

# Chatayee Thai

Authentic taste of Thailand

Vegan  
Summer 2019

## Appetizers

มัสมั่นโรตีส

**Massaman & Roti \$8**

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

ปอเปี๊ยะผัก

**Autumn Rolls \$7**

Root vegetables, cabbage, mushrooms and glass noodle, sweet chili ginger mango sauce

เต้าหู้ทอด

**Tohu Tod \$5**

Lightly fried tofu, sweet chili sauce, crushed peanuts

ทอดมันผัก

**Tod Mun Puk \$8**

Roasted eggplant tofu red curry corn fritters, crushed peanuts, cucumber salad, sweet chili sauce

ถุงทอง

◆ **Thoug Tong \$8**

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

## Salads

ส้มตำ

**Somtam \$10**

Traditional green papaya salad, Thai chili, tomato, fresh lime juice, palm sugar, crushed peanuts

ยำส้มโอ

◆ **Yam Som Oe \$8**

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

ลาบเห็ด

**Larb Hed \$8**

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

ยำวุ้นเส้น

**Yom Wun Sen \$10**

Glass noodles, mixed mushrooms, cucumber, tomato, celery, lettuce, Thai chili, lime juice

## Soups

ต้มยำ

**Tom Yum Tofu \$6**

Spicy sour galangal lemongrass broth, tofu, mushrooms, cilantro, kaffir lime leaves, Thai chili

ต้มข่า

**Tom Kha Tofu \$6**

Coconut milk, galangal lemongrass broth, tofu, mushrooms, cabbage, Thai chili

ต้มโคล้งหัวปลี

◆ **Tom Klong Hou Pree \$7**

Banana blossom, holy basil, spicy sour galangal lemongrass broth

## Noodles & Rice

ผัดไทย

**Pad Thai \$14**

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

ผัดซีอิ้ว

**Pad See Ew \$14**

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

ผัดซีเม้า

**Pad Kee Mao \$14**

Wide rice noodles stir fried with tofu, vegetables, garlic, Thai chili, basil

ราดหน้าผัก

**Lard Nar Puk \$16**

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

ข้าวผัดกระเพราผัก

**Spicy Basil Vegetable Fried Rice \$13**

## Entrees

Served with Jasmine rice

ผัดมะเขือ

**Pad Ma Keow \$15**

Sautéed basil garlic eggplant, carrots, onions

มัสมั่นผัก

**Massaman Puk \$15**

Pumpkin, potato, cauliflower, carrot, onion, yellow curry, roasted peanuts

จู้จี้เต้าหู้

**Chu Chi Tofu \$18**

Soft tofu wrapped in tofu skin, creamy red curry, carrots, string beans, steamed broccoli

ผัดแกงเหลือง

**Pad Kang Long \$16**

Soft tofu, cauliflower, squash, carrots, string beans sautéed in yellow curry

ฉัตรล้ายี้แกงเขียวหวาน

**Chatayee Kang Kewan \$16**

Bangkok-style green curry, squash, asparagus, string beans, bell pepper, pumpkin, purple potatoes, tofu, 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**

◆ Old Siam Recipe / Ancient Royal Thai Cuisine

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