

# STARTERS



Although Thai cuisine is often described as lemony, in fact, lemons don't grow in the tropical climate. Instead, the juice of small, sour Thai limes is often added to cut the sweetness and oiliness of dishes. The bitter juice of the makrut lime is rarely used, but its leaves and bumpy rinds are used for their musty, limey fragrance, as are chunks of lemon grass, bruised with the back of a cleaver to release oils and yet more fragrance into curry pastes and broths.

## ◆ **Pai Sot**

Cristal Spring Roll Vegetarian

**R50.00 each**

## ◆ **Mieng Spinach**

Spinach wrap vegetarian

**R45.00 each**

## 14 ◆ **Por Piah Tod**

Thai Vegetable Spring Rolls Served with Sweet Chili or Peanut Sauce

**R15.00 each**

## 16 ◆ **Prawn in a Crispy Blanket**

2 Deep-fried Prawns served with Sesame Seed Dip

**R65.00**

## 17 ◆ **Crispy Wontons**

4 Deep fried Beef Mince Wontons Served with Sweet Chilli Sauce

**R50.00**

## 18 ◆ **Satay Gai**

3 Chicken Satay BBQ skewers served with Peanut Sauce

**R50.00**

## 19 ◆ **Savoury Mince** (Hot or Mild)

Savory Mince with lettuce cups, Coriander, Basil and or  
*This dish is fun to eat – you just wrap a little of the meat in the lettuce leaves and eat the whole thing with your fingers.*

**R75.00**

## 21 ◆ **Nuea Tod**

Deep Fried Strips of Beef served with Sweet Chilli Sauce

**R50.00**

## 22 ◆ **Platter 2**

2 Curis Puffs, 2 Spring Rolls, 2 Chicken Satay, 2 Wonton  
Served with Sweet Chilli and Peanut Sauce

**R110.00**

# SOUPS

## 34 ♦ Tom Kha Gai

Large R109.00    Small R50.00

Chicken Coconut Soup with Lime leaves and Coriander

## 35 ♦ Tom Yum Gai

Large R99.00    Small R45.00

Chicken Spicy Soup with mushrooms, Lime leaves and Coriander

## 36 ♦ Tom Kha Hoy

Large R109.00    Small R55.00

Mussels in Coconut



Thai soup is brought to the table with all the other dishes. Ladled into small bowls, the occasional spoonful is sipped during dinner to counterbalance other flavours. **Never as a dish that stands alone**, Thai soups can vary enormously, some bursting with spicy, strong flavours, others delicate, balancing the sharp tastes or cutting the richness of other dishes.

**Tom Yam** is one of the best known of Thailand's dishes, a hot prawn soup aromatic with lemon grass and makrut lime leaves. A Tom yam, with its intense combination of heat, astringency and a sweet fragrance, is a liquid version of the most essential elements of Thai cooking and is usually made from a paste in the same way as a simple curry.

# "YAM" SALADS

## 25 ♦ **Som Tum Malakor (Seasonal)**

Green Papaya salad served the traditional Thai way

R65.00

## 28 ♦ **Soam Tam Carrot**

Carrot Salad with Chilli and peanuts

R35.00

## 29 ♦ **Yam Woon Sen**

Glass Noodle Salad with Chicken, Onion, Coriander, Red and Green Chilli, Lemon, Dried Shrimp and peanuts

R70.00

## 30 ♦ **Laeb Gai, Moo, Nuer (Mince)**

Thai Salad with Chicken, or Beef with Chilli, Onion and Lemon

R70.00

## 31 ♦ **Yam Nuea**

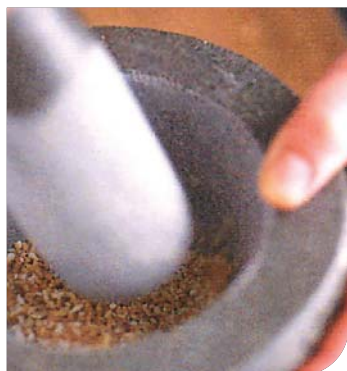
Spicy Beef Salad with Coriander, Sugar and Lime Juice

R65.00



Vegetables can be raw or lightly cooked, but they always maintain a crispy texture. Yams can be dished up with other courses or eaten more like a snack or even over rice the same way as a curry.





