



*During the accession to the throne ceremony of the King of Thailand, The Quintet of Royal Regalia were presented to the King, signifying His Majestic position as well as complete loyalty from his subjects. Among the symbols of regal authority, **Padbok** or The Royal Fan is one of The Quintet of Royal Regalia, which is considered to be of prime importance. Not only symbolizing the respect due to kingship, this Royal Object also reminds the people of the King's burdens, and his regal responsibilities to his subjects.*

*According to ancient Thai accounts, Padbok had used by the King were conceived with the idea of providing divine comfort. It is a symbolic of the King's obligation to ward off any malfeasance which might cause untold discomfort to his people. Padbok is made of Talipot palm leaf, and its frame is covered with gold. Its handle shaft and the coupling knobs are crafted with gold, red, green, white, and sky blue enamel, set with laces of diamonds in bands around the handle shaft.*

# Appetizers

- 1. SPRING ROLLS (POPIA SAVOEY) (v) R45**  
*Crispy spring rolls stuffed with cabbage, carrots and glass noodles, served with plum sauce*
- 2. THAI DUMPLINGS (KHA - NOM JEEB THAI) R50**  
*Steamed bird shaped dumplings filled with minced chicken*
- 3. PORK, BEEF OR CHICKEN SATAY (MOO / NUEA / GAI SATAY) R50**  
*Skewered grilled pork, beef or chicken, served with peanut sauce and cucumber salad*  

**Mixed Satay R50**
- 4. CRISPY RICE VERMICELLI (MEE GROB CHAO WANG) R50**  
*Sweet and sour crispy rice vermicelli served with deep fried savory prawns*
- 5. THAI PRAWN / FISH CAKE (TORD MUN GOONG / PLA) R55**  
*Deep-fried prawn or fish cakes in Thai style, served with chili relish*
- 6. DEEP FRIED CHICKEN IN PANDANUS LEAVES (GAI HOR BAI TUEY) R60**  
*Deep-fried marinated chicken wrapped in pandanus leaves, served with sesame soya sauce*
- 7. PRAWN SPRING ROLLS (GOONG HOM SABAI) R60**  
*Deep-fried whole prawns wrapped in thin pastry and egg noodles, served with plum sauce*
- 8. PAD BOK MIXED HOR D'OEUVRES (KONG WANG RUAM MIT PAD BOK) R80**  
*A delicious platter assorted with 5 kinds of appetizers, Prawn Spring Rolls, steamed Thai dumplings, fish cakes, spring rolls and chicken satay*

**PLEASE NOTE: A 10% service charge will be added for tables of eight (8) or more**

## Thai Salad

- 9. GREEN PAPAYA SALAD (SOM TAM) \*** **R60**  
*Shredded green papaya salad with prawns, chili, garlic, lime juice and roasted peanuts*
- Vegetarian (v)** **R45**
- 10. LAB GAI / MOO \*\*** **R60**  
*Spicy minced chicken or pork salad with roasted-grounded Jasmine rice, seasoned with chili pepper and lime juice*
- 11. GLASS NOODLES SALAD (YUM WOONSEN) \*\*** **R65**  
*Spicy glass noodles salad with prawns, shredded pork, tomato and onion, seasoned with chili and lime juice*
- Vegetarian (v)** **R50**
- 12. SPICY BEEF / PORK SALAD (YUM NUEA / MOO YANG) \*\*** **R75**  
*Grilled sliced rump steak or pork loin in spicy salad, with celery, cucumber, kaffir lime leave, flavored with garlic, chili and lime juice*
- 13. SPICY PRAWN SALAD (PLAH GOONG) \*\*** **R75**  
*Grilled prawns salad, with fine sliced of lemongrass, cabbage, carrot and kaffir lime leave, flavored with garlic, chili and lime juice*

## Soup

- 14. TOM YUM \*\*** **R50**  
*Classic Thai hot soup flavored with lemongrass, chili and lime juice*
- Prawns** **R50**  
**Chicken** **R45**  
**Vegetarian (Mushroom) (v)** **R40**
- 15. TOM KHA \*** **R50**  
*Galangal and coconut milk soup flavored with lemongrass, chili and lime juice*
- Prawns** **R50**  
**Chicken** **R45**  
**Vegetarian (Mushroom) (v)** **R40**
- 16. MIXED SEAFOOD SOUP (TOM YUM POH TACK) \*\*** **R60**  
*Spicy hot and sour soup with mixed seafood, flavored with lemongrass, basil leaves, chili and lime juice*

