

TRY OUR REFRESHING FLAVOURS OF THAI

Jus Cool beverages are the perfect pairing to be enjoyed with any Simply Asia dish. Choose between 5 revitalising basil seed infused flavoured drinks or the hydrating Coconut juice with coconut pulp. Each sip complements the Flavours of Thai perfectly.



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CUSTOMER CARE 021 447 4387

Disclaimer: This menu is the property of SIMPLY ASIA FRANCHISE HOLDINGS (PTY) Ltd. All prices displayed on our menu are inclusive of VAT. The terms and conditions of any promotional offer are set out in the promotional material of such offer. Presentation of dishes may vary from serving suggestions shown in menu photography. Background images serve as food styling props only - not included in meal. Any variations to existing menu items may result in additional charges. Prices effective as from June 2018.

MAINS WITH NOODLES

	VEG/TOFU	CHICKEN	BEEF	DUCK	SEAFOOD	PRAWN
265 TENDER DUCK OR CHICKEN IN PEANUT SAUCE Ba-Mee Ped Rue Gai Lon Yellow noodles topped with roasted duck or chicken wokked in a peanut cream sauce. Served with pickled ginger, spring onions and cucumber.		R79		R119		
504 TRADITIONAL PHAD THAI V Phad Thai Rice noodles wokked with tofu, egg, onions and spring onions in a traditional Phad Thai sauce, topped with crushed peanuts & bean sprouts.	R89	R89	R99			R114
505 SWEET SOYA NOODLES V Ba-Mee Phad Sie-Eluy Yellow noodles wokked with cabbage, cauliflower, broccoli, spinach, egg and fried garlic, in a combination of dark sweet soya and stir-fry sauce.	R79	R79	R89	R119	R105	R115
508 LINGUINE BASIL VG ★ ★ Pasta Khi-Mao Linguine pasta wokked with a combination of bamboo shoots, green beans, peppers, fresh garlic, chilli and basil in a stir-fry sauce.	R76	R76	R86	R117	R107	R112
514 ROASTED CHILLI PASTE AND CASHEW NUT NOODLES VG ★ Ba-Mee Prik-Phao Yellow noodles wokked with onions, peppers, spring onions, cashew nuts, fried garlic and roasted chilli paste in a stir-fry sauce. Note yellow noodles do not contain egg.	R82	R82	R92	R119	R105	R114
515 YELLOW NOODLES IN PEANUT SAUCE ★ Ba-Mee Pra-Ram Yellow noodles wokked with green beans, peppers, spinach and bean sprouts in a peanut sauce.		R89	R99			
519 LARGE RICE NOODLES V Kyew Teow Kua Large rice noodles wokked with egg, carrot, cabbage, bean sprouts, spring onions and fried garlic, in a mix of stir-fry and sweet soya sauces.	R77	R77	R87	R117	R107	R112
523 RED SAUCE NOODLES ★ Kyew Teow Phad Nam Deang Rice noodles wokked with mushrooms, green beans, carrots, fried garlic and roasted chilli paste, in a red stir-fry sauce.	R77	R77	R87	R119	R107	R112

