



# M E N U



AUTHENTIC THAI. MADE SIMPLE.



## **SAWASDEE!**

Before this Thai greeting came into use in the 1940s, the people of Thailand greeted one another by asking if they'd eaten yet. It may seem like an odd thing to ask, but it sums up the Thai way of life – which revolves around enjoying and sharing delicious food in great company.

## **THE 5 FLAVOURS OF THAI**

Thai food is an exotic journey of the senses. Each dish is a perfect blend of 5 flavours – salty, sweet, sour, bitter and spicy. The secret to truly great Thai food lies in creating a harmony between these flavours in every dish.

At Simply Asia, we keep it natural, every dish is made to order using the freshest ingredients and prepared by our expert Chefs in the traditional way. Each dish is made with balance of flavours in mind, so we don't recommend swapping ingredients as this will affect the flavour, but trust us that every dish is made to be authentic and delicious.

So, sit back and relax into the Thai tradition of enjoying and sharing fresh, tasty food. Pick your numbers from the menu and explore the 5 flavours of Thai.





## ORDERING MADE SIMPLE

1. Choose your number.
2. Select your chilli level.
3. Enjoy the flavours of Thai.

### BALANCE YOUR SPICY HEAT:

★ Choose your chilli level from standard, medium or hot.

★ Choose it chilli-free.

We don't offer chilli dishes in mild, as this impacts the flavour balance, but we do have a number of chilli-free dishes on the menu for your convenience.



### SEASON TO TASTE

For extra flavour please ask your waitron for our condiments: sour chilli sauce, fish sauce, chilli powder and vinegar.

### ALLERGY NOTICE

Food prepared here may contain traces of wheat, gluten, soy, egg, fish, shellfish, peanuts and dairy.

**We do not add MSG to any of our dishes.**



# STARTERS AND SOUPS

101

## VEGETABLE SPRING ROLLS **VG**

Po-Pia Je

Filled with vegetables, served with a sweet and sticky plum sauce.

R38

103

## SWEET CORN CAKES **VG**

Taud-Man Khao-Phod

Chewy clusters of sweet corn, served with a sweet chilli sauce.

R38

104

## CHICKEN SATAY

Satay Gai

Skewered marinated chicken, served with a spicy peanut sauce.

R49

107

## CHICKEN SPRING ROLLS

Po-Pia Gai

Filled with tender chicken and vegetables, served with a sweet chilli sauce.

R47

112

## PRAWN SPRING ROLLS

Po-Pia Goong

Delicious crispy prawn spring rolls, served with a sweet chilli sauce.

R59

113

## 6-PIECE COMBO PLATTER

Khong Waang Ruam Mitr

A combination of vegetable spring rolls, chicken spring rolls and chewy sweet corn cakes. Served with both sticky plum and sweet chilli sauces.

R55

116

## CHICKEN AND PRAWN STEAMED DUMPLINGS

Thai Dim Sum Combo

Three pastry-wrapped chicken and prawn based dumplings, flavoured with additional prawn, crabstick or shiitake mushrooms and a fourth dumpling made of only prawn and shiitake mushrooms. Served with a special dim sum sauce.

R65

117

DUCK SPRING ROLLS

Po-Pia Ped

Filled with roasted duck, served with a sweet chilli sauce.

R34

119

CHICKEN FILLED BUN

Salapao Sai Gai

Steamed bun with a savoury chicken filling.

R19

120

DUCK FILLED BUN

Salapao Sai Ped

Steamed bun with a savoury duck filling.

R22

121

FRIED TOFU WRAPPED DUCK ROLL

Ped Jor

Thick slices of savoury duck rolled in crispy tofu pastry, served with a sweet and sticky plum sauce.

R59

123

CUSTARD STEAM BUN V

Salapao Sai Cream

Steamed bun filled with coconut milk custard.

R17

124

SPINACH DUMPLINGS VG NEW

Kanom Gui Chay

Crispy fried dumplings made with garlic chives and spinach served with sour soya sauce.

R39

125

THAI CHICKEN CAKE NEW

Tod Mun Gai

Crispy fried chicken cake served with plum sauce.

R49

125

THAI BEEF CAKE NEW

Tod Mun Nuea

Crispy fried beef cake served with a plum sauce.

