

Chatayee Thai

Authentic taste of Thailand

Vegan

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, sweet chili pineapple mango sauce

เต้าหู้ทอด

Tohu Tod \$7

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

◆ **Thung Tong \$8**

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

Salads

ส้มตำ

Somtam \$10

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

ลาบเห็ด

Larb Hed \$9

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

เต้าหู้ย่าง

Tao Hu Yang \$9

Grilled marinated tofu, peanut sauce, cucumber salad

Soups

ต้มยำ

Tom Yum Tofu \$6

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

ต้มข่า

Tom Kha Tofu \$6

Coconut milk, galangal lemongrass broth, tofu, mushrooms, Thai chili, kaffir lime leaf

ต้มโคล้งหัวปลี

◆ **Tom Klong Hua Plee \$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

Stir-fried wide rice noodles, Chinese broccoli, broccoli, carrot, 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 eggplant, carrots, onions, garlic basil sauce

แกงระแวงเห็ด

◆ **Kang Rawang Hed \$18**

Trumpet, wood ear, oyster, shiitake, enoki mushrooms in Rawang spiced curry, Kaffir lime leaf, lemongrass, steamed vegetables

มัสมั่นผัก

Massaman Puk \$16

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

นุ้มไปเต้าหู้

◆ **Boom Bai Tofu \$17**

Old-world recipe of slow cooked tofu in Boom Bai curry, cucumber, finger peppers, onion

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

ฉัตรลว้ายี่แกงเขียวหวาน

Chatayee Kang Kewan \$16

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

Drinks

Thai Iced Tea \$5

Thai Iced Coffee \$5

Mango Iced Tea \$5

Strawberry Basil Lemonade \$5

Cucumber Ginger Mint Lemonade \$5

◆ Old Siam Recipe / Ancient Royal Thai Cuisine