



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.





Wine List





Wine List

Champagne

Moët & Chandon Brut Imperial NV

R950

A well balanced meeting of Pinot Noir, Chardonnay and Pinot Meunier that reveals a succession of elegant and harmonious sensations.

Billecart – Salmon Brut Reserve

R805

This romantic Champagne (40% Chardonnay, 40% Pinot Noir and 20% Pinotage) is one of the jewels in the crown of the Billecart-Salmon range. The pale pink colour, enhanced with golden tints, reveal a fruity, delicate and pleasant bouquet with soft red fruit flavours.

Sparkling Wine / Méthode Cap Classique

JC Le Roux Le Domaine

R35 (187ml) / R110 (750ml)

A delightful sparkling wine that has all the finesse and freshness of a Sauvignon Blanc intertwined with the gentle sweetness of the Muscadell. Low in alcohol with a mouth-filling sweetness and clean finish.

JC Le Roux Sauvignon Blanc

R35 (187ml) / R110 (750ml)

Crisp, dry with an exuberant flavour, this Sparkling Wine abounds with the freshness of the noble Sauvignon Blanc grape.

JC Le Roux La Fleurette

R110

A delightful medley of sweet, fruity flavours with hints of strawberry, plum and tropical fruit. It perfectly balances freshness and sweetness with its playful palate followed by the richness of Muscat.

Pongrácz

R180

An explosion of pinpoint bubbles, characteristic fine aroma and yeastiness on the nose, followed by a rich complexity, finesse and lingering aftertaste.

Pongrácz Brut Rosé

R210

This Brut Rosé enthral with a wonderful fizzing mouthful of blackberry fruit flavours and delicate yeasty tones that linger on the palate.



Wine List

White Wine

Sauvignon Blanc

Two Oceans

R23/R80

An elegant, crisp wine displaying ripe gooseberry flavours on the forepart of the pallet backed by tropical fruit and a hint of grassiness that lingers long on the aftertaste.

Brampton

R110

The inherent Sauvignon Blanc characteristics of gooseberry, litchi, asparagus and passion fruit sustains on the palate for a remarkable length.

Durbanville Hills

R28/R105

A full-bodied white wine that dazzles with its grassy bouquet while tropical fruit combines with a subtle gooseberry hint on the palate.

Ken Forrester

R145

A wine that showcases a lovely complexity with a mix of tangy grassy notes, fig leaf, peach and nectarine nuances. Brisk acidity with mineral-like taste on the palate.

Springfield Life from Stone

R175

Brilliant greenish in appearance, a bold white wine full of ripe red peppers and passion fruit nuances.

Chardonnay

Brampton Unoaked

R29/R110

Aromas of poached pears, white peach, winter melon and ginger spice abound, complemented by a well-constructed palate that is rich and full-bodied.

Durbanville Hills

R28/R105

Bold pear aromas on the nose lead to a fusion of creamy, sweet ripe citrus and banana flavours on the palate.

Uitkyk

R150

Pale lemon in colour, this elegant, oak-matured wine rewards with a fine bouquet and refreshing citrus flavours.

De Wetshof Finesse Lightly Oaked

R45/R170

A classical, lightly structured, steely dry Chardonnay with strong lemony, yeasty flavours and a lingering nutty aftertaste.





Wine List

Other Varietals

Tukulu Chenin Blanc

R90

Ripe fruit with subtle dried pear and apricot flavours claim prominence on the palate that lingers with a delicate aftertaste.

Delheim Gewurztraminer

R42 / R160

Litchi and floral aromas complemented by hints of lime, this elegant wine has a good balance between sugar and acidity.

Hartenberg Wiesser Riesling

R130

The spicy richness on the nose gives way to a firm yet floral and fruity mid-palate with both richness and complexity.

White Blends

Zonnebloem Blanc de Blanc

R75

A fresh, crisp medium-bodied wine with a prominent fruit character that hints of guava and asparagus with a grassy background.

Delheim Spatzenreck Late Harvest

R24 / R90

A richly concentrated wine with peach and orange peel aromas with a good balance between sugar and acidity with a lingering aftertaste.

Buitenverwachting Buiten Blanc

R110

Ripe gooseberry and grassy characters with slight hints of tropical fruit.

Haute Cabriere Chardonnay / Pinot Noir

R165

This blend comprises of 55% Chardonnay and 45% Pinot Noir. An unique blend with a firm acidity and an abundance of ripe fruit on the bouquet and palate. The aftertaste lingers long on the palate, a typical characteristic of Cabrière wines.



