



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**
Traditional Thai self-wrapped appetizer served with fresh Gailan leaves and assorted toppings. Topped with sweet nutty sauce.
- Crispy Thai Trio - ต็อกคาโต**  **16**
Crispy tofu, taro fritters and corn cakes, served with crushed peanuts and sweet chili sauce.
- Crispy Shrimp Cake - ทอดมันกุ้ง**   **23**
Golden, aromatic shrimp cakes, served with sweet chili sauce.
-  **Shrimp Crackers & Savory Dip - ข้าวเกรียบหน้าตั้ง**   **14**
Rich coconut-based dip with savory pork and peanuts, served with house-made crispy shrimp crackers.
-  **Laab Moo Bites - ลาบหมูทอด**   **18**
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**
Golden spring rolls bursting with seasoned shrimp, served with shrimp roe spicy mayo.
- Thai Herb Chicken Wings - ไก่ทอดสมุนไพร**   **18**
Sun-dried chicken wings marinated in signature sauce with crispy Thai herbs.
- Small Bites Platter - รวมของทานเล่น**    **55**
Assortment of Miang Kham, Laab Moo Bites, Shrimp Sticks, Crispy Shrimp Cakes, and Shrimp Crackers with Savory Dip.

 Recommended

 Peanut  Gluten  Shellfish

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SALADS

-  **Thai Fruit Salad - ตำผลไม้**   **23**
Vibrant mix of seasonal fruits tossed in a sweet-and-tangy sauce, topped with dried shrimp, toasted sliced almonds.
- Tum Corn with Salted Egg - ตำข้าวโพดไข่เค็ม**   **21**
Corn salad with shredded carrots mixed in a sweet house-made sauce, topped with peanuts, dried shrimp and salted egg.
- 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.

SOUPS

- Tom Kha Chicken - ต้มข่าไก่**  **27**
Rich coconut broth simmered with aromatic herbs with chicken thigh and seasonal mushroom.
-  **Tom Yum Seafood (Clear Soup) - ต้มยำใสทะเลรวมมิตร**  **32**
Hot-and-sour clear herbal broth with assorted seafood and seasonal mushrooms, topped with fragrant holy basil.

 Recommended

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GRILLED & SEAFOOD

Chicken Sa-Tay - ไก่สะเต๊ะ **28**

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

Seared Salmon and Herb Salad - แซลมอนลุยสวน **32**

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

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.

CURRY

Roasted Duck Red Curry - แกงเผ็ดเปิดย่างน้ำอุน **35**

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

Beef Green Curry - แกงเขียวหวานเนื้อ **32**

Coconut-based green curry infused with fragrant chili paste, served with tender beef and Thai eggplants.

 Recommended

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MAINS

Pineapple Fried Rice - ข้าวผัดสับปะรด **34**

Fried rice with 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 Tiger Prawns - ผัดไท้มันกุ้ง **26**

Wok-tossed rice noodles with tiger prawns, bean sprouts, and the chef's signature sweet-and-sour tamarind sauce.

Goong Ob Woon Sen - กุ้งอบวุ้นเส้น **26**

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

Golden Salmon Fried Rice - ข้าวผัดปลาแซลมอน **26**

Thai-style fried rice topped with golden-fried salmon and egg yolk marinated in fish sauce.

Chicken Cashew Nut - ไก่ผัดเม็ดมะม่วงหิมพานต์ **26**

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

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MAINS

Tiger Prawns with Wok-Tossed Vegetables - ผัดผักกุ้ง 26

Fresh assorted vegetables stir-fried with tiger prawns in our signature house-made sauce topped with crispy garlic.

Khao Soi Soft-Shell Crab - ข้าวซอยปูน้ำ 29

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 Minced Pork Stir Fry - กะเพราหมูสับมะเขือเผา 26

Minced pork stir-fried with Thai holy basil, served on grilled eggplant.

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.

SIDE DISHES

Jasmine Rice - ข้าวหอมมะลิ 3

Crispy Roti - โรตีส 3

Fried Egg - ไข่ดาว 2.5

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