



# ENGLISH MENU



# CHAI THAI

Taste of Thailand



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CHAI THAI Restaurant in Wrocław



chaithaiwroclaw



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### WELCOME TO CHAI THAI!!!

We are a place serving only **original and authentic Thai cuisine** - we invite You on an unforgettable journey to the heart of this unique country with beautiful nature, rich history, great heritage and above all with unique flavors, and - in addition - without leaving Wrocław! :)

From March 2023 on ul. Berenta in Wrocław's Karłowice, and from June 2025 on ul. Sienkiewicza opposite the Botanical Garden, CHAI THAI is your gateway to the land of smiles and cuisine, whose authentic aromas, expressive colours and unique flavors have conquered the world ;)

Our restaurants are the realization of the vision of our **chef and co-owner Chai**, who comes from the **Isaan region in the north-eastern part of Thailand**. Chai created the unique Thai team consisting exclusively of his family, relatives and friends from his family village, cooking with a passion passed down from generation to generation.

In our menu - next to the **classics of Thai cuisine** - You will also find **dishes that have debuted in Wrocław**, the secret of which are **Chai's own sauces** that give them the unique taste and aroma.

We also know that the secret lies in the quality of the ingredients and their proper selection - our team uses only **fresh products and goods unavailable in Poland come directly from Thailand**.

Our motto is **quality and authenticity**, which is confirmed by the prestigious THAI SELECT quality certificate, also known as the "**Thai Michelin star**", which was awarded to us in October 2023 by the Ministry of Trade of the Kingdom of Thailand after only 7 months from the opening of the first restaurant on ul. Berenta in Wrocław. It was officially and personally presented to us by **Mrs. Ambassador from the Embassy of the Kingdom of Thailand in Warsaw**, as well as by a **representative of the Thai Ministry of Trade** on 5th of January 2024. So far, we have had the honor and pleasure of hosting **Mrs. Ambassador, Mrs. Consul and other employees of the Embassy and representatives of the Ministry** in our restaurants several times, which is always a special event for us :)

THAI SELECT is a great distinction, but above all a huge challenge, trust and responsibility, which we are constantly trying to cope with as best we can.


A personal distinction for our **chef Chai** was the **invitation by the Embassy of the Kingdom of Thailand in Warsaw to the jury of the first Polish Thai Cuisine Championships**, the final of which took place on 22nd of March 2024 in Warsaw. The Embassy was the patron of the aforementioned Championships, and Chai - as one of the jurors - assessed and selected the winners. **We are very proud that our Chai was noticed and so beautifully distinguished by the invitation by the Embassy to the jury :)**

We assure You that there will be no shortage of colours, aroma, culinary journeys to various regions of Thailand, and above all there will be no shortage of unique taste, which - we hope very much - You will like! :)

Feel the real Thailand at CHAI THAI! :)

**FEEL INVITED AND ENJOY!!!**



 vegetarian dishes - we mark that dishes containing fish and oyster sauce are also marked as vegetarian. At the last pages of the menu You will find a list of strictly vegetarian and vegan dishes.

**SHARPNESS SCALE**

 Little spicy

 Medium spicy

 Hot (Very spicy)

Please inform our service if You want to order a spicy dish in a milder or non-spicy version, or if You wish to order a spicier or hot version of the dish - turning up (spicy up) or putting pungency fee is 3 PLN.

Our dishes may contain allergens such as:

eggs, sesame, milk, soy, celery, cereal grains, mustard, fish, peanuts, tree nuts, crustaceans, molluscs, gluten.

If necessary, please ask the staff for the allergen table.

The photos of the dishes in the menu are our own and are for illustrative purposes only.

# CHEF'S SPECIALS

# CHAI THAI

# CHEF'S SPECIALS

**ALL THE CHEF'S SPECIALS  
IN WROCLAW YOU WILL FIND ONLY WITH US!!!**

## STARTERS

GREAT SNACKS FOR BEER AND CIDER



### 1. HED KEM THOD

Crispy Thai starter in the form of **fresh enoki mushrooms** fried in tempura, served with sweet chili sauce

### 2. THAI KAI ZABB (4 pcs)

Fried chicken wings (two arms and forearms each) in **chef's batter**, giving them a sour and medium spicy taste, served with sweet chili sauce

### 3. LARB MOO THOD (12 pcs)

Clearly spicy and aromatic Thai starter in the form of **rice-meat balls** - minced pork, fried rice, **kaffir lime leaves**, chili, lime juice, fish sauce, tempura, spring onion

### 4. SAM CHUN THOD

Popular Thai starter in the form of fried bacon with **Thai herbs** - bacon, garlic, black pepper, coriander, soy sauce, tempura, served with **Sriracha sauce**

### 5. KEAW SONG KHUENG (4 pcs)

Thai starter in the form of **fried pouches** with minced pork, rice noodles and vegetables - minced pork, wonton dough, rice noodles, mung bean sprouts, peanuts, coriander, sprinkled with coriander, mint and pepper, served with **tamarind sauce with peanuts**

### 6. KUNG MA PHRAO (4 szt.)

Krewetki w tempurze w wyjątkowej odstonie z dodatkiem **wiórków kokosowych**, podawane z **sosem śliwkowym**

### 7. KEAWKUNG MUSAB (4 pcs)

Unique **shrimp dumplings with the addition of minced pork** - shrimps, minced pork, wonton dough, soy sauce, black pepper, served with sweet chili sauce

### 8. MIANG KHAM (4 pcs) **NEW!!!**

An unusual blend of flavors in a **royal starter from the Chiang Mai region**, prepared according to our **chef's recipe** - shrimps (4 pcs), **fresh coconut flakes**, ginger, red onion, lime, coconut flakes, chili flakes, sprinkled with roasted onion, coriander, mint and peanuts, served on **betel leaves** with **tamarind sauce with peanuts**

### 9. GOONG MAE NAM GROB (4 pcs) **NEW!!!**

**King prawns** (4 pcs) with herbs in crispy tempura, sprinkled with fried garlic, fried onion, **fried kaffir lime leaves** and pepper, **mild** - served with **sweet chili sauce**  
**medium spicy** - served with our own **yo sauce**

### 10. KOI NUE **NEW!!!**

A unique combination of classic minced beef with the intense flavor of the **Thai LARB salad from the Isaan region** - minced beef, roasted rice, red onion, piri-piri, chili flakes, lime, spring onion, mint, coriander, fish sauce, served with fresh vegetables and **crispy wonton chips**

### 11. CHAI THAI STARTER SET **(FOR 2-4 PEOPLE)**

The set of **classic Thai starters**, perfect for sharing with friends and family - KHAEB MOO (Thai chips), POH PIA LEK (mini vegetable spring rolls - 8 pcs), POH PIA PUK (vegetable spring rolls - 2 pcs divided in half), POH PIA MOO (meat spring rolls - 2 pcs divided in half), KEAW MOO (fried wonton dumplings - 6 pcs), LOOK-CHIN THOD (pork meatballs - 6 pcs), KAI SATAY (skewers with marinated chicken - 2 pcs), served with sweet chili sauce

The descriptions of the starters from the set can be found on the STARTERS page.