Wine List

Rosé / or Blanc de Noir

Nederburg Rosé

R23 / R80

A fruity, delicate wine with a light blush colour and a delicate sweetness.

Theuniskraal Rosé

R72

A delicate, light wine with peach flavours and floral bouquet with a hint of spiciness.

Buitenverwachting Blanc de Noir

R95

With an attractive salmon pink colour, this blend of noble red varieties offers a combination of fresh strawberry characters with aromatic peach like flavours.

Red Wine / Cabernet Sauvignon

Brampton

R120

Berries, cherries, cigar box and spice characteristics enhanced by a firm tannin structure.

Durbanville Hills

R41 / R155

A full-bodied and elegant wine that reveals a clean nose with fruit aromas of wild berries, plum and strawberries.

Allesverloren

R195

Teeming with berries and nutty cherry nuances followed by tobacco and coffee. The palate is full-bodied with a firm tannic structure and a long lasting aftertaste.

Springfield Whole Berry

R225

On the nose one gets notes of sweetly macerated and smoky fruit with elements of tobacco. A smooth, velvety wine with softer tannins and varietal characteristics.



Wine List

Pinotage

Zonnebloem

R120

Medium-bodied, full of flavour with intense colour and depth of character with liqueur cherries and chocolate on the nose and the palate complemented by nuances of wood.

Beyerskloof

R36 / R135

Soft and succulent with typical tangy mulberry flavours on the palate and a soft sweetish finish.

Jacobsdal

R155

An easy drinking red wine delicately rounded with not too much tannin – its rich bouquet distinctive of the Pinotage cultivar.

Shiraz

Fleur du Cap

R37 / R140

An attractive deep ruby red wine that displays plummy spicy fruit with blackcurrants and blackberries supported by woody oak spices on the nose and palate.

Durbanville Hills

R160

An unpredictable wine full of surprises that displays an early nose of black pepper spice and sweet red berries.

Stellenzicht

R170

Full, ripe fruit aromas with mocha, chocolate and green peppercorns balanced with a smoked oak background.

Merlot

Zonnebloem

R130

Typical cassis berry fragrance, soft on the palate with a lively fruitiness.

Backsberg

R158

Pungent aromas of raspberry and red plums are softened by the deft use of French oak maturation. The palate is evocative with succulent, sweet fruit flavours and finely coated in ripe mouth filling tannins.

Fleur du Cap

R37 / R140

Soft tannins with the fruity taste of overripe berries, making this an easy everyday drinking wine.





Wine List

Pinot Noir

Paul Cluver

R330

A Pinot Noir with an excellent colour with much wild berry fruit on the nose complemented with hints of chocolate, violet and coffee.

Red Blends

Two Oceans Cabernet Sauvignon / Merlot

R23 / R80

A medium-bodied and fruity wine, displaying full berry aromas with undertones of grassiness.

Nederburg Baronne

R27 / R100

A moderate smooth dry red showing delectable fruit and maturation flavours.

The Wolftrap

R110

A spicy, aromatic blend of Syrah 68%, Mourvèdre 30% and Viognier 2% that has been French oak-matured. In the mouth, it is smooth, with soft and round tastes of blackberry and plum with a peppery edge and sweet blackberry on the finish.

Hartenberg Cabernet Sauvignon / Shiraz

R120

Peppery and spicy with rich berry aromas, this wine has an abundant richness laced with elegant fruit flavours with a soft, smooth finish.

Alto Rouge

R148

The aristocrat of Cape red wines, dry and medium-bodied with a unique bouquet matured in casks of new French oak.

Kanonkop Kadette

R155

A Pinotage, Cabernet Sauvignon, Merlot and Cabernet Franc blend that is full-bodied and supple. It displays ripe, juicy flavours of dark berry, coffee, banana and plum interlaced with pleasant herbal and spice notes.

Springfield Work of Time

R225

Ripe Merlot-driven, soft-textured Bordeaux blend combining 65% Merlot, 22% Cabernet Franc, 11% Cabernet Sauvignon and 2% Petit Verdot that all adds complexity.

The Chocolate Block

R380

A Mediterranean-styled blend of Syrah, Grenache Noir, Cabernet Sauvignon, Cinsault and Viognier. Its seamless elegance with an abundance of spice aromatics and perfumed violet flavours dominate this unique blend.