The complex, deep flavours found in all Thai curries are due to the careful preparation of curry pastes. Dry spices and fresh seasonings are lovingly pounded together in a pestle and mortar for at least 15 to 20 minutes to create an intensely flavoured and aromatic paste, crushed smooth, bound with shrimp paste, then cooked in coconut cream to give Thai curries their distinctively sweet and pungent character.

# CURRY

40 ♦ **Gaeng Keau Wan**  **R120.00** Prawns **R140.00**  
**Green** Curry with Coconut Milk (Chicken, Beef or Prawns)

41 ♦ **Gaeng Pet**  **R120.00** Prawns **R140.00**  
**Red** Curry with Coconut Milk and Bamboo shoots  
 (Chicken, Beef or Prawns)

43 ♦ **Gaeng Musuman**  **R120.00**  
 Musuman Curry with Coconut Milk, Potato, Peanuts and Onions  
 (Chicken, Beef )

45 ♦ **Duck**  **R125.00**  
 Crispy Duck and Pineapple in **Red** Curry with Coconut Milk

46 ♦ **Duck**  **R135.00**  
 Crispy Duck and Litchi's in **Red** Curry

47 ♦ **Mixed Seafood**  **R145.00**  
 A seafood blend of Prawns, Mussels, Kingklip and Calamari served in a **Green, Red** Curry Sauce with vegetables.

## Side Order

- ♦ **Egg Noodles** Large R20 Small R12
- ♦ **Jasmine Rice** Large R20 Small R12
- ♦ **Egg Fried Rice** Large R25 Small R14

All curry dishes are prepared **Mild** , **Medium**  and **Hot** 

**Green** being the hottest curry, is followed by **Red** and **Yellow** and then **Panang** and **Musaman**. Thai Hot is fiery and ordered at your discretion. Please order your preferred strength of chilli with us.

# SEAFOOD

**50 ♦ Par Tod / Par Nook** SQ

Steamed Whole Fish (Thai Style) with Garlic, Chili and Coriander.  
or Deep Fried Fish with Sweet and Sour Sauce or Sweet Chilli  
jam and raw vegetables

**51 ♦ Koong Kateam Pikthai** R140.00

6 Stir Fried Garlic Prawns served with fresh stir fry vegetables

**52 ♦ Sweet and Sour Prawns** R140.00

Served with Pineapple, fresh tomato, cucumber, onion  
and vegetables

**54 ♦ Prawns Cashew** R140.00

Queen Prawns stir fried in or out the Shell with curry sauce,  
Garlic, Coriander, roasted Cashew nuts and vegetables.  
Served mild, medium or hot

**55 ♦ Calamari Basil** R120.00

Deep Fried Calamari and Basil served with vegetables

**56 ♦ Gaeng Pet Par** R140.00

Red Curry Kingklip served with bamboo shoots and Basil

**56 ♦ Deep Fried Calamari** R140.00

Deep Fried Calamari in basil Thai herbs

**56 ♦ Crab Curry** SQ

Whole crab, in red or green curry sauce vegetables

**56 ♦ 1/2 Kilo Garlic Prawns** R119.00

**1 Kilo** R180.00

Deep fried Thai style

**58 ♦ Steamed Kinglip** R140.00 with Prawns R180.00

Steamed Fillet of Kingklip served with a Green \*\*\* or  
Red \*\* Curry sauce with vegetables topped with 2 grilled prawns  
in the Shell / without



## Side Order

- ♦ **Egg Noodles**      Large R20    Small R12
- ♦ **Jasmine Rice**    Large R20    Small R12
- ♦ **Egg Fried Rice**   Large R25    Small R14

# STIR FRIES

Thais use chillies with reckless abandon but beginners should be more circumspect. It is best to begin with "cool" and with each visit to Kai, gradually increase the heat. Removing the seeds reduces the heat intensity, but leaves a rich flavour.



Only rice is more important than noodles in Thai cuisine. Kai uses only Thai rice noodles in all noodle dishes including egg noodles, wheat noodles as well as popular thick and thin rice noodles, used in famous Phad Siew and Phad Thai dishes.

