



ERAWAN

Thai Restaurant and Bar



BACKGROUND

Regular visitors to Bangkok Thailand will know that Erawan is a well known shrine and museum which is highly revered by the Thai people. The first Erawan restaurant opened doors in Chelsea Village, Cape Town in 2012 and it proved so popular that a second Erawan opened in Durbanville a year later. Erawan is a fine dining Thai restaurant offering authentic Thai food alongside Asian fusion prepared by 5 star Thai chefs. Thai people are naturally hospitable and when combined with 5 star training, their service levels are exemplary.

The Elephant God, Erawan

The name Erawan refers to the action of rain clouds and lightning that results in rain sent down by the god Indra as he rides the elephant god Erawan across the heavens. According to Aryan legends, the god Erawan is huge, white and has 33 heads. Each head bears seven tusks. For each tusk there are seven lotus ponds. Each pond has seven lotus pads, each pad has seven lotus blossoms and each blossom has seven petals.

On each petal dance seven angels. Each angel has seven ladies-in-waiting.

Not only is Erawan, the lord of all elephants and the most powerful, he is said to be as large as a mountain of Indian mythology. So brilliantly white is Erawan that he makes Mount Kailasa, made entirely of silver, look dark by comparison. In the Mahabharata, it is said that "The god Airavata has four tusks and three trunks. He is great in size, and pearly white."

*Translated from the Erawan Elephant Museum
and the faith of its maker, Erawan Museum, Samutprakarn Thailand.*





MEET CHEF NOOM



Group Executive Chef Withun Promptu otherwise known as “Noom” joined the Erawan team in 2012 and manages the existing Erawan operations in Cape Town. Noom graduated from the prestigious Dusit Thani Thai School of Cooking and quickly rose through the ranks with his culinary flair. Noom creates authentic Thai dishes that leave a lasting impression. This culinary trademark has helped Erawan become the leading Thai restaurant brand in South Africa.





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SUSHI



MAKI [6 pcs]

| | |
|----------|----|
| Avo | 42 |
| Cucumber | 42 |
| Prawn | 62 |
| Salmon | 64 |
| Tuna | 64 |

FASHION SANDWICHES [4 pcs]

| | |
|------------|----|
| Vegetarian | 70 |
| Prawn | 75 |
| Salmon | 77 |
| Tuna | 77 |

CALIFORNIA ROLLS [8 pcs]

| | |
|------------|----|
| Vegetarian | 70 |
| Prawn | 80 |
| Salmon | 84 |
| Tuna | 84 |



SASHIMI [4 pcs]

| | |
|--------|----|
| Salmon | 84 |
| Tuna | 84 |

NIGIRI [4 pcs]

| | |
|--------|----|
| Prawn | 68 |
| Salmon | 72 |
| Tuna | 72 |

NEW STYLE SASHIMI [4 pcs]

| | |
|---|----|
| Tuna or Salmon Sashimi, thinly sliced, served in a sesame soya dressing, fresh ginger, chilli & spring onion. | 92 |
|---|----|

HAND ROLLS [1 pc]

| | |
|------------|----|
| Vegetarian | 60 |
| Tuna | 67 |
| Salmon | 67 |
| Prawn | 65 |





CHEF'S SPECIALS

SALMON ROSES [6 pcs]

88

TUNA ROSES [6 pcs]

88

CATERPILLAR [8 pcs]

Vegetarian California rolls topped
with avo.

75

PHILADELPHIA ROLLS [8 pcs]

Smoked salmon & cream cheese
tempura maki roll, topped with spring
onion and mayo.

98

PRAWN ROOF [4 pcs]

Salmon California rolls topped with
pieces of deep fried prawns, seasoned
with special dressing.

98

RAINBOW ROLLS [8 pcs]

Salmon, tuna, prawn, caviar, mayo, avo.

108

TUNA ROCK 'N ROLL [8 pcs]

A spicy tuna and avo roll topped with
tuna, mayo, avo, caviar, and dressed
with spring onion, seven spices
and teriyaki sauce.

