

# Yindee's

– welcome –

...and the enchanting world of Thai food.

In Thailand, great importance is placed on meal times, for they mark the coming together of family and friends to partake in the tradition of sharing and laughter. Yindee's is committed to emulate this warm, social setting in which home-style Southern Thai cuisine is offered.

The recipes used in the creation of the menu are rooted in family secrets passed down from generation to generation. Taste, colour and texture combine to take you on a culinary "tour de force".

The tastes of peanut, coriander, coconut milk and lime leaves, combined with spicy curries, fresh vegetables and subtle herb flavours, excite the palate.

A common misconception about Thai food is that it needs to be 'chilli hot' to be authentic, but this is not the case. You will find something for everyone.

In traditional Thai fashion, we encourage all diners to share their meals amongst one another, thereby treating themselves to a variety of different and exciting flavours.

Partake in an eating tradition, synonymous with laughter and sharing!

Enjoy your meal!

**\* 10% service charge will be included on all tables of 6 or more**

# STARTERS

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

## 1 PED HOR (AROMATIC CRISPY DUCK WRAP) R75

Crispy-fried duck breast, sliced and wrapped with spring onions, carrots, cucumber and our *Yindee's* secret sauce.

## 2 POR PIA TORD (4 GOLDEN SPRING ROLLS)

Deep-fried spring rolls filled with bean vermicelli noodles and vegetables, served with our homemade sweet chilli sauce.

VEGETABLE	R45	✓
CHICKEN	R50	
PRAWNS	R55	
DUCK	R55	

## 3 POR PIA SOD (4 FRESH SUMMER ROLLS)

Fresh salad and herbs with vermicelli noodles wrapped in rice paper served with sweet tamarind sauce.

VEGETABLE & TOFU	R55	✓
CHICKEN & PRAWNS	R65	




## 4 MAN TORD NAM JIM MA KAM R50 ✓

Sweet potato strips in a light sesame seed batter, crispy-fried and served with a tamarind sauce.

## 5 SATAY (4)

Thin slices of chicken or beef or prawns or four different vegetables on a bamboo skewer, marinated in Thai spices and herbs, grilled over an open flame. Served with a spicy peanut sauce.

VEGETABLE	R50	✓
CHICKEN	R60	
BEEF	R65	
PRAWNS (8)	R90	

- 6 SATAY COMBO (FOR TWO)** R130  
 Chicken, beef, prawn, and vegetable satay. Served with our homemade peanut sauce.
- 7 TORD MUN PHLA**  
 Fresh hake or prawns blended with herbs, sweet basil, lemongrass, coriander, chillies, and lime leaves. Deep-fried and served with a spicy lime, peanut and sweet chilli sauce.
- FISH** R65  
**PRAWNS** R75
- 8 TORD MAN KHAO PHOD (4)** R60   
 Fresh sweet corn fritters, spring onion, and coriander served with a spicy lime and sweet chilli sauce.
- 9 CHOOP PHANG TORD (TEMPURA)**  
 Deep-fried fresh fish, calamari, prawns, or mixed vegetables in a light sesame seed batter, served with a sweet chilli sauce.
- VEGETABLE** R50   
**CALAMARI** R55  
**PRAWNS** R70  
**KINGKLIP** R65
- 10 ROUM MIT (COMBINATION MIXED STARTER FOR TWO)**
- TRADITIONAL ROUM MIT** R120  
 Chicken spring rolls, chicken satay, sweet corn fritters, duck wrapped
- SEAFOOD ROUM MIT** R135  
 Prawn spring rolls, fishcake, calamari tempura and prawn satay
- VEGETABLE ROUM MIT** R110   
 Vegetable spring rolls, summer rolls, tempura and sweet corn fritters
- 11 DIM SUM** R65  
 Steamed chicken and prawn dumplings with onion, water-chestnuts and shitake mushroom, served with homemade dipping sauce.

# SALADS

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

## 12 YUM NEAU YANG (BEEF SALAD) R90

Thin slices of grilled beef with fresh spring onion, mint, onion, lemongrass and chilli, and a lime dressing on a bed of lettuce, tomato and cucumber.

## 13 LAAB KAI (CHICKEN SALAD) R85

Minced chicken fillets with spring onion, onion and mint with a spicy lime dressing and rice powder on a bed of lettuce, tomato and cucumber.

