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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

SOM DTUM + LARP + SALAD			
<div>SOM DTUM GOONG 𠵿</div> <div>大蝦青木瓜沙律</div> <div>POUNDED GREEN PAPAYA SALAD, CHERRY TOMATOES, CHILLI, DRIED SHRIMP, PRAWNS WITH SWEET & SOUR TAMARIND DRESSING</div>	138	<div>TORT MAN PLA</div> <div>泰式魚餅</div> <div>RED CURRY FISH CAKES, FINGERROOT, LONG BEAN, BASIL SERVED WITH SWEET CHILLI SAUCE</div>	128
<div>DTUM POO PLA RHA 𠵿</div> <div>鹹蟹仔青木瓜沙律</div> <div>POUNDED GREEN PAPAYA SALAD, DRIED CHILLI, SALTED FISH, PICKLED CRAB & GARLIC</div>	118	<div>NAHM DTOK NUER 𠵿</div> <div>辣烤和牛沙律</div> <div>SPICY GRILLED WAGYU BEEF SALAD WITH SHALLOTS, CORIANDER, MINT, LIME, FISH SAUCE & TOASTED RICE DRESSING</div>	178
<div>SOM DTUM THAI 𠵿</div> <div>青木瓜沙律</div> <div>POUNDED GREEN PAPAYA SALAD, CHILLI, DRIED SHRIMP WITH SWEET & SOUR TAMARIND DRESSING</div>	108	<div>PLA MAUK YUNG 𠵿</div> <div>烤魷魚沙律</div> <div>FLASH GRILLED SQUID & CORIANDER SALAD, DRESSING WITH RED CHILLI & LIME</div>	138
<div>SOM DTUM KAO POD 𠵿</div> <div>鹹蛋粟米沙律</div> <div>CORN SALAD WITH SALTED EGG, CHERRY TOMATOES, CHILLI, GARLIC, DRIED SHRIMP, SWEET & SOUR TAMARIND DRESSING</div>	118	<div>YUM SUM O 𠵿</div> <div>大蝦柚子沙律</div> <div>POMELO SALAD, PRAWN, DEEP FRIED SHALLOTS, CASHEW NUTS, DRY COCONUT, CORIANDER, SWEET, SOUR TAMARIND DRESSING</div>	148
<div>LARP MOO 𠵿</div> <div>豬肉碎生菜包沙律</div> <div>MIXED SALAD OF CHOPPED PORK, PORK SKIN, SHALLOTS, SPRING ONIONS, MINT, CORIANDER, SPICY & SOUR DRESSING</div>	138	<div>GOONG FU</div> <div>香脆蝦肉青芒果沙律</div> <div>CRISPY MINCED PRAWN SERVED WITH GREEN MANGO SALAD</div>	138
<div>LARP BET</div> <div>鴨肉碎生菜包沙律</div> <div>MIXED SALAD OF CHOPPED DUCK MEAT, SHALLOTS, SPRING ONION, MINT, FRIED PORK RINDS, & SPICY & SOUR DRESSING</div>	148		

MEAT + POULTRY			
<div>SUEA RONG HAI 𠵿</div> <div>香烤和牛</div> <div>GRILLED SLICED WAGYU BEEF SERVED WITH CHILLI DIPPING SAUCE</div>	228	<div>MOO POUNG</div> <div>香烤豬肉配特製酸辣醬汁</div> <div>DEEP-FRIED SUN DRIED PORK SERVED WITH CHILLI DIPPING SAUCE</div>	148
<div>MOO PING</div> <div>豬肉串燒</div> <div>GRILLED MARINATED PORK SKEWERS WITH CUCUMBER AND GINGER SALAD</div>	148	<div>KHOR MOO YUNG</div> <div>蒜香烤豬頸肉配特製酸辣醬汁</div> <div>GRILLED PORK COLLAR MARINATED IN GARLIC, CORIANDER ROOT & PEPPER, SLICED & SERVED WITH JHIM JEAW SAUCE</div>	168
<div>GAI YANG</div> <div>泰北香烤雞扒配特製酸辣醬汁</div> <div>CHICKEN THIGH MARINATED FOR 24 HOURS IN GARLIC, PEPPER, GRILLED TILL CRISPY, SERVED WITH JHIM JEAW SAUCE</div>	168	<div>SAM CHAN TORT GLUA</div> <div>香脆五花腩配香辣羅望子醬汁</div> <div>DEEP FRIED CRISPY PORK BELLY SERVED WITH SALTED CRUSH SPICY TAMARIND SAUCE</div>	168
<div>HANG LE MOO</div> <div>泰國北部風味豬肉咖哩</div> <div>THAI NORTHERN STYLE PORK CURRY, CHERRY TOMATOES, GARLIC AND GINGER</div>	148	<div>PHAD KA PRAO MOO</div> <div>泰式打拋肉</div> <div>STIR-FRIED MINCED PORK WITH HOLY BASIL, THAI GARLIC, CHILLI AND SPICY SAUCE</div>	158

