SAWASDEE
WELCOME TO WANG THAI

Allow our master chefs to entice your senses with the essence of Thailand. Sit back, unwind and enjoy your dining experience with us. At Wang Thai, we go the distance to ensure only the freshest ingredients are used in each dish. We combine locally sourced ingredients with meticulously selected authentic products from Thailand - creating an environment where East meets West harmoniously.
Spinach Cones (*Meang Khum*) R59
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.

Spring Rolls (*Po-Pia*)
A choice of fillings wrapped in a light pastry, deep-fried and served with a plum or sweet chilli sauce.

 DataManager R55 Duck R55 Prawn R59 Veg R45

Satay Chicken (*Satay Gai*) R57
Chicken marinated in a Thai paste, skewered and served with a piquant peanut satay sauce and Thai atchar.

Sweet Corn Cakes (*Taud-Man Khao-Phod*) R47
Crispy sweet corn cakes with moist, tender centres served with a sweet chilli sauce.

Crispy Wonton (*Giew Grob*) R50
Wonton parcels gently folded with a minced chicken and prawn filling, lightly fried until crispy and served with a sweet chilli sauce.

Oysters (*Hoi Nang Rom*) SQ
Large oysters served with traditional condiments as well as our chilli, garlic and coriander sauce.

Prawn Blankets (*Goong Choub Paeng*) R69
Fleshy prawns coated in a light tempura batter, deep-fried until crispy and served with a sweet chilli sauce.

Medley of Dim Sum R62
Steamed dumplings with an assortment of fillings including: Prawns, shitake mushrooms, crabsticks, and a delicious combination of prawns and shitake mushrooms. Served with a vinegary dim sum sauce.

Spring Roll Combo R55
A combination of vegetable, chicken, duck, and prawn spring rolls served with our very own plum or sweet chilli sauce.

Combo Platter R110
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.

Prawn and Sweet Potato Pastries (*Po Pia Hongtae*) R59
Filled with minced prawn, sweet potato, roasted peanuts, garlic and coriander. Served with plum sauce.
SOUPS

Tom-Yum Soup •
A popular spicy Thai soup with an array of delicious spices, sliced mushrooms, tomatoes and lemongrass.

Chicken R55  Prawn R59  Seafood R59  Veg R46  Soya Protein / Tofu R46

Spicy Coconut Soup *(Tom-Kha)*
A creamy coconut soup infused with mushrooms, tomatoes, onions, lemongrass, coriander, galangal and makrut lime leaves.

Chicken R55  Prawn R59  Seafood R59  Veg R46  Soya Protein / Tofu R46

Thai Consommè Soup *(Geang-Juud Woon-Sen)* •
A clear consommè of glass noodles and mixed vegetables with a slight hint of fried garlic.

Chicken R55  Prawn R59  Veg R46  Soya Protein / Tofu R46

Suki Soup •
A tangy, slightly sweet and spicy soup with glass noodles, chilli, sesame seeds and egg.

Chicken R55  Prawn R59  Seafood R59  Veg R46  Soya Protein / Tofu R46

* These dishes can be ordered either medium or hot.
** These dishes can be ordered either mild, medium or hot.
Thai Traditional Salad
Lightly tossed onions, chilli, cucumber, celery and tomatoes served on a bed of lettuce and finished off with drizzles of spicy salad dressing.

Chicken R00  Beef R00  Duck R00  Prawn R00  Seafood R00  Ostrich R00  Tofu R00

Glass Noodle Salad *(Yum Woon-Sen)*
Glass noodles served with a protein of your choice, tossed with salad greens and onions in a refreshing lemon, chilli and coriander dressing.

Chicken R00  Beef R00  Duck R00  Prawn R00  Seafood R00  Ostrich R00  Tofu R00

Northern Spice Salad
Thai herbs, red onions, lemon, chilli, coriander and mint for a strong, fresh flavour served with green salad.

Chicken R00  Beef R00  Duck R00  Prawn R00  Seafood R00  Ostrich R00  Tofu R00

Papaya Salad
Crunchy papaya, cocktail tomato, garlic and peanuts.