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# Thai Curry

## 17. THAI GREEN CURRY (GAENG KIEW WAN MOO / NUEA / GAI / GOONG) \*\*

*Pork, beef, chicken or prawns with bamboo shoots in green curry and coconut milk*

**Pork/Beef/Chicken R70**

**Prawns R85**

**Vegetarian (Bean Curd and Mushroom) (v) R60**

## 18. PANANG CURRY (PANANG MOO / NUEA / GAI / ) \*

*Pork, beef or chicken in red dried curry and coconut milk.*

**Pork/Beef/Chicken R70**

**Vegetarian (Bean Curd and Mushroom) (v) R60**

## 19. BEEF OR CHICKEN IN TAMARIND CURRY (MASSAMAN NUEA / GAI) R70

*Beef or chicken in special red curry paste and spices, with coconut milk, onion, potatoes and peanut*

## 20. RED DUCK CURRY (GAENG PHED PED YANG) \*\* R85

*Roasted duck in red curry with coconut milk, lychee, red grapes, pineapple and plum tomatoes*

## 21. CHU CHEE RED CURRY (CHU CHEE GOONG NANG / PLA) \*

*King prawns or Hake fillet topped with aromatic red curry sauce with coconut milk*

**King Prawns R150**

**Hake Fillet R85**

## 22. THAI STEWED BEEF (NUEA OB THAI) R85

*Thai Style stewed beef served with carrot, onion, potato and monge tout*

**PLEASE NOTE: A 10% service charge will be added for tables of eight (8) or more**

## Seafood Specialities

- 23. PLA SAM ROS \*** **R85**  
*Crispy fried whole Baby Hake topped with sweet and mild chili sauce*
- 24. PLA TODD YUM APPLE** **R85**  
*Deep-fried whole Baby Hake with breadcrumb served with green apple salad*
- 25. PLA JIEN** **R85**  
*Fried whole Baby Hake in our special tamarind sauce with ginger, spring onion and Shitake mushroom*
- 26. PLA NUENG SEE EIW** **R85**  
*Steamed fillet of Kingklip in light soya sauce with ginger and spring onion*
- 27. PLA NUENG MA NAO \*** **R85**  
*Steamed fillet of Kingklip with garlic, chili and lime dressing*
- 28. PLA MUEK NUENG MA-NAO \*** **R85**  
*Steamed whole Falklands calamari with garlic, chili and lime dressing*
- 29. PRAWNS IN TAMARIND SAUCE (GOONG RAD SAUCE MA KHAM)** **R85**  
*Fried prawns in tamarind sauce topped with crispy garlic and shallot*
- 30. HOR MOK HOY MANG POOH** **R85**  
*Half shell New Zealand mussel soufflé' with red dried curry paste mixed with fish paste and topped with coconut cream*

## Grilled Dishes

- 31. GRILLED CHICKEN (GAI YANG)** **R70**  
*Chicken marinated with garlic and coriander, char-grilled and served with sweetened chili sauce*
- 32. WEEPING TIGER (SUA RONG HAI)** **R75**  
*Marinated grilled rump steak served with spicy sauce*

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## Stir-fried Dishes

### 33. PAD PRIEW WAN

*Stir-fried sweet and sour Thai style sauce with a choice of:*

<b>Chicken</b>	<b>R70</b>
<b>Fish/Prawns</b>	<b>R85</b>
<b>Vegetarian (v)</b>	<b>R55</b>

### 34. PAD KRA POW \*\*

*Stir-fried with chili and basil leaves, with a choice of:*

<b>Pork/Beef/Chicken</b>	<b>R70</b>
<b>Calamari/Prawns</b>	<b>R85</b>

### 35. PAD KHING

*Stir-fried with red dried curry paste and green beans, with a choice of;*

<b>Pork//Chicken</b>	<b>R70</b>
<b>Vegetarian (v)</b>	<b>R55</b>

### 36. PAD KRA TIEM PRIK TAI

*Stir-fried with garlic and pepper sauce, with a choice of:*

<b>Pork/Beef/Chicken</b>	<b>R70</b>
<b>Calamari/Prawns</b>	<b>R85</b>
<b>Lamb</b>	<b>R85</b>