	VEG/TOFU	CHICKEN	BEEF	DUCK	SEAFOOD	PRAWN
530 THAI TONGKATSU LINGUINE ★ Thai Tongkatsu Linguine Linguine wokked with carrot, tomato, cabbage, basil and onions in a Thai Tongkatsu sauce, with roasted chilli paste and stir-fry sauces.	R82	R82	R92	R119	R109	R114
531 THAI GREEN CURRY PESTO NOODLES ★ Kyew-Teow Geang Khew-Wan Gra-Prao Pesto Yellow noodles wokked with a fragrant green curry Thai pesto with tomato, broccoli and stir-fry sauce. Garnished with a sprig of mint.	R89	R89	R99			
540 * DUCK OR CHICKEN WITH FIVE SPICE OYSTER SAUCE NEW Ba Mee Ped Palo Roasted duck or chicken breast in Five Spice Oyster sauce. Sliced and served on a bed of yellow noodles or small rice noodles with spring onion, fried garlic, bean sprouts and celery.		R99		R129		
541 * TOM YUM PEANUT ★ NEW Ba Mee Phad Nam Prik Served on a bed of yellow noodles or small rice noodles with fried garlic, red pepper and spinach in Tom Yum peanut sauce.	R89	R89	R99			R119
542 * THAI STYLE NOODLES ★ NEW Ba Mee Rue Sen Lek Haeng Served on a bed of yellow noodles or small rice noodles in a Thai spice sauce with fried garlic, bean sprouts, spring onions, and ground peanuts.		R89	R99	R129		R115
614 PHUKET NOODLES V ★ Phad-Mee Phuket Yellow noodles wokked with bean sprouts, spring onions, egg and fried garlic, in a mix of roasted chilli paste and stir-fry sauce.	R75	R75	R85	R119	R104	R109
622 TOM YUM LINGUINE ★ Linguine Phad Tom Yum Linguine wokked with mushrooms, lemongrass, spring onions, onions, fresh garlic and tomato in roasted chilli and Tom Yum pastes and stir-fry sauce, with just a dash of lemon juice.	R75	R75	R85	R109	R95	R99
625 CURRY NOODLES ★ Ba-Mee Phad Phong Garee Yellow noodles with peppers, egg, tomato, onions, spring onions, celery and basil, in a flavourful combination of curry powder and stir-fry sauce.	R77	R77	R87	R119	R105	R114

* No swapping of noodles allowed for the following dishes: 540, 541 & 542.



SIDES

224 STEAMED RICE	R15	227 EGG FRIED YELLOW NOODLES V	R27
225 EGG FRIED RICE V	R20	228 ROTI	R15
226 FRIED NOODLES VG	R23	229 MIXED VEG VG NEW (cabbage, carrot, broccoli & cauliflower)	R25

KIDS

711 <i>Improved Recipe</i> YELLOW NOODLES CRUMBED CHICKEN Ba Mee Gai Choup Kred Kanom Pang A fried crumbed chicken breast sliced and served with a peanut sauce, yellow noodles, carrot and cucumber sticks.	R55	713 EGG FRIED RICE AND CALAMARI RINGS Khao Pad Kai Pla Muek Choup Pang Thod Fried calamari rings in a light batter, served with egg fried rice, carrot and cucumber sticks, with a choice of sweet chilli or Thai atchar sauce.	R49
714 FRIED CHICKEN OR BEEF CAKE NEW Kao Phad Tod Mun Gai Rue Nuea Crispy fried chicken or beef sliced cake with plum sauce. Served with egg fried rice.	R44 chicken R49 beef		

DESSERTS

916 ROTI WITH BANANA AND CONDENSED MILK NEW Roti Kluay Rad Nom Warm roti topped with sliced banana and drizzled with condensed milk.	R33	917 ROTI WITH CONDENSED MILK AND BROWN SUGAR SPRINKLE NEW Roti Rad Nom Warm roti sprinkled with brown sugar and drizzled with condensed milk.	R30
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MENU



AUTHENTIC THAI. MADE SIMPLE.



ORDERING MADE SIMPLE

1. Choose your number.
2. Select your chilli level.
3. Enjoy the flavours of Thai.

BALANCE YOUR SPICY HEAT:

- ★ Choose your chilli level from standard, medium or hot.
- ★ Choose it chilli-free.

We don't offer chilli dishes in mild, as this impacts the flavour balance, but we do have a number of chilli-free dishes on the menu for your convenience.

CHOOSE YOUR PROTEIN



Where possible we have included a wider range of protein options, in addition to chicken and beef. Prices vary from dish to dish, as indicated in the menu.

VEGETARIAN & VEGAN

*When ordering the veg option, the below ingredients will be added: cabbage, carrot, broccoli and cauliflower (excluding dishes 309 and 408 which come with added tofu and/or mushroom).

The symbol **V** is for Vegetarian and **VG** is for Vegan. If you select the **V** or **VG** option for these dishes, we will use the vegetarian or vegan sauces to make it. Vegan (**VG**) sauces do not contain any animal by-products.

ALLERGY NOTICE

Food prepared here may contain traces of wheat, gluten, soy, egg, fish, shellfish, peanuts and dairy.

We do not add MSG to any of our dishes.

