

Wang Thai

ROYAL THAI CUISINE

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 further to ensure that only the freshest ingredients are sourced locally and combined with meticulously selected authentic products from Thailand – creating an environment where East meets West harmoniously.



SUSHI

SALADS

Thai Salmon Salad **R195**
Salmon sashimi topped with onions, lemongrass, mint and roasted chilli paste, garnished with garlic and fresh greens.

Sashimi **R195**
Mixed sashimi with seaweed served with a vinegar dressing.

Seared Tuna and Avo **R185**
Mixed leaves, avo, cucumber and seaweed served with a Wang Thai house dressing.

Seared Salmon and Avo **R195**
Mixed leaves, avo, cucumber and seaweed served with a Wang Thai house dressing.

Crabstick **R115**
Crabstick, avo and cucumber served with a Japanese mayo dressing.

Ocean Green **R95**
Mixed vegetables and seaweed served with a sesame dressing.

A LA CARTE

Maki – 6 pieces

Salmon	R70
Prawn	R65
Avo	R50
Tuna	R70
Crabstick	R55
Cucumber	R50

Fashion Sandwiches – 4 pieces
Topped with Mayo and Caviar

Salmon and Avo	R83
Tuna and Avo	R83
Prawn and Avo	R75
Crabstick and Avo	R73
Vegetarian	R65

Uramaki – 4 pieces (California Rolls)

Salmon and Avo	R75
Tuna and Avo	R75
Prawn and Avo	R72
Spicy Tuna	R75
Spicy Salmon	R75
Crabstick, Avo and Caviar	R72

Sashimi – 4 pieces

Salmon	R95
Prawn	R65
Tuna	R95
Seared Salmon	R95
Seared Tuna	R95

Nigiri – 2 pieces

Salmon	R55
Tuna	R55
Prawn	R45
Crabstick	R40

Hand Roll

Salmon and Avo	R72
Tuna and Avo	R72
Prawn and Avo	R66
Spicy Tuna	R72
Spicy Salmon	R72
Vegetarian	R56
Crabstick and Avo	R62



SUSHI

CHEF'S SPECIALITIES

Salmon Roses – 3 pieces R85
Salmon and avo wrapped rice balls topped with mayo and caviar.

Yappy Maki – 4 pieces R80
Avo, cream cheese on the inside, wrapped with smoked salmon and sesame seeds.

Rainbow Rolls – 4 pieces R95
Prawn and avo on the inside, wrapped with salmon and tuna on the outside.

Hot Rock 'n Rolls – 4 pieces R95
Spicy tuna or salmon and avo inside, topped with tuna, avo, mayo, caviar and dressed with spring onion, seven spice and teriyaki sauce.

Tiger Rolls - 4 pieces R80
Prawn and avo on the inside, wrapped with prawn, avo and sesame seeds and served with wasabi mayonnaise on the side.

Chilli Tuna Rolls - 4 pieces R85
Tuna and avocado inside, topped with seared tuna, mayonaise and fresh chilli.

Tempura Prawns - 4 pieces R75
Crispy tempura battered prawns.

Inari Sushi – 2 pieces R85
Soya bean-curd filled with rice and topped with prawn nigiri or tempura prawns, avo, mayonnaise and seven spice.

Tempura Ebi – 4 pieces R85
Prawn and avo inside, tempura battered outside, served with mayonnaise, spring onion and sweet chilli sauce.

Hot Tempura Prawn Roll – 4 pieces R115
Prawn and avo inside, topped with tempura prawn, mayonnaise, caviar, spring onion, sweet chilli sauce and a sprinkling of sesame seeds.

Salmon Fashion Boost – 4 pieces R90
Salmon and avo fashion sandwich, topped with mayonnaise, spring onion and teriyaki sauce.

Bamboo Rolls – 4 pieces R85
Cucumber salmon or tempura prawn rolls.

Sriracha Crunch Roll - 5 pieces R130
Deep fried salmon, cream cheese California rolls with seven spice and spring inion. Drizzled with sriracha mayo and teriyaki sauce.

Seven Spice Roll - 5 pieces R110
Seared salmon, cream cheese, red chilli and coriander rolled with sushi rice. Topped with teriyaki sauce and sesame seeds.

Sandwich Reloaded - 4 pieces R70
Avo fashion sandwich topped with either salmon, tuna or prawn. Added mayo, caviar, seven spice, sesame oil and spring onion. Drizzled with teriyaki sauce.

Aburi Salmon - 4 pieces R115
Spicy salmon cream cheese California rolls, topped with seared salmon, sriracha mayo, sesame seeds and spring onion. Drizzled with Sriracha sauce.