Oyster R185  Seafood R130  Veg R145

Thai Prawn Avo Medley
Fresh prawns lightly tossed with apple, green beans and tomato on a bed of lettuce served with a vinaigrette and topped with cashew nuts. R110
CURRY
Recommendation: Order these dishes with a portion of steamed jasmine rice or roti.

**Green Curry (Geang Khew-Wan)**
A delectable Thai favourite with green curry sauce, vegetables and basil.

- Chicken R105
- Beef R140
- Duck R140
- Prawn R135
- Seafood R130
- Lamb R135
- Ostrich R100
- Tofu R95

**Red Curry (Geang Phed)**
A blend of rich coconut milk and red curry paste with bamboo shoots, butternut and basil.

- Chicken R105
- Beef R140
- Duck R140
- Prawn R135
- Seafood R130
- Lamb R135
- Ostrich R100
- Tofu R95

**Butternut Curry (Geang Butternut)**
Yellow curry sauce paired with butternut, onions and a main ingredient of your choice.

- Chicken R105
- Beef R140
- Duck R140
- Prawn R135
- Butternut R95
- Soya Protein/Tofu R95

**Litchi Curry (Panaeng Litchi)**
A creamy reduced panaeng curry enriched with coconut milk, lime leaves, tomatoes and sweet, plump litchis.

- Chicken R105
- Beef R140
- Duck R140
- Prawn R135
- Fish R130
- Lamb R135
- Ostrich R100
- Tofu R95

**Masala Curry (Geang Massaman)**
An aromatic Southern Thai curry rich in warm spices with potatoes, onions, and peanuts.

- Chicken R105
- Beef R140
- Duck R140
- Prawn R135
- Seafood R130
- Lamb R135
- Butternut R95
- Tofu R95

**Panaeng Curry (Geang Panaeng)**
A creamy, coconut milk infused panaeng curry with green beans and peanuts.

- Chicken R105
- Beef R140
- Duck R140
- Prawn R135
- Seafood R130
- Lamb R135
- Ostrich R100
- Tofu R95

**Tawaii Curry (Geang Tawaii)**
A unique curry blend enriched with coconut milk served with bamboo shoots, ginger and peanuts.

- Chicken R105
- Beef R140
- Duck R140
- Prawn R135
- Seafood R130
- Lamb R135
- Ostrich R100
- Tofu R95

**Tumeric Curry**
A creamy reduced panaeng curry with peppers and onions in a tumeric curry paste.

- Seafood R130
- Crayfish R105

**Pineapple Curry**
Main ingredient served with pineapple and cocktail tomatoes in a creamy red curry.

- Chicken R105
- Beef R140
- Duck R140
- Prawn R135
- Seafood R130
- Lamb R135
- Ostrich R100
- Tofu R95

**Roti & Curry (Roti Song Sri)**
A traditional green and yellow curry served with crispy and slightly sweet Thai roti triangles. Served with chicken.

- R105

*These dishes can be ordered either medium or hot.
**These dishes can be ordered either mild, medium or hot.*
THAI SPECIALITIES

Recommendation: Order these dishes with a portion of steamed jasmine rice or egg-fried rice.

Chicken R105
Crispy coated chicken breast fillet, flash-fried, sliced and generously drizzled with your choice of honey sauce, red wine sauce or ginger and coconut sauce. Contains sesame seeds.

Fried Chicken with Thai Atchar R105
Crispy coated chicken breast fillet, flash-fried, sliced and accompanied with a Thai atchar consisting of apple, carrot, onions and coriander.

Crumbed Chicken Lemon Sauce R105
Crispy coated chicken breast fillet, flash-fried, sliced and drizzled with a lemon sauce.

Roasted Duck (Ped Yang) R150
Succulent roasted duck slices topped with a choice of honey sauce, red sauce or ginger and coconut sauce.

Roasted Duck and Avo Atchar R150
Succulent roast duck topped with avocado, green and red pepper atchar.

Fried Fish (Pla Taud) Full: R130 Half: R80
Fish of the day flash-fried to perfection with green beans, onions and peppers. Served with a choice of sauces: Rad Prik sauce, Chu-chee sauce, Teriyaki sauce or apple peanut sauce.

Steamed Fish (Pla Nung Ma-Nao) R130
Fish of the day gently steamed in your choice of lemon and chilli sauce or soya sauce.

