

Chatayee Thai

Authentic taste of Thailand

Fall 2019

Starters

ปอเปี๊ยะกุ้ง

Po Pia Koong \$7

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

แกงแดงหอยแมลงภู่

Kang Dang Mussels \$12

Sautéed red curry mussels, basil, Kaffir lime leaf

ถุงทอง

◆ **Thung Tong \$8**

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

มัสมั่นโรตีส

Massaman & Roti \$8

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

แซ่ร์งว่า

◆ **Sang-Wa \$10**

Grilled prawns topped with ginger herb citrus dressing

หอยทอด

Hoi Tod \$9

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

ปอเปี๊ยะผัก

Autumn Rolls \$7

Root vegetables, cabbage, mushroom, sweet chili pineapple 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

คั่วดาวเผือก

◆ **Khang Kaw Purk \$8**

Thai-style samosa stuffed with taro and shrimp, spicy-sour cucumber salsa

หมูปิ้ง

Mu Ping \$8

Bangkok-style grilled pork skewers, chili garlic lime sauce

Salads

ส้มตำ

Somtarn \$10

Traditional green papaya salad, tomato, string beans, Thai chili, dried shrimp, crushed peanuts, fresh lime juice

ลาบไก่

Larb Kai \$12

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

ยำเนื้อ

Yum Nuer \$14

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

ลาบเห็ด

Larb Hed \$9

Trumpet, wood ear, oyster, shiitake, enoki mushrooms, roasted rice, Thai chili, red onion, lettuce, cilantro, citrus, lemongrass

Soups

ต้มยำ

Tom Yum \$6

Spicy sour galangal lemongrass broth, mushroom, Thai chili, Kaffir lime leaf
Chicken or Shrimp

ต้มโคล้งหัวปลี

◆ **Tom Klong Hua Plee \$7**

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

ต้มข่า

Tom Kha \$6

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

Noodles & Rice

ผัดไทย

Pad Thai

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

ผัดซีเม่า

Pad Kee Mao Kai \$14

Stir fried wide rice noodles, chicken, garlic, Thai chili, basil, tomatoes, onion, carrot, bell pepper

ข้าวผัด กระเพรา

Spicy Basil Vegetable Fried Rice \$13

Main

Served with Jasmine rice

แกงนุ้มใบไค้

◆ Boom Bai Kai \$17

Chicken in house-made Boom Bai curry, cucumber, finger peppers, onion

แกงรัญจวน

◆ Kang Ranjaun \$22

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

แกงเขียวหวานเนื้อ

Kang Kewan \$18

Green curry beef, pumpkin, string beans, bell pepper, carrots, basil

แกงเผ็ดเป็ดย่าง

Kang Ped Yang \$28

Duck breast, red curry, bell pepper, string beans, tomato, pineapple, onion, basil

ซี่โครงหมู

Si Krong Mu \$22

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

ขาหมูทอด

Ka Mu Tod \$24

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

แพนงซี่โครงอ่อน

Panang Si Krong On \$26

Braised short ribs, Panang curry, cabbage, onion, Kaffir lime leaf

Sides

Jasmine Rice \$2

Jasmine Brown Rice \$3

Sticky Rice \$3

Roti \$3

ผัดซีอิ้ว

Pad See Ew

Stir-fried wide rice noodles, Chinese broccoli, broccoli, carrot, roasted garlic, sweet soy sauce
Vegetable Tofu \$14, Pork Belly, Beef, or Shrimp \$16

ราดหน้าทะเล

Lad Nar Talay \$24

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

ข้าวผัดข้าวหอมมะลิ

Jasmine Fried Rice

Jasmine rice, egg, tomato, onion, carrot, broccoli
Chicken \$13, Beef or Shrimp \$15

แกงเหลืองปลา

Kang Lueng 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 \$25

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

ผัดกระเพรา

Pad Kra Prao \$14

Minced chicken stir-fried with basil, broccoli, string beans, bell pepper, carrots, garlic

แกงแดงไก่

Kang Dang \$16

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

กระเทียมพริกไทยกุ้ง&หอยเชลล์

Kratiem Prik Thai \$28

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

Drinks

Thai Iced Tea \$5

Thai Iced Coffee \$5

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