# CHEF'S SPECIALS



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ALL THE CHEF'S SPECIALS  
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## SOUPS (1L)

SERVED IN ORIGINAL DISHES FROM THAILAND

### 1. KHAO LHAO NUM TOK (for 1-2 people) NEW!!! 49-

Medium spicy signature combination of salty and sour taste of broth with delicate sweetness of coconut milk - pork meatballs (3 pcs), chicken, duck, boiled wonton dumplings stuffed with minced pork (2 pcs), coconut milk (small amount), pak choi, Chinese cabbage, mung bean sprouts, leek, carrot, soy sauce, oyster sauce, sprinkled with fried garlic, roasted onion, Thai chili paste, spring onion, coriander and pepper



1

### 2. TOM LAO PLA (for 1-2 people) 49-

Unique Thai sour fish soup from the Isaan region, mild or medium spicy - sea bream (350 g), lemongrass, galangal, kaffir lime leaves, straw mushrooms, oyster mushrooms, red onion, cherry tomatoes, lime juice, tamarind sauce, fish sauce, sprinkled with spring onion and coriander



2

### 3. GANG SOM PLA (for 1-2 people) 59-

Popular medium spicy and aromatic fish soup from the south of Thailand served in an original Thai heated dish in the shape of a fish - sea bream (one piece), green bean, Chinese cabbage, broccoli, carrot, fingerroot, minced fish (in broth), palm sugar, sour curry paste, tamarind sauce, fish sauce



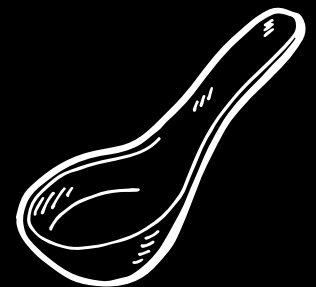
3

### 4. TOM YUM ROMMIT (for 1-2 people) 59-

Characteristic spicy-sour Tom Yum soup in the version popular in Bangkok with seafood and chicken - king prawns (3 pcs), calamari, mussels, chicken, coconut milk, lemongrass, galangal, kaffir lime leaves, straw mushrooms, oyster mushrooms, red onion, cherry tomatoes, lime juice, Tom Yum paste, Thai chili paste, piri-piri, tamarind sauce, fish sauce, sprinkled with spring onion, coriander and pepper

### 5. TOM YUM KUNG MA PHRAO (for 1-2 people) NEW!!! 65-

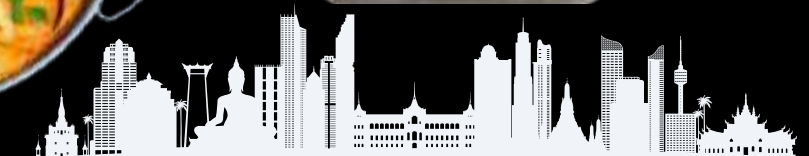
The unique spicy-sour Tom Yum soup balanced with the sweetness of coconut milk with seafood and fishballs - king prawns (4 pcs), mussels, fishballs (3 pcs), coconut milk, lemongrass, galangal, kaffir lime leaves, straw mushrooms, oyster mushroom, red onion, cherry tomatoes, lime juice, Tom Yum paste, Thai chili paste, piri-piri, tamarind sauce, fish sauce, sprinkled with spring onion, coriander, pepper and fresh coconut flakes



4



5



# CHEF'S SPECIALS



# CHAI THAI

# CHEF'S SPECIALS

## MAIN DISHES

### 1. KAI YAD SAI

Thai style pocket omelette stuffed with chicken and vegetables, mild or medium spicy - eggs, chicken, white onion, carrot, pepper, soy sauce, oyster sauce, sweet-sour sauce, sprinkled with spring onion, coriander and pepper, served with jasmine rice sprinkled with sesame

39-

### 2. KHAO MOO DANG

Thai style grilled pork neck in chef's cinnamon sauce with Thai herbs - pork neck, boiled egg, cucumber, chef's cinnamon sauce, soy sauce, oyster sauce, sprinkled with spring onion, coriander and pepper, served with jasmine rice sprinkled with sesame

39-

### 3. KUAY TIAO HANG

Little spicy, special Thai dish with chef's sauce, morning glory, meatballs and beef - rice noodles, pork meatballs (3 pcs), beef, morning glory, mung bean sprouts, Chinese cabbage, leek, carrot, chef's original sauce, sprinkled with fried garlic, roasted onion, spring onion, coriander and pepper

41-

### 4. PUD CHA

The exceptionally spicy dish from the Chiang Mai region - green bean, baby corn, bamboo shoots, kaffir lime leaves, sprigs of young pepper, fingerroot, garlic, basil, chili, piri-piri, chef's Pud Cha sauce, soy sauce, oyster sauce, sprinkled with chilli and basil, served with jasmine rice sprinkled with sesame

with chicken 41-

with beef 46-

with seafood 51-

### 5. PAD HORAPHA

Little spicy and aromatic stir-fried vegetables - white onion, pepper, basil, garlic, chili, Thai chili paste, soy sauce, oyster sauce, sprinkled with spring onion, served with jasmine rice sprinkled with sesame, recommended with mussels

with chicken 41-

with mussels (12 pcs) 47-

with seafood 51-

### 6. PLA SAM ROSE

Thai style fried fish in the chef's original sweet and sour sauce, served with vegetables - sea bream (one piece), pepper, white onion, sprinkled with spring onion and coriander, served with jasmine rice sprinkled with sesame

59-

### 7. PAD THAI CHAO VUNG / PAD THAI NAROK TAEK

Popular in Bangkok Pad Thai with tofu, served in the unique version with coconut milk in a pocket omelette with king prawns, crispy wonton chips, fried egg, peanuts and vegetables - Pad Thai, coconut milk, king prawns (4 pcs), eggs, crispy wonton chips (2 pcs), sprinkled with fried garlic, roasted onion and fried kaffir lime leaves, served with peanuts, fresh lime and spring onion, recommended to sprinkle with fresh lime, served with a hand washing bowl.

59-

In a medium spicy version, additionally with Thai chili paste, fried chili and chili flakes.

### 8. KUNG SAUCE MAKAM

King prawns whole fried in tempura in the chef's original sauce, served on fried Wai Wai rice noodles - king prawns (5 pcs), Wai Wai rice noodles, egg, sprinkled with fried garlic, roasted onion, fried kaffir lime leaves and chili, served with a hand washing bowl

59-

### 9. PAD POO NIM

Popular dish from the south of Thailand in the form of young crabs fried with vegetables in a wok with black pepper sauce - young crabs, pepper, white onion, sprigs of young pepper, sprinkled with spring onion and coriander, served with jasmine rice sprinkled with sesame

65-

### 10. PAD PONG GARI

Dish from the south of Thailand traditionally served with seafood and vegetables - coconut milk, milk, egg, white onion, pepper, carrot, chili, Thai chili paste, curry, soy sauce, oyster sauce, sprinkled with spring onion, coriander and pepper, served with jasmine rice sprinkled with sesame, recommended with young crabs

with seafood 59-

with king prawns (5 pcs) 59-

with young crabs 65-





# STARTERS

# CHAI THAI

# STARTERS

## 1. KHAEB MOO (THAI CHIPS)

*ONLY WITH US IN WROCLAW!!!*

Popular Thai pork skin chips with salt recommended with sweet chili sauce + 3 PLN great snack for beer and cider



## 2. MOO THOD

Thai pork chips, served with sweet chili sauce great snack for beer and cider

## 3. POH PIA LEK (10 pcs)

Fried mini spring rolls with white cabbage, carrot, mung bean sprouts, soy noodles and soy sauce, served with sweet chili sauce

## 4. POH PIA PUK (3 pcs divided in half)

Traditional fried spring rolls with white cabbage, carrot, mung bean sprouts, soy noodles and soy sauce, served with sweet chili sauce

## 5. POH PIA MOO (3 pcs divided in half)

Traditional fried spring rolls with pork, white cabbage, carrot, mung bean sprouts, soy noodles and soy sauce, served with sweet chili sauce

## 6. POH PIA SOD (6 pcs) (FRESH SPRING ROLLS)

Fresh spring rolls with a refreshing taste with vegetables or shrimps - rice paper, rice noodles, lettuce, cucumber, mung bean sprouts, egg, mint, coriander, served with tamarind sauce with peanuts and our own Sriracha Mayo sauce



vege 23- with shrimps 31- mix 27-

7- 1



2



3



22- 4,5



6



## 7. KEAW MOO (6 pcs)

Classic wonton dumplings stuffed with pork, fried or boiled - minced pork, wonton dough, white cabbage, carrot, onion, coriander, served with sweet chili sauce

## 8. LOOK-CHIN THOD (9 pcs)

Traditional Thai fried pork meatballs - minced pork, soy sauce, oyster sauce, served with sweet chili sauce

