

EAT

SIMPLE & FRESH



ASIAN MENU

Served 12h00 - 21h30

STARTERS

SU MAI PRAWN DUMPLINGS R75

Prepared with lemongrass, ginger, chilli, served with our delicious dipping sauce.

PRAWN TOAST R75

Prepared with lemongrass, ginger, chilli, spring onion, served with our delicious dipping sauce.

MAINS

ANGRY OR GRUMPY DUCK R118

Aromatic duck prepared with a blend of Thai herbs, fresh lemongrass, garlic, chilli & sautéed vegetables, it's got bite! Served with Jasmine rice.

THAI RED OR GREEN CURRY

Chicken R110 / Prawn R135 / Tofu R95

Traditional Thai curry delicately prepared with seasonal vegetables in coconut milk, served with Jasmine rice.

PHAD THAI

Chicken R135 / Prawn R150 / Tofu R125

Prepared with fresh garlic, fresh lemon juice, fried egg noodles, spring onions, soy & fish sauce finished with fresh coriander and chopped toasted peanuts.

EAT

SIMPLE & FRESH



MAINS

THAI STYLE STICKY BBQ PORK BELLY R125

Prepared with Jasmine fried rice, griddled bok choy, mange tout, carrots, bean sprouts, lemongrass, sesame seed oil, chilli, toasted sesame seeds, served with a soft boiled egg on the side.

COCONUT AND PEANUT BUTTER CHICKEN R130

Prepared with green beans, baby corn, chilli paste, lemongrass, ginger, coriander, sesame seeds, served with Jasmine rice.

THAI BASIL AND CASHEW NUT CURRY R95

Chicken / Tofu

Prepared with green beans, chilli, oyster sauce, garlic, sweet soy sauce, fish sauce, served with Jasmine rice.

INDIAN SPICED LAMB MADRAS R185

Tender lamb shoulder slow cooked in Chef Vincent's secret sauce, served with Basmati rice or our homemade roti.

CHICKEN MAKHANI R150

Prepared with aromatic Indian spices, cashews & coconut milk served with our homemade roti and our sambals – beetroot raita, banana with coconut, chopped tomatoes & onion, served with Basmati rice.