


**Eggroll (2 units)**  **48**  
Filled with carrot, white cabbage, glass noodles, white onion, shiitake, celery, ginger, and garlic. Side sauce of Thai chili, cilantro, tamarind, peanuts, and chili flakes


**Fried Calamari** **57**  
Crispy calamari rings- Served with spicy green chili sauce, coriander, fish sauce, green onion, garlic, lemon, palm sugar

**Pi Gai Tod** **55**  
Crispy chicken wings, kashi, galangal, garlic, in lemongrass sauce, tamarind, fish sauce, lemon, chili flakes, red onion, green onion, and cilantro


**Chicken Satay in Peanut Sauce** **51**  
3 grilled chicken skewers in yellow curry sauce, Thai chili, coconut milk, tamarind, oyster sauce, palm sugar, peanuts, and sesame oil

**Tod Man Kung** **63**  
3 Shrimps fritters, panang paste, kaffir lime, oyster sauce, white pepper, soy, and fish


**Chicken Gyoza (4 units)** **57**  
Chicken gyoza, steamed and seared, served with lemongrass sauce, tamarind fish sauce, lemon, chili flakes, purple and green onion, and cilantro

**Som Tum**  **57**  
Green papaya, carrot, cherry tomatoes, garlic, spicy chili, peanuts, in fish sauce, palm sugar, and lemon


**Som Tum Salmon**  **61**  
Fresh salmon, kohlrabi, red onion, green onion, cherry tomatoes, celery, kaffir lime, mint, in fish sauce, lemongrass, lemon juice, tamarind, garlic, and spicy chili


**Som Tum Cucumber**  **53**  
(Tam Tang) Cucumber, red onion, spicy chili, celery, mint, peanuts, in tamarind sauce, fish sauce, sesame oil, and lemon juice

**Yum Woon Sen**  **61**  
Glass noodles with shrimp/chicken/tofu, red onion, cherry tomatoes, celery, green onion, cilantro, snow mushroom, shiitake, shimeji, and Kikurage. in fish sauce, lemon, palm sugar, and red chili sauce

**Yum Pla Tod**  **61**  
Codfish, red and green onion, celery cilantro, mint, lemon, lime, carrot, red chili, fish sauce

**Yum Khao Tod**  **65**  
Salmon cubes, crispy rice in panang paste, ginger strips, peanuts, red onion, toasted coconut, mint, green onion, cilantro, spicy chili, kaffir lime, in lemon juice and fish sauce

**Nam Tok**  **67**  
Seared sirloin, with green onion, red onion, cilantro, kaffir lime, mint, and chili flakes, in lemon juice, fish sauce, and toasted rice. Served with white cabbage and fresh cucumber

**Lav Gai Yang**  **65**  
Chopped grilled chicken, red onion, cilantro, mint, green onion, roasted rice, kaffir lime in lemon juice, fish sauce, and chili flakes.  
**On top:** crispy shallots



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## Mains

### Noodles

**Pad San Yai**   **81**

Fresh rice noodles, slow-cooked beef chuck\chicken\tofu, shallot, broccoli, green onion, egg, garlic, oyster sauce, black soy sauce, celery, crispy shallot

**Pad Si Eu**   **79**

Fresh rice noodles chicken/beef/tofu, egg, garlic, oyster sauce, soybeans, broccoli, Chinese cabbage, and carrots

**Pad Thai**   **79**

Chicken/beef/shrimp/tofu, rice noodles, white cabbage, carrot, green onion, egg, garlic. In tamarind, palm sugar, soy, and fish sauce. Sprouts, fried peanuts, lemon, and chili flakes on the side

**Pad Paneng**    **81**

Chicken/beef/shrimp/tofu, egg noodles, white and green onion, celery, mint, Hazelnuts, garlic, in coconut milk sauce, Penang curry, fish sauce, palm sugar

**Pad Kun San**  **79**

Egg noodles, chicken/beef/tofu, garlic, ginger, white and green onion, red pepper, in soybean and chowchow sauce.

