








Desserts

Banana Roti  49
Authentic Thai Banana Roti, With chocolate, Candied hazelnuts, Coconut chips, Coconut shreds, Hazelnuts and coconut sorbet.

Tapioca   49
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   49
Sticky rice cooked with coconut cream and palm sugar, Served with mango cubes, Mango sorbet and black rice.

Authentic Thai Bar-Bin   49
Black rice and coconut pancake from the streets of Bangkok. Served with espresso ice cream, Berries and vanilla sauce.

Hot Drinks

Short/long/espresso 12
double espresso 14
Black coffee 12
Americano 14
Tea 12
Homemade Thai teapot 28

Soft Drinks

Coca Cola / Zero 14
Sprite / Zero 14
Change Soda 14
Orange / Lemonade / Cranberries 14
Mineral Water 13
Tonic 14
Ginger Beer 14
Light sparkling water 28
Homemade smoothie - pineapple/mango 28

Beers

Chang 1/3 30
Chang 1/2 36
Malka Admonit 34
Negev Oasis 34
Shikma 1/3 33
Shikma 1/2 38
Singa 30
Goldstar 29
Stella Artois 29
Goldstar Unfiltered 22 / 43

Gin

Whitley Neill 22 / 43
Japanese Gin Roku 30 / 60
Tanqueray 24 / 48
GIN GORDONS 22 / 44

Rum

Negrta White 20 / 38
Negrta Spice 20 / 40
captain morgan blanco 21 / 40
captain morgan spiced 23 / 44
captain morgan Black 24 / 46

Digestif

Jägermeister 21 / 44

Tequila

Quervo Gold 21 / 42
Silver Patron 26 / 52
Anejo Patron 29 / 57
Anejo 1800 40 / 78

Anise

Arak 18 / 36
Arak Shalit 19 / 36
Pernod 22 / 42
Pastis 22 / 42
Ouzo Metaxa 18 / 36

Whiskey

Jim Beam White 21 / 42
Johnnie Walker Black label 25 / 50
Johnnie Walker Red label 23 / 44
Jameson 21 / 42
Jack Daniel's 23 / 45

Single Malt

Bowmore 12 28 / 54
glenmorangie 10 28 / 52
Glenlivet 12 28 / 54

Vodka

Stoli 20 / 40
Ketel One 21 / 42
Beluga 25 / 52
Van Gogh Acai Blueberry 28 / 58

Apéritif

Martini Bianco 20 / 40
Martini Rosso 20 / 40
Martini Extra Dry 20 / 40
Aperol 22 / 44
Campari 22 / 44
Chartreuse green 28 / 54

Liquor

Isolabella Limoncello 20 / 35
Amaretto 20 / 38
Midori 20 / 36
Cointreau 20 / 40
Liqueur Bols 25 / 48
Kahlua 22 / 44

Cognac

Hennessy V.S. 32 / 62

Whites

Sauvignon Blanc Glass / Bottle
Villa Maria, Marlborough, New Zealand. 46 / 176
Chablis 56 / 210
Domaine Des Malandes, France.
Parini Pinot Grigio 42 / 156
Italy.
Timo Vermentino 36 / 140
San Marzano, Puglia, Italy.
Gewurztraminer 42 / 168
Artisanal Elements gewurztraminer.
CUSTOZA 210
MONTE DEL FRÁ CUSTOZA ITALY

Reds

Rioja Valdebaron 42 / 160
Bodegas Ondarre, Spain.
Talò Primitivo di Manduria 42 / 160
San Marzano, Puglia, Italy.
Malbec 210
Susana Balbo Anubis Malbec Mendoza, Argentina.
shiraz 46 / 180
Artisanal Elements shiraz

Rose

Caprice 46 / 180
Vigneron de Saint Tropez, Provence, France.
Barbara 46 / 180
Artisanal Elements Rosé

Our Cocktails

Chiang Mai Chack

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

May Thai

Plantation pineapple rum, Captain Morgan spiced, Pierre Fran orange liqueur, almond monin, lemon juice
55

Spicy lychee

Tanqueray Gin, Cinzano Bianco Vermouth, Monin Lychee, Lemon, Red hot Chili
55

Chatu- Spritz

Tanqueray Rangpur, Cinzano Bianco, lychee syrup, lemon juice, ginger beer
53



chā tu chāk

Bangkok Sunday Market

Classic Cocktails

Mojito 52
Negroni 52
Old Fashioned 52
Aperol Spritz 52

Firsts

Eggroll (2 units) 🌿 49
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 58
Crispy calamari rings - Served with spicy green chili sauce, Coriander, Fish sauce, Green onion, Garlic, Lemon, Palm sugar.

Pi Gai Tod 56
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 53
3 grilled chicken skewers in yellow curry sauce, Thai chili, Coconut milk, Tamarind, Oyster sauce, Palm sugar, Peanuts and sesame oil.

Tod Man Kung 65
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.

Pad Bak 🌿 48
Bak choy, chili, shiitake mushrooms, shimiya, ear, snow, mushroom sauce, soy bean spread

Curry

Served with steamed white rice on the side

Paneng 🌿🌿🌶️ 89
Chicken / Beef / Fish / Shrimp / 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 / Shrimp/ 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.

Cold Courses

Som Tum 🌿🌿🌶️ 58
Green papaya, Carrot, Cherry tomatoes, Garlic, Spicy chili, Peanuts, Fish sauce, Palm sugar and lemon.

Som Tum Salmon 🌿🌶️ 63
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) 🌿🌶️ 54
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 Khao Tod 🌶️ 66
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 🌿🌶️🌶️ 68
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 🌶️ 67
Chopped grilled chicken, Red onion, Cilantro, Mint, Green onion, Roasted rice, Kaffir lime, Lemon juice, Fish sauce and chili flakes. On top: Crispy shallots.

Yum Pamela 🌿 62
Pamela, corn, carambola, roasted peanuts and cashews, beets, cherries, red onion, red hot chili, mint, coconut chips served in a vegan fish sauce based on palm sugar and lemon.

Wok

Pad Kapaho Makha 🌶️ 83 | 93
Chicken / Beef / seafood (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 🌶️ 83
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 🌶️ 93
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.

Pad pu 🌶️ 82
Crabs, yellow curry sauce in coconut milk, fish sauce, garlic, white onion, celery, ginger, red chili, coriander, basil

Kids Menu

Breaded Chicken (Schnitzel) 57
Chicken breast covered in crispy panko, Served with rice and a side of palm and chili sauce.

Noodles 🌿🌿 57
Egg noodles with chicken/tofu, Mushrooms, Green onion, Carrots and gentle soy sauce.

Pad Thai 🌿🌿 57
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.

Soups

Tom Yum 🌶️ 85
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 🌿🌶️ 82
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.

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 🌿🌿🌶️ 83
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 🌿🌿🌶️ 82
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 127
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 🌿 127
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.