

SNACKS, SMALL PLATES & SALADS:

YAM SAMUN PHRAI (v) 6

northern thai herb salad: ginger, carrot, thai basil, sawtooth, cashews, peanuts, coconut, chillies; coconut milk dressing

NONYA STYLE BLUE LAKE GREEN BEANS 6

spicy coconut curry; crisp shallots

EDAMAME 4/5

salted (v) or "XO" (not)

SOM TOM LAO 9

spicy green papaya salad with green beans, tomato, dried shrimps, peanuts, chillies, tamarind | coconut rice

STEAMED BUNS aka SALAPAO 9

thai style steamed buns with roasted sweet pork, chicken or mushrooms; shark & hoisin

CRISP SQUID SALAD 9

green cabbage, toasted peanuts, herbs & greens | kewpie, chillies, lime & mint

BEEF SATAY 7

peanut sauce | cucumber salad

MALAYSIAN SLIDERS 9

pickled vegetables | kewpie sambal

FRESH SPRING ROLLS with TOFU 7

mint & cellophane noodles, herbs | sweet chili sauce (v)

ROAST SWEET PORK & WATERMELON SALAD 9

Chillies, lime and mint | crisp shallots

SINGAPORE BLACK PEPPER MUSSELS 8

ponzu & chang

CRAB & SWEET CORN FRITTERS 9

sweet chile sauce | table salad

CRISP SPRING ROLLS of DUCK & PINEAPPLE 8

garlic, cabbage, carrot; herb salad | sweet chili sauce

5 SPICE STICKY PORK RIBS 8/16

cucumber salad

VIETNAMESE CHICKEN SALAD 9

chillies, ginger, green cabbage, carrot, mint, basil

NOODLES, SOUPS & RICES:

TOM YUM GUNG 5

soup of shrimp, ginger, chillies, lemongrass, mushrooms, kaffir lime leaf

COCONUT PUMPKIN SOUP 5

roasted shallots, lime, coriander (v)

TOM KHA KAI 5

chicken coconut soup with galangal, mushrooms, chili jam

WONTON MEE with PORK MEATBALLS & CHICKEN 14

egg noodles, chicken wontons, spinach, shiitakes, bean sprouts, crisp garlic | chicken broth

SPICY MAMA RAMEN with BBQ PORK & SOFT POACHED EGG 14

bok choy, shiitakes, green onion | pork broth

LAKSA with SHRIMP 15

thin rice noodles, lemongrass, ginger, chillies & garlic, cashew | coconut, yellow curry

PHAT THAI with SHRIMP & TOFU 15

rice noodles, peanuts, egg, dried shrimp & turnips, tamarind, sprouts & green onion

DRUNKEN NOODLES with CHICKEN 14

wide rice noodles, chinese broccoli, cherry tomatoes, thai basil | oyster and soy

ASPARAGUS FRIED RICE with PINEAPPLE 11

green onions, thai basil, sprouts & soy (v); OR with egg, add \$1

additional tofu, chicken, pork, beef, or shrimp to any dish...3 each

STIR FRIES, CURRIES & LARGE PLATES:

BEEF SHORT RIB "XO" 16

sweet peppers, sno peas, shrooms

crisp garlic, coconut, coriander

WATERFALL BEEF 15

crisp vegetables, cucumber

lime, mint | sticky rice

KAENG KIEW WAN 16

spicy green curry of chicken

japanese eggplant, thai basi | coconut, basil

CHICKEN BASIL 15

chinese broccoli, thai chillies, thai basil, fried egg

black soy & oyster

FRIED CHICKEN...THAI STYLE 16

½ natural chicken, sweet chili, lime & garlic | cucumber salad

YELLOW CURRY of CRISP TOFU (v) 14

market vegetables | soy and tamarind

CRISP TOFU DUMPLINGS in COCONUT BROTH (v) 15

bok choy, sno peas, asparagus & sprouts

yellow bean & soy

NONYA SHRIMP & PINEAPPLE CURRY 16

bok choy, sweet potato, cherry tomato

sambal belecan

GARLIC & CILANTRO STEAMED CRAB 19

gai lan, green onion, nam pla, chillies

PANAENG SALMON 16

stir fry of market vegetables

rice wine, kaffir lime, roasted peanuts

SPICY DUCK 15

thai chillies, peppers, mushrooms & gai lan

sriracha chili sauce

KAENG MASSAMAN PAE 15

local lamb curry with cardamom, peanuts, galangal,

red chillies, lemongrass, sweet potato, coconut

CRISP BBQ ROASTED BERKSHIRE PORK 16

char siu, sweet chili vinegar, crisp shallots

cucumber salad

VEGETABLES AND RICES:

STICKY RICE 1½

COCONUT RICE 2½

JASMINE RICE 1½

BROWN RICE 3

JAPANESE EGGPLANT, GREEN ONIONS, COCONUT MILK 4

TOFU, SHIITAKES, SPINACH, SWEET CHILE GARLIC SAUCE 4

SNO PEAS, SWEET PEPPERS, CASHEWS, OYSTER 4

CHINESE BROCCOLI, GREEN BEANS, CRISP SHALLOTS, SOY 4



ABOUT DINING AT PHAT...

We present dishes in the way we feel the food is at it's representative best. You may substitute if you disagree.

Most of the food here is meant to be eaten family-style with everyone sharing. Half portions are available for many of our dishes.

Many of these dishes are best when accompanied by rice.

In Thailand, only a spoon and fork are used: the spoon to eat with and the fork to push food onto the spoon. Chopsticks are normally used only when eating noodles, Vietnamese or Chinese food (they will be supplied if appropriate with a certain dish), however chopsticks are always available on request.

the fine print: we cannot guarantee any dish to be completely free of nut oil or shellfish traces. we use sugar, salt, wheat and dairy products.

we buy local and natural when possible and prudent. we prepare all our curry pastes in house.

thai food is robustly flavored. most dishes can be ordered mild (or spicier) if you prefer.