Appetizers

95.-

89.-

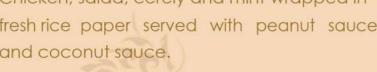


CHICKEN SPRING ROLLS 69 .-Spring roll pastry filled with chicken served with sweet chilli sauce. VEGETABLE SPRING ROLLS 60.-Spring roll pastry filled with vegetables. 74.-PRAWN SPRING ROLLS Deep-fried prawns wrapped in pastry, served with sweet chilli sauce. 72.-MIX SPRING ROLLS Deep-fried prawn, chicken and vegetable spring rolls served with sweet chilli sauce.



MIX SPRING ROLLS

Chicken, salad, cerely and mint wrapped in fresh rice paper served with peanut sauce and coconut sauce.



GOLDEN CALAMARI 89.-

Crispy Battered calamari served with sweet chilli sauce.

LITTLE MERMAID 95.-

Prawn, salad, cerely and mint, wrapped with rice paper served with plum sauce.



Satay Chicken

PRAWN TEMPURA

FRESH SPRING ROLLS

Deep fried prawns wrapped in tempura

batter served with sweet chilli sauce.

SATAY CHICKEN 82.-

Chicken satay (4) served with peanut sauce.

SIAM APPETIZERS 105.-Prawns Spring rolls, Chicken Spring Rolls,

Prawn Tempura and Satay chickens. Signature Dish



Little Mermaid

Delicious Stir Fries



Thai Stir Fries

VEGETARIAN	106
CHICKEN	129
PORK	134
BEEF	138
PRAWN	159
DUCK	199

PAD PAK

Stir fried mixed vegetables in a stir-fry sauce.

OYSTER SAUCE

Stir fried mixed vegetables in a oyster sauce.



Stir fried basil leaves paired with vegetables, garlic and oyster sauce.



CASHEW NUTS

Stir fried cashew nuts with vegetables and oyster sauce.



SWEET AND SOUR

Stir fried pineapples, tomato, cucumber, and onion with sweet and sour sauce.



Spicy Thai stir fried vegetables in chilli paste.

MUSHROOM AND GINGER

Stir fried fresh ginger, mushrooms and vegetables.





Cashew nuts Chicken



Oyster sauce Beef



Sweet and sour Pork



Desserts







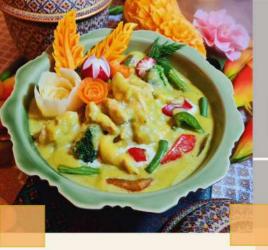
	Deep Fried Ice Cream	89.
	Banana Split	75.
	Banana served with ice cream.	
5	Sticky Rice Pudding	89.
	Rice pudding topped with thick	
	coconut sauce served with Litchi or Mango and icecream.	
	Thai Banana Fritter	84.
	Fried banana fritter served with ice cream.	
	Ice cream with chocolate sauce	75
	A ETED DIVINIED	
	AFTER DINNER	
	Don Pedro Surprise	79
	Amarula, Kahlua, Vanilla Ice Cream and	



Blaauwklippen before and after aperitif 40.A sensuous flavour of Cinnamon and per tot
Christmas spice create the backbone of this
sophisticated brandy fortified aperitif

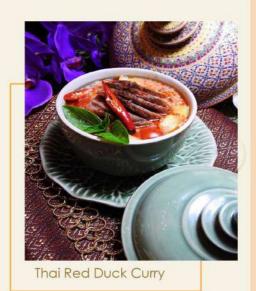
Amarula per tot 30.-

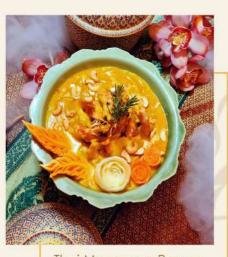




Famous Thai Curries

Thai Green Chicken Curry





Thai Massaman Prawns

Thai Curries

VEGETARIAN	111
CHICKEN	126
PORK	134
BEEF	135
PRAWN	159
DUCK	199
FISH	189

₹0>

THAI GREEN CURRY

Thai Green Curry is a popular Thai curry dish usually served with rice. Cooked with coconut milk, this salty and spicy dish can be prepared with any type of meat poultry or fish. (Contains shellfish)

THAI RED CURRY

Red curry with red chilli paste, coconut milk, and vegetables. (Contains shellfish)

THAI PANAENG CURRY

A delicious red curry with coconut milk, lime leaves, ginger, red and green peppers. (Contains shellfish)



THAI MASSAMAN CURRY

The king of curries: coconutty, sweet and savory with cashew nut and potato.

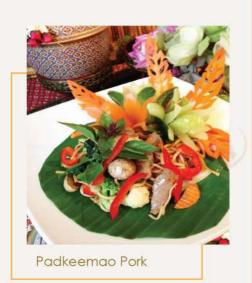
Massaman Curry is a Thai Muslim dish of southern origin. It is believed that Massaman Curry was introduced to the central regions through His Majesty King Rama V's royal chef. The recipe was later re-written by the Bunnark family, making it more suitable for Thais in the central region. (Gluten free)





Noodle Dishes

Padthai Prawns





Noodle Bowl Chicken

Stir fry Noodles

VEGETARIAN	109
CHICKEN	128
PORK	135
BEEF	137
PRAWN	152
DUCK	199



PAD THAI

Rice noodles tossed with cabbage, carrot, cashew nut, egg and stir-fry sauce.



PAD KEE MAO

Stir fried Spicy Thai egg noodles with vegetables and basil leaves.