## 9. KAI SATAY (3 pcs)

Fried chicken soaked in coconut milk and breaded in turmeric - chicken, coconut milk, turmeric, soy sauce, oyster sauce, served with sweet chili sauce

## 10. THAI KAI THOD (4 pcs)

Popular Thai starter in the form of fried chicken wings (two arms and forearms each) in chef's batter, served with sweet chili sauce

## 11. POH PIA KUNG (4 pcs)

Shrimps wrapped in crispy rice paper - shrimps, rice paper, soy noodles, white cabbage, carrot, mung bean sprouts, soy sauce, served with sweet chili sauce

## 12. KUNG THOD (4 pcs)

Shrimps fried in crispy tempura and panko, served with plum sauce

## 13. PLAHMUK THOD (15 pcs)

Fried calamari pieces in crispy tempura, served with plum sauce



7



8



9



10



11



12



13



# THAI SALADS

# CHAI THAI

# THAI SALADS



1

## 1. YUM MA MUANG

Popular in Bangkok salad with fresh mango, mild or medium spicy - fresh mango (threads), carrot, red onion, lime juice, Thai chili paste, chef's original sauce, sprinkled with peanuts, cashews nuts, roasted onion, coriander and pepper

vegetables (as in the description) 29- with shrimps (6 pcs) 39-



2

## 2. PLA KUNG

Thai salad with fresh mango and mint, mild or medium spicy - fresh mango (threads), lemongrass, kaffir lime leaves, carrot, red onion, coconut milk (small amount), lime juice, Thai chili paste, chef's original sauce, sprinkled with roasted onion, spring onion, coriander, pepper and mint

vegetables (as in the description) 29- with shrimps (6 pcs) 39-

## 3. LARB ISAAN

35-

Popular salad from the Isaan region with minced meat, baked rice, vegetables and mint, medium spicy or hot - minced meat (chicken or pork), baked rice, red onion, mint, chili flakes, piri-piri, lime juice, fish sauce, sprinkled with spring onion, coriander, pepper and mint



3

## 4. TUM THAI KUNG SOD

Traditional Thai sweet and sour SOM TUM salad with fresh papaya, mild or medium spicy - papaya, green beans, cherry tomatoes, carrot, garlic, piri-piri, lime, peanuts, chef's Tum Thai sauce

vegetables (as in the description) 29- with shrimps (6 pcs) 39-



4

## 5. TUM LAO KUNG SOD NEW!!!

Medium spicy salad from the Isaan region served with fresh papaya and characteristic Isaan fish sauce - papaya, green bean, cherry tomatoes, carrot, piri piri, lime, Isaan fish sauce

vegetables (as in the description) 29- with shrimps (6 pcs) 39-



5

## 6. SOM TUM THOD

Sweet and sour salad from Bangkok with fried crispy papaya in tempura, mild or medium spicy - papaya, tempura, green beans, cherry tomatoes, carrot, lime, chef's Tum Thai sauce,

sprinkled with peanuts and cashews nuts

vegetables (as in the description) 29- with shrimps (6 pcs) 39-



6





7


## 7. THAI SOM TUM DISH FROM COVER!

49-

Traditional Thai SOM TUM salad with fresh papaya and fresh additions - rice noodles, boiled egg, crispy pork, pork meatballs (3 pcs), Thai chips (KHAEB MOO), Thai chicken wings (THAI KAI THOD), papaya, pak choi, green bean, Chinese cabbage, mung bean sprouts, cherry tomatoes, carrot, garlic, chef's Som Tum sauce

**Bangkok style** (sweet-sour, medium spicy) - additionally tamarind sauce and peanuts 

**Isaan style** (hot) - additionally Isaan fish sauce 

**Korat style** (sweet-sour, medium spicy) - additionally tamarind sauce, peanuts and Isaan fish sauce (small amount)  NEW!!!

WE RECOMMEND ALL THAI SALADS WITH TRADITIONAL STICKY RICE, SERVED IN ACCORDANCE WITH THAI CUSTOMS IN AN ORIGINAL BAMBOO BASKET.





## SOUPS (400 ml)

### CHOOSE FROM

- vegetables (as in the description of the dish) 20-
- with tofu 22-
- with chicken 24-
- with calamari 25-
- with beef 27-
- with duck 27-
- with shrimps (4 pcs) 28-
- Additives are 50 g each.

### 1. TOM YUM (400 ml) 🌶️🌶️🌶️

Classic Thai spicy-sour soup with coconut milk - coconut milk, lemongrass, galangal, kaffir lime leaves, straw mushrooms, oyster mushrooms, red onion, cherry tomatoes, Tom Yum paste, Thai chili paste, piri-piri, lemon juice, tamarind sauce, fish sauce, sprinkled with spring onion, coriander and pepper

### 2. TOM KHA (400 ml)

Classic Thai mild and sour soup with coconut milk - coconut milk, lemongrass, galangal, kaffir lime leaves, straw mushrooms, oyster mushrooms, red onion, cherry tomatoes, lemon juice, fish sauce, srpinkled with spring onion, coriander and pepper

### 3. TOM ZAB (400 ml) 🌶️🌶️

Special Thai spicy-sour soup - lemongrass, galangal, kaffir lime leaves, straw mushrooms, oyster mushrooms, red onion, cherry tomatoes, Tom Kha paste, piri-piri, lemon juice, tamarind sauce, fish sauce, sprinkled with roasted rice, spring onion, coriander and basil



## YAOWARAT STYLE SOUPS

Unique wonton soups inspired by the extraordinary Yaorawat Street, i.e. the heart of Chinatown in Bangkok - the street that never sleeps. Yaowarat, i.e. the classic Thai street food, is the intense, aromatic and unforgettable flavors of Bangkok at night :)

### 1. WON TON SOUP (400 ml)

Delicious mild broth with traditional wonton dumplings - boiled wonton dumplings, pak choi, Chinese cabbage, mung bean sprouts, leek, carrot, soy sauce, sprinkled with fried garlic, roasted onion, spring onion, coriander and pepper

- wonton dumplings stuffed with minced pork (3 pcs) 23-
- minced pork and shrimps (3 pcs) 28-

### 2. BAMEE KEAW-NUM (750 ml) 33-

Essential mild broth with boiled wonton dumplings and egg noodles - egg noodles, boiled wonton dumplings stuffed with minced pork (2 pcs), crispy wonton chips (2 pcs), pak choi, Chinese cabbage, mung bean sprouts, leek, carrot, sprinkled with fried garlic, roasted onion, spring onion, coriander and pepper

### 3. BAMEE MOODANG (750 ml) 37-

Essential mild broth with crispy wonton chips, pork neck and egg noodles - egg noodles, pork neck, crispy wonton chips (2 pcs), pak choi, Chinese cabbage, mung bean sprouts, leek, carrot, sprinkled with fried garlic, roasted onion, spring onion, coriander and pepper

### 4. MOODANG KEAW-NUM (750 ml) 37-

Warming classic broth with egg noodles, pork neck, boiled wonton dumplings with pork (2 pcs), pak choi, Chinese cabbage, mung bean sprouts, leek and carrot, sprinkled with fried garlic, roasted onion, spring onion, coriander and pepper **NEW!!!**

### 5. KEAW-NUM TOM YUM (750 ml) 🌶️🌶️🌶️ 37-

Spicy and aromatic Tom Yum soup with Thai herbs - minced pork, boiled wonton dumplings with pork (3 pcs), crispy wonton chips (2 pcs), boiled egg, pak choi, mung bean sprouts, leek, carrot, lime juice, Thai chili paste, fish sauce, sprinkled with peanuts, spring onion, coriander and chili flakes **NEW!!!**

REPLACE CRISPY WONTON CHIPS WITH BOILED WONTON DUMPLINGS WITH PORK (+ 4 PLN)

## SOUPS (750 ml)

## CHOOSE FROM

ingredients (as in the description)	29-	with beef	37-
with tofu	32-	with duck	38-
with chicken	34-	with shrimps (6 pcs)	39-
with calamari	36-	with seafood (shrimps, calamari, mussels)	45-

Additives are 100 g each.

