



## Starters

### **Spring rolls**

portion of 4 served with a sweet chilli dipping sauce

**Vegetable R35      Chicken R40      Duck R45**

### **Chicken satay**

served with peanut sauce

**R45**

### **Deep fried prawns**

in tempura batter, served with plum sauce and tempura onion rings

**R55**

### **BBQ prawns**

on a bamboo skewer, seasoned with turmeric and coconut milk dressing

**R55**

### **Buffalo wings Thai style**

buffalo wings infused with Thai herbs and spices, topped with crispy basil and served with sweet and spicy sauce.

**Chef's recommendation.**

**R50**

### **Thai fish cakes**

hake and green beans infused with red chilli paste and lime leaves, served with crispy basil, and sweet and sour sauce

**R50**

### **Prawn pasties**

minced prawn and chicken crumbed and deep fried, served with plum sauce

**R55**

### **Sweet corn pasties**

portion of 6, sweet corn with red curry paste in tempura batter, served with sweet chilli dipping sauce

**R45**



## Soups

### **Tom yum soup (hot and sour soup)**

Thailand's most popular soup made with mushrooms, cherry tomatoes, lemongrass, and Thai herbs, and garnished with coriander. Prawn, chicken, seafood or vegetable. **Hot, medium or mild**

### **Tom kha kai (chicken coconut soup)**

fragrant soup with mushrooms, cherry tomatoes, Thai herbs and spices and coconut milk, garnished with fresh coriander. **Hot, medium or mild**

### **Noodle soup**

chicken, beef, prawn, seafood, duck or vegetable Thai broth soup topped with garlic, fresh coriander and a dash of white pepper. **Ask for rice noodle or glass noodle**

**Vegetable R40**

**Beef/Chicken R55**

**Prawn/Seafood R60**

**Duck R60**

## Salads

### **Barbecued beef salad**

**R80**

tender beef strips with cucumber, cherry tomatoes, red onion, spring onion and celery, with Thai dressing. **Hot, medium or mild**

### **Prawn salad**

**R99**

shelled prawn tails with mint, coriander, red onion, spring onion and Thai chilli paste. **Hot, medium or mild**

### **Calamari salad**

**R85**

deep fried calamari with cucumber, cherry tomatoes, red onion, spring onion, celery, coriander, with Thai dressing. **Hot, medium or mild**

### **Seafood salad**

**R99**

prawns and calamari with glass noodles, cherry tomatoes, spring onion and coriander, with Thai dressing and garnished with peanuts. **Hot, medium or mild**

### **Isaan**

**R85**

chicken or beef (minced) with mint, red onion, coriander and ground toasted rice. **Hot, medium or mild**

### **Raw prawn salad**

**R99**

shelled prawns tossed with lemon juice, mint and fresh chillies on a bed of sliced cabbage and carrots. **Hot, medium or mild**



## Main dishes

**Fish/Chicken/Beef R85**

**Vegetable R75**

**Prawn/Seafood/Duck R99**

### **Chicken with cashew nuts**

deep fried chicken strips with mushrooms, carrots, white onions, red pepper, spring onions and roasted cashew nuts. **Hot, medium or mild**

### **Beef in oyster sauce**

with mushrooms, carrots, white onions, red pepper and spring onions cooked in the wok

### **Spicy stir fried basil**

chicken, beef, prawn, seafood or duck strips stir fried with white onions, red peppers, green beans, Thai sweet basil, oyster sauce, garlic and fresh chilli. **Hot, medium or mild**

### **Deep fried fish with chilli sauce**

kingklip fillet topped with a Thai chilli sauce and garnished with fresh coriander. **Hot, medium or mild**

### **Crispy duck with black sauce**

perfectly crispy, thinly sliced and served on a bed of lightly stir fried spinach accompanied by a black sauce on the side

### **Stir fried red chilli paste**

chicken, beef, prawn or seafood in Thai red chilli paste with green beans, white onions red pepper, and Thai sweet basil topped with a generous swirl of coconut milk. **Hot, medium or mild**

### **Thai sweet and sour**

chicken, beef or prawn, served with sweet and sour sauce, cherry tomatoes, cucumber, white onion, and fresh pineapple

### **Sautéed vegetables**

Chef's selection of mixed vegetables stir fried in oyster sauce or soya sauce

### **Sautéed prawns**

shelled tails and a selection of vegetables stir fried with oyster sauce or soya sauce

### **Thai omelette**

plain, chicken, or prawn five-egg omelette with white and spring onions seasoned with a dash of soya, cooked in the wok and served open on a plate

**Plain R60**

**Chicken R65**

**Prawn R70**



## curries

All curries available with chicken, beef, prawn, seafood, duck or vegetable

### **Green curry**

green curry paste, coconut milk, lime leaf, Thai sweet basil and baby marrow, garnished with coconut milk. **Hot, medium or mild**

### **Red curry**

red curry paste, coconut milk, lime leaf, Thai sweet basil, bamboo shoots and baby marrow, garnished with coconut milk. **Hot, medium or mild**

### **Massaman curry**

a delicate curry with sweet potatoes, white onion and peanuts, garnished with coconut milk and fresh peanuts. **Hot, medium or mild**

