

TRAVEL TO THAILAND

FOR 2

2 X PORK BELLY BAO

1 X MASSAMAN CURRY (GF)

1 X CHICKEN CASHEW

1 X STEAM RICE (GF)

\$65



A DAY IN PHUKET

FOR 4-5

4 X SPRING ROLL

4 X PORK BELLY BAO

1 X MOO HONG

1 X ASIAN GREEN STIR FRY (GF)

1 X GRILLED CHICKEN SALAD (GF)

1 X MASSAMAN CURRY (GF)

2 X STEAM RICE (GF)

\$149



ORDER PICK UP PLEASE
SCAN QR CODE OR VISIT
WWW.CHALONG.COM.AU



SLOW COOKING | NO MSG ADDED | LOCALLY SOURCED



(07) 3878 1566

METROWEST SHOPPING CENTER

SHOP 1/620 MOGGILL RD

CHAPEL HILL

f @chalong.restaurant

TAKEAWAY

Chalong

SOUTHEAST ASIAN

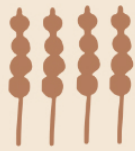


ONLINE ORDER!



FUNCTIONS AND CATERING ENQUIRIES
meetyou@chalong.com.au

SNACKS



- 1. Betal leaf** 6ea
Pork relish citrus fruit, lime, ginger
peanut caramelised coconut (GF)
- 2. Spring roll (4)** 12 +3PC
Shiitake mushroom, cabbage, carrot
vermicelli, sweet chilli sauce (VG)
- 3. Gai Gor Lae (2)** 14 +7PC
Grilled marinated chicken skewers
with grandma secret paste and lime (GF)
- 4. Fried turmeric cuttlefish** 19
Served with Housemade sriracha sauce (GF)
- 5. Hatyai bites** 17
Deep fried chicken with secret 18 Southern Thai spiced
herbs, fried shallot, sweet chilli sauce
- 6. Pork & Prawn Potsticker dumplings (5)** 17 +3.5PC
- 7. Popcorn cauliflower** 16
Served with Yuzu mayo (GF, VGO)

DIY.

- 8. Pecking duck pancake** 26
Eschalot, cucumber, coriander, hoisin and plum sauce

BAO.

- 9. Crispy chicken (2)** 14
Burnt chilli jam, cucumber, mayo
- 10. Pork belly (2)** 14
Burnt chilli jam, cucumber, mayo
- 11. Tofu (2)** 13
Cucumber, spicy mayo (V)



VG-Vegan, V-Vegetarian, GF-Gluten Free, O-Option, DF-Dairy Free

- Please inform our team of any dietary requirements and serious allergies.
- Please note A 15% surcharge will be applied on public holiday,
- Please note 1.5% surcharge for eftpos, mastercard & visa credit, 2.5% on amex.

CHALONG DISHES



- 12. Moo hong** 29
Phuket style soy braised pork belly, Asian herbs, fried shallot
with green nam jim sauce
- 13. Duck fried rice** 26
Egg, onion, spring onion and cherry tomato
- 14. Prik khing** 32
Crispy pork belly stir fried in our signature homemade red
curry, snack bean, crispy kale and fine kaffir leaves and chilli (GFO)
- 15. Lemongrass and tamarind beef rib** 34
Slow cooked 9 hours, Asian herbs, citrus fruit, crispy shallot, chilli

STIR - FRY

- 17. Cashew nuts** 28
Crispy chicken, sweet chilli paste, onion, snow pea, crispy
chilli, shallot & golden cashew nuts (GFO, VO, VGO)
- 18. Asian greens** 21
Seasonal vegetable stir fry with garlic sauce (GF, VO, VGO)
Add Pork belly +\$6
- 19. Basil chilli** 29
Garlic, chilli, snack bean, onion & Thai basil (GFO, VO, VGO)

CURRIES



- All curry pastes are made own recipes
- 20. Southern Thai Fish yellow curry** 34
Barramundi with betel leaf in curry made of chilli,
turmeric curry with Kohlrabi pickle and aromatic herbs (GF)
 - 21. Massaman beef cheeks curry** 30
Slow cooked 9 hours, potato, fried shallot and roasted peanuts (GF)
 - 22. Green curry** 32
Snack bean, Thai eggplant, okra, green chilli and Thai basil (GF,VGO)
Tofu 23 / Chicken 25 / Prawn 32
 - 23. Red curry** 32
Snack bean, pumpkin, eggplant, okra, pineapple and Thai basil (GF,VGO)
Tofu 23 / Chicken 25 / Duck 32

SALADS



- 24. Som tum** 16
Hot and sour dressing, anchovy, snack bean, cherry tomato,
peanut dried shrimp (GF, VGO)
Add Prawn +\$6
- 25. Southern herbs fritters** 17
Asian herbs fritters with fermented chilli and cashew nuts (GF,V)
- 26. Grilled chicken salad** 25
Vietnamese mints, coriander, shallot, lemongrass, kaffir leaves
chilli, golden crispy shallot with orange nuoc cham dressing (GF)
- 27. Issan style crying tiger** 32
Grilled wagyu beef, chilli, coriander, mint, shallot, dill
fine kaffir leaves, roasted ground rice with jeaw sauce (GF)

RICE AND NOODLES

Choice: Tofu 22 / Chicken 24 / Crispy pork belly 26 / Prawns 29

- 28. Pad thai**
Rice noodles, tamarind pulp, egg, bean sprouts,
garlic chives and ground peanuts (GFO, VO,VGO)
- 29. Yaowaraj noodle**
A lightly charred thick roll rice noodle, egg,
kalian, garlic chive, soya sauce (GFO, VO, VGO)
- 30. Phuket hokkien mee**
A Thai Chinese dish of egg noodle with our signature garlic soya sauce,
beanspouts, spring onions (VO)
- 31. Chalong fried rice**
A hearty dish of rice cooked in light soya sauce, egg,
onions, kailan topped spring onion and cherry tomatos (GFO, VO, VGO)



SIDES

- Lotus root chips (V)** 8
- Wok tossed greens** 12
- Roti (2pcs)** 6
- Jasmin rice** 5
- Coconut rice** 6

DESSERT

- 32. Black sticky rice** 10
Caramelised coconut topped with
salted coconut cream, served with
Thai honey comb (VG)