### 37. PAD MED MA MUANG

*Stir-fried cashew nuts, dried chili and capsicums, with a choice of:*

<b>Chicken</b>	<b>R72</b>
<b>Prawns</b>	<b>R87</b>
<b>Vegetarian (v)</b>	<b>R58</b>

### 38. PAD NAM MUN HOI

*Stir-fried with onion, mushroom, capsicum and oyster sauce, with a choice of;*

<b>Beef</b>	<b>R70</b>
<b>Lamb</b>	<b>R85</b>

### 39. FRIED MIXED VEGETABLES (PAD PAK RUAM MIT)

*Fried mixed vegetables with prawns and garlic in oyster sauce*

<b>Vegetarian (v)</b>	<b>R50</b>
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**40. FRIED BROCCOLI WITH PRAWNS (PAD BROCCOLI GOONG) R75**

*Fried broccoli with prawns and garlic in oyster sauce*

**Vegetarian (v) R50**

## *Rice / Noodles*

**41. STEAMED JASMINE RICE (KAO SUAY) (v) Small R10**

**Bowl R40**

**42. STEAMED GLUTINOUS RICE (KAO NEAW NUENG) (v) R12**

**43. STEAMED JASMINE RICE WITH COCONUT MILK (KAO GATI) (v) R15**

**44. FRIED RICE WITH EGG IN A LIGHT SOYA SAUCE (KAO PAD KAI) (v)**

**Small R15**

**Bowl R60**

**45. FRIED RICE WITH TOMATOES AND EGG, with a choice of:**

**Pork/Beef/Chicken R55**

**Prawns R65**

**46. KAO OB SAB PA ROD R85**

*Baked rice with prawns, chicken and diced pineapple, garnished with cashew nuts and served in a pineapple*

**47. PAD MEE (v) R55**

*Stir fried egg noodles in light soy sauce with Baby choy, carrot and baby corn*

**48. PAD THAI**

*Traditional Thai fried noodles with crispy bean curd, Chinese chive, bean sprouts and egg, served with grounded peanuts, with a choice of:*

**Chicken R65**

**Prawns R75**

**Vegetarian (v) R55**

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# Thai Desserts

**49. GLUAY KAI CHUEAM**

**R49**

*Whole banana in syrup with coconut cream, served with a homemade ice cream with a choice of Vanilla, Coconut, Green Tea, Chocolate or Lychee sherbet*

**50. PANDANUS CREPE**

**R49**

*Delicate and fragrant pandanus crepe, Thai style, filled with perfectly shredded sweetened coconut and served with a homemade ice cream with a choice of Vanilla, Coconut, Green Tea, Chocolate or Lychee sherbet*

**51. BANANA FRITTERS**

**R49**

*Deep fried banana topped with honey and served with a homemade ice cream with a choice of Vanilla, Coconut, Green Tea, Chocolate or Lychee sherbet*

**52. LYCHEE CHUEAM**

**R39**

*Lychee in light syrup, topped with crystal ice*



## Japanese Salad

- 53. AVOCADO SALAD** **R55**  
*Combination of seasonal vegetables and avocado served with special Japanese dressing*
- 54. TUNA SALAD** **R60**  
*A selection of seasonal vegetables with shredded tuna served with homemade Japanese dressing*
- 55. SMOKED SALMON SALAD** **R75**  
*A mixture of seasonal vegetables with smoked salmon served with original Japanese dressing*
- 56. SEAFOOD KAISEN SALAD** **R99**  
*Fresh seasonal vegetables with imported sashimi raw fish, Salmon, Tuna, Sea bass, and Ikura Salmon Roe, served with homemade Japanese dressing*

## Sushi Dishes

### Sashimi

- 57. HANA** **R155**  
*A selection of imported sashimi assortment 2 pieces of each; Salmon, Tuna, Sea Bass, Marinated Mackerel and Cooked Prawns*
- 58. YUKI** **R320**  
*A special selection of imported sashimi assortment 3 pieces of each; Salmon, Tuna, Sea Bass, Marinated Mackerel, Octopus and Cooked Prawns*

