



Sawadee Welcome to Wang Thai

Allow our master chefs to entice your senses with the essence of Thailand. Take in the aroma of Thai spices filling the air while watching the chef conjure up the most delectable and flavourful dishes especially for you. Sit back, unwind and enjoy your dining experience with us.

At Wang Thai we go further to ensure that only the freshest ingredients are sourced locally and combined with meticulously selected authentic products from Thailand imported directly – creating an environment where East meets West harmoniously.

Our menu blends these ingredients to create a meal that is spicy, sweet, subtle and sour equally pleasing to the eye, nose and palate – prepared with time-honoured Thai techniques while introducing local flavours. The tastes of modern-day Thailand boast a proud culinary history with roots as far back as the 13th Century taking influence from Chinese preparation methods and in the 17th century captivating culinary influences from the Portuguese, Dutch, French and Japanese. This rich history and food culture was brought to South Africa in 1993 by our founder, Chaiphorn Lekcharoensuk who still leads and ensures quality of the brand everyday.

Most meals can be ordered to suit your palate. Should you prefer any of the dishes less or more spicy, simply advise your waiter when you place an order.

Please also be mindful that our kitchen makes use of nuts and eggs. If you have an allergy or preference, enquire with our staff whether your dish selection is nut/egg free.

Thai food is naturally a “shared affair” in native Thailand. Thus, to fully appreciate the subtle aromas and notes that our cuisine has to offer, we suggest ordering dishes with different flavours and textures to share with your table. As a way of making it easier for you, we have created set menus incorporating some of the chef’s favourite taste combinations.

The delicate mix of herbs, spices and the range of ingredients that we work with, contribute to what we believe is a unique culinary experience. May the pleasure and passion that goes into our dishes shine through when tasted.



Sushi





Sushi

Salads

Japanese Mixed seafood with lettuce served with a Wang Thai house dressing.	R94
Sashimi Mixed sashimi with seaweed served with a vinegar dressing.	R106
Seared Tuna and Avo Mixed leaves, avo, cucumber and seaweed served with a Wang Thai house dressing.	R106
Seared Salmon and Avo Mixed leaves, avo, cucumber and seaweed served with a Wang Thai house dressing.	R106
Crabstick Crabstick, avo and cucumber served with a Japanese mayo dressing.	R55
Ocean Green Mixed vegetables and seaweed served with a sesame dressing.	R48

A la Carte

Maki – 6 pieces		Sashimi – 4 pieces	
Salmon	R43	Salmon	R59
Prawn	R38	Prawn	R38
Avo	R31	Eel	R62
Tuna	R43	Tuna	R59
Crabstick	R35	Seared Salmon	R59
Cucumber	R31	Seared Tuna	R59
Fashion Sandwiches – 4 pieces		Nigiri – 2 pieces	
Topped with Mayo and Caviar		Salmon	R34
Salmon and Avo	R55	Tuna	R34
Tuna and Avo	R55	Prawn	R26
Prawn and Avo	R50	Eel	R36
Crabstick and Avo	R46	Crabstick	R24
Vegetarian	R43		
Uramaki – 4 pieces (California Rolls)		Hand Roll	
Salmon and Avo	R50	Salmon and Avo	R43
Tuna and Avo	R50	Tuna and Avo	R43
Prawn and Avo	R46	Prawn and Avo	R38
Spicy Tuna	R50	Spicy Tuna	R43
Spicy Salmon	R50	Spicy Salmon	R43
Crabstick, Avo and Caviar	R46	Vegetarian	R31
		Crabstick and Avo	R37
		Eel, Cucumber and Avo	R47



Sushi

Chef's Specialities

Salmon Roses – 3 pieces R50
Salmon and avo wrapped rice balls topped with mayo and caviar.

Yappy Maki – 4 pieces R53
Avo, cream cheese on the inside, wrapped with smoked salmon and sesame seeds.

Rainbow Rolls – 4 pieces R58
Prawn and avo on the inside, wrapped with salmon and tuna on the outside.

Dragon Rolls – 4 pieces R58
Cucumber and avo inside, eel and avo, mayo and caviar on the outside, dressed with spring onion, seven spice and teriyaki sauce.

Hot Rock 'n Rolls – 4 pieces R58
Spicy tuna and avo inside, topped with tuna, avo, mayo, caviar and dressed with spring onion, seven spice and teriyaki sauce.

