CHANTARA
THAI RESTAURANT

# DINNER MENU

## APPETIZERS

**VEGETABLE SPRING ROLLS (POR PIA PAK THOD)** $29
FRIED ROLLS WITH SWEET PLUM SAUCE.

**CHICKEN SATAY (SATAY GAI)** $31
GRILLED CHICKEN SKEWERS WITH PEANUT SAUCE.

**CHICKEN WINGS (PIK GAI THOD)** $33
DEEP-FRIED WINGS IN TAMARIND SAUCE.

**FRIED PRAWNS (GUNG THOD)** $31
DEEP-FRIED PRAWNS WITH PLUM SAUCE.

**THAI FISH CAKES (THOD MAN PLA)** $34
FRIED FISH CAKES WITH SWEET CHILI SAUCE.

**PRAWN SPRING ROLLS (POR PIA GUNG)** $40
COLD, FRESH PRAWN ROLLS WITH SWEET CHILI & NUTS

## SALADS

**PAPAYA SALAD (SOM TAM)** $24
SHREDDED PAPAYA WITH LONG BEANS AND NUTS.

**SPICY PRAWN SALAD (YAM SAMOON PAI GUNG SOD)** $33
PRAWNS WITH HERBS, NUTS, AND CRISPY EGG NOODLES.

**SPICY CHICKEN SALAD (LARB GAI)** $33
MINCED CHICKEN WITH CHILI, ROASTED RICE, AND HERBS.

**SPICY SEAFOOD SALAD (YAM TALAY)** $38
MIXED SEAFOOD WITH ONION, TOMATO, AND HERBS.

**THAI BEEF SALAD (PHA NEAU)** $45
SLICED BEEF WITH ONION, TOMATO, AND HERBS.

## SOUPS

**SPICY PRAWN SOUP (TOM YAM GUNG)** $30
PRAWN SOUP WITH STRAW MUSHROOMS, CHILI, AND HERBS.

**CHICKEN COCONUT SOUP (TOM KHA GAI SOUP)** $29
CHICKEN SOUP WITH COCONUT MILK AND KAFFIR LIME LEAVES.

**CLEAR VEGETABLE SOUP (TOM JUED)** $30
CLEAR SOUP WITH TOFU, VEGETABLES, AND GLASS NOODLES.

## VEGETABLES

**WOK FRIED VEGETABLES (PAD PAK RUAM MIT)** $26
MIXED VEGETABLES WITH GARLIC AND OYSTER SAUCE.

## SEAFOOD

**FRIED WHOLE FISH WITH CHILI SAUCE (PLA THOD SAM ROD)** $71
DEEP-FRIED FISH TOPPED WITH SPICY CHILI, PINEAPPLE, AND BASIL

**GRILLED PRAWNS (GUNG YANG)** $58
PRAWNS SERVED WITH HOMEMADE THAI SPICY SAUCE

**FRIED WHOLE FISH WITH PANANG (PLA THOD PANANG)** $86
DEEP-FRIED FISH WITH A RED PANANG CURRY SAUCE.

## CURRY

**GANG KIEW WAN GAI** $40
(GREEN CHICKEN CURRY) WITH EGGPLANT, LONG BEAN AND BASIL AND CHILLI

**GANG DANG PED YANG** $52
(RED ROASTED DUCK CURRY) WITH PINEAPPLE, TOMATO, LYCHEE AND BASIL AND CHILLI

**GANG HELUXNG GUNG** $43
(YELLOW PRAWN CURRY) WITH POTATO, ONION AND TOMATO AND CHILLI

**MASSAMAN NEUA** $45
(MASSAMAN BEEF CURRY) SLOW BRAISED BEEF ON SOUTHERN COCONUT MILK WITH POTATO, ONION AND NUTS

**PANANG MOO PRIK SOD** $44
(PANANG PORK CURRY) SPICY PORK IN PEANUT AND COCONUT RED CURRY WITH GROUND APPLE AND CHILLI

## MEAT

**GAI PAD MED MA MUANG** $50
(STIR FRIED CHICKEN WITH CASHEWS) WITH ROASTED CASHEW NUTS, PINEAPPLE

**SEE KHORNG MOO THOD GRATIAM** $55
(PORK RIBS) WITH GARLIC PEPPER SAUCE AND HERBS

**MOO PAD PRIEW WAN** $50
(SWEET AND SOUR PORK) WITH MIXED VEGETABLES

**NEUA PHAD PRIK GANG** $43
(SAUTEED BEEF WITH RED CURRY PASTE) WITH LONG BEAN AND FISH SAUCE

**NEUA PAD NOOR MAI SOD** $46
(BAMBOO SPICY BEEF) WITH BAMBOO SHOOT, CARROT, CHILLI AND BASIL

**NEUA YANG NAM TOK SAUCE** $87
(GRILLED BEEF TENDERLOIN) WITH TAMARIND ROASTED RICE, CHILLI AND HERBS

**MOO THOD** $42
(DEEP FRIED PORK BELLY) WITH HONEY LEMON AND SESAME SEED SAUCE

## SIZZLING PLATE

**GAI PAD KHING SOD** $47
(WOK FRIED CHICKEN) WITH FRESH GINGER, CHILLI, WHITE ONION, SPRING ONION IN OYSTER SAUCE AND CELERY

