

SOM DTUM + LARB + SALAD 泰式沙律

SOM DTUM GOONG 🌸🍷 大蝦青木瓜沙律 POUNDED GREEN PAPAYA SALAD, CHERRY TOMATOES, CHILLI, DRIED SHRIMP, PRAWNS WITH SWEET & SOUR TAMARIND DRESSING	138	NAHM DTOK NUER 🍷 辣烤和牛沙律 SPICY GRILLED WAGYU BEEF SALAD WITH SHALLOTS, CORIANDER, MINT, LIME, FISH SAUCE & TOASTED RICE DRESSING	178
SOM DTUM THAI 🍷 青木瓜沙律 POUNDED GREEN PAPAYA SALAD, CHILLI, DRIED SHRIMP WITH SWEET & SOUR TAMARIND DRESSING	108	YUM SUM O 🍷 大蝦柚子沙律 POMELO SALAD, PRAWN, DEEP FRIED SHALLOTS, CASHEW NUTS, DRY COCONUT, CORIANDER, SWEET, SOUR TAMARIND DRESSING	148
LARB MOO 🌸🍷 豬肉碎生菜包沙律 MIXED SALAD OF CHOPPED PORK, PORK SKIN, SHALLOTS, SPRING ONIONS, MINT, CORIANDER, SPICY & SOUR DRESSING	138	MIANG PLA 烤海鱸魚生菜包沙律 CRISPY SEABASS WRAP, PEANUTS, CHILLI, LIME AND BETEL LEAVES, SERVED WITH SPICY AND SWEET SAUCE	138
LARB BET 🍷 鴨肉碎生菜包沙律 MIXED SALAD OF CHOPPED DUCK MEAT, SHALLOTS, SPRING ONION, MINT, FRIED PORK RINDS, & SPICY & SOUR DRESSING	148	PLA MAUK YUNG 🍷 烤魷魚沙律 FLASH GRILLED SQUID & CORIANDER SALAD, DRESSING WITH RED CHILLI & LIME	138

CHARCOAL GRILL 炭烤

GAI YANG 🌸 泰北香烤雞扒配特製酸辣醬汁 CHICKEN THIGH MARINATED FOR 24 HOURS IN GARLIC, PEPPER, GRILLED TILL CRISPY, SERVED WITH JHIM JEAW SAUCE	168	SUEA RONG HAI 🍷 香烤和牛 GRILLED SLICED WAGYU BEEF SERVED WITH CHILLI DIPPING SAUCE	228
KHOR MOO YUNG 🌸 蒜香烤豬頸肉配特製酸辣醬汁 GRILLED PORK COLLAR MARINATED IN GARLIC, CORIANDER ROOT & PEPPER, SLICED & SERVED WITH JHIM JEAW SAUCE	168	PLA MAUK 炭烤原隻魷魚 GRILLED SQUID WITH DIPPING SAUCE OF CHILLI, GARLIC, CORIANDER ROOT, LIME AND FISH SAUCE	228
MOO PING 豬肉串燒 GRILLED MARINATED PORK SKEWERS WITH CUCUMBER AND GINGER SALAD	148	PLA PHAO GLUA 🌸🍷 鹽焗原條海鱸魚 (烹飪時間25分鐘) SALT-CRUSTED WHOLE SEABASS STUFFED WITH LEMONGRASS, PANDANAS AND LIME LEAF, COOKED OVER FIRE WITH CHILLI DIPPING SAUCE (COOKING TIME 25 MINS)	328

SOUP & CURRIES 湯品・咖哩

TOM YUM GAI BAN 🍷 泰北風味冬蔭功雞湯 SPICY & SOUR SOUP OF CHICKEN, GALANGAL, LEMONGRASS, KAFFIR LIME LEAF, SHALLOTS, THAI BASIL LEAF, FRESH & DRIED CHILLI, MUSHROOM	148	MASSAMAN BEEF CHEEK 🌸 瑪莎曼咖哩牛頰肉 AROMATIC MASSAMAN CURRY OF SLOW BRAISED BEEF CHEEK, ROASTED BABY POTATO, PEANUT AND SHALLOT	168
HANG LE MOO 泰國北部風味豬肉咖哩 THAI NORTHERN STYLE PORK CURRY, CHERRY TOMATOES, GARLIC AND GINGER	148	PO NIM KA RI 軟殼蟹黃咖哩 WOK-FRIED SOFTSHELL CRAB, YELLOW CURRIED SAUCE OF EGG, CELERY, SHALLOTS AND GARLIC	178
KEOW WAN GAI 青咖哩雞 GREEN CURRY WITH CHICKEN, EGGPLANTS, BASIL, CHILLI AND COCONUT MILK	148		

