

Chatayee Thai

Authentic taste of Thailand

Summer 2019

Appetizers

ปอเปี๊ยะกุ้ง

Po Pai Koog \$7

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

หอยทอด

Hoi Tod \$9

Crispy pan-fried mussels, egg, bean sprouts, signature Sriracha sauce

แกงแดงหอยแมลงภู่

Kang Dang Mussels \$12

Sautéed red curry mussels, basil, kaffir lime leaves

ถุ้งทอง

Thoun Tong \$8

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

มัสมั่นโรตีสาน

Massaman & Roti \$8

Pumpkin, potato, cauliflower, carrot, onion, roasted peanuts with a thin crust flatbread

คางคาวเผือก

◆ **Kangkaw Purg \$9**

Thai-style samosa stuffed with taro and shrimp, sweet & spicy ajad cucumber salsa

ปอเปี๊ยะผัก

Autumn Rolls \$7

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

ทอดมันปลา

Tod Mun Pla \$9

Red curry fish and shrimp cakes, sweet chili sauce, cucumber salad, crushed peanuts

สะเต๊ะไก่

Chicken Satay \$8

Grilled chicken skewers, cucumber salad, peanut sauce

หมูบึ่ง

Mou Ping \$8

Bangkok-style grilled pork skewers, chili garlic lime sauce

ข้าวเหนียวบึ่ง

◆ **Kaw Naew Pink \$5**

Grilled sweet rice stuffed with minced chicken, taro, wrapped in banana leaf

เสิร์ฟว่า

◆ **Thang Wa \$10**

Grilled prawns, ginger, herb, citrus

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

ยำส้มโอ

◆ **Yam Som Oe \$8**

Asian grapefruit, roasted coconut, Thai chilis, chopped romaine, tamarind reduction

ลาบเห็ด

Larb Hed \$8

Trumpet, wood ear, oyster, shiitake mushrooms, roasted rice, Thai chili, onion, chopped romaine, cilantro, citrus, lemongrass

ยำทะเล

Yum Talay \$18

Thai seafood salad, chili lime citrus dressing

Soups

ต้มยำ

Tom Yum \$6

Spicy sour galangal lemongrass broth, mushroom, cilantro, Thai chili, kaffir lime leaves
Chicken or Shrimp

ต้มโคล้งหัวปลี

◆ **Tom Klong Hou Pree \$7**

Banana blossom, shrimp, holy basil, spicy sour galangal lemon grass broth

ต้มข่า

Tom Kha \$6

Coconut milk, galangal, lemongrass broth, mushroom, Thai chili
Chicken or Shrimp

โป๊ะแตก

Po-Tak - Serves Two \$16

Seafood in broth with basil, Thai chili, lemongrass mushroom, tomatoes, fresh lime

Noodles

ผัดไทย

Pad Thai

Traditional pan-fried thin rice noodles, tofu, dried shrimp, chives, bean sprouts, crushed peanuts

Chicken Pad Thai \$14

Vegetable Tofu Pad Thai \$14

Pork Belly Pad Thai \$16

Shrimp Pad Thai \$16

ผัดซีเม่า

Pad Kee Mao Kai \$14

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

Entrees

Served with Jasmine rice

แกงรัญจวน

◆ Kang Ranjaun \$22

Baby back ribs slow cooked in lemongrass seafood broth, squash, carrot, bell pepper, sweet basil

เนื้อเค็มต้มกะทิ

◆ Nuer Kem Tom Krati \$18

Salted beef in coconut broth, Napa cabbage, carrots

แกงเผ็ดเป็ดย่าง

Kang Ped Yang \$28

Crispy duck breast, red curry, tomato, pineapple, onion, basil

ซี่โครงหมู

Si Krong Mou \$22

Slow roasted baby back ribs, light soy glaze, green curry potatoes

ขาหมูทอด

Ka Mou Tod \$22

Pork shank stewed in rice wine and five spice, deep fried, over bed of cucumbers, corn, tomatoes, celery, cabbage, spicy green chili lime dressing

แพนงซี่โครงอ่อน

Panang Si Krong On \$26

Braised short ribs, Panang curry, cabbage, pearl onions, kaffir lime leaves

กระเทียมพริกไทยกุ้ง&หอยเชลล์

Kratiem Prik Thai \$28

Pan seared jumbo sea scallops and shrimp, garlic, black pepper, cilantro root

Sides

Jasmine Rice \$2

Jasmine Brown Rice \$3

Sticky Rice \$3

Riceberry \$3

Roti \$3

ผัดซีอิ้ว

Pad See Ew

Pan-fried wide rice noodles, Chinese broccoli, roasted garlic, sweet soy sauce

Vegetable Tofu \$14, Pork Belly, Beef, or Shrimp \$16

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

แกงเหลืองปลา

Kang Longe Pla \$20

Pan seared salmon, southern style yellow curry, eggplant, onion, carrot, string beans, basil

แกงฮังเล

Kang Hung Lay \$19

Braised pork belly, northern Thai-style homemade curry, steamed vegetables

มัสมั่นแกะ

Massaman Kaea \$24

Tender leg of lamb, Massaman curry, potatoes, carrots, onion

ผัดกระเพรา

Pad Kra Prao \$14

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

แกงเขียวหวานเนื้อ

Kang Kewan \$16

Green curry beef, squash, bell pepper, basil

แกงแดงไก่

Kang Dang \$15

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

Drinks

Thai Iced Tea \$5

Thai Iced Coffee \$5

Unsweetened Iced Tea \$4

Mango Iced Tea \$5

Strawberry Basil Lemonade \$5

Cucumber Ginger Mint Lemonade \$5

Smoothies

Mango Coconut \$7

Strawberry Lychee \$7

Golden Milk \$7

Coconut Milk, Cinnamon, Turmeric, Ginger, Honey