Yum Salmon Thai Herbs Roasted Chilli Paste R145
Sliced sashimi topped with onions, lemongrass, mint and roasted chilli paste, garnished with garlic and green salad.

Grilled Steak ••
Slivers of your choice on grilled steak served with tamarind sauce and a spark of chilli.

Sirloin R00 Lamb R00 Ostrich R00

Spicy Pot (Tom Saeb) •
Your choice in main ingredient livened by a spicy chilli, lemongrass, garlic and basil leaf stock.

Chicken R00 Beef R00 Lamb R00 Ostrich R00 Seafood R00 Mussels R00

Thai Fried Rice (Khao Phad)
A light, flavoursome dish with egg, tomatoes, fried garlic and stir-fry sauce – often served in Central Thailand.

Chicken R65 Beef R00 Prawn R72 Veg R60

• 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 or egg-fried rice.

Chilli Basil (Phad Graphao) ••
Wok-fried basil leaves paired with selected vegetables, chilli and garlic served with a protein of your choice.
Chicken R105  Beef R140  Duck R140  Prawn R135  Seafood R130  Lamb R135  Brinjal & Tofu R95

Cashewnut Roasted Chilli Paste (Ped Yang) ••
Wok-fried golden cashew nuts, peppers and a main ingredient of your choice infused with roasted chilli paste.
Chicken R105  Beef R140  Duck R140  Prawn R135  Seafood R130  Lamb R135  Mushroom & Tofu R95

Ginger Oyster Sauce (Phad Khing Nam Man Hoi)
Ginger, onions, garlic, peppers and Wood Ear mushrooms wok-fried in oyster sauce.
Chicken R105  Beef R140  Duck R140  Prawn R135  Seafood R130  Lamb R135  Brinjal & Tofu R95

Angry Wok (Phad Phirot) ••
Wok-fried with a combination of Thai herbs, chilli and garlic, accompanied with a serving of crisp vegetables.
Chicken R105  Beef R140  Duck R140  Prawn R135  Seafood R130  Lamb R135  Ostrich R100  Tofu R95

Tamarind Wok (Phad Nam Makham)
Crunchy red peppers, green peppers, spring onions and onions wok-fried in a piquant tamarind sauce.
Chicken R105  Beef R140  Duck R140  Prawn R135  Fish R110

Wok-fry Hotplate (Phad Kra Tha Ront)
Your choice in main ingredient wok-fried with mixed vegetables and a red sauce, served on a sizzling hotplate.
Chicken R105  Beef R140  Duck R140  Prawn R135  Seafood R130  Lamb R135  Ostrich R100  Tofu R95

Wok Thai Spice (Phad Cha) ••
Your choice in main ingredient, wok-fried with onions, peppers infused with Thai herbs, ginger, garlic and chilli.
Chicken R105  Beef R140  Duck R140  Prawn R135  Seafood R130  Lamb R135  Ostrich R100  Tofu R95

Wok Crispy Vegetables / Flambieren (Pak Ruam-Mitr)
R85
Mixed vegetables and tofu stir-fried in a light soya sauce.

• These dishes can be ordered either medium or hot.
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**Noodles**

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

- Chicken **R105**
- Beef **R110**
- Prawn **R125**
- Soya Protein / Tofu **R95**

**Chilli Basil Noodles (Kyew-Teow Khi-Mao)**
Your choice of a main ingredient stir-fried with rice noodles, bamboo shoots, green beans, basil, chilli and a hint of garlic.

- Chicken **R105**
- Beef **R110**
- Prawn **R125**
- Soya Protein / Tofu **R95**

**Soya Sauce Noodles (Phad Sie Eiyu)**
Rice noodles stir-fried with oyster sauce, assorted vegetables, egg, dark sweet soya sauce.