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|--|----------------|
| <b>60 ♦ Phad Pak Ruam</b>  | <b>R90.00</b>  |
| Stir Fried Mixed Vegetables with Chicken, Beef or Pork   |                |
| <b>61 ♦ Stir Fried Chilli Cashew</b>   | <b>R100.00</b> |
| Served with Chicken, Beef or Pork with vegetables and Soy Sauce  |                |
| <b>64 ♦ Stir Fried Oyster Sauce</b>  | <b>R100.00</b> |
| Served with spring onion, ginger and garlic with your choice of Chicken, Beef or Pork                                |                |
| <b>65 ♦ Crispy Pork Basil and Vegetables</b>   | <b>R125.00</b> |
| Deep Pan-Fried Crispy Pork, stir fried in Oyster Sauce, mushrooms, Chilli, Garlic, fresh vegetables and herbs        |                |
| <b>66 ♦ Sweet and Sour Crispy Pork</b>   | <b>R125.00</b> |
| Deep Pan Fried Crispy Pork served with Sweet and Sour sauce  |                |
| <b>67 ♦ Crispy Duck</b>  | <b>R169.00</b> |
| Half a deboned Duck, Stir Fried in Oyster Sauce, mushrooms, Chilli, Garlic, served on a bed of Stir Fried vegetables |                |
| <b>68 ♦ Sweet and Sour Crispy Duck</b>   | <b>R169.00</b> |
| Half a deboned Duck served with a Sweet and Sour sauce   |                |

## Side Order

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|-------------------------|-----------|-----------|
| ♦ <b>Egg Noodles</b>    | Large R25 | Small R15 |
| ♦ <b>Jasmine Rice</b>   | Large R25 | Small R15 |
| ♦ <b>Egg Fried Rice</b> | Large R30 | Small R20 |

# STIR FRIED RICE OR RICE NOODLES



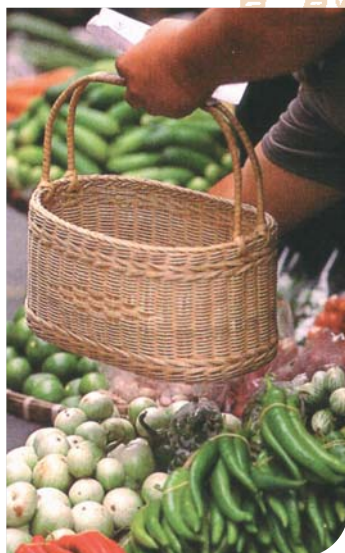
*Kuaytiaw* are fresh rice noodles and in rice-mad Thailand, unsurprisingly the favourite variety. The fat white ones are those used in *phat Thai*, while the thinnest are deep-fried into tangles to make *mii krob*, crispy sweet and sour noodles.

Noodles are always served with a selection of condiments. Soy sauce, lime wedges, salt, sugar or chillies, either powdered or cut into a little fish sauce or rice vinegar, are all used to perk up the flavours.

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| <b>70 ♦ Phad Thai</b>  | <b>R119.00</b> |
| Stir Fried Small Thai Noodles with vegetables, red chilli, peanuts, dried shrimp, Coriander and Lime. Your choice of Chicken, Beef or Pork. Served mild, medium or hot |                |
| <b>71 ♦ Khao Phad</b>  | <b>R109.00</b> |
| Classic Thai Fried Rice served with vegetables, pineapple and your choice of Chicken, Beef or Pork   |                |
| <b>72 ♦ Khao Phad Seafood</b>  | <b>R135.00</b> |
| Classic Thai Fried Rice or noodles served with seafood (Prawns, Mussels, Kingklip) and vegetables  |                |
| <b>73 ♦ Khao Phad Koong</b>  | <b>R135.00</b> |
| Stir Fried Rice with Prawns, Sweet Chilli jam and vegetables   |                |
| <b>74 ♦ Phad Mee Luang</b>   | <b>R109.00</b> |
| Stir Fried Egg Noodles with Chicken Beef or Pork and vegetables  |                |
| <b>78 ♦ Prawn Noodles</b>  | <b>R135.00</b> |
| Stir Fried Prawns with fried rice noodles, Black Bean Sauce, Garlic, Coriander and vegetables  |                |
| <b>79 ♦ Phad Si lew</b>  | <b>R109.00</b> |
| Stir fried large rice noodles, chicken, Beef, Pork   |                |