110



SUSHI



JASMINE PLATTER

Salmon and Tuna Sashimi 2 pcs
Salmon and Tuna Roses 2 pcs
Rainbow Rolls 4 pcs

145

LOTUS PLATTER

Salmon and Tuna Sashimi 2 pcs
Salmon and Tuna Roses 2 pcs
Prawn Roof 4 pcs
Salmon and Tuna Nigiri 2 pcs
Salmon Fashion Sandwich 4 pcs

250

ORCHID PLATTER

Salmon and Tuna Sashimi 4 pcs
Roses 4 pcs (Salmon + Tuna + Prawn)
Nigiri 4 pcs (Salmon + Tuna + Prawn)
Rainbow Rolls 4 pcs
(Salmon + Tuna + Prawn)
Prawn Roof 4 pcs
Prawn Fashion Sandwich 4 pcs

495

DIM SUM

KA NUM JEEB GAI [3 pcs]

Dumplings filled with tender steamed chicken served with soya sauce and our special spicy chilli sauce.

54

SA LA PAO GAI [3 pcs]

Dumplings with spicy chicken marinated with coriander, ginger and garlic (steamed or grilled).

54

SA LA PAO NUEA [3 pcs]

Spicy beef dumplings stuffed with mushrooms, coriander, ginger and garlic served with a soya and chilli sauce (steamed or grilled).

56

HAR GAO [3 pcs]

Dumplings served with a Thai style soya sauce with spinach and cream cheese.

56

GOONG TOD [4 pcs]

Deep fried prawns with spring onion in a crispy wonton pastry served with a sweet chilli sauce.

57

KA NUM JEEB GOONG [3 pcs]

Dumplings filled with juicy prawns, bamboo and water chestnuts, served with soya sauce and our special spicy chilli sauce.

57

KUI – CHAY [3 pcs]

Traditional dumplings with prawns and chives served with a Thai soya and spicy chilli sauce (steamed or grilled).

57





STARTERS

CRISPY WONTONS

Minced chicken in a crispy wonton pastry served with a sweet chilli sauce.

44

CRISPY COCONUT MILK

Deep fried milk.

52

SPRING ROLLS [3 pcs]

Served with our sweet chilli sauce.

with vegetables 49
with chicken 54
with duck 63

SATAY GAI / CHICKEN SATAY

4 Skewers of chicken breast marinated in exotic herbs and coconut milk and served with our special peanut sauce.

51

SUKI NUM

Glass noodles in a clear spicy soup with fresh vegetables.

with vegetables 46
with chicken 58
with beef or pork 60
with prawns 66

TOM KHA

Coconut soup with vegetables, coriander and lime leaves.

with chicken 65
with mussels 67

TOM YUM

Hot and sour soup with vegetables, coriander and lime leaves.

with tofu 62
with chicken 62
with prawns 72

SRIRACHA GLAZED CHICKEN WINGS

Crispy chicken wings, glazed with a spicy honey & sesame Thai Sriracha sauce.

62

PRAWN TEMPURA

3 Deep fried prawns wrapped in Tempura batter served with a sesame seed sauce.

64

PRAWNS ON TOAST

Deep fried prawn toast lightly spiced with coriander, chilli and soya sauce.

60

SALMON & AVOCADO CRISPY RICE

Crispy rice squares topped with Norwegian salmon, avocado & spring onion.

66

STEAMED MUSSELS

Fresh mussels, steamed in spicy Thai & coriander infused coconut milk.

69

CRISPY DUCK & PANCAKES [For 2]

Half a deboned duck thinly sliced and served with cucumber and spring onion, our homemade pancakes, Hoisin and plum dipping sauces.

195



HOW HOT? All main meals can be ordered

) MILD)) MEDIUM))) HOT)))) THAI STYLE



SALADS

SALAD PAK

Fresh crunchy vegetables in a Thai vinaigrette dressing.

58

LAAP

Savoury mince mixed with aromatic Thai spices served on a bed of crispy lettuce.

with chicken 65

with beef 72

SOM TAM CARROT

Carrots, chilli and peanuts lightly tossed in our special dressing and served on a bed of crisp lettuce.

64

SOM TAM [Seasonal]

Green papaya, green beans, chilli & peanuts tossed in our special dressing.

Green papaya is seasonal, please check with your waitron if available.

64

YUM NUEA

Tender pieces of chicken or beef served on a bed of crisp lettuce with a coriander, sugar and lime juice dressing.

with chicken 65

with beef 72

YUM WOON SEN

Chicken with fat free glass noodles, onion, coriander, red and green chillies, lemon and peanuts.

