

Restaurant Week 2020

\$35

-Soup-

Chatayee Chicken Soup

Roasted garlic, bean sprouts, cilantro

-Appetizer-

Yam Hoe Plee (v)

Banana Blossom salad, chilli paste, dried shrimp,
coconut milk, fresh lime

Koye Talay

Eastern style ceviche, chopped squid, octopus,
mussels, shrimp, fresh lime, kaffir lime, thai chilli, herbs

Mu krong Krang

Pork meatballs, tamarind sauce, cucumber salad

-Main-

Kang Som Pla

Pan seared Salmon with seafood tamarind chilli broth,
seasonal vegetables

Pad Kra Pao Hed (v)

Mix mushrooms stir-fried with basil, string beans,
bell peppers, carrots, garlic

Jungle Curry Chicken

Housemade red curry, finger root, basil,
ginger, bamboo shoots, bell peppers

Chatayee Homestyle Padthai (v)

Traditional pan-fried thin rice noodles, tofu,
chives, bean sprouts, preserved radish, dried shrimp,
crushed peanuts, thai slaw and seasonal fruit
Choice of: chicken, shrimp, pork belly or vegetables tofu

-Dessert-

Emerald Sweet Rice Pudding (v)

With logans

(v) vegan option available