



# THAI-CHI

*Exotic Thai cuisine*

## A LA CARTE MENU



SAROVA  
**Stanley**

A STORY TO TELL

NAIROBI • SINCE 1902

## STARTERS

### KUNG YANG

#### TOD MAN GOONG

Coriander, garlic and lemon grass infused shrimp cakes

1,400/=

#### POH PIA GOONG

Thai style prawn springroll

1,400/=

#### SATAY

GAJ - Chicken marinated in mild spices and grilled on bamboo skewers with a peanut dip

1,400/=

#### PREK GAI YAD SAI

Thai style chicken "a meal for the kings "

1,400/=

#### POH PIA JEE

Thai style vegetarian springroll

1,200/=

#### KIEW TOD

Fried chicken wontons with dip

1,200/=

#### PAK BUW TOD

Thai influenced seasonal vegetable tempura

1,200/=

#### THOD MAN PLA

Wok fried fish sponge cakes with cucumber and chili relish

1,200/=

#### "PAK CHUB PANG TOD"

Assortment of seasonal vegetables, coated in light sago tempura flour

800/=

#### THOD MAN KAO POD

Sweet corn fritters flavored with a delicate blend of Thai spices

800/=

#### PEAK TOD

Battered Arrow roots served with sweet chili sauce and peanut dip

800/=

## SALADS

### YUM

#### YUM TA LEE

Prawns, fish and calamari tossed with tomatoes, celery and red onions in a hot lime dressing

1,400/=

#### PHA GOONG

Steamed king prawns marinated in lemon grass, lime leaves red onion, fresh mint and a Thai chili paste on a bed of crunchy ice –berg

1,400/=

#### YUM MOO YANG

Grilled pork tenderloin salad with celery, onions, tomatoes, cucumber, chili and lemon dressing

1,400/=

#### LAB GAI

Spicy chicken mince with fresh mint, dressed in a lime sauce and served on organic greens

1,300/=

#### LAB TOFU

Tangy and spicy Tofu chunks dressed in fresh lime and mint on crispy ice berg

1,200/=

#### SOM TAM THAJEE

A traditional salad of pounded green papaya, carrots, green beans,peanuts, and cherry tomatoes in a Thai tamarind sauce

1,000/=

#### YUM WUNSENJEE

Glass noodles, mushrooms, carrots, tomatoes, red onions, celery and cashew nuts all tossed in a special paste dressing

900/=

## SOUP

### TOM

#### TOM KHA SALMON

A flavorful sour soup of salmon blended with coconut cream, galangal, mushrooms and cherry tomatoes

1,400/=

#### QUAY TIEW PED PALO

Duck noodle soup with fresh ginger sticks

1,400/=

#### TOM YAM GOONG/GAI

Thai signature soup, a perfect blend of hot and sour with prawns or chicken

1,200/=

#### TOM KHA GOONG/GAI

A flavorful sour soup of prawn or chicken blended with coconut cream, galangal, mushrooms and cherry tomatoes

1,200/=

#### TOM YAM NAM SAI GAI/GOONG

Famous clear Thai hot and sour chicken or prawn soup, hinted with lemon grass and fresh chili

1,200/=

#### TOM JUD PAK KRA LAM

Clear vegetable soup served with rolls of glass noodle, chopped chicken and cabbage

1,200/=

#### TOM KHA JEE

A traditional vegetarian soup with coconut cream and fresh garden vegetables

1,200/=

#### KIEW SOUP

Clear fragrant tofu and glass noodles soup with galangal and fresh ginger

1,200/=

#### CHICKEN WONTON SOUP

Clear pungent broth infused with fresh lemon grass, coriander and ginger

1,200/=

## SEAFOOD

### TA LEE

#### HOR MOK TA LEE

Delicacy of fisherman's catch combined with Thai red/green curry and coconut cream

2,600/=

#### GOONG MA KAM

Grilled prawns on a bed of puffed rice noodles, served with a delectable tangy tamarind sauce

2,600/=

#### GOONG KRA TEAM PRIK THAI

Brandy flamed prawns with green beans in garlic and black pepper

2,600/=

#### GOONG PREW WAN

Prawns in a sweet and sour sauce, combination of cucumber, onion, pineapple and bell peppers

