

Chatayee Thai

Authentic taste of Thailand

Starters

ปลอบีเยะกู่

Po Pai Koog \$8

Shrimp spring rolls, glass noodles, mushroom, cabbage, sweet chili sauce

ปลอบีเยะผัก

Autumn Rolls \$8

Root vegetables, sweet chili pineapple mango sauce

แกงแดงหอยแมลงภู่

Kang Dang Mussels \$18

Sautéed curry mussels, basil, kaffir lime leaves, lemongrass red curry sauce

สะเต๊ะไก่

Chicken Satay \$10

Chicken Skewer, cucumber salad, peanut sauce

หมูมิ่ง

Mu Ping \$10

Bangkok-style grilled pork skewers, chili garlic lime

ถุงทอง

♦ Thung Tong \$11

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

มัสมั่นโรตีสี่

Massaman & Roti \$13

Pumpkin, potato, cauliflower, carrot, onion, roasted peanuts, flatbread

เสิร์ฟว่า

♦ Thang Wa \$15

Grilled prawns, herb, fresh lime juice

ประทัดลม

Firecracker \$8

Chicken & Shrimp wrapped in rice paper lightly fried, sweet chili sauce

Soups

ต้มยำ

Tom Yum

Kaffir lime, galangal, lemongrass, mushroom, onion, carrot, tomato, thai chili

Chicken or Tofu \$6 Shrimp \$8

ต้มข่า

Tom Kha

Coconut milk, kaffir lime, galangal, lemongrass, mushroom, onion, carrot, tomato, Thai chili

Chicken or Tofu \$7 Shrimp \$9

ต้มโคล้งหัวปลี

Tom Klong Hua Plee \$8

Banana blossom, shrimp, basil, kaffir lime, galangal, lemongrass, mushroom, onion, carrot, tomato, Thai chili

Salads

ส้มตำ

Somtarn \$12

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

ลาบไก่

Larb Kai \$14

Minced chicken, romaine, tomato, cucumber, onion, scallion, cilantro, Thai chili, lime

ยำปลาทูหมัก

Squid Salad \$14

Romaine, tomato, cucumber, onion, scallion, cilantro, Thai chili, lime

ลาบเห็ด

Larb Hed \$16

Trumpet, wood ear, enoki, shiitake, oyster mushrooms, romaine, tomato, cucumber, onion, scallion, cilantro, Thai chili, lime

ยำเนื้อ

Yam Nuer \$18

Grilled beef, romaine, tomato, cucumber, onion, scallion, cilantro, Thai chili, lime

ยำแตงกวา

Shrimp Cucumber Salad \$18

Grilled shrimp, romaine, tomato, cucumber, onion, scallion, cilantro, Thai chili, lime

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 \$18

Pork Belly, Beef, or Shrimp \$20

ผัดซีเม่า

Pad Kee Mao

Stir-fried wide rice noodles, garlic, thai chili, basil, tomatoes, onion, carrot, bell pepper

Chicken or Vegetable Tofu \$18

Pork Belly, Beef, or Shrimp \$20

ผัดซีอิ้ว

Pad See Ew

Stir-fried wide rice noodles, Chinese broccoli, broccoli, carrot, onion, garlic, sweet soy sauce

Chicken or Vegetable Tofu \$18

Pork Belly, Beef, or Shrimp \$20

ข้าวผัดข้าวหอมมะลิ

Jasmine Fried Rice

Chicken or Vegetable Tofu \$18

Pork Belly, Beef, or Shrimp \$20

ข้าวผัดกระเพรา

Spicy Basil Vegetable Fried Rice \$18

♦ Old Siam / Ancient Rare Recipe

18% gratuity applied for parties of five or more.
3% card processing fee is applied to all sales using a card.

Mains

Served with Jasmine Rice

กระเทียมพริกไทยกุ้ง&หอยเชล

Kratiem Prik Thai \$38

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

กุ้งสามเกลอมันกุ้ง

◆ Koog SamGlur Mun Koog \$29

Sauteed shrimp, shrimp paste, garlic, black pepper, cilantro root, seasonal vegetables, herbs

Signature Curries

แกงนุ่มน้ไก่

◆ Boom Bai Kai \$26

Chicken, boom bai curry, cucumber, finger pepper, bell pepper, carrot, onion
Originally from Mumbai India, this rare recipe was nearly extinct until it was reintroduced during the reign of King Rama V.

แพนงซี่โครงอ่อน

Panang Si Krong On \$38

Braised short ribs, Panang curry, cabbage, broccoli, kaffir lime

แกงเหลืองปลา

Kang Lueng Pla \$27

Pan seared salmon, southern style yellow curry, carrot, string beans, bell pepper, cauliflower, eggplant, basil

แกงเขียวหวานทะเล

Kang Kewan Talay \$38

Jumbo sea scallops, shrimp, squid, green curry, squash, string beans, potato, bell pepper, carrots, basil

ผัดกระเพรา

Pad Kra Prao \$20

Minced chicken, basil, string beans, bell pepper, carrots, onion, garlic

ผัดฉ่า

Pad Cha \$24

Pork belly, krachai finger root, onions, finger pepper, bell peppers, young green peppercorn, basil, seasonal vegetables

แกงสิงหลแกะ

◆ Kang SingHol Kaea \$32

Slow roasted lamb, pandan leaf, roasted herbs, dill, seasonal vegetables
SingHol curry originated from Sri Lanka and was introduced to Thailand during the reign of King Rama II

แกงเขียวหวานเนื้อ

Kang Kewan \$28

Beef, green curry, squash, string beans, potato, bell pepper, carrots, basil

แกงแดงไก่

Kang Dang \$24

Chicken, red curry, bamboo shoots, string beans, carrots, bell pepper, basil

แกงป่าไก่

Kang Pha Kai \$22

Jungle curry chicken, traditional red curry made without coconut milk, pumpkin, carrots, onion, string beans, bamboo shoots, finger pepper, basil

Sides

Jasmine Rice \$3

Jasmine Brown Rice \$4

Sticky Rice \$3

Roti \$3

Sauteed Napa Cabbage, roasted garlic \$9

Chinese Broccoli \$9

◆ Old Siam / Ancient Rare Recipe

3% card processing fee is applied to all sales using a card.

1.8% gratuity applied for parties of five or more.