EGG NOODLE

Egg noodles tossed with cabbage, carrot, egg and stir-fry sauce.



NOODLE BOWL

Egg noodles with a hint of vegetables topped with meat of your choice and Thai sauce.









Salads and Soups





Thai Chicken Salad



Tom Kha Chicken

Salads

MIXED SEAFOOD SALAD

99.-

Spicy Thai style salad with prawns and Calamari.



THAI PRAWNS SALAD

99.-

Spicy Thai style salad with prawns.

THAI CHICKEN SALAD

99.-

85.-

Chicken served with salad, tomatoes, cucumber, onions, coriander and cashew nuts finished with with Thai dressing sauce.

Soups

TOM YUM

Hot and spicy soup served with lime leaves, galangal, tomatoes, mushrooms and coconut milk.

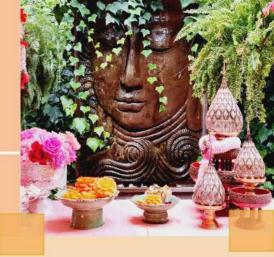
	CHICKEN	85.
<0>	PRAWN	95.
	VEGETABLE	75.
	MIX SEAFOOD	95



White Soup with galangal, coconut milk, tomatoes, mushrooms and lime leaves.



Set Menus



Ayudthaya 299.-

Mix Spring Rolls

Deep-fried prawn, chicken and vegetable spring rolls

Tomyum Chicken or Vegetarian
Hot and spicy soup.

Satay Chicken

Chicken satay served with peanut sauce.

Thai Green Chicken Curry

Thai green curry, flavoured with ground green chillies and exotic spices with coconut milk.

Egg Noodle Prawns or Vegetarian

Egg noodles tossed with vegetables and stir-fry sauce.

Sweet and Sour Pork

Stir fried sweet and sour pork with pine apple, tomato with sweet and sour sauce

Massaman Chicken

The king of curries, coconutty, sweet and savory with cashew nuts and potato

DESSERT

Sukhothai 369.-

SIAM APPETIZERS

Prawns Spring rolls, Chicken Spring Rolls Prawn Tempura, and Satay chickens.

Tomyum Prawns

Hot and spicy soup

Satay Chicken

Chicken satay served with peanut sauce.

Duck Bejarong

Crispy Duck in Thai style sauce.

King Stir Fry

Stir fried Prawns, calamari, Fish and vegetables in a stir-fry sauce.

Thai Queen Curry

Mix thick Thai Curry seafood with prawns and calamari.

Chuchee Prawns

Thick red curry sauce and coconut milk with sliced lime leaves and red chilli topping.

DESSERT

Speciality Dishes



KOONG SONG SI

199.-

Crispy Prawns topped with Thai dressing sauce.



DUCK BEJARONG

209 -

Crispy Duck in Thai style sauce.

The Crispy duck or Duck Benjarong is a combination of chinese and Thai cuisine. It is deep-fried in halves, its dryness is due to being deep fried so as to bring out the crispiness in the duck. The sauce is made separately then poured onto the duck. It's served with a carrot flower on the side.

Benjarong meaning: Painted porcelain in Thailand, it means five colors what we call a variety of flavors that explode in your mouth.



199.-

Thick mixed Thai seafood curry with prawns and calamari.



CHU CHEE DUCK/FISH/PRAWNS

209.-

Thick red curry sauce and coconut milk with sliced lime leaves and ginger toping.

The Chu Chee is a red curry originating from Thailand royalty, the Chu-Chee Sauce is made up of coconut milk, lemon grass, lime leaves, red dry chili and galangal a type of exotic ginger. It goes well with most of the meats especially the duck, fish, and prawn, it's not a spicy curry but all depends on the spiciness chosen. It is served with either noodles or rice.

YUM SAM KOB

169 .-

Crispy prawns, calamari and cashew nuts served with tomatoes, cucumber, onions, coriander and finished with tamarind sauce.

KING STIR FRY

199.-

Stir fried Prawns, calamari, Fish and vegetables in a stir-fry sauce.



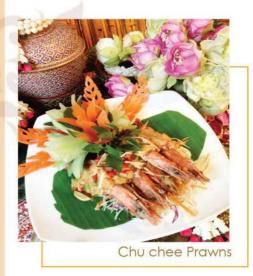








Duck Bejarong





Thai Queen Curry

Traditional Rice Dishes



Thai Rices

VEGETARIAN	109
CHICKEN	122
PORK	128
BEEF	129
PRAWN	145
DUCK	189

THAI FRIED RICE

A light, flavoursome dish with egg, tomatoes, garlic and stir-fry sauce.

ROYAL THAI FRIED RICE

Thai royal pineapple fried rice with cashew nuts.

Children's Dishes

Set Lotus	79
Prawns Tempura & Egg Fried Rice	
Set Orchid	79
Satay Chicken & Egg Noodle	
Set Jasmine	79
Golden Calamari & Eaa Fried Rice.	

Extras

Coconut Rice	40
Rice with coconut, lime leaves and lemo	on grass.

Egg Fried Rice 40.-

Stir fry rice with egg and vegetables

3. 3. 3. 3. 3. 3. 3. 3. 3. 3. 3. 3. 3. 3			
Cashew nut	15	Any sauce	10
Noodle	20	Steamed Rice	20
Beef	28-	Pork	26
Chicken	25	Prawns	30
Vegetables	20		



Thai Fried Rice Chicken



Royal Thai Fried Rice Prawns



Set Jasmine