47 **ship & shore** \$12.90  
warm salad of chicken, pork, prawns and fried egg dressed with chilli jam, mint, coriander and spanish onions.
- 48 **chicken cashew nuts** \$12.90  
chicken wok tossed with roasted cashew nuts seasoned with chilli jam and shallots.
- 49 **steamed rice** - small \$2.00 - large \$3.00
- 50 **sticky rice** \$3.00
- 51 **soft drink can / water** \$3.00
- 52 **soft drink bottle** \$4.50

### Dear Friends of Chat Thai!

Yes, sadly, our prices have gone up. We never like changing prices, but they haven't changed in 8 long years! Our costs have dramatically increased in that time so we hope you understand. In return we have some yummy surprises for you in 2011, so stay tuned!...Chat Thai Team

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



35 khao soi



38 boat noodle soup



40 som tum



42 chicken larb



# chat thai

## Manly

Shop 10 Manly Wharf,  
East Esplanade Manly 2095

T: 9976 2939

### Trading Hours

Monday - Thursday 11:00 am to 9:30 pm.  
Friday - Sunday 11:00 am to 10:00 pm.

### Home Deliveries 7 days

Monday - Thursday 5:00 pm to 9:15 pm. | Friday - Sunday 5:00 pm to 9:45 pm.

\$2.00 per order. Minimum order \$20.00  
Bank cards, Visa cards, Master cards accepted.

[chatthai.com.au](http://chatthai.com.au)

### Chat Thai Haymarket

:: 20 Campbell St.  
Haymarket  
T: 9211 1808

### Chat Thai Randwick

:: 222a Carrington Rd.  
Randwick  
T: 9399 5610

### Chat Thai Galleries Victoria

:: Shop5, Lower Ground  
Food Avenue  
T: 9264 7109



03 fish cakes



08 bangkok wings



10 crying tiger



12 grilled king prawns

## entrée

- 01 **chicken satay pack** (single) \$2 \$7.50  
three grilled satay skewers accompanied with satay sauce and arjard served with rice.
- 02 **mu bhing** (single) \$2.00  
Skewered and char grilled lean pork marinated in galangal, lemongrass and garlic accompanied with nahm jim jeaw.
- 03 **fish cakes** \$8.00  
little dollops of redfish mousse fried and served with a salsa of pickled cucumber, red onions, sweet chilli and sprinkled with ground peanuts and coriander.
- 04 **curry puffs** (single) \$1.80  
puff pastry envelopes filled with chicken mince, onions and potatoes served with arjard.
- 05 **vegetarian spring rolls** (single) \$1.80  
served with sweet plum sauce.
- 06 **fried calamari** \$8.90  
calamari in a light batter with ground pepper and garlic with sweet chilli sauce.
- 07 **goong grob** \$12.90  
prawns in a light batter with ground pepper and garlic with sweet chilli sauce.
- 08 **bangkok wings** \$8.90  
fried chicken wings marinated in thai aromatic herbs.

## grilled

- 09 **bbq lamb** \$14.00  
slices of premium lamb loin marinated in lemongrass and mint served with nahm-jim-jaew.
- 10 **crying tiger** \$9.90  
lightly grilled marinated rump steak, sliced then served with nahm-jim-jaew.
- 11 **gai yang** \$9.90  
chicken marinated in turmeric, lemongrass, galangal, garlic, coriander and white peppercorn served with sweet chilli sauce.
- 12 **grilled king prawns** \$14.90  
barbecued green prawns and char-grilled vegetables served with either panang curry sauce or nahm-jim prik sod.
- 13 **fish** \$12.90  
grilled nile perch fillet and char-grilled vegetables served with either panang curry sauce or nahm-jim prik sod.
- 14 **calamari** \$12.90  
grilled calamari and salad served with either sweet chilli sauce or nahm-jim prik sod.

## stir fried seasonal vegetables with rice

++ without rice extra \$2.00

- 15 **chicken** \$8.90
- 16 **beef** \$8.90
- 17 **bbq pork** \$10.90
- 18 **duck fillets** \$12.90
- 19 **king prawns** \$12.90
- 20 **tofu** \$8.90
- 21 **steamed vegetables** \$8.90



26 lad na



30 pad grapaow gai



31 massaman curry beef



32 green curry chicken

## dishes below served with chicken, pork, beef or tofu

- 22 **pad thai** \$8.90  
stir fry of thin rice noodles with dried shrimps, salted radish, ground peanuts, eggs, garlic chives and bean sprouts.
- 23 **ba mee** \$8.90  
stir fry of hokkien noodles in chilli sauce and thai basil.
- 24 **pad siew** \$8.90  
stir fry of thick rice noodles, chinese broccoli and eggs in a dark soy sauce seasoning.
- 25 **pad kimao** \$8.90  
stir fry of thick rice noodles seasoned in dark soy sauce, chilli and holy basil.
- 26 **lad na** \$9.50  
stir fried thick rice noodles topped with chinese broccoli, carrots and mushrooms in gravy of light soy and yellow bean sauce.
- 27 **noodle soup** \$8.90  
clear soup broth with either rice or egg noodles.
- 28 **fried rice** \$8.90  
stir fry of rice, eggs, chinese broccoli, onions and shallots in a light soy sauce seasoning.
- 29 **chilli fried rice** \$10.90  
fried rice with chilli and holy basil served with fried egg.
- 30 **pad grapaow gai** with rice \$10.90 / without rice \$12.90  
spicy stir fry of ground chicken with holy basil, fresh chilli and green beans with a fried egg.

++ item 22-30 substitute for

|                |     |           |     |
|----------------|-----|-----------|-----|
| barbequed pork | \$2 | prawns    | \$5 |
| barbequed duck | \$4 | seafood   | \$5 |
| calamari       | \$4 | fried egg | \$2 |

## curries

- 31 **massaman curry beef** \$9.90  
tender beef slowly cooked in coconut milk, a tasty mild curry with peanuts, pineapple and potatoes.
- 32 **green curry chicken** \$9.90  
chicken cooked with fresh green chilli paste and coconut milk, a hot curry dish.
- 33 **red curry chicken** \$9.90  
made with a spicy red curry paste of galangal, kaffir limes, lemongrass, garlic and long red chillies. the aromatic paste is cooked in coconut milk with apple eggplants and bamboo shoots then finished off with finely sliced kaffir lime leaves and thai basil.
- 34 **panang curry chicken** \$9.90  
a rich red curry made from a slightly sweet and piquant paste of galangal, kaffir limes, lemongrass, palm sugar, garlic and roasted red chillies. the paste is slowly pan-fried with coconut milk, finished off with finely sliced kaffir lime leaves and thai basil.

++ item 32-34 substitute for

|                |     |         |     |
|----------------|-----|---------|-----|
| prawns         | \$5 | seafood | \$5 |
| barbequed duck | \$4 |         |     |