

CHEF RECOMMENDATIONS

The following dishes are the products of many hours in the kitchen, experimenting with tastes and textures to create something, just that little more special. These recipes are unique and are a testimony to the dedication and passion of our chefs

- **RAMA SONG GAI** R98
Grilled chicken breast medallions, marinated in secret blend of seven Thai spices, served on a bed of green vegetables and topped with a peanut sauce
- **PED PHA** R139
Roasted duck breast, sliced and tossed in a sweet tamarind and chili herb sauce. A wild exotic experience in flavor
- **PED NAM PIUNG** R139
Crispy duck coated with a heavenly honey sauce
- **BEEF RUMP STEAK** R110
Beef rump steak, in garlic and pepper sauce



STIR-FRIED

In Thai households, stir fries are a popular dish. Although here is a great art in preparing a good stir fry, the cooking time is quick, allowing the host to feed unexpected guests almost immediately. The ingredients are briefly dropped in oil at a very high temperature; sealing in the flavor and preventing the absorption of fat making the stir fry a healthy flavorsome treat.

- **PHAD KHING**
An aromatic stir fry consisting of vegetables, ginger and mushrooms in a rich oyster sauce
- **PHAD PRIK GAPROA**
A delicious vegetable stir fry chili, peppers and sweet basil
- **PHAD MED MA MOUNG**
vegetable stir-fry with pineapple, red pepper and cashew nuts.
- **PHAD GRA TIEAM PRIK THAI**
Garlic and pepper corns – Thai style (recommended for all garlic lovers)
- **PHAD PREAW WANN**
Sweet and sour with pineapple, red peppers and vegetables, in a secret tomato sauce

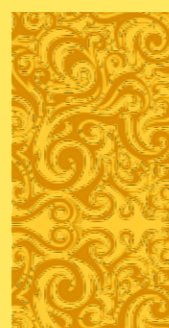
SELECT ANY OF THE FOLLOWING FILLINGS TO ACCOMPANY YOUR STIR-FRY

Vegetable	R72
Chicken	R85
Beef	R85
Pork	R85
Fish	R95
Prawns	R95
Duck	R95



SOMETHING SWEET

- **KLOI TORD R35**
Deep fried banana and served with ice cream and honey or chocolate sauce
- **CHOCOLATE SPRING ROLLS AND ICE CREAM R39**
- **ICE CREAM TORD R35**
Deep fried vanilla ice cream
- **VANILLA ICE CREAM with chocolate sauce R32**



KWA THAI CUISINE

- THAI RESTAURANT & TAKE AWAY -



SALADS

Salads form a significant part of most Thai meals. A colorful, multi-textured plate of freshly picked vegetables and aromatic herbs, mixed with slices of meat or seafood and topped with crushed roasted peanuts, shredded leaves and strips of red and green chili, is as appealing to look at, as it is to eat

• **YUM NEAU YANG** R72
Thin slices of grilled rare roast beef, served with lime, chili and herbs dressing on a bed of fresh salad

• **LAAB GAI** R65
Minced chicken with spring onion and coriander, served with lime, chili and garlic dressing on bed of fresh salad

• **YUM WOON SEN THALEY** R78
A combination of calamari, prawns and fish in a spicy lemon and chili sauce tossed in bean noodles and served on a bed of fresh salad

• **VEGETABLE SALAD** R55
A selection of tossed greens, tomato, cucumber, carrot and peanuts. Served with spicy lime dressing



SIDE DISHES

As well as being served as an accompaniment to a full meal, these side dishes are perfect as snacks or appetizers

• **POR PIA TORD (Golden spring rolls)**
Deep fried spring rolls filled with bean thread and vegetables served with slightly spicy, tangy sweet chili sauce
Chicken spring rolls R49
Vegetables spring rolls R39
Potato & chicken spring rolls (without bean thread) R49

• **PRAWN IN CRISPY BLANKET** R62

• **SATAY**
Thin slices of chicken, or four different vegetables on a bamboo skewer, marinated in Thai spice and herbs and served with spicy peanut sauce
Chicken satay R49
Vegetables satay R40

• **TORD MAN PLA** R59
Fresh Fish blended with herbs, lime leaves and green beans into Thai style Rissole and served with a sweet chili sauce

• **KUNG CHOOP PHANG TORD (Tempura)** R62
Deep fried prawns in a sesame seed butter and served with sweet chili sauce

• **ROUM MIT – Combination starter (for 2)** R98
A combination of chicken spring rolls, chicken satay, fish cake, Prawn in blanket



SOUPS

A bowl of soup is served at almost every Thai meal. Regardless of the time of day, soup is placed on the table alongside other dishes and enjoyed a little at a time, when the diner chooses. Most Thai soups are clear, light and lightly spiced

• **TOM YUM**
The most famous of all Thai soups, spicy and tart. "TOM YUM" has a tasty stock flavor with coriander, kha, lemongrass and red chili paste

Goong (Prawns) R68
Thaley (Prawns, calamari, fish) R68
Gai (Chicken) R55
Phak (Vegetable) R48

• **TOM KHA**
A delicious coconut soup in a mushroom, coriander, lemongrass, kha and lime juice broth

Goong (Prawns) R68
Thaley (Prawns, calamari, fish) R68
Gai (Chicken) R55
Phak (Vegetable) R48

• **GANG JUID WOON SEN GAI** R55
A mouth watering, tasty clear soup, with minced chicken, glass noodles, spring onions, coriander



RICE AND NOODLES

Rice and noodles are the staple foods in Thailand, and therefore form the base of any meal

• **KHAO SUEY** R12
Steamed jasmine rice

• **KHAO PHAD KHAI** R18
Egg fried rice with spring onion

• **KHAO PHAD PHAK** R35
Egg Fried rice with vegetable and soya sauce

• **SPECIAL FRIED RICE** R110
- Red chicken or red pork or crispy pork

• **SPECIAL FRIED NOODLES** R110
- Red chicken or red pork or crispy pork

• **BA MEE SE-EW** R35
Egg noodles with vegetable and soya sauce

• **PHAD THAI**
Thai style noodles with peanuts, vegetables, egg and tofu

- Vegetable and tofu R70

- Beef, chicken, pork R82

- Prawns R92

CURRIES

All curries are made from a chili paste, spices and herbs. The color of Thai curries depends on the type of chili i.e. red chili is used for red curry paste, green chili is used for a green curry paste. It is not possible to have curry with no "chili bite", but it is possible to reduce it by adding less paste and more coconut milk

• **KAENG KHEW WHANN**
Delicious green curry, with green chili and fresh herbs

• **KHAENG PHED**
Our popular red curry, made with dry red chili, coconut milk and spices

• **PHAD PED**
A country style curry without coconut milk, a little hotter than the rest of the curries

• **KHAENG MASAMAN**
A delicious blend of Thai and Indian style curries. Flavored with roasted peanuts and potatoes

• **PANANG**
A spicy peanut flavored curry, with coconut milk and sweet basil

• **YELLOW CURRY**
Aromatic flavor with creamy coconut and loaded of ingredients
Select any of the following fillings to accompany your curry

VEGETABLE R72

CHICKEN R85

BEEF R85

PORK R85

FISH R95

PRAWNS R95

DUCK R95

