



Charm Thai Eatery is a celebration of Thai food and togetherness.

We bring together flavors from different regions of Thailand.

Our dishes are served family-style, inviting everyone at the table to share, and enjoy meaningful moments.

CHARM
THAI EATERY BY **ZABBITE**

Please inform server if you have any food allergies or dietary restrictions.
It is essential to understand that our kitchen handles various ingredients, and the risk of cross-contamination may exist; customer discretion is advised.

Dishes that always come spicy will be indicated with chili icons.
Those dishes cannot be adjusted to have lower spicy level than indicated.



Mild



Medium



Spicy



Thai-Spicy

Thai food tends to be spicy.
Please be mindful and consider ordering “No spicy” with chili on the side if you are unsure.
Requesting to reduce the spicy level after serving will not be accommodated,
and no refunds will be issued.

*A 20% gratuity will be automatically added to parties of 6 or more, and the bill will be presented as one check.

**All prices are subject to applicable taxes

APPETIZERS

-  **Miang Kham - เมี่ยงคำ**   **21**
- 6 bites. Traditional Thai self-wrapped appetizer served with fresh Gailan leaves and assorted toppings. Topped with sweet nutty sauce.
Add \$0.5 extra Gailan leaf each
- Crispy Thai Trio - ทือคาโ**  **21**
- 3pcs each. Crispy tofu, taro fritters and corn cakes, served with crushed peanuts and sweet chili sauce.
- Crispy Shrimp Cake - ทอดมันกุ้ง**   **23**
- 6pcs. Golden, aromatic shrimp cakes, served with sweet plum sauce.
-  **Shrimp Crackers & Savory Dip - ข้าวเกรียบหน้าตั้ง**   **14**
- 6pcs. Rich coconut-based dip with savory pork and peanuts, served with house-made crispy shrimp crackers.
-  **Laab Moo Bites - ลาบหมูทอด**   **18**
- 6pcs. Marinated minced pork bites mixed with Thai herbs, toasted rice powder, chili and seasoning. Served with assorted fresh vegetable sticks.
- Thai Shrimp Stick - กุ้งขลุ่ย**   **16**
- 6pcs. Golden spring rolls bursting with seasoned shrimp, served with shrimp roe spicy mayo.
- Thai Herb Chicken Wings - ไก่ทอดสมุนไพร**   **18**
- 8pcs. Chicken wings marinated in signature sauce with crispy Thai herbs.
-  **Spicy Wings Zab - ปีกไก่แซ่บ**   **18**
- 8pcs. Crispy fried chicken wings tossed in our signature sour and spicy seasoning.

 Recommended



Peanut



Gluten



Shellfish

APPETIZERS

- **Deep-fried Pork Jowl - คอหมูทอด**   19
- Deep-fried marinated pork jowl served with chef's signature Jaew sauce.
- Siamese Oyster Platter - หอยนางรมทรงเครื่อง**   29
- 6pcs of Fresh "Sun-Seeker" oysters served with a traditional Thai assortment of herbs, fried shallots, chili paste, lime, and seafood sauce.
- **Small Bites Platter - รวมของทานเล่น**    55
- 4pcs each. Assortment of Miang Kham, Laab Moo Bites, Shrimp Sticks, Crispy Shrimp Cakes, and Shrimp Crackers with Savory Dip.

SALADS

- **Thai Fruit Salad - ตำผลไม้**  21
- Vibrant mix of seasonal fruits tossed in a sweet-and-tangy sauce, topped with dried shrimp, toasted sliced almonds.
- **Tum Thai - ตำไทย**   19
- Green papaya salad in sweet house-made sauce, garnished with dried shrimp, and peanuts. *Extra: Salted eggs (+\$2).*
Fermented fish sauce is also available upon request.
- Tum Corn with Salted Egg - ตำข้าวโพดไข่เค็ม**   21
- Corn salad with shredded carrots mixed in a sweet house-made sauce, topped with peanuts, and dried shrimp. *Extra: Salted eggs (+\$2).*
- Yum Seafood - ยำทะเลรวมมิตร**  27
- Seafood salad with mussels, tiger prawns, squid and snow fungus in a fragrant Thai Yum dressing, finished with shallots, green onions, and cilantro.

 Recommended

 Peanut  Gluten  Shellfish

SOUPS

Tom Kha - ต้มข่า

26

Rich coconut broth simmered with aromatic herbs and seasonal mushroom.
Choice of Chicken or Tiger Prawns(+ \$3).

