

## How You Order...

We have tried to make ordering from the menu as simple as possible – we don't call ourselves Simply Asia for nothing. If you can't pronounce the names of our authentic dishes, use the numbers allocated.

★ Choose your red star hotness level:

🌿 mild - *Blinking* 🌟 medium - *Brilliant* 🔥 hot - *Shooting star*

★ Or you can chicken out and order it with no chilli.

Please note that swapping or including of ingredients are subject to a surcharge. We do not add MSG to any of our dishes.

## Starters

- 101 Pa-Pia Je** R25  
Crispy vegetable spring rolls served with a plum sauce.
- 103 Jaud-Man Khao-Phod** R28  
Sweet corn cakes served with a sweet chilli sauce.
- 104 Patay Gai** R33  
Chicken satay served with a spicy peanut sauce.
- 107 Pa-Pia Gai** R29  
Chicken spring rolls served with a sweet chilli sauce.
- 112 Pa-Pia Goong** R33  
Prawns wrapped in crispy pastry, served with a sweet chilli sauce.
- 113 Khong Waang Raum Mitr** R33  
A combination of vegetable spring rolls, chicken spring rolls and sweet corn cakes with both plum and sweet chilli sauces.
- 115 Kiew Grob** R33  
Parcels of prawn and chicken in a pastry served with a sweet chilli sauce.
- 116 Dim Sum Combo** R37  
Bite-sized dumplings with a variety of fillings such as prawn, crabsticks and shitake mushroom and a seafood bite. Served with a special dim sum sauce.
- 117 Pa-Pia Ped *New*** R24  
Duck spring rolls served with a sweet chilli sauce.

## Soups

- 201 Tom Yum Goong ★** R34  
A Thai Favourite: prawns, mushroom, tomato and lemongrass in a soup flavoured with Tom Yum paste, coconut milk, fish sauce and a dash of lemon juice.
- 202 Geang Juud Gai** R30  
Chicken soup flavoured with a light soya sauce with cabbage, mushrooms, celery, spring onions and glass noodles, topped with garlic.
- 203 Tom-Kha Gai** R34  
Chicken with tomato, mushroom and onion in a coconut soup.

## Duck *New*

- 260 Ped Phad Phrik Khing ★ *New*** R76  
Roasted duck slices stir-fried with green beans and carrots in a red curry paste. Served with Jasmine rice.
- 261 Khao Na Ped *New*** R76  
Roasted duck slices with broccoli and carrots in a flavoured soya sauce. Served with Jasmine rice.
- 262 Ba-Mee Ped Phalo *New*** R76  
Roasted duck slices with cabbage and carrots in a five-spice flavoured broth, served with yellow noodles.
- 263 Ba-Mee Na Ped *New*** R76  
Roasted duck slices with broccoli, carrots and garlic stir-fried with yellow noodles in a special five-spice sauce.



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## Thai Dishes *(Served with Jasmine rice.)*

- 301 Geang Khew-Wan Sai ★** R55  
Green curry made from coconut milk with chicken, broccoli, cauliflower and cabbage.
- 302 Gai Pad Med Nam-Man-Hoi** R51  
Chicken stir-fried with a mix of onion, peppers, spring onion, cashew nuts and garlic tossed in a stir-fry sauce.
- 303 Gai Gra-Pras ★ ★** R51  
Chicken stir-fried with green beans, peppers, fresh garlic, chilli and basil in a stir-fry sauce.
- 304 Preow Wan-Gai** R55  
Chicken with onion, pineapple, cucumber, spring onion and tomato stir-fried in a sweet and sour sauce.
- 305 Geang Phed Nua ★** R55  
Beef strips, bamboo shoots, green beans and fresh basil stir-fried in a red curry sauce.
- 307 Nua Pad Khi-Mao ★ ★** R51  
Beef strips stir-fried with garlic, green beans, peppers, bamboo shoots, basil and chilli.
- 309 Gai Pad Med Prik-Phao ★** R51  
Chicken stir-fried in a mix of onion, peppers, spring onion, garlic and cashew nuts with a roasted chilli paste and stir-fry sauce.
- 312 Geang Massaman Sai ★** R55  
Chicken and potato mixed with onion and chilli in a peanut-based southern Thai curry sauce.
- 314 Khao Phad Thai** R37  
Thai fried rice with chicken, onion, tomatoes, spring onion, egg and garlic.
- 315 Geang Butternut ★ *New*** R55  
Chicken, butternut and onion in a yellow curry sauce.



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## Vegetarian Dishes

- 401 Kyew Jeow Phad Je** R49  
Tofu, cabbage, carrot, bean sprouts and spinach stir-fried with garlic and a mixture of vegetarian stir-fry and sweet soya sauces, tossed with rice noodles.
- 403 Ba-Mee Pad Pie-Eiuy Je** R49  
Tofu, cabbage, cauliflower, broccoli, spinach, egg and garlic in a mix of vegetarian stir-fry sauce and a sweet soya sauce. Tossed in yellow noodles.