NOODLES + RICE	
<div>KHAO SOI</div> <div>泰北咖喱雞肉金麵</div> <div>NORTHERN THAI STYLE CURRY NOODLE SOUP WITH CHICKEN</div>	158
<div>PHAD THAI</div> <div>泰式大蝦豆腐炒金邊粉</div> <div>STIR-FRIED RICE NOODLES WITH PRAWNS, TOFU, CHIVES, EGG, BEANSPOUT, SWEET TAMARIND SAUCE</div>	158
<div>PHAD KEE MAO</div> <div>泰式炒河粉</div> <div>STIR-FRIED FLAT RICE NOODLES, BABY CORN, BASIL, YOUNG PEPPERCORN, CHILLI WITH CHEF HOMEMADE SAUCE</div>	
<div>CHICKEN 雞肉</div> <div>BEEF 牛肉</div>	148 168
<div>KHAO PAD 𦵐</div> <div>泰式蟹肉炒飯</div> <div>WOK-FRIED RICE OF CRAB MEAT, EGG & SPRING ONIONS</div>	168
<div>KHAO HOM MALI 𦵐</div> <div>泰國茉莉香米</div> <div>STEAMED THAI JASMINE RICE</div>	30
<div>KHAO NIEW 𦵐</div> <div>泰國糯米飯</div> <div>STEAMED THAI STICKY RICE</div>	30

SEAFOOD	
<div>PLA PHAO GLUA 𦵐 (COOKING TIME 25 MINS)</div> <div>鹽焗原條海鱸魚 (烹飪時間 25 分鐘)</div> <div>SALT-CRUSTED WHOLE SEABASS STUFFED WITH LEMONGRASS, PANDANAS AND LIME LEAF, COOKED OVER FIRE WITH CHILLI DIPPING SAUCE</div>	328
<div>PAD CHA TALAY</div> <div>香辣炒海鮮</div> <div>STIR-FRIED SPICY SEAFOOD (SCALLOP, SQUID, CRAB MEAT, PRAWN) WITH THAI HERBS</div>	178
<div>PO NIM PAD PRIK</div> <div>蒜香辣味炸軟殼蟹</div> <div>DEEP FRIED SOFT SHELL CRAB IN CHILLI & GARLIC</div>	158

EGG + SOUP + VEGETABLE	
<div>KAI JIAW 𦵐</div> <div>泰式蟹肉奄列</div> <div>THAI OMELETTE OF CRAB, SPRING ONIONS & SRIRACHA SAUCE</div>	168
<div>TOM YUM GAI BAN 𦵐</div> <div>泰北風味冬蔭功雞湯</div> <div>SPICY & SOUR SOUP OF CHICKEN, GALANGAL, LEMONGRASS, KAFFIR LIME LEAF, SHALLOTS, THAI BASIL LEAF, FRESH & DRIED CHILLI, MUSHROOM</div>	148
<div>PAK POONG FAI MAI DANG 𦵐</div> <div>泰式鑊炒通菜</div> <div>STIR-FRIED MORNING GLORY WITH THAI GARLIC, CHILLI & YELLOW BEANS</div>	98
DESSERT	
<div>KHAO NIAW MAMUANG 𦵐</div> <div>泰式芒果糯米飯</div> <div>MANGO STICKY RICE</div>	98
<div>THAI MILK TEA BINGSU 𦵐</div> <div>泰式珍珠奶茶刨冰</div> <div>SHAVED ICE WITH THAI MILK TEA AND TAPIOCA PEARLS</div>	88
<div>KANOM DTOM 𦵐</div> <div>泰式椰子湯圓</div> <div>WARM COCONUT RICE DUMPLINGS SERVED IN SALTED COCONUT CREAM</div>	88
<div>ROTI GLUAY</div> <div>香脆香蕉煎餅</div> <div>CRISPY THAI BANANA PANCAKE</div>	88
<div>ICE-CREAM GUTI 𦵐</div> <div>椰子雪糕</div> <div>FRESH YOUNG COCONUT ICE-CREAM SERVED WITH TOASTED PEANUTS & SWEET CORN</div>	88

 GLUTEN FREE 不含麩質

 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