2,600/=

#### GOONG PRIK THAI DAM

Prawns with onion and bell peppers, broccoli and pepper sauce

2,600/=

#### GANG KIEW WAN GOONG

Fragrant green curry prawns, laced with coconut cream and basil

2,300/=

#### PLA PREW WAN

Golden fried tilapia fillet covered in a sweet and sour sauce, with a combination of cucumber, onion, pineapple and bell peppers

2,100/=

#### PLA RAD PRIK

Pan fried tilapia fillets tossed in chili and garlic

2,100/=

#### PLA TA KAI

Tilapia fillets, tossed in lemon grass sauce

2,100/=

#### PLA CHU CHI

Crispy fish fillets in red chuchi sauce with mushrooms and kaffir leaves

2,100/=

#### PLA MAKAM

Tamarind and ginger sauce wok fried with crispy fish fillets

2,100/=

Prices are in Kenya Shillings (KES) and inclusive of statutory Government taxes and levies

## CHICKEN

### GAI

#### GAI PHADMAD MA MUNG

A mild stir fry of chicken, cashew nuts, mushrooms, spring onions and bell peppers

1,700/=

#### GAI PHAD KRA PROW

Wok tossed chicken breast flakes with fresh chili and basil

1,700/=

#### GAI KRA TEAM PRIK THAI

Brandy flamed chicken with green beans in garlic and black pepper

1,700/=

#### GAI PREW WAN

Sliced chicken breast in a sweet and sour sauce, with a combination of cucumber, onion, and bell peppers

1,700/=

#### GAI PHAD KHING

Chicken with fresh ginger, onions and mushroom in a light soy and oyster sauce

1,700/=

#### GAI GANG KIEW WAN

Fragrant green chicken curry dressed with coconut cream and basil

1,700/=

#### GAI NAM PRIK POW

Chicken breast fillets with cherry tomatoes, julienne of white onions wok fried in Thai chili paste

1,700/=

#### GANG PANANG GAI

Traditional country style chicken curry blended with coconut cream crushed peanuts and spices

1,700/=

#### GANG PED GAI

Traditional Thai red chicken curry with basil

1,700/=

## DUCK

### PED LAO DANG

#### PED OB NAM PHUENG

Honey glazed crispy fried duck on a bed of spinach

2,650/=

#### GANG PAD PED YANG

Braised duck breast in red curry with grapes, pineapple cherry tomatoes and basil

2,650/=

#### PED OB NAM DANG

Duck in red wine sauce

2,650/=

## PORK

### MOO

#### MOO PREW WAN

Sliced pork in a sweet and sour sauce, with a combination of cucumber pineapple and bell peppers

1,700/=

#### MOO PHAD KRA PROW

Stir fried pork with fresh chili and basil

1,700/=

#### MOO PRIK THAI DAM

Tender pork fillets wok fried with red onions crushed black pepper in a duo of light soy and oyster sauce

1,700/=

#### MOO KRA TEAM PRIK THAI

Brandy flamed pork with green beans in garlic and black pepper onion, and bell peppers

1,700/=

#### SEE KRONG MOO KRA TEAM PRIK THAI

Thai style spare ribs with garlic and pepper or honey glazed

1,700/=

#### MOO GANG PED

Traditional Thai red pork curry with basil

1,700/=

#### GANG PANANG MOO

Traditional country style pork curry blended with coconut cream, crushed peanuts and spices

1,700/=

#### SEE KRONG MOO OB NAMPENG

Pork ribs tossed in honey

1,700/=

#### SEE KRONG MOO NAM DANG

Pork spare ribs tossed in red wine jus

1,700/=

Prices are in Kenya Shillings (KES) and inclusive of statutory Government taxes and levies

## BEEF

### NUE

#### GANG PANANG NUE

Traditional country style beef curry blended with coconut cream, crushed peanuts and spices

2,100/=

#### GANG MASSAMAN NUE

Beef massaman curry

2,100/=

#### NUE PHAD KRA PROW

Stir fried beef with fresh chili and basil

1,700/=

#### NUE PHAD NAM MAN HOI

Brandy flamed beef slices with oriental mushrooms spring onions and bell peppers, tossed in oyster sauce

1,700/=

#### GANG KIEW WAN NUE

Fragrant green beef curry dressed with coconut cream and basil

1,700/=

#### NUE KRA TEAM PRIK THAI

Tender beef with green beans in garlic and black pepper

1,700/=

#### NUE PRIK THAI DAM

Tender beef fillets wok fried with red onions, crushed black pepper in a duo of light soy and oyster sauce

