

Breakfast Plates 7-11am

Five-Spice Cinnabun – £6
Other pastries available 'Croissant, Pain au Chocolate etc... (v) £4

Fruit Salad – £7
Mixed fresh fruits, mint (vg)

Oatmeal – £10
Pandan-scented porridge, seasonal baked fruit (vg)

Eggs Your Way – £8
Scrambled / Fried / Poached and served on sourdough toast (v)

Avocado Toast ½ – £11
Toasted sourdough, fresh herbs salad, nam jim sauce + a poached egg - £2.50

Chet's Bodega Sandwich ½ – £14
An ode to the NY classic: kaiser roll, fluffy egg, sai uah sausage, cheese, umami ketchup

Chicken 'n' Roti Waffles ½ – £14
Crispy spicy fried chicken, tom yum sauce, roti waffle

Americana Pancake Stack – £9/12/14
Blueberry, maple syrup with cultured nutty butter (v), choose one, two or three pancakes

Banana French Toast – £15
Caramel battered milk bread, served with pecan, pandan cream, condensed milk, maple



v - vegetarian vg - vegan
gf - gluten free df - dairy free

@chets_idn
chetsrestaurant.co.uk

Chet's

Come for the pancakes,
stay for the pineapple rice!

Chet's BBQ Rice Bowl From 12pm

King Oyster Mushroom £12
Sesame soy glaze, pickles, crispy shallots, bean sprouts, lime (vg)

Grilled Aubergine ½ £12
Green curry glazed Japanese aubergine with coriander, spinach, crispy shallots (vg)

Pad Kra Pao Noodles ½ £13
Thai holy basil & ground pork with green beans, oyster sauce, chilli, soba noodles, wonton skin

Charred Chicken Thigh £12.5
Lemongrass marinaded chicken thigh, spring onion, bean sprouts, sweet soy dressing

Grilled King Prawn ½ £13
Locally sourced prawns, peanut satay sauce, coriander, crushed peanuts, onion and chilli pickles

Moo Ping Pork ½ £13
Garlicky coriander glazed pork neck with Thai pickles, coriander stems, crispy shallots

BBQ Pork Belly ½ £13.5
Chet's nam pla wan sauce, tamarind glaze, golden pineapple, lime, Thai chillies



Sides 7am-11am

Sourdough Toast £3.5
Potato Hash £4
Avocado / Fried Eggs £4.5
English Sausage / Crispy Bacon . . . £5
Sai Uah Sausages £7

Homemade sausages
- herby and hot!



We Are Open

Breakfast 7am-11am
Lunch 12pm-4pm
Brunch: Weekends 10am-4pm
Dinner 5:30pm-10:30pm



Sides from 12pm

Jasmine Rice £3
Sticky Rice £4
Roti £4
Fries £5

Snacks From 12pm

Roti & Curry Sauce £6
Puffed up, buttery wheat roti with khao soi sauce

Loaded Fries £8
French fries loaded up with curry sauce, sour cream, coriander, Thai basil, Bird's eye chilli

Papaya Salad ½ £14
Mortar - pounded salad of green papaya, fish sauce, palm sugar, lime, Bird's eye chilli, peanuts

Sticky Wings ½ £11
Fried and glazed with three flavour party sauce. Addictive!

Chef Specials From 12pm

Chopped Sandwich ½ – £16
House-made Thai sausage, bacon, lettuce, tomato, onion, cheddar cheese and spicy mayo. Served with crisps

Fried Chicken Khao Soi ½ – £18
Chiang Mai curried noodles, katsu-style fried chicken, pickled radish, red onions, coriander, bean sprout, roasted chilli oil

Tuna Melt ½ – £16
The best you'll ever have – tuna larb, spring onions, mint, coriander, red onion, Kewpie mayo, American cheese. Served with crisps

Chet's Club Sandwich – £18
Triple-decker American classic ft. fried chicken, bacon, papaya slaw, ranch, red cabbage. Served with fries

Chet's Smashburger ½ – £18
Beef and pork patty, American cheese, Chet's secret sauce, chilli, pickle. Served with fries

Chilli Hot Dog ½ – £17
House-made cheeseburger sausage, spicy pork sauce, crispy shallots, mustard, cheddar cheese

• The number of little chilli's ½ indicate our recommended spice level for the dish. If you can't take the heat, let us know, we can tone it down!

• We operate as a cashless business and can only accept card payments. A discretionary 12.5% service charge will be applied to your bill. • Your food has been prepared today by Head Chef Jake Im. The Chet's menu has been produced in collaboration with Kris Yenbamroong of Night+Market, L.A. • We do our best to serve up dishes using seasonal and locally sourced produce where possible. For any additional info on allergens please ask one of our friendly team. •

Wine

Sparkling

Entre Vinyes, Oniric Xarel-lo, Catalunya, Spain, 2022	£10	£55
Château Le Roc, Roc' Ambulle VdF Negrette Rosé, Fronton, France, 2022	£9	£49
Perrier Jouet, Grand Brut, Champagne, France, NV	£17.5	£120
Folias de Baco, Uivo Curtido Pet Nat, Douro, Portugal, 2021		£66
Domaine Breton, 'La Dilettante' Vouvray Brut, Loire, France, NV		£80
Heinrich, 'Oh When The Saints' Pet Nat, Burgenland, Austria, 2021		£80

