



**PHAT  
PHAT**  
CHINESE EATERY



胡国林  
Chef Andy Foo

Proudly presenting our Chef, a native Singaporean, Andy Foo is the Executive Chef at Phat Phat that offers diners authentic, yet modern, Chinese Cuisine in a stylish and Open kitchen environment.

Foo is committed to purveying an immersive menu where in every nuance guests can experience the best of Southeast Asian Cuisine.

From Childhood, Foo is has been engrossed in the world of restaurants. Foo embranced his mother's passion and entered the Culinary profession in his teenage years.

He became a Chef at Michelin Star awarded Cantonese Restaurant and almost an evangelist of Chinese cuisine, Foo continue his circuit around Europe, manning kitchens from Ireland all the way to Russia.

From the Implementation and design of the menu to the training, Chef Foo is dedicated to establishing Phat Phat as a paragon of Chinese Cuisine in Illinois.



饮料

# DRINK AND BEVERAGES

## Hibiscus Flower

\$11 Hibiscus Infused Mezcal, D.O.M. Benedictine, Italian Vermouth, Fresh Lemon Juice



## East Meets West Old Fashioned

\$11 Suntory Japanese Whiskey, Blended Scotch Whiskey, Imperial Simple Syrup, Bitters

## Lychee Margarita \$10

Reposado Tequila, Triple Sec, Fresh Lime Juice, Lychee Puree

## Mango Martini \$10

Tito's Vodka, Triple Sec, Fresh Lime Juice, Mango Puree



### Szechuan Mule \$10

Cucumber Vodka, Szechuan Syrup,  
Fresh Lime Juice, Ginger Beer

## SIGNATURE COCKTAILS

### Singapore Sling \$11

Gin, D.O.M Benedictine,  
Heering Cherry Liqueur, Simple Syrup,  
Fresh Lime Juice, Club Soda

## 清酒 SAKE

### Hakutsuru Draft Saké \$11

## 啤酒 BEER

### Domestic

Revolution Anti-Hero - IPA \$7  
6.5% ABV

Miller Lite - Pilsner \$4  
4.3% ABV

Blue Moon - Belgian Wheat \$6  
5.4% ABV

Sam Adam's Seasonal - Lager \$7  
5.0% ABV

### Imported

Sapporo - Lager \$7  
(Japan) 4.9% ABV

Singha - Lager \$7  
(Thailand) 5.0% ABV

Tsing Tao - Lager \$7  
(China) 4.7% ABV

## 其他 OTHERS

### Soft Drinks

Coke \$3

Sprite \$3

Root Beer \$4

Diet Coke \$3

Ginger Ale \$3

Lemonade \$3

### Hot Tea

Emperor's Chamomile \$5

Imperial Pu-Erh \$5

Golden Chrysanthemum \$5

Hibiscus Oolong \$6

Samurai Chai \$6

Green Tea \$5

### Iced Tea

Black Orange Pekoe \$3

# CHEF Recommendation

香菇包 (3粒)



*Truffle Bao (3 pcs)* \$7.50

Truffle oil, king mushroom, cabbage, carrot

辛香炒牛肉

*Beef Rempah* \$22.75

Top round beef, onion, lemon grass, candle nut, galangal, dried shrimp

椒盐金针菇

\$10.00

*Salt & Pepper Enoki Mushroom*

Potato starch, tempura flour, green onion

# CHEF

## Recommendation

香芒包 (3粒)

*Mango Bao ( 3 pcs )* \$7.00

Butter, milk, heavy cream

四川小籠包 (4粒)

\$6.50

*Spicy Szechuan Xiao Long Bao ( 4 pcs )*

Szechuan Peppercorn, pork, chili pepper, dried shrimp



龙凤生煎包 (6粒)

\$9.50

*Golden Sheng Jian Bao ( 6 pcs )*

Shrimp, Chicken, Sesame, Vinegar

# SOUP DUMPLINGS

*Daily Fresh Handmade*

上海小籠包 (4粒)

*Shanghai*

\$6.50

*Xiao Long Bao ( 4 Pcs )*

Pork, vinegar

橙汁鸡肉小籠包 (4粒)

*Orange Chicken*

\$6.50

*Xiao Long Bao ( 4 Pcs )*

Chicken, plum, orange

柱候牛肉小籠包 (4粒)

*Beef Stew*

\$8.00

*Xiao Long Bao ( 4 Pcs )*

Beef, Ginger, Star Anise, Cinnamon

柠汁鸡肉小籠包 (4粒)

\$6.50

*Lemon Xiao Long Bao ( 4 Pcs )*

Chicken, plum, lemon

生煎包 (6粒)

\$8.25



*Sheng Jian Bao ( 6 Pcs )*

Pork, black sesame, scallions



# DIMSUM


Daily Fresh Handmade

蒸/煎素菜餃子(4粒) \$6.00

 **Vegetable Dumplings (4 Pcs)**

Steamed / Pan Fried

燒賣(4粒)

 **Siew Mai (4 Pcs)** \$6.25

Mix of chicken, shrimp, shiitake

蜜汁叉燒包(3粒) \$6.25

**Cha Siew Pao (3 Pcs)**

Steamed BBQ Pork Bun

風味餃子(3粒)