Sushi





Sushi

Salads

Japanese	R97
Mixed seafood with lettuce served with a Wang Thai house dressing.	
Sashimi	R109
Mixed sashimi with seaweed served with a vinegar dressing.	
Seared Tuna and Avo	R109
Mixed leaves, avo, cucumber and seaweed served with a Wang Thai house dressing.	
Seared Salmon and Avo	R109
Mixed leaves, avo, cucumber and seaweed served with a Wang Thai house dressing.	
Crabstick	R58
Crabstick, avo and cucumber served with a Japanese mayo dressing.	
Ocean Green	R49
Mixed vegetables and seaweed served with a sesame dressing.	

A la Carte

Maki - 6 pieces		Sashimi - 4 pieces	
Salmon	R45	Salmon	R62
Prawn	R41	Prawn	R41
Avo	R33	Tuna	R62
Tuna	R45	Seared Salmon	R62
Crabstick	R37	Seared Tuna	R62
Cucumber	R33		
Fashion Sandwiches - 4 pieces		Nigiri - 2 pieces	
Topped with Mayo and Caviar		Salmon	R36
Salmon and Avo	R57	Tuna	R36
Tuna and Avo	R57	Prawn	R28
Prawn and Avo	R52	Crabstick	R26
Crabstick and Avo	R49		
Vegetarian	R45		
Uramaki - 4 pieces (California Rolls)		Hand Roll	
Salmon and Avo	R52	Salmon and Avo	R45
Tuna and Avo	R52	Tuna and Avo	R45
Prawn and Avo	R49	Prawn and Avo	R41
Spicy Tuna	R52	Spicy Tuna	R45
Spicy Salmon	R52	Spicy Salmon	R45
Crabstick, Avo and Caviar	R49	Vegetarian	R33
		Crabstick and Avo	R39



Sushi

Chef's Specialities

Salmon Roses - 3 pieces R52
Salmon and avo wrapped rice balls topped with mayo and caviar.

Yappy Maki - 4 pieces R55
Avo, cream cheese on the inside, wrapped with smoked salmon and sesame seeds.

Rainbow Rolls - 4 pieces R60
Prawn and avo on the inside, wrapped with salmon and tuna on the outside.

Hot Rock 'n Rolls - 4 pieces R60
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 R55
Cucumber on the inside, wrapped with seared tuna and avo, and dressed with spring onion, sesame oil and sesame seeds.

Tiger Rolls - 4 pieces R55
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 R75
Cucumber salmon rolls.

Wasabi Parcels - 4 pieces R55
Wasabi sauce and salmon on the inside, salmon and caviar outside.

Inari Sushi - 2 pieces R49
Soya bean-curd nigiri topped with avo and spicy prawn or eel.

Tempura Ebi - 4 pieces R55
Tempura prawn, avo inside, mayo and spring onion outside, served with sweet chilli sauce.

Platters / Combos

Wang Thai Special R199
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

Salmon and Tuna Nigiri R109
Salmon Nigiri - 3 pieces
Tuna Nigiri - 3 pieces
Salmon California Rolls - 2 pieces

Sashimi Platter R162
Salmon Sashimi - 6 pieces
Tuna Sashimi - 6 pieces

Mini Salmon and Tuna Platter R137
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 R199
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 R44 / Duck R44 / Prawn R49 / Vegetable R37
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** R47
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** R42
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** S Q
Large oysters served with traditional condiments as well as our chilli, garlic and coriander sauce.
- 108 Goong Choub Paeng - Prawn Blankets** R57
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: Chicken, 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** R44
A combination of vegetable, chicken, duck, and prawn spring rolls served with our very own plum or sweet chilli sauce.
- 111 Combo Platter** R93
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, Thai atchar and spicy peanut sauce. Ideal for sharing.
- 112 Po Pia Hongtae - Prawn and Sweet Potato Pastries** R49
Filled with minced prawn, sweet potato, roasted peanuts, garlic and coriander. Served with plum sauce.





Soups

201 Tom-Yum •

Chicken R44 / Vegetable R37 / Prawn R49

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

202 Tom-Kha - Spicy Coconut Soup •

Chicken R44 / Vegetable R37

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

203 Geang-Juud Woon-Sen - Consommé •

Chicken 44 / Tofu R37 / Protein-rich Soya R37

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

204 Suki •

Tofu R37 / Protein-rich Soya R37 / Seafood R49

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** ● R77
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** ● R79
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** ● R94
Shredded duck tossed with Thai herbs, red onions, lemon, chilli, coriander and mint for a strong, fresh flavour served with green salad.
- 310 Hoi-Ob - Spicy Mussels** ● R66
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** Vegetarian R49 / Chicken R55 / Prawn R59
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** R43
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** R43
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** R55
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** R55
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 R89 / Chicken R87 / Prawn R109 / Tofu R75 / Protein-rich Soya R75
A delectable Thai favourite with green curry sauce, vegetables and basil.