R59

SOUPS

201

TOM YUM SOUP ★

Tom Yum

This Thai favourite is made up of mushrooms, tomato and chopped lemongrass mixed into a soup and then flavoured with Tom Yum and roasted chilli paste, fish sauce, coconut milk and just a dash of lemon juice.

202

CONSOMMÉ (THAI CONSOMMÉ)

Geang-Juud

A consommé of cabbage, mushroom, celery, spring onions and mung bean noodles, topped with fried garlic and flavoured with a light soya sauce.

203

COCONUT SOUP

Tom Kha

A coconut milk-based soup with tomato, mushrooms, onions and a hint of coriander.



VEG/TOFU



CHICKEN



BEEF



DUCK



SEAFOOD



PRAWN

R49

R59

R49

R59

R49

R59



328

327

324

301

309

# THAI

## SPECIALITIES

### CHOOSE YOUR PROTEIN



Where possible we have included a wider range of protein options, in addition to chicken and beef. Prices vary from dish to dish, as indicated in the menu.

### VEGETARIAN & VEGAN

\* When ordering the veg option, the below ingredients will be added: cabbage, carrot, broccoli and cauliflower (excluding dishes 309 and 408 which come with added tofu and/or mushroom).

The symbol **V** is for Vegetarian and **VG** is for Vegan.  
If you select the **V** or **VG** option for these dishes, we will use the vegetarian or vegan sauces to make it.  
Vegan (**VG**) sauces do not contain any animal by-products.

261

316

311



261

Improved Recipe

ROASTED DUCK OR CHICKEN IN FLAVOURED SOYA SAUCE

Khao Na Ped Rue Gai

Roasted duck or chicken sliced and topped with a flavoured soya sauce. Made with carrots and broccoli, served with fragrant Jasmine rice.

267

Improved Recipe

ROASTED CHILLI TAMARIND DUCK OR CHICKEN ★

Ped Rue Gai Raad Nam Makham Prik Phao

Roasted duck or chicken sliced and topped with a sweet roasted chilli tamarind sauce with broccoli, celery and mushrooms. Served with fragrant Jasmine rice.

301

GREEN CURRY V★

Geang Knew-Wen

Made the traditional Thai way, flavoured with coconut milk and green curry sauce wokked with broccoli, cauliflower, cabbage and basil leaves. Served with Jasmine rice.

303

BASIL AND CHILLI STIR-FRY VG★★

Gra-Prao

Wokked in a stir-fry sauce with green beans, chilli, basil, peppers and garlic. Served with Jasmine rice.

304

SWEET AND SOUR STIR-FRY

Preow Wan

A mix of onions, pineapple, cucumber, spring onions and tomato, stir-fried in a delicious sweet and sour sauce. Served with Jasmine rice.

305

RED CURRY ★

Geang Phed

Bamboo shoots, green beans and fresh basil prepared in a red curry sauce. Served with Jasmine rice.

309

ROASTED CHILLI PASTE STIR-FRY VG★

Phad Med Prik-Phao

A mix of fresh peppers, spring onions, cashew nuts, onions, flavoured with fried garlic and tossed in a roasted chilli paste and stir-fry sauce. Served with Jasmine rice. **Note when ordering the veg or tofu option both mushroom and tofu is added.**

311

Improved Recipe

HONEY CHICKEN OR DUCK

Gai Rue Ped Nam-Phung







Crispy battered duck or crispy crumbed chicken breasts, sliced and drizzled with a honey sauce with pickled vegetables. Served with Jasmine rice.

314

THAI FRIED RICE V

Khao Phad Thai

Jasmine fried rice with onions, tomatoes, spring onions and egg in a delicious stir-fry sauce.

 VEG/TOFU	 CHICKEN	 BEEF	 DUCK	 SEAFOOD	 PRAWN
	R79		R119		
	R79		R119		
R95	R95	R105			
R75	R75	R85	R119	R109	R115
	R79	R89		R109	R115
R95	R95	R105			
R83	R83	R93	R119	R109	R115
	R89		R119		
R62	R62	R72	R99	R89	R95

316

Improved Recipe

THAI YELLOW CHICKEN OR DUCK WITH SALSA

Khao Phad Krati Phong Karee

Tasty chicken or duck breast on a bed of Jasmine rice, stir fried and flavoured with yellow curry sauce and drizzled with a diced mint salsa.