## KUAY TIAO SOUPS

## 1. GAENG SEN (750 ml)

Delicious mild broth with soy noodles - soy noodles, pak choy, Chinese cabbage, mung bean sprouts, carrot, fried garlic, sprinkled with roasted onion, spring onion and coriander

2. SUKI SOUP (750 ml) 

Thai classic with an unique sweet and little spicy taste served with soy noodles - soy noodles, egg, bamboo shoots, pak choy, Chinese cabbage, mung bean sprouts, broccoli, green bean, leek, carrot, chef's Suki Yaki sauce, sprinkled with roasted onion, spring onion, coriander, pepper and sesame

3. YEN-TA-FO TOM YUM (750 ml) 

Spicy and sour soup with Tom Yum paste and Yen-ta-fo sauce, medium spicy or hot - Wai Wai rice noodles, boiled egg, crispy wonton chips (2 pcs.), pak choy, Chinese cabbage, mung bean sprouts, carrot, chili flakes, Thai chili paste, lime juice, fish sauce, Yen-ta-fo sauce, sprinkled with fried garlic, roasted onion, spring onion, coriander and pepper

## 4. RAD NA MEE GROB (750 ml)

Clear and slightly sour Thai soup with crispy Wai Wai rice noodles - Wai Wai rice noodles, crispy wonton chips (2 pcs), pak choy, Chinese cabbage, broccoli, mung bean sprouts, leek, carrot, soy paste, potato starch, soy sauce, oyster sauce, sprinkled with crispy Wai Wai rice noodles, fried garlic, roasted onion, spring onion, coriander and pepper

## 5. KUAY TIAO (750 ml)

Special, essential and mild broth with rice noodles - rice noodles, pak choy, Chinese cabbage, mung bean sprouts, leek, carrot, fried garlic, sprinkled with roasted onion, spring onion, coriander and peanuts

6. KUAY TIAO TOM YUM (750 ml) 

Spicy-sour soup with rice noodles - rice noodles, lemongrass, galangal, kaffir lime leaves, pak choy, Chinese cabbage, mung bean sprouts, leek, carrot, coconut milk (small amount), Tom Yum paste, Thai chili paste, piri-piri, lemon juice, tamarind sauce, fish sauce,

sprinkled with fried garlic, roasted onion, spring onion, coriander and peanuts

7. KUAY TIAO RUEA (750 ml) 

Characteristic Thai soup with Thai Boat Noodle paste - pork meatballs (3 pcs), rice noodles, morning glory, pak choy, Chinese cabbage, mung bean sprouts, leek, carrot, coconut milk (small amount), Thai Boat Noodle paste, sprinkled with fried garlic, roasted onion, spring onion, coriander and peanuts

8. KUAY TIAO NAMTOK (750 ml)  **NEW!!!**

Aromatic medium spicy, sour and sweet Kuay Tiao soup in Namtok style - pork meatballs (3 pcs), rice noodles, morning glory, coconut milk (small amount), pak choy, Chinese cabbage, mung bean sprouts, leek, carrot,

**DISH FROM COVER!!!**

sprinkled with fried garlic, roasted onion, spring onion, Thai chili paste, chili flakes, coriander, peanuts and pepper



**REPLACE CRISPY WONTON CHIPS WITH BOILED WONTON DUMPLINGS WITH PORK (+ 4 PLN)**



# CHAI THAI

## BANGKOK - HOT POT (1 L)

Traditional Asian Hot Pot with Thai soups referring to the bustling, unique and cosmopolitan atmosphere of Bangkok, served in original Thai dishes (for 1-2 people)

### 1. TOM YUM NAM KHON

49-

Classic Thai spicy-sour TOM YUM with seafood - seafood (shrimps, calamari, mussels), coconut milk, lemongrass, galangal, kaffir lime leaves, straw mushrooms, oyster mushrooms, red onion, cherry tomatoes, Tom Yum paste, Thai chili paste, piri-piri, lemon juice, tamarind sauce, fish sauce, sprinkled with spring onion, coriander and pepper

1



### 2. TOM YUM TOH TAEK

49-

Thai spicy-sour soup with seafood - seafood (shrimps, calamari, mussels), lemongrass, galangal, kaffir lime leaves, straw mushrooms, oyster mushrooms, pepper, red onion, cherry tomatoes, chili, piri-piri, lemon juice, tamarind sauce, fish sauce, sprinkled with spring onion, coriander, basil and pepper

2



### 3. GANG SOM

49-

Popular medium spicy soup from the south of Thailand with seafood - seafood (shrimps, calamari, mussels), green bean, Chinese cabbage, broccoli, carrot, fingerroot, minced fish (in broth), palm sugar, sour curry paste, tamarind sauce, fish sauce

### 4. THAI KHAO LHAO

47-

Thai clear soup with meatballs, chicken, duck, wonton dumplings and vegetables - pork meatballs (3 pcs), chicken, duck, boiled wonton dumplings stuffed with minced pork (2 pcs), pak choy, Chinese cabbage, mung bean sprouts, leek, carrot, soy sauce, sprinkled with fried garlic, roasted onion, spring onion, coriander and pepper

3



4





# CHAI THAI



## PHUKET - HOT POT (1 L)



Traditional Asian Hot Pot with Thai soups inspired by the flavors of the paradise Phuket island, famous for its beautiful beaches and unique local cuisine, served in original Thai dishes (for 1-2 people)

### REPLACE CRISPY WONTON CHIPS

### WITH BOILED WONTON DUMPLINGS WITH PORK (+ 4 PLN)

#### 1. BA-MEE NAMSAI

46-

Thai clear and filling soup with egg noodles - egg noodles, pork meatballs (3 pcs), crispy wonton chips (2 pcs), Thai pork skin chips (Khaeb Moo), duck, boiled egg, pak choi, Chinese cabbage, mung bean sprouts, leek, carrot, soy sauce, sprinkled with fried garlic, roasted onion, spring onion, coriander and pepper

#### 2. BA-MEE TOM YUM

46-

Spicy-sour soup with egg noodles - egg noodles, pork meatballs (3 pcs), crispy wonton chips (2 pcs), Thai pork skin chips (Khaeb Moo), duck, boiled egg, lemongrass, galangal, kaffir lime leaves, pak choi, Chinese cabbage, mung bean sprouts, leek, carrot, piri-iri, lemon juice, tamarind sauce, fish sauce, sprinkled with spring onion, coriander and pepper

**NAMSAI style** - as described above

**NAMKHON style** - additionally coconut milk and Thai chili paste

#### 3. YEN-TA-FO NOODLE

46-

Original Thai soup with rice noodles and a special little spicy Yen-ta-fo sauce - rice noodles (ribbon), pork meatballs (3 pcs), crispy wonton chips (2 pcs), Thai pork skin chips (Khaeb Moo), duck, boiled egg, pak choi, Chinese cabbage, mung bean sprouts, leek, carrot, soy sauce, poured with Yen-ta-fo sauce, sprinkled with fried garlic, roasted onion, spring onion, coriander and pepper

#### 4. YEN-TA-FO TOM YUM MOR FIRE NEW!!!

46-

Unique combination of spicy Tom Yum soup with sweet-sour Yentafo sauce, medium spicy or hot - rice noodles (ribbon), fishballs (3 pcs), crispy wonton chips (2 pcs), Thai pork skin chips (Khaeb Moo), duck, boiled egg, pak choi, Chinese cabbage, mung bean sprouts, leek, carrot, Thai chili paste, Yentafo sauce, fish sauce, lime juice, sprinkled with fried garlic, roasted onion, spring onion, coriander, pepper, peanuts and chili flakes

#### 5. NAMTOK MOR FIRE

NEW!!!

