

**BANGKOK  
WOK**

*thai fusion*





# salads

Our Beach Garden is the base to all our salads. Crispy spinach and Julienne veg!

**Dim Sum R29**  
Steamed then grilled pork dumplings served with a soy dipping sauce. A real treat!

**Vegetarian spring roll R34**  
Spring roll pastry filled with julienne vegetables and glass noodles.

**Thai spring roll R39**  
Thai spring roll pastry filled with chicken & julienne vegetables.

**Chicken Satay R39**  
Marinated chicken grilled on a skewer, served with a spicy satay sauce.

**Crispy Wontons R39**  
Spiced minced chicken & coriander in a wonton pastry.

**Crispy Calamari R39**  
Crispy calamari tossed in a wok with onions, peppers & served with chilli jam.

**Honey Ribs R39**  
Oven roasted ribs with five spice and honey.

**Paper Prawns R45**  
Marinated prawns wrapped in a crispy spring roll blanket.

**House Beach Garden R49**

A combination of tangy chicken, prawn and calamari tossed up with fresh vegetables dressed with our amazing homemade chilli jam! An all time favourite of the Bangkok Wok!

**Grilled Beef Salad R44**

Strips of grilled beef and mint sprinkled with a touch of ground roasted jasmine rice.

**Grilled Chicken Salad R45**

Strips of grilled chicken breast tossed up with fresh veggies and topped off with some wonderful roasted peanuts.

**Crunchy Veg Salad R42**

A light crunchy salad of tempura style vegetables that have been dusted with rice flour.

All our salads are dressed with our tangy homemade chilli jam  
Just remember to ask if you want it hot or not!

# starters

**Tom Yum Goong R44**  
A spicy and hot prawn soup, flavoured with lemon grass and lime.  
It is said to have untold health benefits!

**Tom Kha gai R39**  
A chicken, lemon grass and galangal soup in a coconut milk broth.

**Chicken Noodle soup R39**  
Chicken soup for the soul- Asian style.

**Mixed Platters**  
An array of paper prawn, chicken satay,crispy wonton,thai spring roll and crispy calamari served with a range of our mouth watering dipping sauces.

**R45 for 1 • R79 for 2 • R149 for 4**





# noodles & wok

## Here's how it works...

Select your noodle or wok dish from 1, 2 or 3 then choose a mix to create your own take on Thai!

### 1) Wok Fried Dishes

#### Homemade Egg Noodles or Jasmine Rice

Fried to perfection with your choice of sauce!

- SAUCES:**
- Chilli basil with peppers and spring onion
  - Mixed Asian veg and imported Chinese mushrooms
    - Roasted cashew nuts, sun dried chilli and garlic
    - Blackbean, roasted garlic and leek
  - Spicy peanut with onion and chilli jam
  - Onions, chilli, ginger and mixed peppers
  - Coriander pesto, chilli and phak choy

### 2) Traditional Thai Street Fare

#### Thai Fried Flat Ribbon Rice Noodles

Served with bean sprouts, Asian veg, roasted peanuts, soy sauce, black pepper and egg.

#### Traditional Egg Noodles

Tossed with Asian vegetables, spring onion and a light soy sauce.

### 3) Flavoured Egg Fried Rice

Now choose your mix!

Asian Veg	R49
Chicken	R56
Calamari	R59
Beef	R59
Prawn	R69

## choose your curry...

### Green Curry

A traditional mild Thai curry made from seasonal green Thai chillies which give it that distinct green colour.

### Red Curry

A spicy Thai curry made with traditional red Thai chillies. Slightly more flavour, slightly hotter.

### Massaman Curry

Made with traditional red Thai chillies, sweet potato and roasted cashew nuts. The flavour of this curry is a lot more intense because of the addition of more spices and a little Indian influence that gives this curry its distinct edge.

### Angry Curry

A much drier and hotter curry, this dish is only for the brave! Made with roasted red curry paste and Thailand's very hot Devil chilli!

# thai curry

## now add your mix!

All our curries are blended with imported coconut milk, lime leaf, basil and a touch of grated 'Krachai' (sweet Thai ginger).

Asian veg	R49
Chicken	R64
Calamari	R64
Beef	R67
Prawns	R79
Duck	R89





# noodle bowl

## What is a noodle bowl?

Exotic Angel Hair noodles served in a bowl and topped with one of our succulent oven grills.

Drizzled with either one of our sauces:

- Secret "SUKI" sauce,
- Honey & sesame sauce
- Sun dried tomato & chilli jam sauce.

## choose your grill...

### Phak Choy R49

Oriental grilled phak choy, peppers, oriental mushrooms & roasted garlic.

### Tender Chicken R59

Chicken breast fillet marinated in a mild teriyaki dressing.

### Spicy Pork R59

Crispy seven spice pork belly and lemon honey.

### Calamari R59

Calamari steak or tubes spiked with sun dried chilli and lime.

### Prawns R69

Tiger prawns seasoned with citrus soy and sesame oil.