317

BASIL FRIED RICE **VG** ★ ★

Khao Phad Gra Pao Kai Dao

Jasmine fried rice with basil, green beans, fresh garlic, chilli, onions, stir-fry sauce and topped with a fried egg.

Vegan option excludes fried egg.

319

FRIED RICE ROASTED CHILLI WITH GROUND CASHEWS **VG** ★

Khao Phad Prik Phao

Jasmine fried rice, onions, peppers, stir-fried with roasted chilli paste, garlic and cashew nuts.

322

Improved Recipe

CRISPY DUCK OR CHICKEN TONGKATSU

Ped Rue Gai Grob Tongkatsu

Crispy battered fried duck or chicken on a bed of broccoli with Thai Tongkatsu sauce. Served with Jasmine rice.

324

MASSAMAN CURRY ★

Massaman Nua Rue Gai

Thai famous Massaman Curry with beef or chicken. Served with Jasmine rice or a roti. A very mild curry. Contains peanuts.

325

WHITE RADISH DUMPLING WOK-FRIED **VG**

Phad Kanom Pakkard

Wok-fried white radish dumplings tossed with bean sprouts, spring onions, carrots and egg in a stir-fry sauce.

Vegan option excludes fried egg.

327

DUCK OR CHICKEN IN THAI GRAVY **NEW**

Ped Rue Gai Nam Daeng

A sliced chicken or duck breast served with a Thai gravy and a hard-boiled egg. Served with Jasmine rice a special and a chilli dim sum sauce.

328

CRISPY THAI FRITTER AND VEGETABLE STIR-FRY **VG NEW**

Pang Tod Sai Hed Rue Goong







A crispy fried fritter with either prawns or mushrooms on a bed of stir-fried garlic, carrots, bean sprouts, spring onions.

408

BRINJALS STIR-FRY **VG** ★ ★

Mah-Khuer Tao-Jeow

Brinjal wokked in a stir-fry sauce with green beans, peppers, mushrooms, garlic, basil and chilli, finished in a black bean sauce. Served with Jasmine rice. **Note when ordering a veg option, tofu is added as well.**

 VEG/TOFU	 CHICKEN	 BEEF	 DUCK	 SEAFOOD	 PRAWN
	R89		R119		
R62	R62	R72	R99	R89	R95
R65	R65	R75	R109	R95	R99
	R89		R129		
	R95	R105			
R83	R83	R93	R129	R115	R119
	R89		R119		
R69					R109
R76	R76	R86	R119	R109	R115





328

AUTHENTICITY IS  
AT THE HEART OF  
EVERYTHING WE DO -  
FROM SOURCING FRESH  
THAI INGREDIENTS FOR  
OUR CHEFS, WORKING  
THEIR MAGIC TO  
PREPARE OUR DISHES.





# MAINS

## WITH NOODLES

### CHOOSE YOUR PROTEIN



Where possible we have included a wider range of protein options, in addition to chicken and beef. Prices vary from dish to dish, as indicated in the menu.

### VEGETARIAN & VEGAN

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The symbol **V** is for Vegetarian and **VG** is for Vegan.

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### NOODLES

All our noodles are egg free.

### GO GLUTEN FREE

Swap your noodle dish to gluten-free mung bean noodles FOR R20 EXTRA.

265

TENDER DUCK OR CHICKEN IN PEANUT SAUCE

Ba-Mee Ped Rue Gai Lon

Yellow noodles topped with roasted duck or chicken wokked in a peanut cream sauce. Served with pickled ginger, spring onions and cucumber.

504

TRADITIONAL PHAD THAI V

Phad Thai

Rice noodles wokked with tofu, egg, onions and spring onions in a traditional Phad Thai sauce, topped with crushed peanuts and bean sprouts.

505

SWEET SOYA NOODLES V

Ba-Mee Phad Sie-Eiuy

Yellow noodles wokked with cabbage, cauliflower, broccoli, spinach, egg and fried garlic, in a combination of dark sweet soya and stir-fry sauce.

508

LINGUINE BASIL VG ★ ★

Pasta Khi-Mao

Linguine pasta wokked with a combination of bamboo shoots, green beans, peppers, fresh garlic, chilli and basil in a stir-fry sauce.