**On top:** Roasted sesame and green onion

### Curry

Served with steamed white rice on the side

**Paneng**     **89**

Chicken/beef/fish/tofu, Thai pumpkin, green onion, green beans, hot red chili, lime kaffir, Thai basil (in season), coconut milk, and Penang curry paste

**Massaman**    **89**

Chicken/beef/fish/tofu, tamarind, masaman paste, coconut milk, ginger, curry powder, potato, sweet potato, white onion, and kaffir lime. Crispy shallot, and cashew on top

**Gang Keiw Wan**     **89**

Chicken/shrimp/fish/tofu, Thai sweet potato, peas, green beans, eggplant, Thai basil, in coconut milk, palm sugar, cashew, and green curry sauce, and red chili strips on top

### Soups

**Khao Soi**   **89**

Pullet chicken, Egg noodles, khao soi paste, Thai curry powder, coconut milk, chicken broth, fish sauce, lemon juice, kaffir lime, green onions, and cilantro.

**Topped with** pickled purple onion, lemon wedge, and crispy noodles

**Tom Yum**  **83**

Chicken/seafood/tofu, chili paste, fish sauce, coconut milk, chicken broth, cherry tomatoes, shallots, snow mushroom, champignon mushroom, shiitake mushroom, ginger, lemongrass, green onion, lemon, cilantro

**Tom Kha Gai**   **80**

Chicken stock, coconut cream, chicken, fish sauce, lemon juice, ginger, Palm sugar, lemongrass, galangal, kaffir lime, white cabbage, Red pepper, shallot, cherry tomatoes, champignon mushrooms, green onion, and red oil



## Mains

### Fish

**Pla Tod Sam Rot 125**  
Whole Deep-fried Gilthead bream (350 g) coated in cornflour. In red, green, and yellow pepper, red onion, cilantro, garlic, Sriracha, Thai chili, tamarind, and palm sugar

**Pla Manao 125**  
Whole Steamed Gilthead bream (350 g) in garlic lemon sauce, fish sauce green and red chili, cilantro, garlic, sriracha, palm sugar, pickled ginger, and garlic. Served with fresh ginger and red Kapaho leaves

### Grilled

Served with steamed rice/sticky rice/Khanom chin noodles

**Gai yang 89**  
Chicken thigh on an authentic Thai skewer made on a charcoal grill, marinated in chowchow, peppers, garlic, ginger, lemon grass, panang curry, sriracha, coriander, and cumin. Served with stir-fried vegetables, and steamed rice with a side of homemade Thai green chili sauce

### Wok

Served with steamed white rice on the side

**Pad Kapaho Makha 81\91**  
Chicken\Beef\Sea fruits(91), fried eggplant, spicy red chili, garlic, Thai basil, soybean, white pepper, oyster, and fish sauce. Fried egg and green beans on top

**Gai Pad Mamong 81**  
crispy chicken, white onion, green onion, green, yellow, and red peppers, celery, dry sweet red pepper, in sriracha sauce, oyster sauce, Thai chili sesame oil, and seasoned soy sauce

**Pad Koong 91**  
Shrimp (black tiger ), Thai curry powder, asparagus, celery, Thai curry powder, white onion, red chili strips, cilantro, coriander, red onion, in tamarind sauce, fish sauce, oyster sauce, palm sugar.  
**On top:** Spicy red chili

### Kids Menu

**Breaded Chicken (Schnitzel) 59**  
Chicken breast, covered with crispy panko, served with rice, with a side of palm and chili sauce

**Noodles 59**  
Egg noodles with chicken/tofu, mushrooms, green onion, carrots, gentle soy sauce

**Pad Thai 59**  
Rice noodles, chicken/tofu, mushrooms, green onions, carrots, egg, in soy sauce, fish sauce, and oyster sauce

