Breakfast Plates 7-10am

- Five-Spice Cinnabun – £6
- Other pastries available: Croissant, Pain au Chocolate etc... (w) £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 (w)

Sides 7am-4pm

- Sourdough Toast . . . . . . . . . . . . . . . . . . . . . . . £3
- Potato Hash . . . . . . . . . . . . . . . . . . . . . . . . . . £4
- Avocado | Fried Eggs . . . . . . . . . . . . . . . . . . . £4.5
- English Sausage | Crispy Bacon . . . . . £5
- Sai Uah Sausages . . . . . . . . . . . . . . . . . . . . . . . £7

Homemade sausages – herby and hot!

OK All Day 7am-4pm

- Banana French Toast . . . . . . . . . . . . . . . . . . . . . . £15
  Caramel battered milk bread, served with pecan, pandan cream, condensed milk, maple syrup (w)

- Chet’s Bodega Sandwich . . . . . . . . . . . . . . . . . . . . £12
  An ode to the NY classic: kaiser roll, fluffy egg, sai uah sausage, cheese, umami ketchup

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

- Chicken ‘n’ Roti Waffles . . . . . . . . . . . . . . . . . . . . £13
  Crispy spicy fried chicken, tom yum sauce, roti waffle

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

- Chia Bowl . . . . . . . . . . . . . . . . . . . . . . . . . . . . . £11
  Pineapple chutney, lychee, coconut milk, cacao nibs, jackfruit (vg)

Salads & Sandwiches From 10am

- Thai Cobb Salad – £11
  Coriander, sweet Thai basil, herby rice powder, egg (w). Add grilled chicken - £5.50

- Mushroom & Cheese Roti – £14
  Portobello mushroom, Thai basil, lemongrass, lime, chilli, coriander, provolone, scrambled egg

- Chicken Noodle Salad – £14
  Khunam Jin noodles, poached chicken, coconut, nam jim, cabbage, onion, Thai basil, peanut brittle, lime, coriander. Tell us how spicy you want it!

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

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

- Dragon Fruit Salad . . . . . . . . . . . . . . . . . . . . . . . £9
  Mint, tropical fresh fruits, lime (vg)

- Sticky Wings . . . . . . . . . . . . . . . . . . . . . . . . . . . . . £11
  Fried and glazed with three flavour party sauce

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

- Tingling Onion . . . . . . . . . . . . . . . . . . . . . . . . . . . . £9
  Crispy, golden onion, five-spice, ranch dressing, sweet chilli sauce

- Chet’s Club Sandwich – £17
  Triple-decker American classic ft. fried chicken, bacon, papaya slaw, ranch, red cabbage. Served with fries

- Chet’s Smashburger – £18
  Beef and pork patty, American cheese, thousand island, chilli, pickle. Served with fries

- Chet’s Bodega Sandwich
  An ode to the NY classic: kaiser roll, fluffy egg, sai uah sausage, cheese, umami ketchup

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

Snacks From 10am

- Thai Omelette – £13
  Bean sprouts, pea shoots, enoki mushroom, spring onions, Chet’s spiced oil (w)

- Green Curry – £14
  Eggplant, broccoli, spinach, snap peas, pumpkin, coconut curry broth. Served with roti

- Pineapple Rice – £16
  Fried rice, garlic, fish sauce, onion, peanuts, Nam Pla Prik. Add crab – £9

- Spicy Pork Patty Scone – £15
  Crispy chilli oil. Thai sausage, wok fried egg, coriander

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

Chef Specials From 10am

- Thai Omelette
- Green Curry
- Pineapple Rice
- Spicy Pork Patty Scone
- Fried Chicken Khao Soi

We Are Open

Breakfast 7am-10am (7am MO - FR)
Brunch: (weekends) 10am-4pm
Lunch: 12pm - 4pm
Dinner: 5:30pm-10.30pm

- The number of little chilli’s 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. If you have any special dietary requirements or allergies, please let us know.
- 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, LA and ingredients locally sourced.