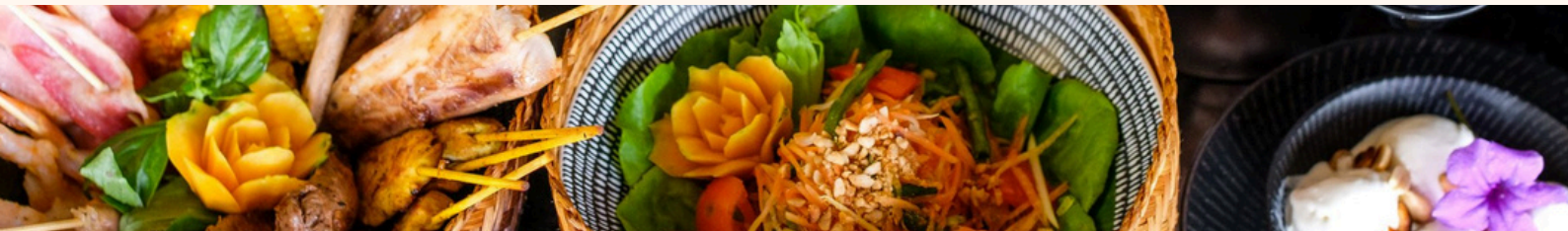
**TALAY PAD SAMOON PAI** $47
(WOK FRIED SEAFOOD) WITH CHILLI PASTE, GARLIC AND THAI HERBS

**TAO HUU PAD** $41
(STIR-FRIED TOFU) WITH TOMATO, ONION AND MIX VEGETABLES



Look out for the following food labels to be advised on ingredients.

Gluten, Gluten-free, Eggs, Crustaceans, Fish, Peanuts, Soya, Molluscs
Dairy, Dairy-free, Nuts, Celery, Mustard, Sesame, Sulfites, Lupin



# DINNER MENU

## Noodles

### PAD THAI
STIR FRIED RICE NOODLES WITH EGG, SPRING ONION, CABBAGE AND TAMARIND SAUCE AND NUTS

| | |
|---|---|
| **VEGETARIAN** | $44 |
| **CHICKEN** | $52 |
| **BACON** | $50 |
| **BEEF** | $53 |
| **PRAWN** | $55 |

### PAD MEE CHAW
(STIR FRIED EGG NOODLES) WITH EGG AND VEGETABLES

| | |
|---|---|
| **VEGETARIAN** | $44 |
| **CHICKEN** | $51 |
| **BACON** | $51 |
| **BEEF** | $55 |
| **PRAWN** | $55 |

### PAD SEE AIW
(STIR FRIED RICE NOODLES) WITH EGG, OYSTER SAUCE AND VEGETABLES

| | |
|---|---|
| **VEGETARIAN** | $44 |
| **CHICKEN** | $52 |
| **BACON** | $51 |
| **BEEF** | $55 |
| **PRAWN** | $55 |

### PAD KEE MAO
(SPICY NOODLES) WITH TOMATO AND VEGETABLES

| | |
|---|---|
| **VEGETARIAN** | $44 |
| **CHICKEN** | $51 |
| **BACON** | $51 |
| **BEEF** | $55 |
| **PRAWN** | $55 |



## Rice

### KHAO PAD KAI
(EGG FRIED RICE) WITH VEGETABLES AND FRIED EGG

| | |
|---|---|
| **EGGS** | $41 |
| **CHICKEN** | $48 |
| **BACON** | $47 |
| **BEEF** | $50 |
| **PRAWN** | $50 |

### KHAO PAD SUB PA ROD
(PINEAPPLE FRIED RICE) WITH VEGETABLES AND FRIED EGG

| | |
|---|---|
| **PLAIN PINEAPPLE** | $38 |
| **CHICKEN** | $45 |
| **BACON** | $45 |
| **BEEF** | $48 |
| **PRAWN** | $48 |

**KHAO PAD MOO NAM PRIK PAO** $41
SPICY PORK FRIED RICE) WITH PORK, EGG AND CHILLI PASTE WITH DEEP FRIED EGG TAMARIND SAUCE

**KHAO PAD TALAY** $41
SEAFOOD FRIED RICE) WITH EGG, TOMATO AND VEGETABLES

## DESSERTS

**KHAO MEAW THOD** **$25**
(BANANA SPRING ROLLS): BANANA FRITTERS WITH ICE CREAM AND DESICCATED COCONUT

**TAR MUPRAW** **$27**
(COCONUT CUSTARD): RICH STEAMED COCONUT CUSTARD WITH MANGO SAGO AND MANGO SORBET

**ICE CREAM THOD** **25**
(CRISPY FRIED ICE CREAM): WITH BANANA AND CHOCOLATE SAUCE

**CUSTARD SAPPAROD** **28**
PINEAPPLE CRÈME BRULÉE): CARAMALIZED SUGAR, PINEAPPLE COMPOTE, BURNT MARSHMALLOW WITH COCONUT ICE CREAM

**TA KHAI CHA KHEIW** **28**
(LEMON GRASS PANNA COTTA): LEMON GRASS AND GREEN TEA PANNA COTTA