Salmon Crunch - 4 pieces R105
Spicy salmon cream cheese California rolls topped with mayo, sweet chilli sauce, spring onion, sesame seeds and crispy panko crumbs.

Inari Reloaded – 2 pieces R70
Inari topped with either spicy salmon, spicy tuna or spicy prawn, avo and mayo. With seven spice, sesame oil, teriyaki sauce, spring onion and crispy panko crumbs.

Fire Cracker – 2 pieces R85
Salmon roses topped with spicy prawn, spicy tuna or spicy salmon with seven spice, sesame oil, teriyaki sauce, spring onion and panko crumbs.

Ponzu Sashimi – 5 pieces R105
Your choice of salmon or tuna sashimi, drizzled with Ponzu sauce and sesame oil. Topped with thinly sliced red onion, seven spice and sesame seeds.



SUSHI

PLATTERS / COMBOS

Wang Thai Special **R345**
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 **R195**
Salmon Nigiri - 3 pieces
Tuna Nigiri - 3 pieces
Salmon California Rolls - 2 pieces

Sashimi Platter **R295**
Salmon Sashimi - 6 pieces
Tuna Sashimi - 6 pieces

Mini Salmon and Tuna Platter **R245**
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 **R295**
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

POKE BOWLS

Sushi Salad Poke Bowl **R195**
Sushi rice topped with salmon, tuna, edamame beans, avocado, cucumber and tomato, drizzled with teriyaki sauce and caviar.

Prawn Tempura Poke Bowl **R175**
Tempura prawns edamame beans, avocado, cucumber and tomato, drizzled with teriyaki sauce and caviar.

Rainbow Poke Bowl **R155**
Your choice of salmon, tuna or tempura prawn. Served on a bed of sushi rice with cucmber, carrots, red onion, avo, cherry tomatoes, radish and edamame beans. Served with a poke sauce on the side.



STARTERS

Spinach Cones *(Meang Khum)* **R75**
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.

Chicken R65 **Duck R65** **Prawn R90** **Veg R55**

Satay Chicken *(Satay Gai)* **R75**
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)* **R55**
Crispy sweet corn cakes with moist, tender centres served with a sweet chilli sauce.

Crispy Wonton *(Giew Grob)* **R65**
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)* **R35**
Oysters served with traditional condiments as well as our chilli, garlic and coriander sauce.

Prawn Blankets *(Goong Choub Paeng)* **R80**
Fleshy prawns, green beans, carrots and onion rings in a light tempura batter, deep-fried until crispy and served with a sweet chilli sauce.

Medley of Dim Sum **R85**
Steamed dumplings with an assortment of fillings including: Prawns, shitake mushrooms and crabsticks. Served with a vinegary dim sum sauce (contains chicken).

Spring Roll Combo **R75**
A combination of vegetable, chicken, duck, and prawn spring rolls served with our very own plum or sweet chilli sauce.

Combo Platter **Full: R170 Half: R95**
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 Chicken Gyoza **R90**
Steamed Gyoza stuffed with prawn and chicken, topped with a chilli oil dressing and spring onion.

Edamame Beans **R55**
Steamed and sprinkled with sea salt or wok tossed with soy, garlic and chilli for a bit of heat.

Sriracha Calamari Strips **R95**
Fried calamari strips topped with sriracha mayo and sesame seeds.



SOUPS

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

Chicken R75 Prawn R90 Seafood R90 Veg R75 Tofu R75

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

Chicken R75 Prawn R90 Seafood R90 Veg R75 Tofu R75

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

Chicken R70 Prawn R85 Veg R70 Tofu R70

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

Chicken R75 Prawn R90 Seafood R90 Veg R75 Tofu R75

Wonton Soup • **R90**
Steamed wontons stuffed with prawn and chicken served in a clear flavourful consomme with a taste of garlic.

• These dishes can be ordered either medium or hot.
•• These dishes can be ordered either mild, medium or hot.



SALADS

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 **R105** Beef **R115** Duck **R150** Prawn **R130** Seafood **R130** Ostrich **R140** Tofu **R105**

Glass Noodle Salad ***(Yum Woon-Sen)*** **R175**
Glass noodles served with succulent prawns, calamari, chicken, salad greens and onions tossed in a refreshing lemon, chilli and coriander dressing.