46-

Distinctive Thai soup combining aromatic broth with a touch of coconut milk, medium spicy or hot - rice noodles, pork meatballs (3 pcs), crispy wonton chips (2 pcs), Thai pork skin chips (Khaeb Moo), duck, boiled egg, coconut milk (small amount), pak choi, Chinese cabbage, mung bean sprouts, leek, carrot, lime juice, sprinkled with fried garlic, roasted onion, Thai chili paste, spring onion, coriander, pepper, peanuts and chili flakes

1



2



3



4



5



1

# THAI SHABU BIG HOT POT

## I.E. COOKING ON THE TABLE

Thai Shabu (Jim-Jum) is a popular Hot Pot dish that is cooking fresh products on the table. It consists in the fact that You receive **two types of soups** on the table, i.e. **mild and hot**, in which You cook fresh products on an electric stove in the form of - according to the selected set - meat, seafood, vegetables and noodles, which after cooking we recommend trying with the delicious **chef's sauces**, i.e. **Suki Yaki sauce** (little spicy) and **Sriracha sauce** (medium spicy) :)

**PLEASE READ THE INSTRUCTION TO THAI SHABU ON THE NEXT PAGE**

**Shabu is available at specific tables with access to electricity**

### 1. SET "A" FOR 1-2 PEOPLE

Pork neck slices, wonton dumplings stuffed with minced pork, tofu, soy noodles, fresh egg, mix of fresh vegetables (pak choi, broccoli, cabbage, carrot, mushrooms), chef's sauces

119-

### 2. SET "B" FOR 2-4 PEOPLE

Pork neck slices, bacon slices, beef slices, wonton dumplings stuffed with minced pork, pork meatballs, tofu, soy noodles, egg noodles, fresh egg, mix of fresh vegetables (pak choi, broccoli, cabbage, carrot, mushrooms), chef's sauces

169-

### 3. SET "C" FOR 4-6 PEOPLE

Pork neck slices, bacon slices, beef slices, shrimps, calamari, mussels, wonton dumplings stuffed with shrimps, wonton dumplings stuffed with minced pork, pork meatballs, tofu, soy noodles, egg noodles, fresh egg, mix of fresh vegetables (pak choi, broccoli, cabbage, carrot, mushrooms), chef's sauces

249-

## EXTRA SUPPLEMENTS TO THAI SHABU



20- pork neck slices



20- bacon slices



30- beef slices



25- shrimps



20- calamari



20- mussels



10- pork meatballs



10- tofu



25- wonton dumplings with shrimps



15- wonton dumplings with pork



20- mix of fresh vegetables



6- udon noodles



6- soy noodles



4- fresh egg



5- chef's sauce Suki Yaki / Sriracha

**REFILL OF SELECTED SOUP FOR THAI SHABU (1 L) - 15 PLN**

How to eat?



# Thai Shabu (Jim-Joom) Big Hot Pot delicious



1

You will receive on the table an electric stove, two Thai broths - hot and mild - and a plate with fresh products. Please turn on the electric stove to boil the broths.



2

When the broths boil, please add the fresh vegetables and - over time - meat, seafood and noodles. Meat and seafood can be coated in fresh egg beforehand.



3

Meat and seafood can be cooked longer or only blanched - as You want. Soy noodles needs only to be blanched. Use a dedicated ladle for noodles.



4

After cooking, please put the ingredients to a plate and try them with chef's Suki Yaki sauce. You can also try the broths themselves - for an intermediate spiciness, You can mix them in your bowl. If necessary, reduce the power of the electric stove or turn it off.



5

Enjoy your meal, company and meeting! :)

**HAVE A GREAT FUN!!! :)**



# STIR-FRIED THAI NOODLE

# CHAI THAI

# STIR-FRIED THAI NOODLE



1 2

## 1. PAD THAI

World-renowned Thai style stir-fried sweet rice noodles with egg, vegetables and tamarind sauce - rice noodles, egg, Chinese cabbage, red onion, mung bean sprouts, leek, carrot, spring onion, **tamarind sauce**, fish sauce, served with peanuts and fresh lime, **recommended to sprinkle with fresh lime to reduce sweetness**

## 2. PAD THAI TOM YUM

Classic PAD THAI fried with medium spicy Tom Yum paste and other additions - rice noodles, egg, **lemongrass**, **galangal**, **kaffir lime leaves**, Chinese cabbage, mung bean sprouts, leek, carrot, red onion, spring onion, chili, Thai chili paste, **Tom Yum paste**, **tamarind sauce**, fish sauce, served with peanuts and fresh lime

## 3. PAD BAMEE

Stir-fried egg noodles with egg, vegetables, soy sauce and oyster sauce - egg noodles, egg, bamboo shoots, green bean, **pak choi**, broccoli, Chinese cabbage, mung bean sprouts, leek, carrot, pepper, soy sauce, oyster sauce, sprinkled with fried garlic, roasted onion, spring onion, coriander and pepper



3

## 4. PAD BAMEE KEE MAO

Spicy stir-fried egg noodles with chili and piri-piri - egg noodles, egg, garlic, **kaffir lime leaves**, bamboo shoots, green bean, **sprigs of young pepper**, baby corn, basil, chili, piri-piri, Thai chili paste, soy sauce, oyster sauce, sprinkled with fried garlic, roasted onion, spring onion, basil and pepper



4

## 5. PAD SEE-EW

Stir-fried wide rice noodles with egg, vegetables, oyster sauce, classic and sweet soy sauce - rice noodles (ribbon), egg, **pak choi**, broccoli, Chinese cabbage, mung bean sprouts, leek, carrot, classic soy sauce, sweet soy sauce, oyster sauce, sprinkled with fried garlic, roasted onion, spring onion, coriander and pepper

## 6. PAD SEE-EW KEE MAO

Medium spicy stir-fried wide rice noodles with chili and piri-piri - rice noodles (ribbon), egg, garlic, **kaffir lime leaves**, bamboo shoots, green bean, **sprigs of young pepper**, baby corn, basil, chili, piri-piri, Thai chilli paste, soy sauce, oyster sauce, sprinkled with fried garlic, roasted onion, basil and pepper

## 7. PAD UDON

Stir-fried udon noodles in the **chef's teriyaki sauce** - **udon noodles**, bamboo shoots, green bean, zucchini, champignons, pepper, white onion, sprinkled with fried garlic, roasted onion, spring onion, coriander and pepper

## 8. PAD UDON PRIK-PAO

Little spicy stir-fried udon noodles - **udon noodles**, bamboo shoots, green bean, zucchini, champignons, pepper, white onion, basil, chili, Thai chili paste, soy sauce, oyster sauce, sprinkled with fried garlic, roasted onion, spring onion and basil

## 9. UDON PAD TOM YUM

Thai fusion dish with udon noodles combining the classic taste of Tom Yum with the delicacy of coconut milk - **udon noodles**, **lemongrass**, **galangal**, **kaffir lime leaves**, **straw mushrooms**, oyster mushroom, red onion, cherry tomatoes, coconut milk (small amount), chili, Thai chili paste, lime juice, oyster sauce, fish sauce, **tamarind sauce**, sprinkled with fried garlic, roasted onion, spring onion, coriander and pepper

## 10. PAD SUKI YAKI

Stir-fried soy noodles with the **chef's sweet and little spicy Suki Yaki sauce** and egg, bamboo shoots, **pak choi**, broccoli, green bean, Chinese cabbage, mung bean sprouts, leek, carrot, pepper, sprinkled with roasted onion, sesame, spring onion, coriander and pepper

## CHOOSE FROM

vegetables (as in the description of the dish)	33-
with tofu	36-
with chicken	39-
with crispy pork	39-
with calamari	41-
with beef	44-
with duck	45-
with shrimps (8 pcs)	47-
with seafood (shrimps, calamari, mussels)	49-
Additives are 120 g each, seafood - 150 g.	



5 6



7



8



9



10

# STIR-FRIED RICE

## CHAI THAI

# STIR-FRIED RICE

### CHOOSE FROM

vegetables (as in the description of the dish) 🌿	32-
with tofu 🌿	35-
with chicken	38-
with crispy pork	38-
with calamari	40-
with beef	43-
with duck	44-
with shrimps (8 pcs)	46-
with seafood (shrimps, calamari, mussels)	49-

Additives are 120 geach, seafood - 150 g.

