

Chatayee Thai

Authentic taste of Thailand

Lunch
Spring 2019

Appetizers

ปอเปี๊ยะกุ้ง

Po Pai Koog \$7

Spring rolls with shrimp, mushroom, cabbage, sweet chili sauce

ปอเปี๊ยะผัก

Autumn Rolls \$7

Root vegetables, cabbage, mushroom, glass noodle, sweet chili ginger mango sauce

ถุ้งทอง

◆ Thoun Tong \$8

Crispy pouch with pumpkin and potato roasted in mild curry, coconut basil aioli

สะเต๊ะไก่

Chicken Satay \$8

Grilled skewers, cucumber salad, peanut sauce

หมูปิ้ง

Mou Ping \$8

Bangkok-style grilled pork skewers, chili garlic lime sauce

Salads

ส้มตำ

Somtam \$10

Traditional green papaya salad, Thai chili, tomato, dried shrimp, crushed peanuts

ลาบไก่

Larb Kai \$12

Minced chicken, roasted rice, red onion, lemongrass, Thai chili, galangal, lime, lettuce, tomato, cucumber

ยำเนื้อ

Yam Nuer \$14

Grilled beef tenderloin, roasted rice, Thai chili, lemongrass, fresh lime, red onion, lettuce, tomato, cucumber

Soups

ต้มยำ

Tom Yum \$6

Spicy sour galangal lemongrass broth, mushrooms, cilantro, kaffir lime
Chicken, Tofu, or Shrimp

ต้มข่า

Tom Kha \$6

Coconut milk, galangal, lemongrass broth, mushrooms, cabbage
Chicken, Tofu, or Shrimp

Noodles & Rice

ผัดไทย

Pad Thai

Traditional pan-fried thin rice noodles, tofu, dried shrimp, chives, bean sprouts, crushed peanuts
Chicken or Tofu/Veg \$14, Pork Belly or Shrimp \$16

ผัดซีอิ้ว

Pad See Ew

Pan-fried wide rice noodles, Chinese broccoli, roasted garlic, sweet soy sauce
Tofu/Veg \$14, Pork Belly, Beef, or Shrimp \$16

ผัดซีเม่า

Pad Kee Mao Kai \$14

Stir fried wide rice noodles, chicken, garlic, Thai chili, basil, tomatoes

ราดหน้าทะเล

Lad Nar Talay \$22

Seafood, mixed vegetables, bean paste gravy over pan-fried wide rice noodles

ข้าวผัดข้าวหอมมะลิ

Jasmine Fried Rice

Chicken \$13, Beef or Shrimp \$15

ข้าวผัด กระเพรา

Spicy Basil Vegetable Fried Rice \$13

Lunch Specials

With soup of the day and jasmine rice

ผัดกระเพรา

Pad Kra Prao \$12

Minced chicken stir-fried with basil, Thai chili, garlic

แกงแดงไก่

Kang Dang \$12

Red curry chicken, bamboo shoots, string beans, bell pepper, basil

แกงเขียวหวานเนื้อ

Kang Kewan \$13

Green curry beef, squash, bell pepper, basil

ผัดกระเทียม

Pad Kratiem \$14

Shrimp, sautéed garlic, black pepper, onion, cilantro root, carrot, broccoli

ไก่ผัดขิง

Kai Pad King \$12

Sautéed chicken, ginger, wood ear mushrooms, spring onion

หมูผัดพริกขิง

Mou Pad Prik King \$13

Pork belly, ginger, curry, string beans, bell pepper, basil

◆ Old Siam Recipe / Ancient Royal Thai Cuisine

An 18% gratuity will be added to parties of 8 or more.