### Linefish R69

Linefish of the day seasoned with citrus soy.

### Juicy Steak R69

Fillet steak marinated in soy and sesame.

### Crispy Duck R69

Crispy duck seasoned with a five spice infusion.

# poultry

### Golden Noodle Duck R99

Marinated half duck crisp roasted on a bed of home made noodles with sun dried tomato and chilli Jam.

### Bangkok Duck R99

Half a marinated duck crisp roasted, wrapped in a pancake and thinly sliced. Topped with soya, palm sugar, honey and fresh ginger sauce!

### Crispy Chilli Chicken R79

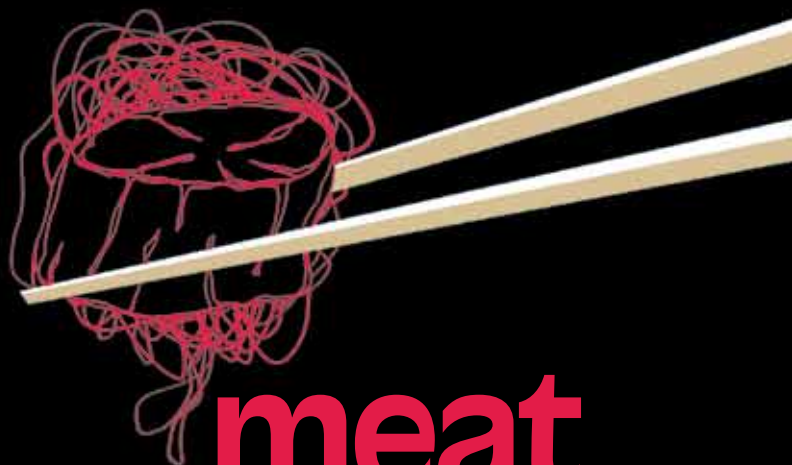
Whole spring chicken crisp roasted, topped with a palm sugar, honey and sun dried chilli sauce and served with a tower of egg fried rice.

### Honey Glazed Chicken R69

Tender chicken breasts grilled to perfection! Served with our home made noodles and topped with honey and garlic sauce and freshly roasted cashew nuts!

### Thai Grilled Chicken R79

Spring chicken barbequed and basted with our secret "Suki" sauce or thai style barbeque sauce served with your choice of egg fried rice or home made noodles.



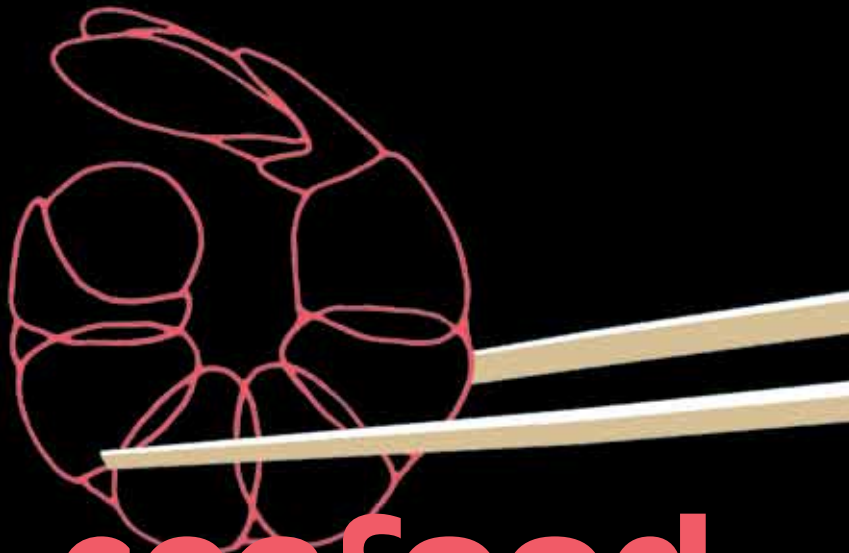
# meat

### Fillet Steak R99

280g fillet grilled to your liking and served with egg fried rice and warm vegetables. Ask your waitron for the choices of the chefs asian inspired steak sauces

### Bangkok Ribs R79

Spare ribs basted with mouth watering honey infused basting. We may be a Thai, but we sure can cook a good rack of ribs!



# seafood

## **Crispy Calamari with Chilli Jam R79**

Delicious crispy calamari tossed in a wok with leeks and peppers and served with a mild chilli jam.

## **Grilled Catch of the Day R99**

Fresh linefish grilled and served with a coriander, chilli and a splash of lime.

## **Steamed Fish with Lemon Grass R95**

Fresh, tender linefish steamed to perfection in traditional lemon grass.

## **Grilled Tiger Prawns R99**

Grilled prawns topped with a red chilli, lemon grass and fresh basil sauce.

## **Kings Seafood Curry R99**

A blend of prawn, calamari and linefish cooked in a fresh coconut and panang curry sauce. Very tasty!

## **Chiangmai Chilli Crab R99**

Succulent crab flavoured with chilli jam, turmeric, garlic and spring onion.