1,700/=

## RICE

### KAO

#### KAO PHAD GOONG

Wok fried Thai rice with prawns and onions

1,350/=

#### KAO OB SAB PA SOD

Special Thai rice with an intriguing combination of pineapple garden peas, prawns, cashew nuts and eggs

1,200/=

#### KAO PHAD GAI

Wok tossed Thai rice with chicken, egg, tomato and onions

1,200/=

### **KAO PHAD EGG**

Fried Thai rice with whole egg and a light soy sauce

1,200/=

### **KAO PHAD JEE**

Thai rice with assorted vegetables

1,200/=

### **KAO SUYE**

Steamed jasmine rice

800/=

## **VEGETABLES**

### **PAK PHAD**

#### **TOFU KRA PROW**

Stir fried Tofu with fresh chilli and basil

1,600/=

#### **TOFU KAR TEAM**

Fried Tofu tossed with fresh garlic, green beans and black pepper

1,600/=

#### **PAK PHAD RUAM**

A mild stir fry of seasonal fresh vegetables with white and dark soy sauce

1,400/=

#### **PHAD WOOSSEN**

Glass noodles stir fried with seasonal vegetables in light soy sauce

1,400/=

#### **PAK CHOI NAM DANG**

Fresh "bok choy" stir fried with fresh garlic, red chili in soy sauce

1,400/=

#### **PHAD TOA HOO MA KLUW**

Eggplants with tofu, mushrooms topped with cashew nuts

1,400/=

#### **NOHMAI FARANG KAO PODJEE**

Asparagus, baby corn and fresh mushrooms with white soy sauce and garlic

1,400/=

#### **TOFU CHU CHI JEE**

Deep fried tofu simmered in "chu chi" sauce laced with coconut cream and "bai ma krud" leaves

1,400/=

#### **GANG KIEW WAN JEE**

Fragrant green curry dressed vegetables with coconut cream and basil

1,400/=

Prices are in Kenya Shillings (KES) and inclusive of statutory Government taxes and levies

## NOODLES

### QUAY TIEW

#### PHAD THAI

Thai signature dish of wok tossed noodles with shrimps, tofu, spring onions palm sugar, and egg, finished with tamarind sauce fresh bean sprouts and crushed peanuts

2,100/=

#### PHAD KEE AIEW

Wok tossed noodles with chicken, beef or pork mixed with egg broccoli, carrots and kale in a mild sauce

2,100/=

#### PHAD KEE MAO

Wok fried noodles with chicken, beef or pork in a chili stir fry sauce with baby corn, mushrooms and basil

2,100/=

#### QUAY TIEW NUE

Beef and noodles in a fragrant broth

2,100/=

#### LAD NAH TALEE

Assorted seafood cooked in a creamy Thai sauce on a bed of crispy rice noodles

2,100/=

#### LAD NAH (GAI/ MOO/ NUE)

A choice of either chicken /pork/ beef fillets in a creamy Thai sauce on a bed of rice noodles

2,100/=

#### LAD NAH (PAK)

Seasonal vegetables in a creamy Thai sauce on a bed of rice noodles

1,800/=

#### QUAY TIEN PED

Duck udon noodles

1,800/=

#### PHAD UDON JEE

Noodles with assorted vegetables in white soy sauce

1,300/=

#### PHAD QUAY TIEW

Wok fried plain noodles

1,200/=

## DESSERTS

### KHA NOM WAN

#### I TIM TOD

Golden fried vanilla bean ice cream crusted with nuts and topped with honey

900/=

#### QUAY TOD

Banana fritters with coconut cream and sesame, a touch of caramelized sugar sauce served with ice cream

900/=

#### POLMAI RUAM

Thai fruit platter served with Thai chili sugar

900/=

#### STICKY TOFFEE PUDDING

With butter scotch sauce and vanilla ice cream

900/=

#### CHOCOLATE AND COCONUT TART

Rich chocolate and fresh coconut

900/=

#### GINGER AND LEMON GRASS BRULEE

With honey snap

900/=

#### STICKY MANGO PUDDING

Thai Sticky coconut rice with mango

900/=

#### SAB PA ROD THOD

Deepfried pineapple served with fried vanilla ice cream

900/=

## GLOSSARY

Indicates dishes suitable for all vegetarians



Indicates hot dishes



Indicates dishes of medium chili



Indicates dishes of mild chili