### Sashimi A la Carte

- 59. TAMAGO** (*Sweetened Egg Rolled Omelet; 6 slices*) **R45**
- 60. KANI-KAMA BOKO** (*Crab Stick Sashimi; 6 slices*) **R60**
- 61. MAGURO AKAMI** (*Imported Tuna Sashimi; 5 slices*) **R83**
- 62. SHAKE** (*Imported Scottish Salmon Sashimi; 5 slices*) **R83**
- 63. TAI HIRAZUKURI** (*Imported Sea Bass Sashimi; 5 slices*) **R83**

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| <b>64. SUZUKI</b> ( <i>Imported Red Snapper; 5 slices</i> )                    | <b>R83</b> |
| <b>65. TAKO</b> ( <i>Octopus Sashimi; 5 slices</i> )                           | <b>R83</b> |
| <b>66. SHIME SABA</b> ( <i>Homemade Marinated Mackerel Sashimi; 5 slices</i> ) | <b>R83</b> |

## *Nigiri Sushi*

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| <b>67. UME</b>  | <b>R185</b> |
| <i>Regular sushi assortment combined with 8 pieces of Nigiri</i>                      |             |
| <b>68. MATSU</b>  | <b>R340</b> |
| <i>Deluxe sushi assortment combined with 11 pieces of Nigiri and 6 pieces of Maki</i> |             |

## *Nigiri Sushi A la Carte*

*Slice of raw fish on top of small rice balls (2 pieces per portion)*

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| <b>69. AVO NIGIRI</b> ( <i>Avocado</i> )                     | <b>R20</b>  |
| <b>70. KANI-KAMA</b> ( <i>Crab Stick</i> )                   | <b>R25</b>  |
| <b>71. TAMAGO</b> ( <i>Sweetened Egg Rolled Omelet</i> )     | <b>R25</b>  |
| <b>72. MAGURO AKAMI</b> ( <i>Imported Tuna</i> )             | <b>R40</b>  |
| <b>73. SHAKE</b> ( <i>Imported Scottish Salmon</i> )         | <b>R40</b>  |
| <b>74. TAI</b> ( <i>Imported Sea Bass</i> )                  | <b>R40</b>  |
| <b>75. SUZUKI</b> ( <i>Imported Red Snapper</i> )            | <b>R40</b>  |
| <b>76. TAKO</b> ( <i>Octopus</i> )                           | <b>R40</b>  |
| <b>77. SHIME SABA</b> ( <i>Homemade Marinated Mackerel</i> ) | <b>R40</b>  |
| <b>78. EBI</b> ( <i>Cooked Prawn</i> )                       | <b>R40</b>  |
| <b>79. BARA EBI SUSHI</b> ( <i>Chopped Cooked Prawns</i> )   | <b>R45</b>  |
| <b>80. UNAGI</b> ( <i>Grilled Eel</i> )                      | <b>R50</b>  |
| <b>81. TOBIKO</b> ( <i>Flying Fish Roe</i> )                 | <b>R90</b>  |
| <b>82. IKURA</b> ( <i>Salmon Roe</i> )                       | <b>R130</b> |

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# Maki-Sushi A la Carte

## 83. CALIFORNIA ROLL

**R50**

*An inside-out roll filled with cooked prawns, crab stick, avocado, cucumber, asparagus, mayo and sprinkled with flying fish roe*

## 84. FUTO MAKI ROLL

**R50**

*A traditional Japanese roll stuffed with cooked prawns, sweetened egg rolled omelet, crab stick, cucumber, pickled radish and our special Tuna powder*

## 85. SAMURAI ROLL

**R50**

*An inside-out roll filled with shredded Tuna, cucumber, asparagus and coated with white sesame seeds*

## 86. SALMON AND AVOCADO ROLL

**R60**

*An inside-out roll filled with big strips of imported fresh Scottish Salmon and avocado and coated with black and white sesame seeds*

## 87. TUNA AND AVOCADO ROLL

**R60**

*An inside-out roll filled with big strips of imported fresh Tuna and avocado and coated with black and white sesame seeds*