## 14 LAAB PED (DUCK SALAD) R110

Thai style duck breast with herbs and spicy lime dressing on a bed of lettuce, tomato and cucumber.

## 15 YUM WOON SEN THALAY (SEAFOOD SALAD) R110

A combination of kingklip, calamari, prawns in a spicy roast dried chilli and lime tossed in bean vermicelli noodles and served on a bed of fresh salad.

## 16 VEGETABLE SALAD R60

A selection of tossed greens, tomato, cucumber, carrot and peanuts with homemade salad dressing.

# 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, as and when the diner chooses. Most Thai soups are clear, light and lightly spiced.

## 17 TOM YUM

The most famous of all Thai soups. Spicy and tart. Tom Yum is a tasty stock flavoured with coriander, kha, lemongrass and red chilli paste.

## 18 TOM KHA

A delicious coconut soup in a mushroom, coriander, lemongrass, kha and lime juice broth.

## 19 TOM KA MIN

An exotic lemongrass, garlic, spring onion and coriander broth with a hint of tumeric.

Select any of the following fillings for soups

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**VEGETABLE**

R50 

**CHICKEN**

R60

**PRAWN**

R65

**SEAFOOD**

R70

# CHEF'S RECOMMENDATION

The following dishes are the product of many an hour in the kitchen, experimenting with tastes and textures to create something just that little more special. These recipes are unique in that they were born at *Yindee's* and are testimony to the dedication and passion of our Chefs.

**20 RAMA LONG SONG KAI (SPICY CHICKEN) R140**

Grilled chicken breast medallions, marinated in a secret blend of seven Thai spices, served on a bed of green vegetables and topped with a peanut sauce.

**21 PHLA TUNA TRONG KREAUNG (SEARED TUNA) R160**

Tuna steak lightly coated with fresh Thai herbs and spices, seared in a flaming hot wok and capturing an exotic flavour.

**22 PED PHA (WILD DUCK) R190**

Deboned half duck, sliced and served with a sweet tamarind, chilli, herb and honey sauce. A wild, exotic experience in flavour.  
Unique to *Yindee's*.

**23 PED SAWAN (CRISPY DUCK) R190**

Deboned half duck coated with a heavenly peach sauce. Served on a bed of crispy-fried sweet potato.

**24 KAI YAANG (GRILLED BABY CHICKEN) R110**

North-eastern Thailand style grilled chicken, served with spicy dried chilli, lime, spring onion and light soy sauce.

**25 PEEK KAI NAM PHEAUNG (HONEY CHICKEN WINGS) R99**

Crumbed and deep-fried chicken wings coated with sticky honey sauce, served on a bed of crispy rice vermicelli.

**26 PHA NEAUNG MA NAO (STEAMED FISH WITH LEMON) R160**

Steamed fresh kingklip with chilli, lime, garlic and ginger on a bed of Chinese cabbage.

**27 CHU CHEE KUNG (CHU CHEE CURRY TIGER PRAWNS) R180**

Queen tiger prawns butterflied. Oven-baked to perfection, topped with creamy red curry sauce.

**28 PHLA RAD PRIK (CHILLI FISH) R160**

Crisp, wok-fried king klip fillet, lightly battered and topped with our own tamarind and chilli sauce.

**29 KUNG MA KAM (TIGER PRAWN TAMARIND) R180**

Succulent shelled prawns with sweet, tangy tamarind sauce. Served with seasonal vegetables.

# STIR-FRIES

## 30 PHAD KHING (GINGER STIR-FRY)

An aromatic stir-fry consisting of vegetables, ginger, chilli and mushroom in a rich oyster sauce.

## 31 PHAD PRIK GAPROA (CHILLI & BASIL)

A delicious vegetable stir-fry with chillies, garlic and basil.

## 32 PHAD MED MA MOUNG (CASHEW NUT STIR-FRY)

Vegetable stir-fry with pineapple, chilli and cashew nuts.

## 33 PHAD KRA TIEAM PRIK THAI (GARLIC & BLACK PEPPER)

Garlic and pepper corns.

## 34 PHAD PREAW WAAN (SWEET & SOUR)

Wok-fried with fresh pineapple, onion, peppers and cucumber in Thai style sweet and sour sauce.

## 35 PHAD PONG KAREE (CURRY & TURMERIC)

Stir-fry combined with curry powder, turmeric, herbs and vegetables unique to Thai cuisine.

