

Sydney Taste

10 Sydney Thai dishes you have to try

🕒 May 10, 2016 6:24pm

📄 The Daily Telegraph



Chat Thai at Haymarket. Picture: John Fotiadis

SYDNEYSIDERS like to boast that we know Thai food — and even the Thais agree.

“Thai food in Sydney is the best in the world outside Thailand, that’s what Thai people say to me,” says local food hero Sujet Saenkham, chef and owner of legendary Sydney venues including Spice I Am and House.

“I travel the world and people always say that. The reason we can say that is because we don’t import ingredients. We have them here now, we can grow things like green mango all year round.”

And as good as Sydney’s Thai food is, it’s about to get a whole lot hotter, with news Australian Thai food guru David Thompson is opening Long Chim in Angel Place, Sydney, in August.

So, without further ado, a look at the top 10 Thai dishes in Sydney.

1. CHAT THAI

Other Stories



TV star's mission to take down Tony



Player out of the game at DJs



Why Telstra is in big trouble

Green curry of chicken, apple eggplants and kaffir lime leaves

You want a green chicken curry right but you don't want to embarrass yourself by ordering the most boring dish on any Thai menu (after pad Thai). Well Chat Thai is here to help with this pungent, beautiful curry packed with punch-to-the-face flavours, scents and authentic ingredients. The little apple eggplants are worth the visit alone.

Thaitown, Westfield CBD, The Galleries, Manly and Randwick; chatthai.com.au



Tony Inthavong owner of Holy Basil restaurant in Canley Vale Rd, Canley Heights.

2. HOLY BASIL

Green papaya salad

This insanely moreish salad comes two ways at this Canley Vale institution — either Lao style, with pungent crab paste and anchovies (try it — it's addictive) or in the more commonly found Thai style, slightly sweeter and less robust. Either way the going is good at this Canley Vale hot spot.

233A Canley Vale Rd, Canley Heights, 9727 7585, holybasil.com.au



Chef Pla Rojratnavichai from Khao Pla restaurant, Chatswood.

3. KHAO PLA

Massamun curry

Pla Rajoratanavicha does a great line in hot Thai dishes at this cool Chatswood venue where the rap is pumped up loud and the attitude is steamy. While there are challenging dishes such as “crying tiger”, a spicy northern salad, the classics are executed beautifully here. Go for a warming massamun with the right amount of heat.

7/370 Victoria Ave, Chatswood, 9412 4978



a Dish from Sujet Saenkham's Spice I Am in Surry Hills.

4. SPICE I AM

Spicy pork belly

In case you hadn't noticed, Thais like it hot — very, very hot. And if you want to eat like Thais eat, eat at the original of Surry Hills venues of Sujet Saenkham' (pictured below), Spice I Am (although his newcomer, Surry Hills Eating House is no slouch either).

This dry curry dish of pork belly (called in Thai moo pa) is a mouth-tingling combination of meat, chilli and apple and pea eggplant. Ask for extra heat if you dare.

90 Wentworth Ave, Surry Hills, 9280 0928, spiceiam.com