- Chicken **R105**
- Beef **R110**
- Prawn **R125**
- Soya Protein / Tofu **R95**

**Side Orders**

- Steamed Jasmine Rice **R18**
- Egg-fried rice **R25**
- Rice Noodles **R25**
- Glass Noodles **R40**
- Mung Bean Noodles **R40**
- Roti **R15**
- Mixed Vegetables **R45**
SET MENUS

MENU FOR 2

1101 Ko Pha Ngan  R200 pp

Combo Platter
Beef Red Curry
Chicken with roasted chilli paste and cashew nuts
Jasmine Rice
Tea / Coffee

1102 Ko Phi Phi  R240 pp

Chicken Tom Yum Soup
Fried Fish with Curry Sauce
Duck Tamarind
Jasmine Rice
Tea / Coffee

MENU FOR 4

1201 Chiang Mai  R215 pp

Starters
Spinach Cones
Chicken Satay
Prawn Spring Rolls
Sweet Corn Cakes
Tea / Coffee

Main Dishes
Chicken in a Curry Sauce
Fried Fish in Chilli, Coriander and Garlic Sauce
Beef Hotplate
Wok-fried vegetables
Steamed Rice
Desserts
A choice of our Thai desserts
Tea / Coffee

1201 Phuket  R265 pp

Starters
Prawn Spring Rolls
Steamed Mussels
Sweet Corn Cakes
Prawn and Sweet Potato Pastries
Main Dishes
Fried Fish in Chilli, Coriander and Garlic Sauce
Prawns with Roasted Chilli and Cashew Nut
Duck Tamarind
Honey Chicken
Jasmine Rice
Desserts
A choice of our Thai desserts
Tea / Coffee

1203 Bangkok  R280 pp

Starters
Vegetable Spring Rolls
Spinach Cones and Prawn Blankets
Chicken Satay
Creamy Coconut Soup with Chicken
Main Dishes
Fried Fish in Chilli, Garlic and Coriander Sauce
Ostrich Wok-Fried Herbs
Roasted Duck with Ginger and Coconut Sauce
Prawn Green Curry
Steamed Rice
Desserts
A choice of our Thai desserts
Tea / Coffee
**DESSERTS**

**Chocolate Spring Rolls**  R49
Crispy spring rolls filled with milk chocolate and drizzled with chocolate syrup. Served with ice cream.

**Thai Rooftops**  R49
Crispy pastry triangles brimming with melted chocolate and chopped cashew nuts. Served with ice cream.

**Sticky Rice Pudding**  R49
Sticky rice merged with egg, palm sugar and coconut milk for a sweet, irresistible dessert.

**Coconut Sponge Cake**  R49
Four exotic coconut sponge triangles drizzled with golden honey. Served with ice cream.

**Deep-Fried Banana**  R49
Deep-fried battered banana halves topped with honey and sesame seeds. Served with ice cream.

**Thai Brownie**  R49
Decadent dark chocolate brownie filled with nuts and topped with sweet pear slices. Served with ice cream.

**Ice Cream**  R39
Three scoops of either vanilla, chocolate, strawberry or blueberry ice cream.

**Sorbet**  R39
A frozen fruit dessert enjoyed as a light refreshment. Ask your waiter for the available flavours.

**Custard Bun**
Steamed bun filled with coconut and custard.

**Mango and Sticky Rice**  R52
Traditional Thai dessert made with steamed rice, fresh yellow mango and coconut milk. *(Seasonal)*

**Mixed Seasonal Fruit Salad**  R65
A salad of seasonal fruit carrots and roasted peanuts served with Thai atchar and lemon juice.

**Condensed Milk Roti**  R39
Layered Roti Triangles filled with Condensed Milk and sprinkled with Brown Sugar.

**Condensed Milk Banana Roti**  R45
Layered Roti Triangles stuffed with Banana, Condensed Milk and sprinkled with Brown sugar.
## SALADS

<table>
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<tr>
<th>Name</th>
<th>Price</th>
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<tbody>
<tr>
<td>Japanese</td>
<td>R115</td>
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<tr>
<td>Mixed seafood with lettuce served with a Wang Thai house-dressing.</td>
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<thead>
<tr>
<th>Name</th>
<th>Price</th>
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<tbody>
<tr>
<td>Sashimi</td>
<td>R130</td>
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<tr>
<td>Mixed sashimi with seaweed served with a vinegar dressing.</td>
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<tr>
<th>Name</th>
<th>Price</th>
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<tbody>
<tr>
<td>Seared Tuna and Avo</td>
<td>R130</td>
</tr>
<tr>
<td>Mixed leaves, avo, cucumber and seaweed served with a Wang Thai house-dressing.</td>
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</tbody>
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## A LA CARTE