Tom Yum - ต้มยำน้ำข้น

26

A classic Thai hot and sour coconut broth, infused with lemongrass, galangal, kaffir lime leaves, chili, and lime juice. *Choice of Chicken or Tiger Prawns(+ \$3).*

Po Taek Seafood - ต้มโป๊วทะเลรวมมิตร

32

Hot-and-sour clear herbal broth with assorted seafood and seasonal mushrooms, topped with fragrant holy basil.
(Previously known as Tom Yum Seafood (Clear Soup))

CURRY

Roasted Duck Red Curry - แกงเผ็ดเป็ดข่าอย่างน้ำอุน

35

Coconut-based red curry with roasted duck breast, eggplants, grapes and sweet pineapple.

Beef Green Curry - แกงเขียวหวานเนื้อ

32

Coconut-based green curry infused with fragrant chili paste, served with tender beef, bamboo shoot and eggplant.

 Recommended



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GRILLED & SEAFOOD

Chicken Sa-Tay - ไก่สะเต๊ะ

32

Grilled chicken skewers in turmeric and coconut marinade, paired with rich peanut sauce and pineapple relish. Served with white bread.

Seared Salmon and Herb Salad - แซลมอนลุยสวน

32

Seared salmon steak served with a sweet-and-sour herb salad of fresh mint, ginger, lemongrass, shallot, toasted cashew and lettuce.

Steak Nam Jim Jaew - สเต็กเนื้อจิ้มแจ่ว

38

Flat iron steak, grilled to perfection, served with the chef's Jaew dipping sauce, jalapeño paste and garlic confit.

Herbal Grilled Chicken - ไก่ย่างเขาสวนกวาง

23

Northeastern Thai-style grilled chicken, marinated in aromatic herbs and spices. Served with the chef's Jaew dipping sauce and crispy garlic.

Northern Thai Herbal Sausage - ไส้จั่ว

25

Northern Thai herbal sausage made with minced pork, lemongrass, kaffir lime leaves, aromatic spices. Served with crispy pork skin and Jalapeno paste.

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MAINS

Pineapple Fried Rice - ข้าวผัดสับปะรด

34

Fried rice with eggs, curry powder, raisins, pork sausage, and cashews, topped with pork floss and deep-fried chicken. Served in a fresh carved pineapple.

Tom Yum Fried Rice - ข้าวผัดต้มยำ

29

Seafood fried rice, stir-fried with aromatic Thai herbs for a fragrant, spicy, and tangy flavor.

Pad Thai - ผัดไท

23

Wok-tossed rice noodles with eggs, bean sprouts, and the chef's signature sweet-and-sour tamarind sauce. *Choice of Chicken or Tiger Prawns(+ \$3).*

Pad Se Ew - ผัดซีอิ๊ว

23

Stir-fried wide rice noodles with eggs, soy sauce, egg, and Chinese broccoli. *Choice of Chicken, Tiger Prawns(+ \$3)*

Goong Ob Woon Sen - กุ้งอบวุ้นเส้น

26

Tiger prawns baked with glass noodles, aromatic ginger and smoky bacon in chef's special sauce.

Bo-Lan Fried Rice - ข้าวผัดโบราณ

23

Thai-style fried rice with eggs, Chinese broccoli and tomatoes. *Choice of Chicken, Deep fried salmon (+3), Tiger Prawn(+3)*

Chicken Cashew Nut - ไก่ผัดเม็ดมะม่วงหิมพานต์

26

Crispy chicken stir-fried with bell peppers, onions, green onions, cashews and house-made savory chili sauce.

 Recommended



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MAINS

Veggie Stir Fry - ผัดผัก

23

Fresh assorted vegetables stir fry in our signature house-made sauce topped with crispy garlic. *Choice of Tofu, Chicken, or Tiger Prawns (+\$3)*

Khao Soi Soft-Shell Crab - ข้าวซอยปูน้ำ

32

Golden fried soft-shell crab with traditional egg noodles in Northern Thai style coconut curry broth. Served with crispy noodle and pickled napa cabbage.

Holy Basil Stir Fry - ผัดกะเพรา

23

Traditional stir-fry with Thai holy basil.
Choice of Minced Pork or Tiger prawn(+ \$6).

Wok-Fried Squid with Salted Egg Yolk - หมึกผัดไข่เค็ม

29

Wok-tossed squid with salted egg yolk, bell peppers, onions and green onions in signature seasoning sauce.

Hor Mok Seafood - ห่อหมกทะเลรวมมิตร

34

Mixed seafood Thai curry custard steamed with aromatic herbs, coconut milk and egg served in a young coconut for a rich and creamy flavor.

SIDE DISHES

Jasmine Rice - ข้าวหอมมะลิ

3

Large Jasmine Rice - ข้าวหอมมะลิใหญ่

12

Deep Fried Crispy Roti - โรตีส

3

Fried Egg - ไข่ดาว

2.5

 Recommended



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Gluten



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