



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 R105

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 R150

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

503 Nam-Jim Jaew – Sirloin •• R130

Slivers of grilled sirloin served with tamarind sauce and a spark of chilli.

504 Pla Taud – Fried Fish • R130

Fish of the day, flash-fried to perfection with green beans, onions and peppers. Served with a choice of sauces:

Lard Prik: Spicy garlic and chilli sauce.

Chu-chee: A reduced creamy red curry sauce.

505 Pla Nung Ma-Nao - Steamed Fish • R130

Fish of the day gently steamed in a lemon, chilli, garlic and coriander sauce.

506 Talay Sab – Spicy Seafood Pot • R130

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 R130

Steamed fish, ginger, wood ear mushrooms and spring onion mildly flavoured with soya sauce.

508 Pla Teriyaki – Teriyaki Fish R130

Fried fish coated in rich teriyaki sauce and drizzled with sesame seeds. Served with pickled ginger.

509 Khao Phad – Thai Fried Rice

Vegetarian R60 / Chicken R65 / Prawn R72

A light, flavoursome dish with egg, tomatoes, fried garlic and stir-fry sauce – often served in Central Thailand.

510 Peanut Fish R135

Fish of the day flash-fried to perfection with peanuts, apple, red onion and mint relish.



511 Fried Chicken with Thai Atchar R105

Crispy coated chicken breast fillet flashed fried, sliced and accompanied with a Thai Atchar consisting of apple, carrot, onions and coriander.

512 Crumbed Chicken Lemon Sauce R105

Crispy coated chicken breast fillet flashed fried, sliced and drizzled with lemon sauce.

513 Hoi-Ob – Spicy Mussels • R80

A generous portion of steamed mussels flavoured with Tom Yum paste, fresh chilli, garlic, lemongrass and basil. Served with steamed jasmine rice.



Wok-fried

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601 Phad Graphao – Basil ••

Beef R110 / Brinjal and Tofu R95 /

Brinjal and Protein-rich Soya R95 / Chicken R105 / Prawn R135

Wok-fried basil leaves paired with selected vegetables, chilli and garlic.

602 Phad Medmamuang – Cashew Nut ••

Chicken R105 / Duck R150 / Prawn R135 / Tofu and

Mushroom R95 / Protein-rich Soya and Mushroom R95

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 R110 / Brinjal and Tofu R95 /

Brinjal and Protein-rich Soya R95 / Chicken R105

Ginger, onions, garlic, peppers and wood ear mushrooms wok-fried in oyster sauce.

604 Phad Phiroat – Angry Wok ••

Beef R110 / Duck R150 / Lamb R140

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 R150 / Fish R130 / Prawn R135

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 R110 / Duck R150 / Ostrich R150 / Prawn R135

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 R110 / Ostrich R150 / Seafood R135

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 R85

Mixed vegetables and tofu or protein-rich soya, stir-fried in a light soya sauce.



Noodles

701 Phad Thai – Phad Thai

Chicken R105 / Tofu R95 / Protein-rich Soya R95 / Prawn R125

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

702 Kyew-Teow Khi-Mao – Basil Noodles

Beef R110 / Chicken R105 / Tofu R95 / Protein-rich Soya R95

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

703 Kyew-Teow Pad Sie-Eiuy – Oyster Noodles

Chicken R105 / Tofu R95 / Protein-rich Soya R95

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.



Sushi also available.

- These dishes can be ordered either medium or hot.
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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.



Wang Thai
ROYAL THAI CUISINE

Take Away Menu

www.wangthai.co.za

Lagoon Beach

Tel: 021 551 9254, lagoon@wangthai.co.za
Lagoon Beach Drive, Milnerton

Somerset West

Tel: 021 492 3898, somersetwest@wangthai.co.za
Shop G27, The Sanctuary Shopping Centre,
C/O R44 & De Beers Drive



Starters

101 Meang Khum – Spinach Cones 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.

102 Po–Pia – Spring Rolls
Chicken R55 / Duck R55 / Prawn R59 / Vegetable R45
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 R57
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 R47
Crispy sweet corn cakes with moist, tender centres, served with a sweet chilli sauce.

106 Giew Grob – Crispy Wonton R50
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 SQ
Large oysters served with traditional condiments, as well as our chilli, garlic and coriander sauce.

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

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

111 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. Ideal for sharing.

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



Soups

201 Tom–Yum •
Chicken R55 / Vegetable R46 / Prawn R59
A popular spicy Thai soup with an array of delicious spices, sliced mushrooms, tomatoes and lemongrass.

202 Tom–Kha – Spicy Coconut Soup •
Chicken R55 / Vegetable R46
A creamy coconut soup infused with mushrooms, tomatoes, onions, lemongrass, coriander, galangal and makrut lime leaves.

203 Geang–Juud Woon–Sen – Consommé •
Chicken R55 / Tofu R46 / Protein-rich Soya R46
A clear consommé of glass noodles and mixed vegetables with the slightest hint of fried garlic.

204 Suki •
Tofu R46 / Protein-rich Soya R46 / Seafood R59
A tangy, slightly sweet and spicy soup with glass noodles, chilli, sesame seeds and egg.



Salads

301 Yum Nua Yang – Thai Beef Salad • R95
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 • R99
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 • R115
Shredded duck tossed with Thai herbs, red onions, lemon, chilli, coriander and mint for a strong, fresh flavour. Served with green salad.

316 Thai Prawn Avo Medley R130
Fresh prawns lightly tossed with apple, green beans and tomato on a bed of lettuce served with a vinaigrette and topped with cashew nuts.



Curries

Recommendation: Order these dishes with a portion of steamed jasmine rice (801)

401 Geang Khew–Wan – Green Curry •
Beef R110 / Chicken R105 / Prawn R135 / Tofu R95 / Protein-rich Soya R95

A delectable Thai favourite with green curry sauce, vegetables and basil.

402 Geang Phed – Red Curry •
Beef R110 / Duck R140 / Prawn R135 / Tofu R95 / Protein-rich Soya R95

A blend of rich coconut milk and red curry paste with bamboo shoots, butternut and basil.

403 Geang Butternut – Butternut Yellow Curry •
Butternut R95 / Chicken R105 / Prawn R135
Yellow curry sauce paired with butternut, onions and your choice of a main ingredient.

404 Panaeng Litchi – Litchi Curry •
Chicken R105 / Duck R150 / Fish R130 / Prawn R135
A creamy reduced panaeng curry enriched with coconut milk, lime leaves, tomatoes and sweet, plump litchis.

405 Geang Massaman – Masala Curry •
Butternut R95 / Beef R110 / Chicken R105 / Lamb R135
An aromatic Southern Thai curry rich in warm spices with potatoes, onions, and peanuts.

406 Geang Panaeng Gai • R105
– Panaeng Chicken Curry
A creamy, coconut milk infused panaeng chicken curry with green beans and peanuts.

407 Geang Tawaii – Tawaii Curry •
Beef R110 / Lamb R140
A unique curry blend enriched with coconut milk served with bamboo shoots, ginger and peanuts.

408 Roti Song Sri – Thai Roti R105
Flavour rich traditional green and yellow curry served with crispy and slightly sweet Thai roti triangles. Served with chicken.

409 Seafood Tumeric Curry R135
Prawns, calamari, fish, peppers and onions in a tumeric curry paste.



410 Duck Pineapple Curry R170
Tender duck breast sliced with pineapple and cocktail tomatoes in a creamy red curry.



Side Orders

801 Khao Suey
Steamed jasmine rice R18
802 Khao Pad Kai
Egg-fried rice R25
803 Rice Noodles R25
807 Mixed Vegetables R45



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