STARTERS

101
VEGETABLE SPRING ROLLS **VG**
Po-Pla Je
Filled with vegetables, served with a sweet and sticky plum sauce.

103
SWEET CORN CAKES **VG**
Taud-Man Khao-Phod
Chewy clusters of sweet corn, served with a sweet chilli sauce.

104
CHICKEN SATAY
Satay Gai
Skewered marinated chicken, served with a spicy peanut sauce.

107
CHICKEN SPRING ROLLS
Po-Pla Gai
Filled with tender chicken and vegetables, served with a sweet chilli sauce.

112
PRAWN SPRING ROLLS
Po-Pla Goong
Delicious crispy prawn spring rolls, served with a sweet chilli sauce.

113
6-PIECE COMBO PLATTER
Khong Waang Ruam Mitr
A combination of vegetable spring rolls, chicken spring rolls and chewy sweet corn cakes. Served with both sticky plum and sweet chilli sauces.

116
CHICKEN AND PRAWN STEAMED DUMPLINGS
Thai Dim Sum Combo
Three pastry-wrapped chicken and prawn based dumplings, flavoured with additional prawn, crabstick or shiitake mushrooms and a fourth dumpling made of only prawn and shiitake mushrooms. Served with a special dim sum sauce.

117
DUCK SPRING ROLLS
Po-Pla Ped
Filled with roasted duck, served with a sweet chilli sauce.

119
CHICKEN FILLED BUN
Salapao Sai Gai
Steamed bun with a savoury chicken filling.

120
DUCK FILLED BUN
Salapao Sai Ped
Steamed bun with a savoury duck filling.

R38

R38

R49

R47

R59

R55

R65

R34

R19

R22

121
FRIED TOFU WRAPPED DUCK ROLL
Ped Jor
Thick slices of savoury duck rolled in crispy tofu pastry, served with a sweet and sticky plum sauce.

123
CUSTARD STEAM BUN **V**
Salapao Sai Cream
Steamed bun filled with coconut milk custard.

124
SPINACH DUMPLINGS **VG NEW**
Kanom Gui Chay
Crispy fried dumplings made with garlic chives and spinach served with sour soya sauce with fresh chilli.

125
THAI CHICKEN CAKE **NEW**
Tod Mun Gai
Crispy fried chicken cake served with plum sauce.

125
THAI BEEF CAKE **NEW**
Tod Mun Nuea
Crispy fried beef cake served with a plum sauce.

SOUPS



201
TOM YUM SOUP ★
Tom Yum
Mushrooms, tomato and chopped lemongrass mixed into a soup and then flavoured with Tom Yum and roasted chilli paste, fish sauce, coconut milk and just a dash of lemon juice.

202
CONSOMMÉ (THAI CONSOMMÉ)
Geang-Juud
A consommé of cabbage, mushroom, celery, spring onions and mung bean noodles, topped with fried garlic and flavoured with a light soya sauce.

203
COCONUT SOUP
Tom Kha
A coconut milk-based soup with tomato, mushrooms, onions and a hint of coriander.

R59

R17

R39

R49

R59

R49

R49

R49

R59

R59



THAI SPECIALITIES



261 *Improved Recipe*
ROASTED DUCK OR CHICKEN IN FLAVOURED SOYA SAUCE
Khao Na Ped Rue Gai
Roasted duck or chicken sliced and topped with a flavoured soya sauce. Made with carrots and broccoli, served with fragrant Jasmine rice.

267 *Improved Recipe*
ROASTED CHILLI TAMARIND DUCK OR CHICKEN ★
Ped Rue Gai Raad Nam Makham Prik Phao
Roasted duck or chicken sliced and topped with a sweet roasted chilli tamarind sauce with broccoli, celery and mushrooms. Served with fragrant Jasmine rice.

301
GREEN CURRY **V ★**
Geang Khew Wan
Made the traditional Thai way, flavoured with coconut milk and green curry sauce wokked with broccoli, cauliflower, cabbage and basil leaves. Served with Jasmine rice.

303
BASIL & CHILLI STIR-FRY **VG ★ ★**
Gra-Pras
Wokked in a stir-fry sauce with green beans, chilli, basil, peppers and garlic. Served with Jasmine rice.