### **Penang curry**

aromatic with chilli paste and a lime leaf, garnished with coconut milk and fresh sliced red pepper. **Hot, medium or mild**

**Chicken/Beef R85      Prawn/Seafood/Duck R99**

**Vegetable R75**

## Noodles

### **Pad Thai**

traditional Thai rice noodle dish with chicken, prawns, beef or vegetables stir fried with peanuts, egg, bean sprouts, bean curd and spring onions, garnished with roasted peanuts, bean sprouts and lemon wedges. **Chef's recommendation**

### **Noodles in soya sauce**

chicken, beef, prawn or seafood. Rice noodles stir fried with soya sauce, egg, vegetables and bamboo shoots, with or without Thai sweet basil. **Hot, medium or mild**

**Egg noodles in thick oyster sauce      R90**

egg noodles cooked with dark soya and thick oyster sauce with baby corn, white onion, carrots, mushrooms and bamboo shoots, tender strips of chicken and shelled prawn tails

**Chicken/Beef R85      Prawn/Seafood/Duck R99**

**Vegetable R75**



## Rices

### **Four seasons rice (Thai fried rice)**

chicken, beef, prawn, seafood or duck. Thai rice stir fried with egg, spring onions and carrots, seasoned with soya and garnished with lemon wedges and cucumber slices

**Chicken/Beef R85 Prawn/Seafood/Duck R99**

### **Pineapple fried rice**

**R99**

Thai rice stir fried with egg, raisins, spring onion, carrots and pineapple, chicken, shelled prawn tails and calamari rings, seasoned with soya sauce and a dash of turmeric

## Sides

### **Steamed rice**

**R19**

Thai hom mali rice

### **Fried noodles**

**R22**

rice noodles fried with soya sauce, garnished with garlic and spring onion

### **Fried egg**

**R10**

Thai style fried egg

### **Veg rice/noodles**

**R80**

Thai rice or rice noodles with vegetables

### **Egg fried rice**

**R60**

Thai rice with egg served with lemon wedges and cucumber slices



## Sparkling Wine

### **J C Le Roux Le Domaine**

**R115**

The first sparkling wine to offer both natural lightness and a delicious full taste – lighter in alcohol and kilojoules

## Methode Cap Classique

### **Pongrácz**

**R180**

An explosion of pinpoint bubbles, characteristic fine aroma and yeastiness on the nose followed by the rich complexity, finesse and lingering aftertaste

## White Wines

### **Two Oceans Sauvignon Blanc**

**R28 / R90**

With its grassy nuances this dry wine is light, crisp, remarkably fresh and very palatable

### **Buitenverwachting Buiten Blanc**

**R38 / R125**

Easy drinking with a touch of limes, well-rounded with an attractive freshness in its finish

### **Durbanville Hills Sauvignon Blanc**

**R115**

A full-bodied wine that dazzles with its grassy bouquet while tropical fruit combines with subtle gooseberry on the palate

### **Haute Cabrière Chardonnay / Pinot Noir**

**R160**

Ripe fruit is upfront in its vitality and intensity with a slightly leading acidity and long lasting aftertaste



## Red Wines

### **Drostdy-Hof Pinotage**

**R28 / R90**

Delicate berry fruit with plums and vanilla. Medium-bodied with a distinctive berry fruit aftertaste and a well structured tannin mouth feel

### **Nederburg Baronne**

**R38 / R115**

A medium-bodied, smooth dry red, showing delectable fruit and maturation flavours

### **Zonnebloem Merlot**

**R130**

Typical cassis berry fragrance, soft on the palate yet with a lively fruitiness

### **Alto Rouge**

**R160**

Full-bodied with tobacco, chocolate, toast and vanilla flavours and a good tannic structure adding complexity and long maturation potential

## Spirits

**Scottish Leader, Bain's**

**R23**

**Bell's, J&B, Johnnie Walker Red**

**R23**

**Jameson, Jack Daniel's**

**R25**

**Johnnie Walker Black Label**

**R30**

**Klipdrift Export**

**R23**

**Richelieu**

**R23**

**Smirnoff Vodka**

**R23**

**Absolut Vodka**

**R25**

**Gordon's Gin**

**R22**

**Southern Comfort, Malibu**

**R22**

**Captain Morgan Spiced Gold, Bacardi Rum**

**R22**

**Amarula Cream, Amarula Gold**

**R22**

**Kahlúa**

**R22**

**Jägermeister, Jose Cuervo Gold**

**R25**

**Campari**

**R30**



## Beers

Amstel, Black Label, Castle Lager, Castle Lite	R22
Heineken, Windhoek Lager	R25
Singha Beer (Thailand)	R30

## Ciders

Hunter's Dry, Hunter's Gold, Hunter's Extreme	R25
Savanna Dry, Savanna Light, Savanna Dark	R25

## Soft Drinks

Lemonade, Soda Water, Tonic Water	R13
Dry Lemon, Ginger Ale	R13
Coke, Coke Zero, Sprite, Fanta Orange	R17
Cream Soda	R17
Ice Tea Lemon, Ice Tea Peach, Appletiser	R19
Red Grapetiser	R19
Rock Shandy	R25
Still Water (500ml)	R16
Sparkling Water (500ml)	R16

## Cordial s

Lime, Passion Fruit, Kola Tonic	R5
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