1



### WE RECOMMEND ALL STIR-FRIED RICES

- ACCORDING TO THAI CUSTOM - WITH FRIED EGG ON THE TOP (+ 4 PLN)

#### 1. KHAO PAD (CLASSIC STIR-FRIED RICE)

Traditional Thai style stir-fried rice with egg and vegetables with soy and oyster sauce - jasmine rice, egg, pak choy, broccoli, carrot, white onion, cucumber, soy sauce, oyster sauce, sprinkled with roasted onion, spring onion, coriander and pepper

#### 2. KHAO PAD PHRIK POW 🌶️🌶️

Little spicy Thai style stir-fried rice with egg, vegetables and Thai chili paste - jasmine rice, egg, pak choy, broccoli, carrot, white onion, basil, chili, Thai chili paste, soy sauce, sprinkled with roasted onion, spring onion, basil and pepper

#### 3. KHAO PAD SRIRACHA 🌶️🌶️

Medium spicy Thai style stir-fried rice with a mix of Sriracha sauces - jasmine rice, egg, pak choy, broccoli, carrot, white onion, basil, chili, soy sauce, Sriracha sauces, sprinkled with roasted onion, spring onion, coriander and pepper

#### 4. KHAO PAD TOM YUM 🌶️🌶️

Hot Thai style stir-fried rice with spicy-sour Tom Yum paste - jasmine rice, egg, lemongrass, galangal, kaffir lime leaves, pak choy, broccoli, carrot, red onion, basil, chili, piri-piri, chef's original sauce, Tom Yum paste, soy sauce, fish sauce, sprinkled with roasted onion, spring onion, coriander and pepper, served with fresh lime, recommended to sprinkle with fresh lime

2



3



#### 5. KHAO PAD KRPAO 🌶️🌶️

Hot Thai style stir-fried rice with fresh chili and piri-piri - jasmine rice, egg, garlic, green bean, white onion, basil, chili, piri-piri, soy sauce, oyster sauce, fish sauce, sprinkled with roasted onion, spring onion and basil

4



5







# THAI CURRY

# CHAI THAI

# THAI CURRY

**THAI CURRY No. 1-7 CONTAINS A PORTION OF JASMINE RICE WITH SESAME  
REPLACE THE JASMINE RICE WITH ANY NOODLES (+ 2 PLN)**

## CHOOSE FROM

- vegetables (as in the description of the dish)  34-
  - with tofu  37-
  - with chicken 40-
  - with crispy pork 40-
  - with calamari 43-
  - with beef 46-
  - with duck 47-
  - with shrimps (8 pcs) 48-
  - with seafood (shrimps, calamari, mussels) 51-
- Additives are 120 g each, seafood - 150 g.



1



2



3



4



5



6



7



8



9



### 1. GANG MASSAMAN

Sweet, but also expressive and little spicy curry - coconut milk, potatoes, red onion, cinnamon, Massaman paste, tamarind sauce, fish sauce, cream, sprinkled with roasted onion, peanuts, coriander and pepper

### 2. GANG GATHI

The mildest, aromatic Thai curry with a delicate and silky taste - coconut milk, lemongrass, kaffir lime leaves, green bean, zucchini, red onion, pepper, cream, fish sauce

### 3. GANG PANANG

Panang style medium spicy curry - coconut milk, kaffir lime leaves, green bean, pepper, basil, chilli, Panang paste, fish sauce, sprinkled with peanuts and basil

### 4. GREEN CURRY

Classic Green Curry (Gang Keow Whan) - coconut milk, kaffir lime leaves, bamboo shoots, green bean, zucchini, pepper, chili, basil, green curry paste, fish sauce

### 5. RED CURRY

Classic Red Curry (Gang Dang) - coconut milk, kaffir lime leaves, bamboo shoots, green bean, zucchini, pepper, chili, basil, red curry paste, fish sauce, sprinkled with chili and basil

### 6. GANG PHED

Very aromatic curry with lychee and pineapple - coconut milk, kaffir lime leaves, lychee, pineapple, cherry tomatoes, pepper, chili, red curry paste, palm sugar, fish sauce, sprinkled with basil, recommended with duck

### 7. YELLOW CURRY

Classic mild Yellow Curry (Gang Gari) - coconut milk, potatoes, white onion, carrot, turmeric, palm sugar, salt, yellow curry paste, sprinkled with roasted onion, coriander and pepper

### 8. KHAO SOI

Popular Thai curry from the Chiang Mai region served with crispy egg noodles and vegetables - egg noodles, coconut milk, ground coriander seeds, curry, Thai chili paste, red curry paste, palm sugar, fish sauce, sprinkled with crispy egg noodles, coriander and pepper, served with fresh lime, recommended to sprinkle with fresh lime, recommended with chicken

### 9. MEE KA THI

Unique Thai curry from the Isaan region served with rice noodles - rice noodles, coconut milk, egg, kaffir lime leaves, Chinese cabbage, leek, carrot, peanuts, soy paste, red curry paste, palm sugar, tamarind sauce, fish sauce, sprinkled with chili, spring onion and coriander

# OTHER MAIN DISHES

# CHAI THAI


# OTHER MAIN DISHES

**EVERY DISH CONTAINS A PORTION OF JASMINE RICE WITH SESAME  
REPLACE THE JASMINE RICE WITH ANY NOODLES (+ 2 PLN)**

## CHOOSE FROM


vegetables (as in the description of the dish) 34-  
with tofu 37-  
with chicken 40-  
with crispy pork 40-  
with calamari 43-  
with beef 46-  
with duck 47-  
with shrimps (8 pcs) 48-  
with seafood (shrimps, calamari, mussels) 51-  
Additives are 120 g each, seafood - 150 g.





**1. PAD PUK BUNG (MORNING GLORY)**   
The world-famous little spicy classic Thai style stir-fried "morning glory" with a special salty taste - morning glory, garlic, leek, chili, soy sauce, oyster sauce, sprinkled with fried garlic and roasted onion, recommended with crispy pork


**2. PAD NAM MAN HOY**  
Stir-fried vegetables with oyster sauce - pak choi, white onion, broccoli, carrot, champignons, baby corn, soy sauce, oyster sauce, sprinkled with fried garlic, roasted onion and spring onion

**3. PAD PREAW WAN**  
Sweet-sour stir-fried mix of vegetables with pineapple - white onion, zucchini, pineapple, cherry tomatoes, pepper, chef's sweet and sour sauce, sprinkled with spring onion


**4. PAD PHRIK POW**   
Little spicy stir-fried vegetables with coconut milk - coconut milk, champignons, white onion, pepper, basil, chili, Thai chili paste, soy sauce, oyster sauce, sprinkled with pepper and basil


**5. PAD PIK THAI DUM**   
Medium spicy stir-fried vegetables with black pepper sauce - champignons, white onion, pepper, sprigs of young pepper, black pepper, chili, soy sauce, oyster sauce, sprinkled with spring onion, coriander and pepper

**6. PAD KEE MAO**   
Hot stir-fried vegetables - green bean, baby corn, bamboo shoots, kaffir lime leaves, sprigs of young pepper, garlic, basil, chili, piri-piri, Thai chili paste, soy sauce, oyster sauce, sprinkled with pepper and basil

**7. PAD SIAM**   
Medium spicy stir-fried vegetables with tamarind and fish sauce - Chinese cabbage, mung bean sprouts, leek, carrot, pepper, red onion, sprigs of young pepper, chili, Thai chili paste, tamarind sauce, soy sauce, fish sauce, oyster sauce, sprinkled with spring onion, coriander and pepper

**8. THAI BO-RAN**   
Medium spicy stir-fried vegetables with cinnamon sauce and coconut milk - coconut milk, Chinese cabbage, red onion, mung bean sprouts, leek, carrot, pepper, sprigs of young pepper, chili, Thai chili paste, chef's cinnamon sauce, soy sauce, oyster sauce, sprinkled with spring onion, coriander and pepper