R79

R79

R95

R75

R119

R119

R95

R75

R105

R105

R105

R85

R119

R119

R109

R109

R115

R115

R115

R115

304
SWEET AND SOUR STIR-FRY
Preow Wan
A mix of onions, pineapple, cucumber, spring onions and tomato, stir-fried in a delicious sweet and sour sauce. Served with Jasmine rice.

305
RED CURRY ★
Geang Phed
Bamboo shoots, green beans and fresh basil prepared in a red curry sauce. Served with Jasmine rice.

309
ROASTED CHILLI PASTE STIR-FRY **VG ★**
Phad Med Prik-Phao
A mix of fresh peppers, spring onions, cashew nuts, onions, flavoured with fried garlic and tossed in a roasted chilli paste and stir-fry sauce. Served with Jasmine rice. **Note when ordering the veg/tofu option both mushroom and tofu is added.**

311 *Improved Recipe*
HONEY CHICKEN OR DUCK
Gai Rue Ped Nam-Phung
Crispy battered duck or crispy battered chicken breasts, sliced and drizzled with a honey sauce with pickled vegetables. Served with Jasmine rice.

314
THAI FRIED RICE **V**
Khao Phad Thai
Jasmine fried rice with onions, tomatoes, spring onions and egg in a delicious stir-fry sauce.

316 *Improved Recipe*
THAI YELLOW CHICKEN OR DUCK WITH SALSA
Khao Phad Krati Phong Karee
Tasty chicken or duck breast served on a bed of yellow curry flavoured rice and drizzled with diced mint salsa.

317
BASIL FRIED RICE **VG ★ ★**
Khao Phad Gra Pao Kai Dao
Jasmine fried rice with basil, green beans, fresh garlic, chilli, onions, stir-fry sauce and topped with a fried egg. **Vegan option excludes fried egg.**

319
FRIED RICE ROASTED CHILLI WITH GROUND CASHEWS **VG ★**
Khao Phad Prik Phao
Jasmine fried rice, onions, peppers, stir-fried with roasted chilli paste, garlic and cashew nuts.



R79

R95

R83

R89

R62

R89

R62

R65

R89

R95

R93

R119

R62

R89

R62

R65

R109

R105

R119

R119

R72

R119

R72

R109

R115

R109

R119

R95

R95

R95

R99

322 *Improved Recipe*
CRISPY DUCK OR CHICKEN TONGKATSU
Ped Rue Gai Grob Tongkatsu
Crispy battered fried duck or chicken on a bed of broccoli with Thai Tongkatsu sauce. Served with Jasmine rice.

324
MASSAMAN CURRY ★
Massaman Nua Rue Gai
Thai famous Massaman Curry with beef or chicken. Served with Jasmine rice or a roti. A very mild curry. Contains peanuts.

325
WHITE RADISH DUMPLING WOK-FRIED **VG**
Phad Kanom Pakkard
Wok-fried white radish dumplings tossed with bean sprouts, spring onions, carrots and egg in a stir-fry sauce. **Vegan option excludes fried egg.**

327
DUCK OR CHICKEN IN THAI GRAVY **NEW**
Ped Rue Gai Nam Daeng
A sliced chicken or duck breast served with a Thai gravy and a hard-boiled egg. Served with Jasmine rice and a special chilli dim sum sauce.

328
CRISPY THAI FRITTER AND VEGETABLE STIR-FRY **VG NEW**
Pang Tod Sai Hed Rue Goong
A crispy fried fritter with either prawns or mushrooms on a bed of stir-fried garlic, carrots, bean sprouts, spring onions.

408
BRINJALS STIR-FRY **VG ★ ★**
Mah-Khuer Tao-Jeow
Brinjal wokked in a stir-fry sauce with green beans, peppers, mushrooms, garlic, basil and chilli, finished in a black bean sauce. Served with Jasmine rice. **Note when ordering a veg option, tofu is added as well.**



R89

R95

R83

R89

R69

R76

R76

R76

R129

R105

R129

R119

R109

R119

R109

R115

R115

R115

R119

R109

R115

R115

R115

AUTHENTICITY IS AT THE HEART OF EVERYTHING WE DO - FROM SOURCING FRESH THAI INGREDIENTS FOR OUR CHEFS, WORKING THEIR MAGIC TO PREPARE OUR DISHES.