Seared Tuna Rolls – 4 pieces R53
Cucumber on the inside, wrapped with seared tuna and avo, and dressed with spring onion, sesame oil and sesame seeds.

Tiger Rolls – 4 pieces R53
Prawn and avo on the inside, wrapped with prawn, avo and sesame seeds and served with wasabi mayo on the side.

Bamboo Rolls – 4 pieces R73
Cucumber salmon rolls.

Wasabi Parcels – 4 pieces R53
Wasabi sauce and salmon on the inside, salmon and caviar outside.

Inari Sushi – 2 pieces R46
Soya bean-curd nigiri topped with avo and spicy prawn or eel.

Tempura Ebi – 4 pieces R53
Tempura prawn, avo inside, mayo and spring onion outside, served with sweet chilli sauce.

Platters / Combos

Wang Thai Special R191
Salmon Sashimi – 2 pieces
Salmon Nigiri – 2 pieces
Salmon Roses – 2 pieces
Tuna Sashimi – 2 pieces
Tuna Nigiri – 2 pieces
Rainbow Rolls – 2 pieces
Spicy Maki Rolls – 3 pieces

Rainbow Nigiri R99
Salmon Nigiri - 1 piece
Prawn Nigiri - 1 piece
Crabstick Nigiri - 1 piece
Tuna Nigiri - 1 piece
Eel Nigiri - 1 piece
Avo Nigiri - 1 piece

Salmon and Tuna Nigiri R103
Salmon Nigiri - 3 pieces
Tuna Nigiri - 3 pieces
Salmon California Rolls - 2 pieces

Sashimi Platter R155
Salmon Sashimi - 6 pieces
Tuna Sashimi - 6 pieces

Mini Salmon and Tuna Platter R130
Salmon Sashimi - 2 pieces
Tuna Sashimi - 2 pieces
Salmon Nigiri - 1 piece
Tuna Nigiri - 1 piece
Salmon Roses - 2 pieces
Salmon California Rolls - 2 pieces

Ocean Platter R191
Rainbow Rolls – 4 pieces
Salmon Sandwiches – 2 pieces
Salmon Roses – 2 pieces
Tuna Maki – 3 pieces
Prawn Nigiri – 2 pieces
Salmon California Rolls – 2 pieces



Starters





Starters

- 101 Meang Khum – Spinach Cones R49
Craft your own unique spinach cones from a selection of ingredients: Peanuts, roasted coconut, chilli, lemon pieces, fresh ginger, onions and lemongrass, finished with a drizzle of sweet palm sugar syrup.
- 102 Po-Pia – Spring Rolls Chicken R42 / Duck R42 / Prawn R49 / Vegetable R35
A choice of fillings wrapped in a light pastry, deep-fried and served with a plum or sweet chilli sauce.
- 103 Satay Gai – Satay Chicken R45
Succulent chicken marinated in a Thai paste, skewered and served with a piquant peanut satay sauce and Thai atchar.
- 104 Taud-Man Khao-Phod – Sweet Corn Cakes R39
Crispy sweet corn cakes with moist, tender centres served with a sweet chilli sauce.
- 106 Giew Grob – Crispy Wonton R40
Wonton parcels gently folded with a minced chicken and prawn filling, lightly fried until crispy and served with a sweet chilli sauce.
- 107 Hoi Nang Rom – Oysters R19 each
Large oysters served with traditional condiments as well as our chilli, garlic and coriander sauce.
- 108 Goong Choub Paeng – Prawn Blankets R55
Fleshy prawns coated in a light tempura batter, deep-fried until crispy and served with a sweet chilli sauce.
- 109 Medley of Dim Sum R49
Steamed dumplings with an assortment of fillings including: Prawns, shitake mushrooms, crabsticks, and a delicious combination of prawns and shitake mushrooms. Served with a vinegary dim sum sauce.
- 110 Po-Pia Ruam-Mitre – Spring Roll Combo R42
A combination of vegetable, chicken, duck, and prawn spring rolls served with our very own plum or sweet chilli sauce.
- 111 Combo Platter R89
A collection of our most popular starters: Duck and prawn spring rolls, sweet corn cakes, chicken satay, and prawn and sweet potato pastries served with sweet chilli sauce, plum sauce and spicy peanut sauce. Ideal for sharing.
- 112 Po Pia Hongtae – Prawn and Sweet Potato Pastries R47
Filled with minced prawn, sweet potato, roasted peanuts, garlic and coriander. Served with plum sauce.