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- 407 Geang Khew-Wan Je ★** R49  
A vegetarian green curry. Tofu, cabbage, cauliflower, broccoli, carrot and basil in a green curry sauce. Served with Jasmine rice.
- 408 Mah-Khuer Jao-Jeow ★ ★** R49  
Brinjals and tofu stir-fried in a vegetarian stir-fry sauce with green beans, peppers, mushrooms, garlic, basil and chilli, finished in a black bean sauce. Served with Jasmine rice.
- 409 Hed Pad Med Prik-Phao ★** R49  
Tofu, onion, peppers, mushrooms and spring onion stir-fried with cashew nuts and garlic in a roasted chilli paste and vegetarian stir-fry sauce. Served with Jasmine rice.
- 407 Geang Khew-Wan Je ★** R49  
A vegetarian green curry. Tofu, cabbage, cauliflower, broccoli, carrot and basil in a green curry sauce. Served with Jasmine rice.
- 408 Mah-Khuer Jao-Jeow ★ ★** R49  
Brinjals and tofu stir-fried in a vegetarian stir-fry sauce with green beans, peppers, mushrooms, garlic, basil and chilli, finished in a black bean sauce. Served with Jasmine rice.
- 409 Hed Pad Med Prik-Phao ★** R49  
Tofu, onion, peppers, mushrooms and spring onion stir-fried with cashew nuts and garlic in a roasted chilli paste and vegetarian stir-fry sauce. Served with Jasmine rice.

## Noodles

- 504 Phad Thai Gai** R55  
Chicken, tofu and egg stir-fried with onion and spring onion in a Phad Thai sauce. Served with rice noodles, topped with crushed peanuts, bean sprouts and lemon.
- 505 Ba-Mee Phad Gai** R51  
Chicken, cabbage, cauliflower, broccoli and spinach stir-fried with egg and garlic in a mix of sweet soya and stir-fry sauces. Served with yellow noodles.
- 508 Pasta Khi-Mao Nua ★ ★** R51  
Beef strips, bamboo shoots, green beans and peppers fried with garlic, chilli and basil in a stir-fry sauce. Served with linguine pasta.
- 509 Ba-Mee Phad Gai Yaki** R55  
Chicken, onion, cabbage and carrots stir-fried in a Yaki sauce with spring onion, garlic and yellow noodles.
- 514 Ba-Mee Prik-Phao Gai ★** R51  
Chicken, onion, peppers, spring onion, cashew nuts and roasted chilli paste tossed with yellow noodles in a stir-fry sauce.
- 515 Ba-Mee Nua Pra-Ram ★** R55  
Beef strips, green beans, peppers and spinach stir-fried with bean sprouts and yellow noodles in a spicy peanut sauce.
- 519 Kyew Jeow Kua Gai** R51  
Chicken, egg, carrot, cabbage, bean sprouts, spring onion and garlic stir-fried in a mix of stir-fry and sweet soya sauces with large rice noodles or glass noodles.
- 521 Ba-Mee Gai Patay ★** R55  
Yellow noodles, spinach and bean sprouts topped with fried chicken and a spicy peanut sauce.
- 523 Kyew Jeow Pad Sauce Deang ★** R51  
Chicken stir-fried with mushrooms, green beans, carrots, garlic and roasted chilli paste in a tangy stir-fry sauce and rice noodles.
- 524 Ba-Mee Deang** R37  
An exotic yellow noodle dish with chicken, bean sprouts, spring onion, ground peanuts and garlic stir-fried in a light, sweet soya sauce.
- 525 Khanom Jean Nam Prik Gai ★ *New*** R55  
Chicken in a peanut curry sauce with carrots, cabbage and rice spaghetti topped with mint and bean sprouts.

## Seafood Dishes

- 602 Pad Thai Goong** R66  
Prawns, egg and tofu stir-fried with onion and spring onion in a Phad Thai sauce. Served with rice noodles, topped with crushed peanuts, bean sprouts and lemon.
- 603 Ba-Mee Pad Thaley** R66  
Prawns and calamari stir-fried with egg, cabbage, cauliflower, broccoli and spinach served with yellow noodles in a mix of sweet soya and stir-fry sauces.
- 606 Pen-Yai Thaley ★** R66  
Prawn, calamari with onion, peppers, spring onion, cashew nuts and garlic tossed with large rice noodles in roasted chilli paste and a stir-fry sauce.
- 607 Ba-Mee Thaley Yaki** R66  
Prawn, calamari, onion, cabbage and carrots stir-fried with spring onion and garlic in a Yaki sauce with yellow noodles.
- 614 Pad-Mee Phuket Thaley ★** R66  
Prawn and calamari stir-fried with bean sprouts, spring onion, egg and garlic with yellow noodles, tossed with roasted chilli paste and stir-fry sauce.
- 617 Pla Sarm Ras** R58  
Line fish with onion, peppers, carrot and pineapple in a sweet chilli sauce. Served with Jasmine rice.
- 618 Pla Wharn *New*** R58  
Line fish glazed in a sweet soya sauce with pickled vegetables and crispy vermicelli. Served with Jasmine rice.
- 619 Hor Mok Pla *New*** R58  
Curry-flavoured seafood mousse with pickled vegetables and crispy vermicelli. Served with Jasmine rice.
- 620 Khanom Jean Nam Ya Pla ★ *New*** R58  
Line fish prepared in a curry sauce with carrot, cabbage and rice spaghetti topped with mint and bean sprouts.



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