

Char Char Wai

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

 Vegetarian or dishes which Chef can prepare as vegetarian, on request

 Contains gluten

No service charge

SOM DTUM + LARP + SALADS

**** Isaan food is spicy, please let us know if you have a low tolerance to chilli and we'll do what we can, where we can. Dishes in all sections should be enjoyed with rice**

Som Dtum Moo Grop 108
pounded green papaya salad, cherry tomatoes, chilli, dried shrimp, crispy pork with a sweet and sour tamarind dressing

Som Dtum Goong 118
pounded green papaya salad, cherry tomatoes, chilli, dried shrimp, prawns with a sweet and sour tamarind dressing

Dtum Poo Pla Rha 98
pounded green papaya salad, cherry tomatoes, dried chilli, salted fish, pickled crab and garlic

Som Dtum Thai 95
pounded green papaya salad, chilli, dried shrimps with a sweet and sour tamarind dressing

Yum Tua Pu 98
wing bean salad, shallots, dried shrimps, dried squid, peanuts with a sweet and sour dressing

Larp Moo 118
mixed salad of chopped pork, pork skin, shallots, spring onions, mint, coriander and a spicy sour dressing

Larp Bet 128
mixed salad of chopped duck meat, shallots, spring onions, mint, dried pork rinds and a spicy and sour dressing

Yum Hua Plee 158
fresh banana blossom salad, prawn, lime, mint, coriander, garlic, coconut milk, chilli with a sweet and sour dressing

Nahm Dtok Moo 142
spicy grilled kurobuta pork collar salad with shallots, coriander, mint, lime, fish sauce and toasted rice dressing

Nahm Dtok Nuer 148
spicy grilled wagyu beef salad with shallots, coriander, mint, lime, fish sauce and toasted rice dressing

Pla Mauk Yung 108
flash grilled squid and coriander salad, dressed with green chilli and lime

Yum Som O 148
pomelo salad, prawn, deep fried shallots, cashew nuts, garlic, dry coconut and sweet and sour tamarind dressing

Kung Nam Ma Kam 188
deep fried king prawn with tamarind sauce, palm sugar, fish sauce, chilli, garlic and coriander root

SEAFOOD

Pla Phao Glua 298
salt-crusted whole seabass stuffed with lemongrass, pandanas and lime leaf, cooked over fire, with a chilli dipping sauce
* takes around 25mins

Goong Golae 198
whole tiger prawns smothered in dry red coconut curry, grilled over fire with pickled ginger and lime

Hoi Nung 105
steamed local clams with thai basil, lemongrass, kaffir lime leaf, served with galangal and chilli dressing

MEAT + POULTRY

Gai Tort 168
half chicken brined in fish sauce for 24hrs, deep fried and served with crispy thai garlic

Moo Ping 118
grilled marinated pork skewers with cucumber and ginger salad

Gai Yung 158
chicken thigh marinated for 24 hours in garlic, pepper, coriander, grilled till crispy, served with jhim jeaw

Khor Moo Yung 168
pork collar marinated in garlic, coriander root and pepper, grilled, sliced and served with jhim jeaw

Moo Tort Ta Krai 148
deep fried sliced pork with lemongrass, coriander root, garlic, salt and pepper

RICE + EXTRAS

Khao Pad  158
wok fried rice of crab meat, egg and spring onions

Kai Jiaw  148
thai omelet of crab, spring onions and sriracha sauce

Pak Poong Fai Mai Dang  88
stir fried morning glory with thai garlic, chilli and yellow beans

Tom Yum Gai Ban 148
spicy and sour soup of chicken, galangal, lemongrass, kaffir lime leaf, shallots, thai basil leaf, fresh and dried chillies, mushroom

Khao Hom Maliee 30
steamed thai jasmine rice

Khao Niew 30
steamed thai sticky rice

Kap Moo 25
dried pork rinds

Tua Tort 25
red thai peanuts with spring onions, chili and salt

SWEETS

Khao Niau Mamuang 95
mango with sticky rice

Num Kang Si 68
coconut jelly, pumpkin, potato, sweet corn, thai cordial and condensed milk on shaved ice

Kanom Dtom 88
warm coconut rice dumplings served in salted coconut cream

Roti Gluay 78
crispy thai banana pancake

Ice Cream Guti 75
fresh young coconut ice cream served with toasted peanut and sweet corn

COCKTAILS

ChaCha Smash 100
hendrick's gin, coriander, mint, cucumber, ginger ale

Sukhumvit Spritz 85
aperol, watermelon juice, prosecco, pandanas foam, chia seeds

Glo Sour 90
turmeric gin, spiced citrus cordial, lemon juice, ginger bitters

Cucumber Crush 90
michter's rye whiskey, cucumber, lemongrass, lime, pale ale

TT Margarita 100
ocho blanco tequila, thai tea mixed agave, lime juice, chilli sugar

Thai Lime Mojito 85
nusa caña rum, lime, thai basil, mint, soda, charred sugarcane

Match Shake 85
chase vodka, matcha, lemon, elderflower, coconut water

ChaCha Punch 70
please see your server

MOCKTAILS

Red Date, Ginger Longan Nahm 50

Banana and Watermelon Sunset 50

Pineapple and Thai Basil No-jito 50

Lychee and Passionfruit Slushie 50

Coconut and Kaffir Lime Leaf Martini 50

Calamansi and Salted Plum Soda 50