Soups

201 Tom-Yum •

Chicken R42 / Vegetable R35 / Prawn R48

A popular spicy Thai soup with an array of delicious spices, sliced mushrooms, tomatoes and lemongrass.

202 Tom-Kha – Spicy Coconut Soup •

Chicken R42 / Vegetable R35

A creamy coconut soup infused with mushrooms, tomatoes, onions, lemongrass, coriander, galangal and makrut lime leaves.

203 Geang-Juud Woon-Sen – Consommé •

Chicken 42 / Tofu R35 / Protein-rich Soya R35

A clear consommé of glass noodles and mixed vegetables with a slightest hint of fried garlic.

204 Suki •

Tofu R35 / Protein-rich Soya R35 / Seafood R48

A tangy, slightly sweet and spicy soup with glass noodles, chilli, sesame seeds and egg.

• These dishes can be ordered either medium or hot.

•• These dishes can be ordered either mild, medium or hot.

Protein-rich Soya: (soya protein derived from de-hulled and de-fatted soy beans) has a similar texture to meat, making it a tasty and nourishing substitute in vegetarian dishes.

Tofu: (derived from soy bean curd) is a healthy, low-fat substitute for cheese and meat, and is found in many Asian dishes.





Main Courses





Light Meals

- 301 Yum Nua Yang – Thai Beef Salad • R74
Tender sliced beef, lightly tossed with onions, chilli, cucumber, celery and tomatoes, served on a bed of lettuce and finished off with drizzles of spicy salad dressing.
- 302 Yum Woon-Sen – Glass Noodle Salad • R77
Glass noodles served with succulent prawns, calamari, chicken, salad greens and onions tossed in a refreshing lemon, chilli and coriander dressing.
- 304 Larb Ped – Duck Salad • R89
Shredded duck tossed with Thai herbs, red onions, lemon, chilli, coriander and mint for a strong, fresh flavour served with green salad.
- 307 Roti Song Sri – Thai Roti • R77
Flavour rich traditional green and yellow curry served with crispy and slightly sweet Thai roti triangles. Served with chicken.
- 310 Hoi-Ob – Spicy Mussels • R63
A generous portion of steamed mussels flavoured with Tom Yum paste, fresh chilli, garlic, lemongrass and basil. Served with steamed jasmine rice.
- 311 Khao Phad – Thai Fried Rice Chicken R52 / Prawn R56
A light, flavoursome dish with egg, tomatoes, fried garlic and stir-fry sauce – often served in Central Thailand.
- 312 Kyew Teow Lui Suan – Glass Spring Rolls with Crabstick R41
A fresh dish of translucent rice paper filled with crabstick, carrot, coriander, cabbage and cucumber. Served cold with a peanut sauce.
- 313 Kyew Teow Laud – Glass Spring Rolls with Chicken and Calamari R41
A fresh dish of translucent rice paper filled with chicken, calamari and tofu in a five spice sauce. Served cold with a basil sauce.
- 314 Po Pia Song Sri – Ocean Pastry Straws R52
Spring roll pastry straws filled with a selection of either salmon or tuna. Served with a Japanese mayonnaise. (Subject to availability).
- 315 Yum Phollamai – Mixed Fruit Salad R52
A salad of seasonal fruit, carrots and roasted peanuts served with Thai atchar and lemon juice.

• These dishes can be ordered either medium or hot.

•• These dishes can be ordered either mild, medium or hot.





Curries

Recommendation: Order these dishes with a portion of steamed jasmine rice (801)

401 Geang Khew-Wan – Green Curry •

Beef R87 / Chicken R84 / Prawn R105 /
Tofu R72 / Protein-rich Soya R72

A delectable Thai favourite with green curry sauce, vegetables and basil.

402 Geang Phed – Red Curry •

Beef R87 / Duck R109 / Prawn R105 /
Tofu R72 / Protein-rich Soya R72

A blend of rich coconut milk and red curry paste with bamboo shoots, butternut and basil.

403 Geang Butternut – Butternut Yellow Curry •

Butternut R72 / Chicken R84 / Prawn R105

Yellow curry sauce paired with butternut, onions and your choice of a main ingredient.

404 Panaeng Litchi – Litchi Curry •

Chicken R84 / Duck R119 / Fish R103 / Prawn R105

A creamy reduced panaeng curry enriched with coconut milk, lime leaves, tomatoes and sweet, plump litchis.