**9. PAD KRA-PAO**   
Thai style spicy vegetables with soy and oyster sauce - green bean, white onion, garlic, basil, chili, piri-piri, soy sauce, oyster sauce, sprinkled with pepper and basil  
recommended with fried egg + 4 PLN  
also available with minced pork (41 PLN) **NEW!!!**

**10. PAD MED MUANG**   
Stir-fried vegetables with the special chili jam sauce - cashew nuts, white onion, pepper, carrot, chef's chili jam sauce, Thai chili paste, soy sauce, oyster sauce, sprinkled with spring onion, coriander and pepper



# KID'S MENU

# CHAI THAI

# KID'S MENU



## 1. POH PIA LEK (6 pcs)

Fried mini spring rolls with white cabbage, carrot, mung bean sprouts, soy noodles and soy sauce, served with sweet chili sauce

15-

1

## 2. KEAW MOO (3 pcs)

Classic fried wonton dumplings stuffed with pork - minced pork, wonton dough, white cabbage, carrot, onion, coriander, served with sweet chili sauce

12-

2

## 3. KAI SATAY (2 pcs)

Fried chicken soaked in coconut milk and breaded in turmeric - chicken, coconut milk, turmeric, soy sauce, oyster sauce, served with sweet chili sauce

17-

3

## 4. WON TON SOUP (250 ml)

Delicious mild broth with traditional wonton dumplings - wonton dumplings stuffed with minced pork (2 pcs), pak choi, Chinese cabbage, mung bean sprouts, leek, carrot, soy sauce, sprinkled with fried garlic, roasted onion, spring onion, coriander and pepper

18-

4

## 5. KHAO PAD (CLASSIC STIR-FRIED RICE)

Traditional Thai style stir-fried rice with egg, chicken and vegetables with soy and oyster sauce - jasmine rice, egg, chicken, pak choi, broccoli, white onion, carrot, cucumber, soy sauce, oyster sauce, sprinkled with roasted onion, spring onion, coriander and pepper

25-

5

## 6. PAD THAI

World-renowned Thai style stir-fried sweet rice noodles with egg, chicken, vegetables and tamarind sauce - rice noodles, egg, chicken, Chinese cabbage, red onion, mung bean sprouts, leek, carrot, spring onion, tamarind sauce, fish sauce, served with peanuts and fresh lime, recommended to sprinkle with fresh lime to reduce sweetness

26-

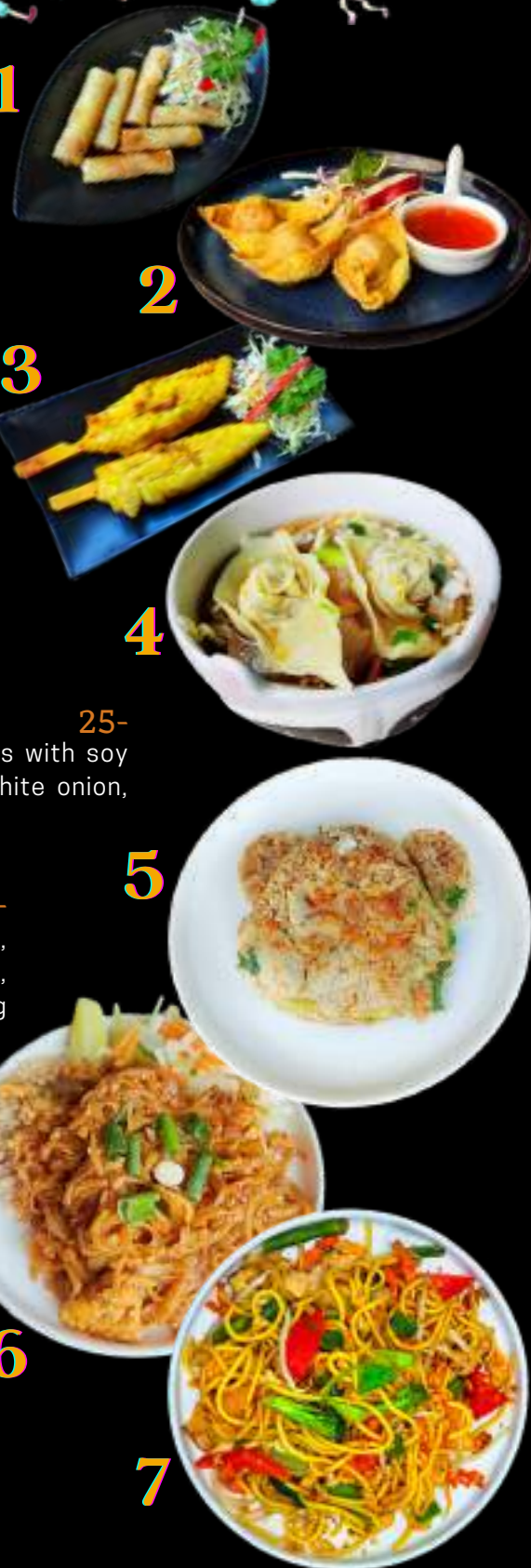
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## 7. PAD BAMEE

Stir-fried egg noodles with egg, chicken and vegetables - egg noodles, egg, chicken, bamboo shoots, green bean, pak choi, broccoli, Chinese cabbage, mung bean sprouts, leek, carrot, pepper, soy sauce, oyster sauce, sprinkled with fried garlic, roasted onion, spring onion, coriander and pepper

26-

7



# THAI DESSERTS

# CHAI THAI

# THAI DESSERTS

ALL DESSERTS ARE SERVED WITH ORIGINAL THAI DESSERT SPOONS



1

**1. MANGO STICKY RICE (KHAO NIEW MAMUANG)** 21-  
World famous classic Thai dessert - fresh mango, white and red sticky rice, coconut milk

**2. MAMUANG ICE CREAM** 26-  
Classic MANGO STICKY RICE in an unusual version with ice cream, additional fruit and roasted mung bean seeds - fresh mango, white and red sticky rice, coconut milk, two scoops of cream ice cream, fresh fruit, sprinkled with roasted mung bean seeds

**3. SA-COO GATHI** 18-  
Pearl tapioca in coconut milk with fresh fruit and strawberry sauce

## SUPPLEMENTS

extra vegetables (mix)	150 g
tofu	50 g
chicken / crispy pork	50 g
beef / calamari	50 g
duck 50 g / shrimps (6 pcs)	
noodles	
rice / egg / udon / soy	100 g
jasmine rice	100 g
sticky rice	100 g
fried egg	
fresh coriander	
peanuts (crushed)	
extra sauce / chili powder	
spicy up (when placing an order)	
take away box	1,5-
take away paper cup	0,5-

**4. SA-COO ICE CREAM** 23-  
Pearl tapioca in coconut milk with fresh fruit, two scoops of cream ice cream and strawberry sauce

**5. KLUAY TOD ICE CREAM** 20-  
Fried banana in tempura with coconut milk and sesame, served with two scoops of cream ice cream, fresh fruit, whipped cream and toffee sauce

**6. TUM TIM KROB** *NEW!!!* 23-  
Traditional refreshing Thai dessert served cold in the form of water chestnuts in a red coating of Red Sala syrup with the addition of tapioca, pieces of fresh mango, fresh coconut flakes, coconut milk and sesame

**7. ICE CREAM** 12-  
Two scoops of cream ice cream with fresh fruit, whipped cream and strawberry sauce

3



4



2



5



6



7





# CHAI THAI



## VEGETARIAN DISHES

### CHEF'S SPECIALS (STARTERS):

- no. 1 - HED KHEM THOD

### STARTERS:

- no. 3 - POH PIA LEK
- no. 4 - POH PIA PUK
- no. 6 - FRESH SPRING ROLLS (version with vegetables)