**Chicken Wings 57**  
Crispy chicken wings, in a sweet chili sauce



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## Desserts

### Banana Roti **52**

Authentic Thai Banana Roti, with chocolate, candied hazelnuts, coconut chips, coconut shreds, hazelnuts, and coconut sorbet

### Tapioca **52**

3 flavors tapioca, in coconut cream and palm sugar, coconut and pineapple jelly cubes, rambutan, seasonal fruit, crushed ice, and sesame on top

### Mango Sticky Rice **52**

Sticky rice cooked with coconut cream, and palm sugar, served with mango cubes, mango sorbet, and black rice

### Authentic Thai Bar-Bin **52**

Black rice and coconut pancake from the streets of Bangkok. Served with espresso ice cream, berries, and vanilla sauce

## Hot Drinks

Short/long/double espresso **12\12\14**

black coffee **12**

Americano **14**

Tea **12**

Teapot **27**



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## Beers

Chang 1\2	36
Chang 1\3	30
Malka Admonit	34
Negev Oasis	34
Singa	29
Goldstar	28
Stella Artois	30

## Soft Drinks

Coca-Cola	14
Coca-Cola Zero	14
Sprite	14
Sprite Zero	14
Chang Soda	13
Grape/ Orange/ grapefruit/ Lemonade/ Cranberries	14
Mineral Water	13
Tonic	14
Ginger Beer	14
Light sparkling water	27

## Our Cocktails

### Chiang Mai Chack **55**

Roku Gin, lychee liqueur, Raspberry and coconut syrup, Coconut milk, coconut water

### Khun-San **55**

White Jim Beam, Pimento liqueur, almond syrup, juices: lemon and pineapple

### Anothai **55**

Spiced Rum, Pimento liqueur, cherry syrup, juices: lemon and pineapple

### Chatu-Green **55**

Roku Gin, ST. Germain liqueur, tonic, cucumber and vanilla syrup, lemon juice

### Chatu- Shiek **55**

Rojo Blanco Tequila, lemon juice, passion fruit syrup, pineapple

### Violetini **55**

Bombay Sapphire Gin, Dry Vermouth, lychee liqueur, Lemon juice, violets



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**gin**

Bombay Gin	46
Japanese Roku Gin	50

**vodka**

Stoli	38
Stoli Gold	42
Grey Goose	46

**Rum**

Negrta White	38
Negrta Spice	40

**Tequila**

Quervo Gold	40
Silver Patron	50
Anejo Patron	55

**Aniseed**

Arak	34
Pernod	42
Pastis	42

**Classic cocktails**

Mojito	50
Negroni	50
Old fashioned	50
Aperol Spritz	50

**Cognac**

Hennessy V.S	62
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**Single Malt**

Bowmore 12	54
Balvenie 12 double wood	62

**Corkage Fee:** 80 ฿ per bottle

**Whites**

Glass\Bottle

**Sauvignon Blanc**

Villa Maria, Marlborough, New Zealand	46/173
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**Chablis**

Domaine Des Malandes, France	56/210
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**Gewurztraminer**

Wachtenburg Winzer, Germany (Semi-Dry)	36/135
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**Timo Vermentino**

San Marzano, Puglia, Italy	36/135
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**Reds**

**Rioja Valdebaron**

Bodegas Ondarre, Spain	42/155
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**Talò Primitivo di Manduria**

San Marzano, Puglia, Italy	42/155
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**Alma Red**

Dalton, Merom Hagalil, Israel	54/210
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**Cabernet Sauvignon Gran Coronas**

Familia Torres, Spain	46/180
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**Rose**

**Caprice**

Vigneron de Saint Tropez , Provence, France	46/173
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**Apéritif**

Martini Bianco	40
Martini Rosso	40
Martini Extra Dry	40
Aperol	44
Campari	44

**digestif**

Jägermeister	42
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**Liquor**

Isolabella Limoncello	34
Amaretto	38
Midori	36
ST. Germain	38
Cointreau	40

**Whiskey**

Jim Beam White	42
Johnnie walker black	48
Jameson	42
Jack Daniel's	44