WOK 鑊氣小炒

PHAD KA PRAO MOO 泰式打拋肉 STIR-FRIED MINCED PORK WITH HOLY BASIL, THAI GARLIC, CHILLI AND SPICY SAUCE	158	TALAY OB WOON SEN 泰式粉絲蝦煲 BAKED TIGER PRAWN WITH GLASS NOODLE, CORIANDER, GINGER AND PEPPER SERVED WITH SEAFOOD SAUCE	188
KAI JIAW 🌿 泰式蟹肉奄列 THAI OMELETTE OF CRAB, SPRING ONIONS & SRIRACHA SAUCE	168	PAK POONG FAI MAI DANG 🌿 泰式鑊炒通菜 STIR-FRIED MORNING GLORY WITH THAI GARLIC, CHILLI & YELLOW BEANS	98
PAD CHA TALAY 🌸 香辣炒海鮮 STIR-FRIED SPICY SEAFOOD (SCALLOP, SQUID, CRAB MEAT, PRAWN) WITH THAI HERBS	178	KAI DOW 煎蛋 FRIED EGG	18

RICE AND NOODLES 飯・麵

PHAD THAI 🌸 泰式大蝦豆腐炒金邊粉 STIR-FRIED RICE NOODLES WITH PRAWNS, TOFU, CHIVES, EGG, BEANSPOUT, SWEET TAMARIND SAUCE	158	KHAO SOI 泰北咖喱雞肉金麵 NORTHERN THAI STYLE CURRY NOODLE SOUP WITH CHICKEN	158
PAD SEE EW 泰式豉油炒河粉 STIR-FRIED FLAT NOODLES WITH KALE AND BLACK SOY SAUCE		KHAO PAD 🌸🌿 泰式蟹肉炒飯 WOK-FRIED RICE OF CRAB MEAT, EGG & SPRING ONIONS	168
CHICKEN 雞肉 148 PORK 豬肉 158		KHAO HOM MALI 🍷 泰國茉莉香米 STEAMED THAI JASMINE RICE	30
PHAD KEE MAO 泰式炒河粉 THAI DRUNKEN FLAT RICE NOODLES, BABY CORN, BASIL, YOUNG PEPPERCORN, CHILLI WITH CHEF HOMEMADE SAUCE		KHAO NIEW 🍷 泰國糯米飯 STEAMED THAI STICKY RICE	30
CHICKEN 雞肉 148 BEEF 牛肉 168		ROTI 煎餅	30

DESSERT 甜品

KHAO NIAW MAMUANG 🌸🍷 泰式芒果糯米飯 MANGO STICKY RICE	98	ROTI GLUAY 香脆香蕉煎餅 CRISPY THAI BANANA PANCAKE	88
THAI MILK TEA BINGSU 🍷 泰式珍珠奶茶刨冰 SHAVED ICE WITH THAI MILK TEA AND TAPIOCA PEARLS	88	ICE-CREAM GUTI 🍷 椰子雪糕 FRESH YOUNG COCONUT ICE-CREAM SERVED WITH TOASTED PEANUTS & SWEET CORN	88
KANOM DTOM 🍷 泰式椰子湯圓 WARM COCONUT RICE DUMPLINGS SERVED IN SALTED COCONUT CREAM	88		



SIGNATURE
主廚招牌



GLUTEN FREE
不含麸質



VEGETARIAN OR DISHES WHICH CHEF CAN PREPARE AS
VEGETARIAN, BY REQUEST 素食、可轉為素食選擇

NO SERVICE CHARGE
不收加一服務費



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ชาชาวานันท์

ISAAN / THAI / AND / BAR

ISAAN: ORIGINATING FROM THE ISAAN REGION IN NORTHEAST THAILAND, ISAAN FOOD HAS A RAW, DOWN-TO-EARTHINESS ABOUT IT RARELY FOUND IN OTHER REGIONS OF THAILAND, THE FLAVOURS ARE INTENSE, WITH A SOUR SALTY SPICY BALANCE FOCUSING ON GRILLED MEATS AND SALADS