**Gao Zi (3 Pcs)** \$6.25

Pork Dumpling in Sweet Vinegar Sauce



水晶蝦餃(4粒) \$6.25

 **Har Gao (4 Pcs)**

Shrimp, sesame, shallot



蒸/煎雞肉餃子(4粒) \$6.00

*Chicken Dumplings (4 Pcs)*

Steamed / Pan Fried

素菜春卷(4粒) \$5.00

 *Spring Roll (4 Pcs)*

Carrots, wood ear mushrooms, sesame oil

蒸/煎 豬肉餃子(4粒) \$6.00

*Pork Dumplings (4 Pcs)*

Steamed / Pan Fried

明蝦角(4粒) \$7.00

*Crispy Wonton (4 Pcs)*

Shrimp, sesame, shallot

紅油抄手(8粒) \$7.25

*Sichuan Wontons (8 Pcs)*

Chicken, black vinegar, chili

开胃菜

# SOUP AND APPETIZER

雲吞湯



*Wonton Soup*

\$4.50

Chicken, Monk fruit chicken stock, green onions

酸辣湯

*Hot & Sour Soup*

\$4.25

Chicken broth, tofu, shiitake

椒鹽鮮尤

*Crispy Calamari*

\$15.00

Green onions, Cilantro, ginger

蒜香拌青瓜



*Garlic Cucumber*

\$6.25

Garlic, Sesame

椒盐茄子



*Salt & Spicy Eggplant*

\$10.75

Garlic, red chili, tempura, teriyaki

黃金豆付粒



*Tofu Tots*

\$10.00

Salted Egg, Tofu



香脆炸鸡翅

*Garlic* \$13.00

*Chicken Wings*

Red chili, tempura, green onions

# 餐 SHARE 饮 PLATES

薯仔牛腩煲

\$18.25

*Beef Claypot With Potato*

Dark soy, cardamom, star anise

宮保雞球

\$14.50

*Kung Pao Chicken*

Dry chili, peanuts, dark soy

川汁蝦球

\$15.75

*Crispy Shrimp with Szechuan sauce*

Chili bean sauce, shaoxing, scallion

蒜蓉炒奶白菜

*Milky Pak Choi  
with Garlic*

\$11.00

海鮮豆腐煲

*Seafood Claypot With Tofu*

\$16.75

Fish fillet, Shrimp, calamari, Shiitake

辣子雞球

*Dry Chili Chicken*

\$15.00

Thai chili, crispy garlic, red chili

椒鹽蛋絲魚片 \$15.75

*Crispy Fish  
With Egg Floss*

Fish fillet, egg floss,  
chili, green onions

海南雞{半只}  
只提供星期五,六,日

**HAINAN CHICKEN** \$15.75  
**(HALF)**

Ebi, ginger, garlic, chili  
(Weekend only)

海南飯  
只提供星期五,六,日

**HAINAN RICE** \$2.75

Chicken stock, lemon grass, ginger, garlic  
(Weekend only)

左宗鸡球 \$14.50

**Phat Phat Chicken**

Tempura, white sesame, vinegar

蒜蓉炒奶白菜

**Broccoli With** \$9.00  
**Oyster Sauce**

茉莉香米蒸飯

**Jasmine Rice** \$1.50

干遍四季豆

**Green Bean** \$12.50

Ebi, minced beef, soy, sesame oil

黑椒牛肉片 \$22.75

**Black Pepper Beef**

Mixed peppers, onions, dark soy

# 面条 NOODLES

牛肉炒麵

*Wok Fired Hong Kong Mee with Beef* **\$16.75**

Mixed peppers, bean sprout, soy, egg

雞肉炒麵

*Wok Fired Hong Kong Mee with Chicken* **\$11.75**

Mixed peppers, bean sprout soy, eggs Mix

X.O醬海鮮炒麵

 *Wok Fired Hong Kong Mee with Seafood and XO Sauce* **\$17.00**

Shrimp, Fish fillet, Calamari, Egg, X.O.Sauc

干炒辣牛肉河粉

*Spicy Kwe Tiaw With Beef* **\$16.75**

Flat rice noodles, oyster, special chili sauce, soy

干炒蝦河粉

*Stir Fried Kwe Tiaw With Shrimp* **\$14.50**

Flat rice noodles, oyster, soy

雞肉炒河粉

*Stir Fried Kwe Tiaw With Chicken* **\$13.00**

Flat rice noodles, oyster, soy

素菜炒麵

 *Wok Fired Hong Kong Mee with Vegetables* **\$10.50**

Mixed peppers, cabbage, bean sprout, soy

# 炒饭 FRIED RICE

素炒飯



*Su Chao Fan* \$9.50

Red rice, soy bean kernel, carrots

海鮮炒飯

*Seafood  
Fried Rice* \$11.00

Shrimp, Fish fillet, eggs, green onions

生炒牛肉鬆飯

*Beef  
Fried Rice* \$13.50

Minced beef, peas, eggs

X.O. 醬雞肉炒飯



*X.O. Chicken  
Fried Rice* \$12.50

Eggs, onion, ebi, bean sprout

蝦粒炒飯

*Shrimp Fried Rice* \$11.50

Shrimp, eggs, green onions

# DESSERT

咸蛋流沙包 \$6.50

*Salted Egg Bao ( 3 pcs )*

Egg yolk with custard bun

冰淇淋 \$3.50

*Gelato*

芝麻煎堆仔 \$5.00

*Golden Sesame Balls ( 4 pcs )*

Lotus paste, sesame seeds

水果雪花 \$7.50

*Snow Ice*

Lychee, mango and red bean

巧克力包 \$6.50

*Chocolate Bao ( 3 pcs )*

58% cacao French imported chocolate, butter, milk

楊枝金露 \$7.00

*Mango Sago*

Fresh Mango, milk, coconut