If you see us, take caution!
**Sparkling**
Entre Vinyes, Oniric Xarel-lo, Catalunya, Spain, 2022 .......................... £10 – £55
Château Le Roc, Roc’ Ambulles VdF Negrette Rosé, Fronton, France, 2022 .......................... £9 – £49
Perrier Jouet, Grand Brut, Champagne, France, NV ..................................... £17 – £50
Folias de Baco, Uivo Curtido Pet Nat, Douro, Portugal, 2021 .......................... £66
Domaine Breton, ‘Le Dilettante’ Vouvray Brut, Loire, France, NV .......................... £80
Heinrich, ‘Oh When The Saints’ Pet Nat, Burgenland, Austria, 2021 .......................... £80

**White**
Hardy’s Mill Cellars Chardonnay, South Eastern Australia 2022 .......................... £7 – £40
Veramonté, Sauvignon Blanc, Organic, Casablanca Valley, Chile 2022 .......................... £8 – £44
Gavi, Ca’ Briona, Piemonte, Italy, 2022 ............................................ £9 – £49
Andreas Bender, Dajoar Riesling Feinherb, Mosel, Germany, 2021 .......................... £19 – £60
Carlania, Sant Pere D’Ambigats, Trepat, Spain, 2020 .......................... £49
Barco del Cordero, ‘Cuco’, VDT Castilla y León, Spain, 2021 .......................... £59
Triangle Wines, Sanha Branco, Bairrada, Portugal, 2020 .......................... £65
Finca Casa Balaguer, Salicorne Moscatel, Levant, Spain, 2021 .......................... £65
Clos Lentiscus, ‘Ori’ Cric’ Blanc, Xarel-lo, Spain, 2020 (1 litre) .......................... £77
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**

**Red**
Castillo de Mureva, Organic, Tempranillo, Spain, 2022 .......................... £7 – £40
Bouchard Àîné & Fils, Pinot Noir, Vin de France, 2021 .......................... £8 – £44
Jean-François Debour, Ancestral Litron Rouge, Beaujolais, France, 2011 (1 litre) .......................... £9 – £69
Fattoria di Sammontana, Alberese, Tuscany, Italy, 2021 .......................... £10 – £55
Vallista, Malbec, Salta, Argentina, 2015 .......................... £19 – £60
Coola Hills, Pinot Noir, Mount Gambier, Australia, 2021 .......................... £50
Heinrich, Zweigelt, Burgenland, Germany, 2017 .......................... £59
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) .......................... £15 (75ml) – £85

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**Wine**

**Cocktails**

**Holy Chet! – £13.5**
Martini Ambra, Ostatro Hedgerow white vermouth, holy basil, cucumber

**Watermelon Cooler – £13.5**
SangSom, Bacardi Carta Blanca, chilli, elderflower, fresh watermelon juice

**Chef’s Bloody Caesar – £14**
Ballar Smoked vodka, Mezcal, dry sherry, ‘Chef’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 ‘Heiluloby’ syrup, cream, egg white, citrusa, seltzer

**Lychee Martini #2 – £13.5**
Ketel one, Rinquinquin, manzanilla sherry, lychee, Chet’s ‘Super Sour’, wakamono

**Thai Sour – £13.5**
Dewars 12, Mehkong, Tempus Fugit banana, Branca Menta, Egg white, Lemon juice, Dash of sugar syrup, Bitters

**Pet Sounds – £14**
Campari, pomelo sherbet, calamansi, pomegranate, pet nat, starfruit

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**Beer**

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

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**Soft Drinks**

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

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**Soft Cocktails**

Banana Cashew Egg Cream – £7
No egg, no cream! Banana syrup, cashew milk, seltzer, nutmeg

Ly-Ball – £7
Lychee cordial, ‘Chef’s Super Sour’, seltzer, mint

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**Notes**
- Measures: 125ML GLASS (75ML AVAILABLE ON REQUEST) / 750ML BTL
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