68



CHEF'S SPECIALS

PAR TOD SAM ROD

Crispy fried fish on a bed of fresh vegetables served with a choice of sweet and sour, sweet chilli or Thai spicy chilli paste sauce.

158

PAR NUENG SAM ROD

Steamed fish on a bed of fresh vegetables served with a choice of oyster, curry (red or green) or a Thai spicy sauce.

158

PRAWNS CASHEW

6 Queen prawns stir fried out of the shell in a light curry sauce with garlic, coriander, roasted cashew nuts and fresh vegetables.

154

CRISPY DUCK

Half a deboned duck served on a bed of fresh vegetables in our special oyster sauce with mushrooms, chilli, garlic and herbs.

198



PLEASE NOTE

Some dishes may contain traces of nuts even if not specified in the description. If you have any other allergies, please inform your waitron.



HOW HOT? All main meals can be ordered

) MILD)) MEDIUM))) HOT)))) THAI STYLE



CHEF'S SPECIAL | Crispy Duck



CURRY

GREEN CURRY

Green curry with coconut milk, green beans, peppers and basil.

RED CURRY

Red curry with coconut milk, bamboo, peppers and basil.

MASSAMAN CURRY

Thai mild curry with potato, coconut and peanuts.

PENANG CURRY

Penang curry with coconut milk, peanut butter, red and green peppers and lime leaves.



with tofu 97
with chicken 99
with beef or pork 108
with prawns 129
with seafood 141



STIR FRIES

STIR FRIED CASHEWS

Fresh vegetables and crunchy cashews lightly stir fried in soy sauce.

STIR FRIED CASHEWS WITH CHILLI PASTE

Crunchy cashews stir fried with fresh mixed vegetables in a roasted chilli paste.

STIR FRIED FRESH BASIL

Fresh vegetables stir fried with garlic and infused with fragrant basil.

PHAD KING

Fresh vegetables stir fried with garlic and Thai ginger.

STIR FRIED OYSTER SAUCE

Fresh mixed vegetables with garlic and spring onion in our special oyster sauce.

SWEET AND SOUR

A tangy Thai style sweet and sour sauce with pineapple, fresh tomato, cucumber and onion.



with tofu 97
with chicken 99
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with seafood 141



HOW HOT? All main meals can be ordered

) MILD)) MEDIUM))) HOT)))) THAI STYLE



STIR FRIED RICE & NOODLES

BA ME PRIK PHAO

Classic stir fried yellow egg noodles,
fresh vegetables and crunchy
cashews in our special roasted
chilli paste.

KHAO SOI CHIANG MAI

A traditional Northern Thai dish
- Egg noodles in a special curry
sauce topped with crispy noodles,
with lemon and red onion on the
side.

PHAD THAI

Thin Thai rice noodles stir fried with
vegetables, peanuts, garlic and lime
juice.

PHAD ME LEUNG

Yellow egg noodles stir fried with
garlic and vegetables.

BLACK BEAN NOODLE

Thin Thai rice noodles stir fried with
vegetables in our special black
bean sauce.

KHAO PHAD

Classic Thai fried rice stir fried
with vegetables, fresh tomato and
pineapple.



with tofu **97**
with chicken **99**
with beef or pork **108**
with prawns **129**
with seafood **141**

All dishes can be ordered
Mild / Medium / Hot / Thai Style
Warning: May contain nuts

EXTRAS

| | |
|----------------------|----|
| Steamed jasmine rice | 20 |
| Plain egg noodles | 20 |
| Egg fried rice | 25 |
| Egg fried noodles | 25 |
| Glass noodles | 25 |
| Rice noodles | 25 |
| Coconut rice | 28 |



DESSERTS

BANANA FRITTER

Served with vanilla ice cream and
drizzled with honey.

54

PINEAPPLE FRITTER

Served with vanilla ice cream and
drizzled with honey.

54

CHOCOLATE SPRING ROLLS

Dark chocolate wrapped in a spring
roll pastry served with vanilla ice
cream.

62

SA KU

Thai style jelly with coconut milk.

56

CHOCOLATE MOUSSE

Layered with light pastry and topped
with chocolate sauce and a sprinkling
of chopped nuts.

62

STICKY RICE PUDDING

Thai Rice pudding with lychees and
coconut cream.

64

THANK YOU FOR DINING WITH US



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