# VEGETARIAN

- 80 ♦ **Khao Pad** R99.00  
Fried Rice with Cashewnuts & Pineapple
- 81 ♦ **Tom Soup Tofu** R79.00  
Fragrant Tofu, tomato and vegetable Soup
- 82 ♦ **Phad Pak Ruam** R79.00  
Stir Fried Mixed vegetables in Soya Sauce
- 83 ♦ **Pak Tod** R89.00  
Deep Fried Mixed Vegetables with Sweet Chilli and Peanut Sauce
- 84 ♦ **Glass Noodle Stir fried** R79.00  
Glass noodles Stir Fried with vegetables and egg
- 85 ♦ **Phad Thai Pak** R89.00  
Rice Noodles Stir Fried with vegetables and chilli
- 86 ♦ **Gaeng Pak** R99.00  
**Green, Red or Yellow** vegetarian curry with Tofu, Coconut Milk, cashews or peanuts



In most Thai recipes, coriander is the essential herb. Thais also use three varieties of basil, all different to the European basil. Thai sweet basil has a basic flavour, its aniseed pungency sweetening soups and red and yellow curries. The strong aroma of Holy basil, also called 'hot basil' because of its peppery spiciness is used only in strong dishes. There is also a delicate lemon basil thrown into soups and seafood.



Fresh coconut cream is not the liquid found inside the nut, but is made from grated coconut meat seeped in hot water and 'milked' to produce a liquid with a rich, thick consistency. It can be cooked to a high temperature and replaces oil or butter in many recipes. Its thinner relation, coconut milk, is taken from a second soaking.



## DESSERTS

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| 92 ♦ <b>Deep Fried Ice cream</b>                                 | R45.00 |
| 93 ♦ <b>Sticky Rice Mango (seasonal)</b>                         | R40.00 |
| 94 ♦ <b>Sticky Rice Litchi Rambutam</b>                          | R40.00 |
| 95 ♦ <b>Coconut Ice Cream</b>                                    | R40.00 |
| 97 ♦ <b>Banana Fritters</b>                                      | R45.00 |
| Deep Fried banana served with Vanilla ice cream and peanut sauce |        |
| ♦ <b>Sticky rice &amp; Ice Cream</b>                             | R40.00 |

# RECOMMENDED STARTERS

- 1 ♦ **Tod Ka Duk Moo** R55.00  
Deep-fried pork riblets served with sour chilli sauce
- 2 ♦ **Mama Chicken Wings** R55.00  
Deep-fried chicken wings served with sweet chilli sauce
- 3 ♦ **Savoury Mince** R75.00  
Savoury mince blended in coriander and basil with lettuce cups

# RECOMMENDED SOUPS

- 4 ♦ **Tom Yum Goong** R70.00 Small R100.00 Large  
Hot & sour prawn soup with mushroom and coriander



# RECOMMENDED MAIN COURSE

- 5 ♦ **Angry Duck** R179.00  
Half a deboned duck, stir fried in red curry paste, chilli, garlic & ginger
- 6 ♦ **Crispy Duck** R169.00  
Half a deboned duck, stir fried in oyster sauce, mushrooms chilli (optional), garlic, served on a bed of stir-fried vegetables
- 7 ♦ **Thai Style Prawn Platter (Grilled/Deep-fried)** 1/2kg R119.00  
1kg R229.00  
Half a deboned duck, stir fried in red curry paste, chilli, garlic & ginger-Hot
- ♦ **Prawns Cashew** R140.00  
Queen prawns stir-fried with either a curry, or special Thai sauce, garlic coriander, roasted cashew nuts and vegetables
- ♦ **Pan-grilled Fish of the Day** R150.00  
with prawns R180  
Pan-grilled fish of the day cooked and served with Kai's secret Thai sauce and vegetables

# ALL DAY SPECIALS

- ♦ **Konk Wan Pula** R40.00  
Thai Taro-potato in coconut cream.
- ♦ **Sagu Kraw Pod** R40.00  
Thai Sagu-sweetcorn in coconut sauce.
- ♦ **Bawloy** R40.00  
Traditional Thai pudding balls