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

Chicken **R105** Beef **R115** Duck **R150** Prawn **R130** Seafood **R130** Ostrich **R140** Tofu **R105**

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

Veg **R135** Prawn **R210**

Thai Prawn Avo Medley **R160**
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

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

Chicken R165 Beef R175 Duck R265 Prawn R210 Seafood R210 Lamb R265 Ostrich R235 Tofu R165

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

Chicken R165 Beef R175 Duck R265 Prawn R210 Seafood R210 Lamb R265 Ostrich R235 Tofu R165

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

Chicken R165 Beef R175 Duck R265 Prawn R210 Tofu R165

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

Chicken R165 Beef R175 Duck R265 Prawn R210 Fish R210 Lamb R265 Ostrich R235 Tofu R165

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

Chicken R165 Beef R175 Duck R265 Prawn R210 Seafood R210 Lamb R265

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

Chicken R165 Beef R175 Duck R265 Prawn R210 Seafood R210 Lamb R265 Ostrich R235 Tofu R165

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

Chicken R165 Beef R175 Duck R265 Prawn R210 Seafood R210 Lamb R265 Ostrich R235 Tofu R165

Turmeric Curry •
Peppers and onions in a turmeric curry paste.

Chicken R165 Seafood R210 Crayfish R265

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

Chicken R165 Beef R175 Duck R265 Prawn R210 Seafood R210 Lamb R265 Ostrich R235 Tofu R165

Roti & Curry (*Roti Song Sri*) • R185
A traditional green and yellow curry served with crispy and slightly sweet Thai roti triangles. Served with chicken.

Recommendation: Order these dishes with a portion of steamed jasmine rice or roti

• 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

Crumbed Chicken **R130**
Crispy-coated chicken breast fillet, flash-fried, sliced and generously drizzled with your choice of sauce: Honey sauce, lemon sauce or ginger and coconut sauce. (Contains sesame seeds.)

Fried Chicken with Thai Atchar **R125**
Crispy coated chicken breast fillet, flashed fried, sliced and accompanied with a Thai atchar consisting of apple, carrot , onions and coriander.

Roasted Duck *(Phed Yang)* **R240**
Succulent, roasted duck slices served with a choice of sauce:
Honey sauce, red sauce or ginger and coconut sauce.

Roasted Duck and Avo Atchar **R220**
Succulent roast duck topped with avocado, green and red pepper atchar.

Fried Fish *(Pla Taud)* • **Whitefish: R185 Kingklip: R260**
Fish of the day, flash-fried to perfection with green beans, onions and peppers. Served with a choice of sauce: Rad Prik sauce, Chu-chee sauce, Teriyaki sauce or apple peanut sauce.

Steamed Fish *(Pla Nung)* • **Whitefish: R175 Kingklip: R245**
Fish of the day gently steamed in your choice of sauce:
Lemon, garlic and chilli sauce, soya sauce or sweet and salty ginger sauce.

Whole Fish on the Bone **R170**
Steamed with a zesty lemon, garlic and chilli sauce or fried crisp with our Raad Prik sauce.

Yum Salmon Thai Herbs Roasted Chilli Paste **R195**
Sliced sashimi topped with onions, lemongrass, mint and roasted chilli paste, garnished with garlic and green salad.

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

Sirloin **R235** Lamb **R275** Ostrich **R240**

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

Chicken **R165** Beef **R175** Lamb **R275** Ostrich **R240** Seafood **R210** Mussels **R165**

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

Chicken **R80** Beef **R95** Prawn **R110** Veg **R80**

• 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 peppers, chilli and garlic served with a protein of your choice.

Chicken **R135** Beef **R150** Duck **R210** Prawn **R170** Seafood **R170** Lamb **R245** Brinjal & Tofu **R135**

Cashew Nut Roasted Chilli Paste ***(Phad Medmamuang)*** ••
Wok-fried golden cashew nuts, peppers and a main ingredient of your choice infused with roasted chilli paste.

Chicken **R135** Beef **R150** Duck **R210** Prawn **R170** Seafood **R170** Lamb **R245** Mushroom & Tofu **R135**

Ginger Oyster Sauce ***(Phad Khing Nam Man Hoi)***
Ginger, onions, garlic, peppers and shitake mushrooms wok-fried in oyster sauce.

Chicken **R125** Beef **R135** Duck **R195** Prawn **R160** Seafood **R160** Lamb **R230** Brinjal & Tofu **R125**

Angry Wok ***(Phad Phirot)*** ••
Wok-fried with a combination of Thai herbs, chilli and garlic, accompanied with a serving of crisp vegetables.

Chicken **R125** Beef **R135** Duck **R195** Prawn **R160** Seafood **R160** Lamb **R230** Ostrich **R195** Tofu **R125**

Tamarind Wok ***(Phad Nam Makham)***
Crunchy red peppers, green peppers, spring onions and onions wok-fried in a piquant tamarind sauce.

Chicken **R125** Beef **R135** Duck **R195** Prawn **R160** White Fish **R160** Kingklip **R230**

Wok-fry Hotplate ***(Phad Kra Tha Ront)***
Your choice of main ingredient, wok-fried with carrots and green beans in a red sauce, served on a sizzling hotplate.