402 Geang Phed - Red Curry • Beef R89 / Duck R115 / Prawn R109 / Tofu R75 / Protein-rich Soya R75
A blend of rich coconut milk and red curry paste with bamboo shoots, butternut and basil.

403 Geang Butternut - Butternut Yellow Curry • Butternut R75 / Chicken R87 / Prawn R109
Yellow curry sauce paired with butternut, onions and your choice of a main ingredient.

404 Panaeng Litchi - Litchi Curry • Chicken R87 / Duck R125 / Fish R107 / Prawn R109
A creamy reduced panaeng curry enriched with coconut milk, lime leaves, tomatoes and sweet, plump litchis.

405 Geang Massaman - Masala Curry • Butternut R75 / Beef R89 / Chicken R87 / Lamb R109
An aromatic Southern Thai curry rich in warm spices with potatoes, onions, and peanuts.

406 Geang Panaeng Gai - Panaeng Chicken Curry • R87
A creamy, coconut milk infused panaeng chicken curry with green beans and peanuts.

407 Geang Tawaii - Tawaii Curry • Beef R89 / Lamb R109
A unique curry blend enriched with coconut milk served with bamboo shoots, ginger and peanuts.

408 Roti Song Sri - Thai Roti • R87
Flavour rich traditional green and yellow curry served with crispy and slightly sweet Thai roti triangles. Served with chicken.

• These dishes can be ordered either medium or hot.

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

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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 R87
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 R125
Succulent, roasted duck slices topped with a choice of red wine sauce, ginger coconut sauce or honey sauce.

503 Nam-Jim Jaew - Sirloin ●● R104
Slivers of grilled sirloin served with tamarind sauce and a spark of chilli.

504 Pla Taud - Fried Fish ● R107
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 ● R107
Fish of the day, gently steamed in a lemon, chilli, garlic and coriander sauce.

506 Talay Sab - Spicy Seafood Pot ● R107
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 R103
Steamed fish of the day, ginger, wooddear mushrooms and spring onion mildly flavoured with soya sauce.

508 Pla Teriyaki - Teriyaki Fish R103
Fried fish of the day coated in rich teriyaki sauce and drizzled with sesame seeds. Served with pickled ginger.

- 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 R89 / Brinjal and Tofu R75 / Brinjal and Protein-rich Soya R75 / Chicken R87 / Prawn R109
Wok-fried basil leaves paired with selected vegetables, chilli and garlic.

602 Phad Medmamuang - Cashew Nut ●● Chicken R87 / Duck R125 / Prawn R109 / Tofu and Mushroom R75 / Protein-rich Soya and Mushroom R75
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 R89 / Brinjal and Tofu R75 / Brinjal and Protein-rich Soya R75 / Chicken R87
Ginger, onions, garlic, peppers and wood-ear mushrooms wok-fried in oyster sauce.

604 Phad Phirok - Angry Wok ●● Beef R89 / Duck R125 / Lamb R109
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 R125 / Fish R107 / Prawn R109
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 R89 / Duck R125 / Ostrich R125 / Prawn R109
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 R89 / Ostrich R125 / Seafood R109
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 R69
Mixed vegetables and tofu or protein-rich soya, stir-fried in a light soya sauce.

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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 R87 / Tofu R75 /
Protein-rich Soya R75 / Prawn R99

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

702 Kyew-Teaw Khi-Mao – Basil Noodles

Beef R87 / Chicken R87 / Tofu R75 /
Protein-rich Soya R75

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

703 Khew-Teaw Phad Sie-Eiuy – Oyster Noodles

Chicken R87 / Tofu R75 /
Protein-rich Soya R75

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

R13

802 Khao Pad Kai

Egg-fried rice

R19



Set Menus

Menu For 2

1101 Ko Pha Ngan R154 per person
Combo Platter

- Geang Phed Nua - Beef Red Curry
- Phad Medmamuang Gai - Chicken with Roasted Chilli Paste and Cashew Nuts
- Jasmine Rice
- Tea / Coffee

1102 Ko Phi Phi R189 per person
Tom-Yum Gai - Chicken Tom Yum

- Pla Taud Chuchee - Fried Fish with Reduced Curry Sauce
- Phad Nam Makhnam Ped - Duck Tamarind
- Jasmine Rice
- Tea / Coffee

Menu For 4

Minimum of 4 people

1201 Chiang Mai R169 per person

Starters

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

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

Desserts

- A choice of our Thai desserts
 - Tea / Coffee
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Set Menus

1202 Phuket

R213 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 Makhnam 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

R230 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