### SOUPS:

- SUKI SOUP

### STIR-FRIED THAI NOODLE:

- no. 3 - PAD BAMEE --> can be made without oyster sauce
- no. 4 - PAD BAMEE KEE MAO --> can be made without oyster sauce
- no. 5 - PAD SEE-EW --> can be made without oyster sauce
- no. 6 - PAD SEE-EW KEE MAO --> can be made without oyster sauce
- no. 7 - PAD UDON
- no. 10 - PAD SUKI YAKI

### STIR-FRIED RICE:

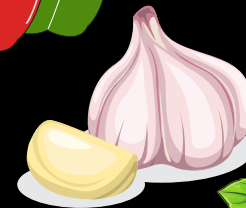
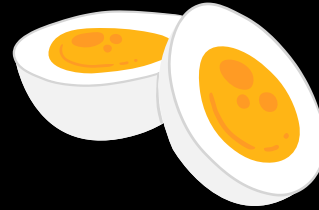
- no. 1 - KHAO PAD --> can be made without oyster sauce
- no. 2 - KHAO PAD PHRIK POW
- no. 3 - KHAO PAD SRIRACHA
- no. 4 - KHAO PAD TOM YUM --> can be made without fish sauce

### THAI CURRY:

- no. 2 - GANG GATHI --> can be made without fish sauce
- no. 7 - YELLOW CURRY

### THAI DESSERTS:

- no. 1 - MANGO STICKY RICE
- no. 2 - MAMUANG ICE CREAM
- no. 3 - SA-COO GATHI
- no. 4 - SA-COO ICE CREAM
- no. 5 - KLUAY TOD ICE CREAM (FRIED BANANA)
- no. 6 - TUM TIM KROB
- no. 7 - ICE CREAM



## VEGAN DISHES

### CHEF'S SPECIALS (STARTERS):

- no. 1 - HED KHEM THOD

### STARTERS:

- no. 3 - POH PIA LEK
- no. 4 - POH PIA PUK
- no. 6 - FRESH SPRING ROLLS (version with vegetables) --> can be made without egg

### SOUPS:

- SUKI SOUP --> can be made without egg

### STIR-FRIED THAI NOODLE:

- no. 5 - PAD SEE-EW --> can be made without egg and oyster sauce
- no. 6 - PAD SEE-EW KEE MAO --> can be made without egg and oyster sauce
- no. 7 - PAD UDON
- no. 10 - PAD SUKI YAKI --> can be made without egg

### STIR-FRIED RICE:

- no. 1 - KHAO PAD --> can be made without egg and oyster sauce
- no. 2 - KHAO PAD PHRIK POW --> can be made without egg
- no. 3 - KHAO PAD SRIRACHA --> can be made without egg
- no. 4 - KHAO PAD TOM YUM --> can be made without egg and fish sauce

### THAI CURRY:

- no. 7 - YELLOW CURRY

### THAI DESSERTS:

- no. 1 - MANGO STICKY RICE
- no. 3 - SA-COO GATHI
- no. 5 - KLUAY TOD ICE CREAM (FRIED BANANA) --> can be made without ice cream and whipped cream

# SOFT DRINKS

# CHAI THAI

# SOFT DRINKS

## COFFEE



1. ESPRESSO / DOPPIO
2. BLACK COFFEE
3. WHITE COFFEE
4. CAPUCCINO
5. LATTE
6. ICED COFFEE  
(black or doppio on ice with cold milk)

7- / 13-  
12-  
13-  
14-  
15-  
14-

## TEA



1. THAI TEA  
GREEN (with jasmine)  15-  
RED (with vanilla) 14-  
2. JASMINE TEA (strong jasmine) 14-  
3. TEA  
BLACK / FOREST FRUITS / MINT 12-  
4. WINTER TEA (WINTER SEASON)  
(cloves, orange, raspberry syrup) 15-



## EXOTIC DRINKS 0,33 L



10-

Mango



Mangosteen



Lychee



Pomegranate



Passion fruit



Soursop



**FRESH COCONUT**  
(OPENED BY A CHOPPER IN THE KITCHEN)



25-



## SOFT DRINKS

1. Water 0,3 l sparkling / still
2. Carafe of water with lemon 1 l sparkling / still
3. Pepsi 0,2 l
4. Pepsi Zero 0,2 l (no sugar)
5. Mirinda Orange 0,2 l
6. 7 Up 0,2 l (no sugar)
7. Schweppes Indian Tonic 0,2 l
8. Lipton Ice Tea Peach 0,2 l
9. Lipton Ice Tea Green 0,2 l
10. Orange juice 0,2 l
11. Apple juice 0,2 l
12. Blackcurrant juice 0,2 l

7-

15-

8-

## LEMONADES

(SUMMER SEASON)

NEW!!!

250 ML



10-

CARAFE  
0,5 L



18-

CARAFE  
1 L



29-

ASK ABOUT AVAILABILITY :)



# ALCOHOLS

# CHAI THAI

# ALCOHOLS



## DRAUGHT ALCOHOLS



1. LITOVEL PREMIUM (LAGER) 0,3/0,5 L 10- / 13-
2. LITOVEL DARK PREMIUM 0,3/0,5 L 10- / 13-
3. APPLE SEMI-SWEET CIDER 0,5 L 15-
4. JUICE INTO BEER 1-
5. PROSECCO (DETAILS BELOW)

## BOTTLED BEER / CIDER



1. THAI BEER (LAGER) 0,32/0,33 L  14-
2. CHANG / SINGHA
3. NAMYSŁÓW PILS 0,5 L 13-
4. MIŁOSŁAW MARCOWE 0,5 L 14-
5. LITOVEL WHEAT 0,5 L
6. LITOVEL HONEY 0,5 L
7. FORTUNA SOUR QUINCE 0,5 L
8. FORTUNA MIRABELKA 0,5 L
9. APPLE SEMI-DRY CIDER 0,5 L
9. PERRY SEMI-SWEET CIDER 0,5 L 15-

## NON-ALCOHOLIC BEER

1. ZATECKY LAGER 0,5 L
2. ŻYWIEC BIAŁE (WHEAT) 0,5 L
3. MIŁOSŁAW (IPA) 0,5 L
4. LITOVEL DARK LEMON 0,5 L
5. BOJAN LYCHEE SOUR 0,5 L
6. BOJAN PASSION FRUIT SOUR 0,5 L



## WINE / PROSECCO

**DRY TABLE WINE**  
**WHITE / RED**

GLASS



13-

**PROSECCO**

**MONTE SANTI FRIZZANTE BIANCO**

16-

CARAFE 0,25 L



19-

29-

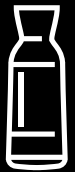
CARAFE 0,5 L



35-

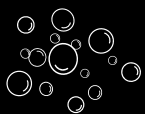
45-

CARAFE 1 L



59-

75-



## SPRITZERS

1. APEROL SPRITZ / APEROL FREE 0% 29-  
(Aperol, prosecco, sparkling water, orange)
2. HUGO SPRITZ / HUGO FREE 0% 27-  
(prosecco, sparkling water, lilac flower syrup, lime, mint)
3. MIMOZA / MIMOZA FREE 0% 18-  
(prosecco, orange juice)

## LONG DRINKS

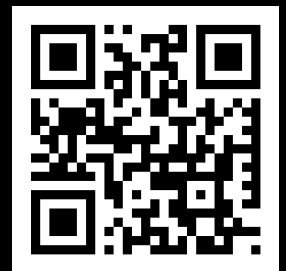
1. GIN & TONIC 25-
2. CUBA LIBRE 23-  
(white rum, coca-cola, lemon)
3. BLUE LAGOON 23-  
(vodka, sprite, Blue Curacao, lemon)

## SHOTS

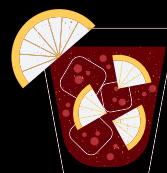


1. POLISH VODKA BIAŁY BOCIAN 40 ml 9-
2. JÄGERMEISTER 40 ml 12-

**MULLED WINE** 15-  
(WINTER SEASON)



**SCAN OUR MENU**



**POLISH VODKA**  
**BIAŁY BOCIAN**  
BOOTLE 0,7 L 119-