Chicken **R135** Beef **R150** Duck **R210** Prawn **R170** Seafood **R170** Lamb **R245** Ostrich **R195** Tofu **R135**

Wok Thai Spice ***(Phad Cha)*** ••
Your choice in main ingredient, wok-fried with onions, peppers infused with Thai herbs, ginger, garlic and chilli.

Chicken **R125** Beef **R135** Duck **R195** Prawn **R160** Seafood **R160** Lamb **R230** Ostrich **R195** Tofu **R125**

Wok Crispy Vegetables / Flambieren ***(Pak Ruam-Mitr)*** **R95**
Mixed vegetables and tofu, stir-fried in a light soya sauce.

• These dishes can be ordered either medium or hot.
•• These dishes can be ordered either mild, medium or hot.



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 **R145** Beef **R155** Prawn **R175** Tofu **R145**

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

Chicken **R135** Beef **R145** Prawn **R165** Tofu **R135**

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

Chicken **R130** Beef **R140** Prawn **R160** Tofu **R130**

Roasted Chilli Paste with Cashew Nuts and Yellow Noodles
Wok-fried, golden cashew nut, peppers, onion and spring onion infused with Roasted Chilli Paste.

Chicken **R150** Beef **R160** Duck **R235** Prawn **R185** **Seafood R185** Lamb **R265**
Mushroom & Tofu **R150**

Green Curry Pesto Noodles
Yellow noodles tossed in a fragrant green curry with crisp vegetables, basil pesto finished with a touch of creamy coconut milk.

Chicken **R145** Beef **R155** Duck **R230** Prawn **R180** Lamb **R260** Tofu **R145**

SIDE ORDERS

Steamed Jasmine Rice	**R20**
Egg-fried rice	**R30**
Garlic-fried rice	**R30**
Rice Noodles	**R30**
Glass Noodles	**R50**
Mung Bean Noodles	**R65**
Roti	**R30**
Mixed Vegetables	**R50**



SET MENUS

MENU FOR 2

Ko Pha Ngan **R280 pp**

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

Ko Phi Phi **R300 pp**

Chicken Tom Yum soup
•
Fried Fish with curry sauce
Duck Tamarind
Steamed Jasmine Rice
•
Tea / coffee

MENU FOR 4

Chiang Mai **R290 pp**

Starters
Spinach Cones
Chicken Satay
Prawn Spring Rolls
Sweet Corn Cakes
•
Main Dishes
Chicken Green Curry
Fried Fish in chilli, coriander and garlic sauce
Beef Hotplate
Wok-fried Vegetables
Steamed Jasmine Rice
•
Desserts
Thai dessert
Tea / coffee

MENU FOR 4

Phuket **R330 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
Steamed Jasmine Rice
•
Desserts
Thai dessert
Tea / coffee

Bangkok **R360 pp**

Starters
Vegetable Spring Rolls
Spinach Cones and Prawn Blankets
Chicken Satay
Creamy Coconut Soup with Chicken
•
Main Dishes
Fried Fish in chilli, coriander and garlic sauce
Ostrich Wok-Fried Herbs
Roasted Duck with ginger and coconut sauce
Prawn Green Curry
Steamed Jasmine Rice
•
Desserts
Thai dessert
Tea / coffee



DESSERTS

Chocolate Spring Rolls R55
Crispy spring rolls filled with milk chocolate and drizzled with chocolate syrup. Served with ice cream.

Thai Rooftops R55
Crispy pastry triangles brimming with melted chocolate and chopped cashew nuts. Served with ice cream.

Sticky Rice Pudding R65
Sticky rice merged with egg, palm sugar and coconut milk for a sweet, irresistible dessert.

Coconut Sponge Cake R55
Four exotic coconut sponge triangles drizzled with golden honey. Served with ice cream.

Deep Fried Banana R55
Deep-fried battered banana halves topped with honey and sesame seeds. Served with ice cream.

Thai Brownie R60
Decadent dark chocolate brownie filled with nuts and topped with sweet pear slices. Served with ice cream.

Ice Cream R60
Three scoops of either vanilla, chocolate, strawberry or blueberry ice cream.

Sorbet R60
A frozen fruit dessert enjoyed as a light refreshment. Ask your waiter for the available flavours.

Mango and Sticky Rice R70
Traditional Thai dessert made with steamed rice fresh yellow mango and coconut milk. (Seasonal)

Condensed Milk Banana Roti R55
Layered roti triangles, stuffed with banana, condensed milk and sprinkled with brown sugar.



For store details and more visit: @WangThaiSA @Wang_Thai_SA www.wangthai.co.za