

Chatayee Thai
Authentic taste of Thailand
Vegan

Starters

มัสมั่นโรตีส

Massaman & Roti \$13

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

ถุงทอง

Thung Tong \$11

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

ปอเปี๊ยะผัก

Autumn Rolls \$8

Root vegetables, sweet chili pineapple mango sauce

เต้าหู้ทอด

Tohu Tod \$7

Lightly fried tofu, crushed peanuts, sweet chili sauce

ทอดมันผัก

Tod Mun Puk \$11

Roasted vegetable red curry corn fritters, crushed peanuts, cucumber salad, sweet chili sauce

สเต๊ะเต้าหู้หมัก

Tofu Satay \$10

Cucumber salad, peanut sauce

Salads

ส้มตำ

Somtam \$12

Traditional green papaya salad, romaine, tomato, string beans, Thai chili, lime, palm sugar, crushed peanuts

ลาบเห็ด

Larb Hed \$16

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

ยำแตงกวา

Cucumber Salad \$10

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

Soups

ต้มยำ

Tom Yum Tofu \$6

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

ต้มขา

Tom Kha Tofu \$7

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

ต้มโคล้งหัวปลี

Tom Klong Hua Plee \$7

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

 *Old Siam / Ancient Rare Recipe*

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

Noodles & Rice

ผัดไทย

Pad Thai \$18

Traditional pan-fried thin rice noodles, tofu, vegetables, preserved radish, chives, bean sprouts, crushed peanuts

ผัดซีอิ้ว

Pad See Ew \$18

Pan-fried wide rice noodles, tofu, mixed vegetables, Chinese broccoli, onion, garlic, sweet soy sauce

ผัดซีเม่า

Pad Kee Mao \$18

Wide rice noodles stir fried with tofu, mixed vegetables, garlic, Thai chili, basil, onion, tomatoes

ข้าวผัดข้าวหอมมะลิ

Jasmine Tofu Fried Rice \$18

ข้าวผัดกระเพราผัก

Spicy Basil Vegetable Fried Rice \$18

Mains

Served with Jasmine Rice

ผัดกระเพราเห็ด

Pad Kra Prao Hed \$25

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

เต้าหู้ทอดกระเทียม

Garlic Tofu \$22

Tofu stir-fried with garlic, cilantro root, black pepper, seasonal vegetables

ผัดฉ่าเต้าหู้

Pad Cha Tofu \$22

Northern style tofu, krachai finger root, onions, finger pepper, bell peppers, young green peppercorn, basil, seasonal vegetables

Signature Curries

Served with Jasmine Rice

แกงสิงหน

◆ Kang Sing Hol \$24

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

บ่มใบเต้าหู้

◆ Boom Bai Tofu \$26

Slow cooked tofu in boom bai curry, cucumber, finger peppers, onion, bell peppers
Originally from Mumbai India, this rare recipe was nearly extinct until it was reintroduced during the reign of King Rama V

จัดรรายีแกงเขียวหวาน

Chatayee Kang Kewan \$26

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

แกงระเวงเห็ด

◆ Kang Rawang Hed \$28

Mixed mushroom in rich earthy Rawang spiced curry, kaffir lime leaf, lemongrass, steamed vegetables

จู้ฉีเต้าหู้

Chu Chi Tofu \$26

Soft tofu, tofu skin, red curry, carrots, string beans, steamed broccoli

ผัดแกงเหลือง

Pad Kang Long \$24

Soft tofu sautéed in yellow curry, cauliflower, squash, carrots, string beans

มัสมั่นผัก

Massaman Puk \$24

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

แกงป่าผัก

Kang Pha Puk \$22

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

◆ Old Siam / Ancient Rare Recipe

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1.8% gratuity applied for parties of five or more.