White

Hardys Mill Cellars Chardonnay, South Eastern Australia 2022	£7	£40
Veramonte, Sauvignon Blanc, Organic, Casablanca Valley, Chile 2022	£8	£44
Gavi, Ca Bianca, Piemonte, Italy, 2022	£9	£49
Emile Beyer, Pinot Gris Tradition Organic, Alsace, France, 2022	£10	£55
Andreas Bender, Dajaar Riesling Feinherb, Mosel, Germany, 2021	£12	£60
Carlania, Sant Pere D'Ambigats, Trepas, Spain, 2020		£49
Barco del Corneta, 'Cucú', VDT Castilla y León, Spain, 2021		£59
Triangle Wines, Sanha Branco, Bairrada, Portugal, 2020		£65
Finca Casa Balaguer, Salicornio Moscatel, Levant, Spain, 2021		£65
Clos des Plantes, 'Whaka Piripiri Mai', Loire, France, 2021		£85
Domaine Frantz Saumon, Mineral+, Montlouis-sur-Loire, France, 2018		£92
Maison Valette, Pouilly-Fuissé Tradition, Burgundy, France, 2015		£150

Orange

Litmus Wines, Orange Bacchus, Kent, UK, 2020	£10	£55
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Rosé

Amie Rose, Grenache, Languedoc, France 2022	£9	£49
Fento Wines 'La Galaxia' Rosado, Dão, Portugal, 2020		£68
Daniel & Bianca Schmitt, Rose, Rheinhessen, Germany, 2021		£77

Red

Castillo de Mureva, Organic, Tempranillo, Spain, 2022	£7	£40
Elevé, Pinot Noir, Languedoc, Vin de France, 2022	£8	£44
Jean-Francois DeBourg, Ancestrall Litron Rouge, Beaujolais, France 2019(1 litre)	£9	£62
Fattoria di Sammontana, Alberese, Tuscany, Italy, 2022	£10	£55
Vallisto, Malbec, Salta, Argentina, 2015	£12	£60
Coola Hills, Pinot Noir, Mount Gambier, Australia, 2021		£50
Vini Libre, 'Fall 2019', Loire, France, 2019		£59
La Niverdière, Renaissance, Loire, France, 2018		£78
Daniel Landi, Uvas de la Ira El Real de San Vicente, Gredos, Spain, 2020		£95
Scar of the Sea, 'SLO Coast' Pinot Noir, California, USA, 2020		£100
Domaine le Briseau, Le Verre des Poetes Rouge, Loire, France, 2019		£105
Château Pédesclaux, Cru Classé, Pauillac, France, 2017		£160

Sweet

Bodegas Bentomiz, Ariyanas Naturalmente Dulce, Málaga, Spain, 2019 (50cl)	£13(75ml)	£65
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Measures: 125ML GLASS (175ML AVAILABLE ON REQUEST) | 750ML BTL.

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Please let your server know of any allergies. A discretionary 12.5% service charge will be applied to your bill.



Cocktails

Holy Chet! – £13.5

Martini Ambrato, Ostara Hedgerow white vermouth, holy basil, cucumber

Watermelon Cooler – £13.5

Sang Som, Bacardi Carta Blanca, chilli, elderflower, fresh watermelon juice

Chet's Bloody Caesar – £14

Baller Smoked vodka, Mezcal, dry sherry, 'Chet's Mix', lemon, Tomato Juice, celery, chilli salt, olive

Return of the Mak – £15

Casamigos blanco, makrut leaf cordial, aloe vera, lime leaf mist

Coconut Greenpoint – £14

Woodford Reserve, Martini Rubino, yellow Chartreuse, Fernet Branca

Nom Yen Ramos – £13.5

Bombay Sapphire gin, Chet's 'Helbluboy' syrup, cream, egg white, citrus, seltzer

Lychee Martini #2 – £13.5

Ketel one, Rinquinquin, manzanilla sherry, lychee, Chet's 'Super Sour', wakamomo

Thai Sour – £13.5

Dewars 12, Mehkong, Tempus Fugit banana, Branca Menta, Egg white, Lemon, Bitters

Pet Sounds – £14

Campari, pomelo sherbet, calamansi, pomegranate, pet nat, starfruit



Thaiami Vice

£45

Serves 2-4. Mehkong, Bacardi 8, strawberry, coconut, lemongrass, pineapple, citrus, mint, served in a full moon bucket with ½ bottle of champagne, tropical fruit

Beer

Draft

Brooklyn Lager, USA, 5%	£7.5
Hoxton Lager, Coalition Brewing, UK, 4%	£7
Hoxton Pale Ale, Coalition Brewing, UK 5%	£7.5

Can & Bottle

Chet's Sunset West Coast Pale Ale, UK, 4.5%	£6.5
Singha Beer, Thailand, 5%	£6
Unity Lager, UK 4.5%	£6
Brooklyn Special Effects Lager, USA, 0.4%	£6
Sassy Cider, Brut, France, 5.2%	£6

Soft Drinks

Coca Cola / Diet Coke	£3.5
London Essence Tonic / Ginger Beer / Soda / Ginger Ale / Lemonade	£3.5

Soft Cocktails

Banana Cashew Egg Cream – £7

No egg, no cream! Banana syrup, cashew milk, seltzer, nutmeg

Ly-Ball – £7

Lychee cordial, 'Chet's Super Sour', seltzer, mint