405 Geang Massaman – Masala Curry •

Butternut R72 / Beef R87 /
Chicken R84 / Lamb R106

An aromatic Southern Thai curry rich in warm spices with potatoes, onions, and peanuts.

406 Geang Panaeng Gai – Panaeng Chicken Curry •

R84

A creamy, coconut milk infused panaeng chicken curry with green beans and peanuts.

407 Geang Tawaii – Tawaiii Curry •

Beef R87 / Lamb R106

A unique curry blend enriched with coconut milk served with bamboo shoots, ginger and peanuts.

• These dishes can be ordered either medium or hot.

•• These dishes can be ordered either mild, medium or hot.

Protein-rich Soya: (soya protein derived from de-hulled and de-fatted soy beans) has a similar texture to meat, making it a tasty and nourishing substitute in vegetarian dishes.

Tofu: (derived from soy bean curd) is a healthy, low-fat substitute for cheese and meat, and is found in many Asian dishes.





Thai Specialities

A selection of our fried (Taud), stewed (Tom), grilled (Yang) and steamed (Nung) specialities.
Recommendation: Order these dishes with a portion of steamed
jasmine rice (801) or egg-fried rice (802)

501 Gai Nam-Phung – Honey Chicken R84
Crispy-coated chicken breast fillet, flash-fried, sliced and drizzled with a generous amount of our famous honey sauce. Contains sesame seeds.

502 Ped Yang – Roasted Duck R119
Succulent, roasted duck slices topped with a choice of red wine sauce, ginger coconut sauce or honey sauce.

503 Nam-Jim Jaew – Sirloin R99 **
Slivers of grilled sirloin served with tamarind sauce and a spark of chilli.

504 Pla Taud - Fried Fish R103 *
Fish of the day, flash-fried to perfection with green beans, onions and peppers. Served with a choice of sauces:
Lard Prik: Spicy garlic & chilli sauce.
Chu-chee: A reduced creamy red curry sauce.

505 Pla Nung Ma-Nao – Steamed Fish R103 *
Fish of the day, gently steamed in a lemon, chilli, garlic and coriander sauce.

506 Talay Sab – Spicy Seafood Pot R103 *
Prawns, calamari, fish and half-shell mussels livened with a spicy chilli, lemongrass, garlic and basil leaf stock.

507 Pla Nung Sie Eiuy – Steamed Fish with Soya Sauce R99
Steamed fish of the day, ginger, wood ear mushrooms and spring onion mildly flavoured with soya sauce.

508 Pla Teriyaki – Teriyaki Fish R99
Fried fish of the day coated in rich teriyaki sauce and drizzled with sesame seeds. Served with pickled ginger.

509 Pla Taud Ta-krai – Lemongrass Fish R99
Fried fish of the day scented with lemongrass. Served with a bean and lemongrass sauce.

- * These dishes can be ordered either medium or hot.
- ** These dishes can be ordered either mild, medium or hot.





Wok-fried

Recommendation: Order these dishes with a portion of steamed jasmine rice (801) or egg-fried rice (802)

601 Phad Graphao – Basil ** Beef R87 / Brinjal and Tofu R72 / Brinjal and Protein-rich Soya R72 / Chicken R84 / Prawn R105
Wok-fried basil leaves paired with selected vegetables, chilli and garlic.

602 Phad Medmamuang – Cashew Nut ** Chicken R84 / Duck R119 / Prawn R105 / Tofu and Mushroom R72 / Protein-rich Soya and Mushroom R72
Wok-fried golden cashew nuts, peppers and a main ingredient of your choice infused with roasted chilli paste.

603 Phad Khing Nam Man Hoi – Ginger Oyster Beef R87 / Brinjal and Tofu R72 / Brinjal and Protein-rich Soya R72 / Chicken R84
Ginger, onions, garlic, peppers and wood-ear mushrooms wok-fried in oyster sauce.

604 Phad Phirot – Angry Wok ** Beef R87 / Duck R119 / Lamb R106
Your choice of a main ingredient wok-fried with a combination of Thai herbs, chilli and garlic, accompanied with a serving of crisp vegetables.

605 Phad Nam Makham – Tamarind Wok Duck R119 / Fish R103 / Prawn R105
Crisp red peppers, green peppers, spring onions and onions wok-fried in a piquant tamarind sauce.

606 Phad Kra Tha Ront – Wok-fry Hotplate Beef R87 / Duck R119 / Ostrich R119 / Prawn R105
A main ingredient of your choice, wok-fried with mixed vegetables and a special red sauce, served on a sizzling hotplate.