### Maki – 6 pieces
- Salmon: R54
- Prawn: R52
- Avo: R40
- Tuna: R54
- Crabstick: R44
- Cucumber: R40

### Fashion Sandwiches – 4 pieces
- Topped with Mayo and Caviar
  - Salmon and Avo: R68
  - Tuna and Avo: R68
  - Prawn and Avo: R63
  - Crabstick and Avo: R59
  - Vegetarian: R55

### Uramaki – 4 pieces (California Rolls)
- Salmon and Avo: R63
- Tuna and Avo: R63
- Prawn and Avo: R60
- Spicy Tuna: R63
- Spicy Salmon: R63
- Crabstick, Avo and Caviar: R60

### A LA CARTE

<table>
<thead>
<tr>
<th>Name</th>
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<tbody>
<tr>
<td>Sashimi – 4 pieces</td>
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<tr>
<td>Salmon</td>
<td>R72</td>
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<tr>
<td>Prawn</td>
<td>R52</td>
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<tr>
<td>Tuna</td>
<td>R72</td>
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<tr>
<td>Seared Salmon</td>
<td>R74</td>
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<tr>
<td>Seared Tuna</td>
<td>R74</td>
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<table>
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<tr>
<th>Name</th>
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<tbody>
<tr>
<td>Nigiri – 2 pieces</td>
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<tr>
<td>Salmon</td>
<td>R42</td>
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<tr>
<td>Tuna</td>
<td>R42</td>
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<tr>
<td>Prawn</td>
<td>R35</td>
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<tr>
<td>Crabstick</td>
<td>R32</td>
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### Hand Roll
- Salmon and Avo: R55
- Tuna and Avo: R55
- Prawn and Avo: R50
- Spicy Tuna: R55
- Spicy Salmon: R55
- Vegetarian: R40
- Crabstick and Avo: R47

### Seared Salmon and Avo
- Mixed leaves, avo, cucumber and seaweed served with a Wang Thai house-dressing.

### Crabstick
- Crabstick, avo and cucumber served with a Japanese mayo dressing.

### Ocean Green
- Mixed vegetables and seaweed served with a sesame dressing.
CHEF’S SPECIALITIES

Salmon Roses – 3 pieces  R63
Salmon and avo wrapped rice-balls topped with mayo and caviar.

Yappy Maki – 4 pieces  R63
Avo, cream cheese on the inside, wrapped with smoked salmon and sesame seeds.

Rainbow Rolls – 4 pieces  R70
Prawn and avo on the inside, wrapped with salmon and tuna on the outside.

Hot Rock ’n Rolls – 4 pieces  R70
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  R65
Cucumber on the inside, wrapped with seared tuna and avo, and dressed with spring onion, sesame oil and sesame seeds.

Tiger Rolls – 4 pieces  R65
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  R85
Cucumber salmon rolls.

Wasabi Parcels – 4 pieces  R65
Wasabi sauce and salmon on the inside, salmon and caviar outside.

Inari Sushi – 2 pieces  R60
Soya bean-curd nigiri topped with avo and spicy prawn or eel.

Tempura Ebi – 4 pieces  R65
Tempura prawn, avo inside, mayo and spring onion outside, served with sweet chilli sauce.

Hot Tempura Prawn Roll  R76
Prawn and avocado inside, topped with tempura prawn, mayonnaise, caviar, spring onion, sweet chilli sauce and a sprinkling of sesame seeds.

Salmon Fashion Boost  R69
Salmon and avocado fashion sandwich, topped with mayonnaise, spring onion and teriyaki sauce.

PLATTERS / COMBOS

Wang Thai Special  R240
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  R135
Salmon Nigiri – 3 pieces
Tuna Nigiri – 3 pieces
Salmon California Rolls – 2 pieces

Sashimi Platter  R195
Salmon Sashimi – 6 pieces
Tuna Sashimi – 6 pieces

Mini Salmon and Tuna Platter  R165
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  R240
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
The Jus Cool range has hydrating, sweet basil-infused seed drinks that help replenish your body.