## 88. SPICY MAGURO ROLL

**R65**

*Chopped imported fresh Tuna and lettuce with our spicy Japanese sauce rolled in rice and wrapped in thin-crisp sheet of dried seaweed and topped with chopped Tuna, spring onion and spicy sauce*

## 89. RED DRAGON ROLL

**R75**

*An inside-out roll filled with cooked prawns, crab stick, cucumber, asparagus and cream cheese also topped with imported fresh Tuna and avocado*

## 90. ORANGE DRAGON ROLL

**R75**

*An inside-out roll filled with cooked prawns, crab stick, cucumber, asparagus and cream cheese also topped with imported fresh Scottish Salmon and avocado*

## 91. SMOKED SALMON ROLL

**R75**

*An inside-out roll filled with Smoked Salmon, asparagus, cucumber and cream cheese rolled by Smoked Salmon and topped with mayo and flying fish roe*

## 92. DRAGON ROLL

**R85**

*An inside-out roll filled with grilled eel, asparagus and cucumber rolled by fresh avocado and topped with mayonnaise and special Japanese sauce*

**PLEASE NOTE: A 10% service charge will be added for tables of eight (8) or more**

**93. U-F-O ROLL****R85**

*An inside-out roll filled with combination of imported raw fish; Salmon, Tuna and Sea Bass, sweetened egg rolled omelet, cucumber, asparagus and salad leaves*

***Maki:*** *traditional Japanese rolls with sushi rice and wrapped in thin-crisp sheets of dried seaweed and a choice as follows;*

**94. KAPPA MAKI** *(Cucumber Roll)***R25****95. OSHINKO MAKI** *(Pickled Radish Roll)***R30****96. AVOCADO MAKI****R30****97. KANI-KAMA MAKI** *(Crab Stick Roll)***R30****98. TEKKA MAKI** *(Tuna Roll)***R38****99. SALMON MAKI** *(Salmon Roll)***R38****100. EBI MAKI** *(Prawn Roll)***R38**

## *Hand-roll Temaki Sushi*

**101. CALIFORNIA TEMAKI****R45**

*A combination of cooked prawns, crab stick, avocado, asparagus, cucumber, flying fish roe, lettuce and filled with Japanese mayonnaise, all wrapped together in a seaweed cone*

**102. MAGURO AND AVOCADO TEMAKI****R50**

*A combination of imported fresh Tuna, avocado, asparagus, cucumber and lettuce, all wrapped together in a seaweed cone*

**103. SHAKE AND AVOCADO TEMAKI****R50**

*A combination of imported fresh Scottish Salmon, avocado, asparagus, cucumber and lettuce, all wrapped together in a seaweed cone*

**104. SALMON IKURA TEMAKI****R75**

*A combination of imported fresh Scottish Salmon, asparagus, cucumber, Ikura Salmon Roe and lettuce, all wrapped together in a seaweed cone*

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## *Chirashi (Rice Bowl)*

### **105. CALIFORNIA DON**

**R100**

*Assortment of cooked prawns, crab stick, flying fish roe, avocado, cucumber, asparagus, and sweetened egg rolled omelet on sushi rice topped with Japanese mayonnaise, shredded dried seaweed and sprinkled of white sesame seeds*

### **106. TEKKA DON**

**R160**

*A selection of imported fresh sliced Tuna with sweetened egg rolled omelet and shredded dried seaweed and sprinkled of white sesame seeds topped on sushi rice*

### **107. CHIRASHI SUSHI**

**R170**

*Assorted imported fresh sliced raw fish; Salmon, Tuna, Sea Bass, Marinated Mackerel, Octopus, cooked prawn, crab stick, sweetened egg rolled omelet, Ikura Salmon Roe, shredded dried seaweed and white sesame seeds topped on sushi rice*

### **108. BARA-CHIRASHI**

**R180**

*Combination of imported fresh chopped raw fish; Salmon, Tuna, Sea Bass, Grilled Eel, Marinated Mackerel, Octopus, cooked prawn, crab stick, sweetened egg rolled omelet, Ikura Salmon Roe, shredded dried seaweed and white sesame seeds scattered on sushi rice*

### **109. SHAKE AND IKURA DON**

**R190**

*Combination of fresh Scottish Salmon with Ikura Salmon Roe, shredded dried seaweed and sprinkled of white sesame seeds on sushi rice*