



*Chatajee Thai*  
Authentic Taste of Thailand



# Thai Vegan Brunch

## Appetizers

### Autumn Rolls \$7

Sweet potato, potato, carrot, taro, cabbage, mushrooms and glass noodle served with sweet chili sauce and ginger mango sauce.

### Eggplant Fritters \$8

Roasted eggplant, tofu, corn fritters prepared with herbs, spices, red curry, crushed peanuts served with sweet chili cucumber salad

### Thung Tong \$7

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

## Salads

### Somtorn \$10

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

### Mushroom Salad \$9

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

## Jasmine Rice Congee

Thai breakfast favorite. Slow cooked Jasmine rice porridge with tofu skin topped with poached egg, pickled jalapeno, ginger, scallions, cilantro, crispy rice noodles

## Drinks

### Thai Iced Coffee \$5

### Thai Iced Tea \$5

### Strawberry Basil Lemonade \$5

### Pad Thai Omelet \$14

Pan-fried noodles, tofu, vegetables, chives, bean sprouts, crushed peanuts, wrapped in Tofu skin

### Traditional Thin Rice Noodle Omelette

### Wide Rice Noodle Omelette

### Glass Noodle Omelette

### Massaman Puk & Roti \$16

Massaman curry. Pumpkin, potato, cauliflower, carrot, onion in yellow curry, roasted peanuts with thin crust flatbread

### Tofu Scramble \$13

Basil, Ginger, red bell pepper, onions bean sprouts, tofu skin

### Stewed Black Mushroom & Tofu \$16

Jasmine rice, Bangkok Street Food Hot Sauce

### Basil Tofu \$13

Tofu stir-fry with basil, Thai chili and garlic, over Jasmine rice

### Garlic Tofu \$13

Fresh Tofu, Fried stir fried with garlic, black pepper, over Jasmine rice

## Smoothies

### Mango Coconut \$7

### Pineapple Lychee \$7

### Mimosa \$5

### Bangkok Bloody Mary \$8

An 18% gratuity will be added to parties of 6 or more.