514

ROASTED CHILLI PASTE AND CASHEW NUT NOODLES VG ★

Ba-Mee Prik-Phao

Yellow noodles wokked with onions, peppers, spring onions, cashew nuts, fried garlic and roasted chilli paste in a stir-fry sauce.  
Note yellow noodles do not contain egg.

515

YELLOW NOODLES IN PEANUT SAUCE ★

Ba-Mee Pra-Ram

Yellow noodles wokked with green beans, peppers, spinach and bean sprouts in a peanut sauce.

519

LARGE RICE NOODLES V

Kyew Teow Kua

Large rice noodles wokked with egg, carrot, cabbage, bean sprouts, spring onions and fried garlic, in a mix of stir-fry and sweet soya sauces.

523

RED SAUCE NOODLES ★

Kyew Teow Phad Nam Deang

Rice noodles wokked with mushrooms, green beans, carrots, fried garlic and roasted chilli paste, in a red stir-fry sauce.

530

THAI TONGKATSU LINGUINE ★

Thai Tongkatsu Linguine

Linguine wokked with carrot, tomato, cabbage, basil and onions in a Thai Tongkatsu sauce, with roasted chilli paste and stir-fry sauces.

531

THAI GREEN CURRY PESTO NOODLES ★

Kyew-Teow Geang Khew-Wan Gra-Prao Pesto

Yellow noodles wokked with a fragrant green curry Thai pesto with tomato, broccoli and stir-fry sauce. Garnished with a sprig of mint.



VEG/TOFU



CHICKEN



BEEF



DUCK



SEAFOOD



PRAWN

R79

R119

R89

R89

R99

R114

R79

R79

R89

R119

R105

R115

R76

R76

R86

R117

R107

R112

R82

R82

R92

R119

R105

R114

R89

R99

R77

R77

R87

R117

R107

R112

R77

R77

R87

R119

R107

R112

R82

R82

R92

R119

R109







R114

R89

R89

R99



		 VEG/TOFU	 CHICKEN	 BEEF	 DUCK	 SEAFOOD	 PRAWN
<b>540</b> *	<b>DUCK OR CHICKEN WITH FIVE SPICE OYSTER SAUCE</b> <b>NEW</b> Ba Mee Ped Palo Roasted duck or chicken breast in Five Spice Oyster sauce. Sliced and served on a bed of yellow noodles with spring onion, fried garlic, bean sprouts and celery. Only served with yellow noodles.		R99		R129		
<b>541</b> *	<b>TOM YUM PEANUT</b> ★ <b>NEW</b> Ba Mee Phad Nam Prik Choose between a crispy chicken cake, a beef cake, sautéed prawns or fried tofu. Served on a bed of yellow noodles with fried garlic, red pepper and spinach in Tom Yum peanut sauce. Only served with yellow noodles or small rice noodles.	R89	R89	R99			R119
<b>542</b> *	<b>THAI STYLE NOODLES</b> ★ <b>NEW</b> Ba Mee Rue Sen Lek Haeng Choose between a crispy chicken cake, a beef cake, sautéed prawns or a duck breast. Served on a bed of yellow noodles or small rice noodles in a Thai spice sauce with fried garlic, bean sprouts, spring onions, and ground peanuts. Only served with yellow noodles or small rice noodles.		R89	R99	R129		R115
<b>614</b>	<b>PHUKET NOODLES</b> <b>V</b> ★ Phad-Mee Phuket Yellow noodles wokked with bean sprouts, spring onions, egg and fried garlic, in a mix of roasted chilli paste and stir-fry sauce. <b>Veg option contains added Tofu.</b>	R75	R75	R85	R119	R104	R109
<b>622</b>	<b>TOM YUM LINGUINE</b> ★ Linguine Phad Tom Yum Linguine wokked with mushrooms, lemongrass, spring onions, onions, fresh garlic and tomato in roasted chilli and Tom Yum pastes and stir-fry sauce, with just a dash of lemon juice.	R75	R75	R85	R109	R95	R99
<b>625</b>	<b>CURRY NOODLES</b> ★ Ba-Mee Phad Phong Garee Yellow noodles with peppers, egg, tomato, onions, spring onions, celery and basil, in a flavourful combination of curry powder and stir-fry sauce.	R77	R77	R87	R119	R105	R114