## 36 PHAD NAM MAN HOI (OYSTER SAUCE STIR-FRY)

Basic but best way, cooking in oil at a very high temperature, sealing in the flavour and preventing the absorption of fat, making this dish more healthy and flavoursome.

## 37 PHAD NAM PRIK PAO (ROASTED CHILLI)

A popular dish in Thailand, giving extra flavour. A combination of sweet, sour and spicy all at the same time. The more you eat, the more you enjoy!

Select any of the following fillings to accompany your stir-fry

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TOFU	R90	
CHICKEN	R110	
BEEF	R120	
CALAMARI	R110	
FISH	R150	
PRAWNS	R160	
MIXED SEAFOOD	R170	
DUCK BREAST	R160	



# CURRIES

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

## 38 KAENG KHIEW WANN (GREEN CURRY)

Delectable green curry with coconut milk, green chillies, lemongrass, lime leaves, basil and coriander.

## 39 KAENG PHED (RED CURRY)

Our popular red curry, made with dried red chilli, coconut milk and spices.

## 40 KAENG PANANG (PANANG CURRY)

A spicy peanut-flavoured curry with coconut milk and sweet basil.

## 41 PHAD PHED

A country style curry without coconut milk. A little hotter than the rest of the curries.

## 42 KAENG KA REE (YELLOW CURRY)

Southern Thai style yellow curry with coconut milk, curry powder, tumeric and herbs.

Select any of the following fillings to accompany your curries

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**VEGETABLES & TOFU**

R95 

**CHICKEN**

R115

**BEEF**

R120

**CALAMARI**

R120

**FISH**

R160

**PRAWNS**

R170

**MIXED SEAFOOD**

R180

**DUCK BREAST**

R170

# RICE & NOODLES

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

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|-----------|---|------|
| <b>43</b> | <b>KHAO SUEY</b><br>Steamed jasmine rice.   | R20  |
| <b>44</b> | <b>KHAO PHAD KAI</b><br>Egg fried rice with spring onion.   | R25  |
| <b>45</b> | <b>KHAO PHAD KRA TIEAM</b><br>Garlic rice.  | R25  |
| <b>46</b> | <b>KHA KRA TI</b><br>Coconut rice.  | R35  |
| <b>47</b> | <b>KHAO PHAD PHAK</b><br>Vegetable fried rice.  | R45  |
| <b>48</b> | <b>KHAO PHAD GAI</b><br>Fried mixed vegetables and rice with chicken.   | R95  |
| <b>49</b> | <b>KHAO PHAD KUNG</b><br>Prawns fried rice with vegetables.   | R120 |
| <b>50</b> | <b>BA MEE</b><br>Plain egg noodles.   | R30  |
| <b>51</b> | <b>PHAD THAI</b><br>Thai style rice noodles with egg, spring onion, tofu, crushed peanuts and sweet tamarind sauce with bean sprouts. |      |
| <b>52</b> | <b>PHAD SE-EW</b><br>Stir-fried egg noodles with egg, vegetables, tofu and soy sauce.   |      |
| <b>53</b> | <b>PHAD KEE MOW</b><br>Spicy noodles with chilli, basil, vegetables and tofu.   |      |

Select any of the following fillings for **51** **52** **53**

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<b>VEGETABLES &amp; TOFU</b>	R90
<b>CHICKEN</b>	R110
<b>PRAWNS</b>	R140

## SOMETHING SWEET

In Thailand, unlike most other Asian countries, a sweet course is regarded as an essential part of any meal. A sweet dish adds both balance and harmony to the delights of dining. Great advantage is taken of the abundance of local fruits in the preparation of these colourful desserts.

- 54 KLOI TORD** R50  
Crumbed and deep-fried banana served with ice cream and honey or chocolate sauce.
- 55 BUAT POLLAMAI** R50  
Seasonal fruits cooked in sweet coconut milk, served hot.
- 56 ICE CREAM TORD** R50  
Vanilla ice cream coated with coconut flakes and deep-fried to perfection.
- 57 THAI PANCAKE** R50  
A pancake filled with seasonal fruits and topped with either honey or chocolate sauce.
- 58 ICE CREAM** R45  
Vanilla - Chocolate - Strawberry.
- 59 SORBET** R50  
Lemon - Passion fruit
- 60 *Yindee's* CHOCOLATE BANANA SPRING ROLLS** R50  
Golden spring rolls filled with chocolate and banana.  
Served with vanilla ice cream.