607 Phad Cha – Wok Thai Spice ** Beef R87 / Ostrich R119 / Seafood R106
Wok-fried onions, peppers and a main ingredient of your choice infused with Thai herbs, lesser ginger, garlic and chilli.

608 Pak Ruam-Mitr – Crispy Vegetables R67
Mixed vegetables and tofu or protein-rich soya, stir-fried in a light soya sauce.

609 Plamuk Phad Phrik Kluer – Sautéed Calamari ** R77
Wok-fried calamari, onion, shitake mushroom, ginger and dry chilli flavoured with lemon.

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•• These dishes can be ordered either mild, medium or hot.

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Noodles

701 Phad Thai – Phad Thai

Chicken R84 / Tofu R72 /
Protein-rich Soya R72 / Prawn R95

Soft rice noodles wok-fried with tofu, bean sprouts, spring onions and a main ingredient of your choice. Contains egg and nuts.

702 Kyew-Teow Khi-Mao – Basil Noodles

Beef R84 / Chicken R84 / Tofu R72 /
Protein-rich Soya R72

Your choice of a main ingredient stir-fried with rice noodles, bamboo shoots, green beans, basil, chilli and a hint of garlic.

703 Khew-Teow Phad Sie-Eiuy – Oyster Noodles

Chicken R84 / Tofu R72 /
Protein-rich Soya R72

A traditional Thai favourite. Rice noodles stir-fried with oyster sauce, assorted vegetables, egg, dark sweet soya sauce and a main ingredient of your choice.

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Side Orders

801 Khao Suey

Steamed jasmine rice

R12

802 Khao Pad Kai

Egg-fried rice

R18



Set Menus

Menu For 2

1101 Ko Pha Ngan Combo Platter

R147 per person

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Geang Phed Nua – Beef Red Curry
Phad Medmamuang Gai – Chicken with Roasted Chilli Paste and Cashew Nuts
Jasmine Rice

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Tea / Coffee

1102 Ko Phi Phi

R179 per person

Tom-Yum Gai – Chicken Tom Yum

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Pla Taud Chuchee – Fried Fish with Reduced Curry Sauce
Phad Nam Makham Ped – Duck Tamarind
Jasmine Rice

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Tea / Coffee

Menu For 4

Minimum of 4 people

1201 Chiang Mai

R163 per person

Starters

Meang Khum – Spinach Cones
Satay Gai – Chicken Satay
Po-Pia Goong – Prawn Spring Rolls
Taud-Man Khao-Phod – Sweet Corn Cakes

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Main Dishes

Paneang Gai – Chicken in a Paneang Curry Sauce
Pla Taud Lard Prik – Fried Fish in Chilli, Coriander and Garlic Sauce
Phad Kra Tha Ront Nua – Beef Hotplate
Pak Ruam-Mitr – Wok-fried vegetables
Steamed Rice

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Desserts

A choice of our Thai desserts

Tea / Coffee



Set Menus

1202 Phuket

R203 per person

Starters

Po-Pia Goong – Prawn Spring Rolls
Hoi Ob – Steamed Mussels
Taud-Man Khao-Phod – Sweet Corn Cakes
Po Pia Hong Tae – Prawn and Sweet Potato Pastries

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Main Dishes

Pla Taud Lard Prik – Fried Fish in Chilli, Coriander and Garlic Sauce
Phad Medmamuang Goong – Prawns with Roasted Chilli and Cashew Nut
Phad Nam Makham Ped – Duck Tamarind
Gai Nam-Phung – Honey Chicken
Jasmine Rice

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Desserts

A choice of our Thai desserts
Tea / Coffee

1203 Bangkok

R220 per person

Starters

Po-Pia Je – Vegetable Spring Rolls
Meang Khum – Spinach Cones
Goong Choub Paeng – Prawn Blankets
Satay Gai – Chicken Satay
Tom-Kha Gai – Creamy Coconut Soup with Chicken

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Main Dishes

Pla Taud Lard Prik – Fried Fish in Chilli, Garlic and Coriander Sauce
Ostrich Phad Cha – Ostrich Wok-Fried Herbs
Ped Yang – Roasted Duck with Ginger and Coconut Sauce
Geang Khew-Wan Goong – Prawn Green Curry
Steamed Rice

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Desserts

A choice of our Thai desserts
Tea / Coffee