## SIDES

<b>224</b>	<b>STEAMED RICE</b>	R15	<b>227</b>	<b>EGG FRIED YELLOW NOODLES</b> <b>V</b>	R27
<b>225</b>	<b>EGG FRIED RICE</b> <b>V</b>	R20	<b>228</b>	<b>ROTI</b>	R15
<b>226</b>	<b>FRIED NOODLES</b> <b>VG</b> (note yellow noodle does not contain egg)	R23	<b>229</b>	<b>MIXED VEG</b> <b>VG NEW</b> (cabbage, carrot, broccoli & cauliflower)	R25

\* No swopping of noodles allowed for the following dishes: 540, 541 & 542.

THAI FOOD IS A  
PERFECT BLEND OF  
FLAVOURS - SALTY,  
SWEET, SOUR,  
BITTER AND SPICY.

542

540

541





# DESSERTS AND KIDS MENU

903



912



902



917





901

FRIED BANANA

Kluey Thod

Deep-fried banana in a crispy batter, drizzled with honey and served with vanilla ice-cream, sprinkled with sesame seeds.

R33

902

CHOCOLATE SPRING ROLLS

Po Pia Chocolate

Warm crispy chocolate-filled spring rolls, drizzled with a rich chocolate sauce and served with vanilla ice-cream.

R37

903

COCONUT CAKE

Cake Ma Proa

A warm delectable coconut cake, topped with golden hair sugar strands and served with vanilla ice-cream.

R37

911

THAI ANGLES

Warm crispy pastry triangles with rich melted chocolate, finely chopped cashew nuts and served with vanilla ice-cream.

R44

912

THAI CHOCOLATE BROWNIE

A warm decadent dark chocolate brownie filled with nuts, topped with a sweet pear sliced and served with vanilla ice-cream.

R44

916

ROTI WITH BANANA AND CONDENSED MILK *NEW*

Roti Kluay Rad Nom

Warm roti topped with sliced banana and drizzled with condensed milk.

R33

917

ROTI WITH CONDENSED MILK AND BROWN SUGAR SPRINKLE *NEW*

Roti Rad Nom

Warm roti sprinkled with brown sugar and drizzled with condensed milk.

R30

KIDS

711

*Improved Recipe*

YELLOW NOODLES CRUMBED CHICKEN

Ba Mee Gai Choup Kred Kanom Pang

A fried crumbed chicken breast sliced and served with a peanut sauce, yellow noodles, carrot and cucumber sticks.

R55

713

EGG FRIED RICE AND CALAMARI RINGS

Khao Pad Kai Pla Muek Choup Pang Thod

Fried calamari rings in a light batter, served with egg fried rice, carrot and cucumber sticks, with a choice of sweet chilli or Thai Atchar sauce.

R49

714

FRIED CHICKEN OR BEEF CAKE *NEW*

Kao Phad Tod Mun Gai Rue Nuea

Crispy fried chicken or beef sliced cake with plum sauce. Served with egg fried rice.

R44 chicken

R49 beef

# TRY OUR REFRESHING FLAVOURS OF THAI

Jus Cool beverages are the perfect pairing to be enjoyed with any Simply Asia dish. Choose between 5 revitalising basil seed infused flavoured drinks or the hydrating Coconut juice with coconut pulp. Each sip complements the Flavours of Thai perfectly.



FOR STORE DETAILS, ALLERGENS & NUTRITIONAL INFORMATION, VISIT  
[WWW.SIMPLYASIA.CO.ZA](http://WWW.SIMPLYASIA.CO.ZA)



Find us on Facebook and Twitter @SimplyAsiaSA

**CUSTOMER CARE 021 447 4387**

**Disclaimer:** This menu is the property of SIMPLY ASIA FRANCHISE HOLDINGS (PTY) Ltd. All prices displayed on our menu are inclusive of VAT. The terms and conditions of any promotional offer are set out in the promotional material for such offer. Presentation of dishes may vary from serving suggestions shown in menu photography. Background images serve as food styling props only - not included in the meal. Any variations to existing menu items may result in additional charges. Prices effective as of June 2018.