

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

Soft Drinks

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

Vodka

Stoli 38
Stoli Gold 42
Grey Goose 46

Corkage Fee: ₪80 per Bottle

Beers

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

Gin

Bombay Gin 46
Japanese Gin Roku 50

Rum

Negrita White 38
Negrita Spice 40

Digestif

Jägermeister 42

Tequila

Quervo Gold 40
Silver Patron 50
Anejo Patron 55

Anise

Arak 34
Pernod 42
Pastis 42

Whiskey

Jim Beam White 42
Johnnie Walker Black 48
Jameson 42
Jack Daniel's 44

Single Malt

Bowmore 12 54
Balvenie 12 Double Wood 62

Apéritif

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

Liquor

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

Cognac

Hennessy V.S. 62

Whites

Sauvignon Blanc 46 / 173
Villa Maria, Marlborough, New Zealand.
Chablis 56 / 210
Domaine Des Malandes, France.
Gewurztraminer 36 / 135
Wachtenburg Winzer, Germany (Semi-Dry).
Timo Vermentino 36 / 135
San Marzano, Puglia, Italy.

Reds

Rioja Valdebaron 42 / 155
Bodegas Ondarre, Spain.
Talò Primitivo di Manduria 42 / 155
San Marzano, Puglia, Italy.
Alma Red 54 / 210
Dalton, Merom Hagalil, Israel.
Cabernet Sauvignon Gran Coronas .. 46 / 180
Familia Torres, Spain.
Rose
Caprice 46 / 173
Vigneron de Saint Tropez, Provence, France.

Our Cocktails

Chiang Mai Chack

Roku Gin, Lychee liqueur, Raspberry and coconut syrup, Coconut milk, Coconut water.
55

Khun-San

Jim Beam White, Pimento liqueur, Almond syrup, Juices: Lemon and pineapple.
55

Anothai

Spiced Rum, Pimento liqueur, Cherry syrup, Juices: Lemon and pineapple.
55

Chatu-Green

Roku Gin, ST. Germain liqueur, Tonic, Cucumber and vanilla syrup, Lemon juice.
55

Chatu- Shiek

Tequila Rooster Rojo Blanco, Lemon juice, Passion fruit syrup, Pineapple.
55

Violetini

Bombay Sapphire Gin, Dry Vermouth, Lychee liqueur, Lemon juice, Violets.
55



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Bangkok Sunday Market

Classic Cocktails

Mojito 50
Negroni 50
Old Fashioned 50
Aperol Spritz 50

Firsts

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, 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.

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 and 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.

Cold First Courses

Som Tum 🌿🌶️ 57
Green papaya, Carrot, Cherry tomatoes, Garlic, Spicy chili, Peanuts, Fish sauce, Palm sugar and lemon.

Som Tum Salmon 🌿🌶️ 61
Fresh salmon, Kohlrabi, Red onion, Green onion, Cherry tomatoes, Celery, Kaffir lime, Mint, Fish sauce, Lemongrass, Lemon juice, Tamarind, Garlic and spicy chili.

Som Tum Cucumber (Tam Tang) 🌿🌶️ 53
Cucumber, Red onion, Spicy chili, Celery, Mint, Peanuts, 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, 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, Lemon juice and fish sauce.

Nam Tok 🌿🌶️ 67
Seared sirloin, Red and green onion, Cilantro, Kaffir lime, Mint, Chili flakes, 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, Lemon juice, Fish sauce and chili flakes. On top: Crispy shallots.



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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, 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, Coconut milk, Palm sugar, Cashew, Green curry sauce and red chili strips on top.

Wok

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, Sriracha sauce, Oyster sauce, Thai chili sesame oil and seasoned soy sauce.

Pad Koong 🌶️ 81
Shrimp (Black Tiger), Thai curry powder, Asparagus, Celery, Thai curry powder, White onion, Red chili strips, Cilantro, Coriander, Red onion, Tamarind sauce, Fish sauce, Oyster sauce, Palm sugar. On top: Spicy red chili.

Kids Menu

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

Noodles 🌿 59
Egg noodles with chicken/tofu, Mushrooms, Green onion, Carrots and gentle soy sauce.

Pad Thai 🌿 59
Rice noodles, Chicken / Tofu, Mushrooms, Green onions, Carrots, Egg, Soy sauce, Fish sauce and oyster sauce.

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

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.

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, Tamarind, Palm sugar, Soy, Fish sauce, Sprouts, Fried peanuts, Lemon, Chili flakes on the side.

Pad Paneng 🌿🌶️ 81
Chicken / Beef / Shrimp / Tofu, Egg noodles, White and green onion, Celery, Mint, Hazelnuts, Garlic, 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, Soybean and chowchow sauce. On top: Roasted sesame and green onion.

Fish

Pla Tod Sam Rot 125
Whole Deep-fried Gilthead bream (350g) coated in cornflour. Red, Green and yellow pepper, Red onion, Cilantro, Garlic, Sriracha, Thai chili, Tamarind and palm sugar.

Pla Manao 🌿 125
Whole Steamed Gilthead bream (350g). 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.