

# NOODLE DISHES

**The Hungry Tigress | R109.95**

**AKA Pad Thai**

The flavours of this Rice Noodle dish are centered around a sweet-savory fusion. Salty, nutty, and with that slightly sweet sauce, it's a treat for your tastebuds!

**The Crazy Tigress | R109.95**

**AKA Pad Kee Mao (drunken noodles)**

Drunken Noodles (also known as Pad Kee Mao) is a spicy Rice noodle stir-fry that has a flavor profile that centres around more vegetables and a thicker, savory sauce made of oyster sauce, fish sauce, and soy sauce.

**The Smoking Tigress | R109.95**

**AKA Noodles in Black Bean Sauce**

Sharp, pungent, salty and spicy with a hint of sweet stir fry with egg noodles

**The Tigress | R109.95**

**AKA Bae mee Prik Phao**

Peppers, Cashew Nuts, and Noodles tossed with Aromatic Chilli and Garlic Paste, and Yellow Egg Noodles.

**Protein Options:**



# STIR FRY

**The Easy Tigress | R99.95**

**AKA Cashew nuts and Roasted Chilli Paste Stir Fry**

Toasted Cashew Nuts wokked with roasted chilli paste, aromatic home made stir fry sauce and hand-selected Vegetables.

**The Dark Tigress | R99.95**

**AKA Stir Fry in Oyster Sauce**

Fresh Vegetables Stir Fried in Thick, Syrupy Dark Brown Oyster Sauce.

**The Southern Tigress | R99.95**

**AKA Sweet and Sour Stir Fry**

Bold. Exotic. Fruity yet Salty. Crunchy and Soft.

**Protein Options:**



**Starch Options:**



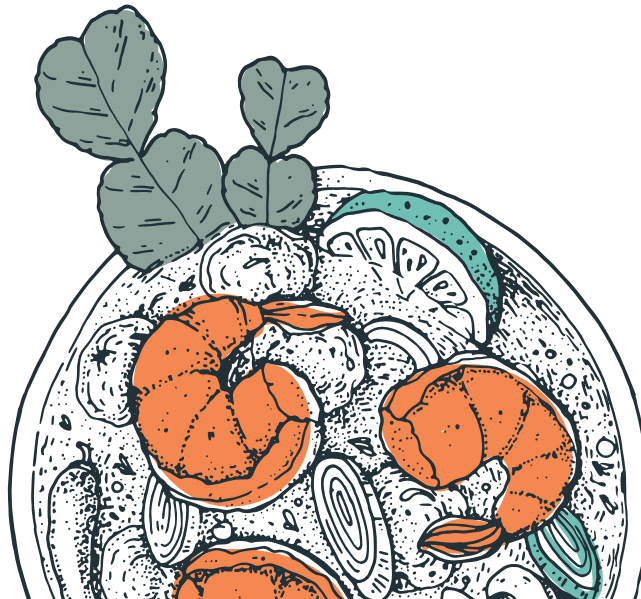
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me up**  
dine thai casually



# TAKE AWAY MENU

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# STARTERS

## Vegetable Spring Rolls | R45.00

Crispy Savoury snack filled with delicately spiced julienned Vegetables. Served with Plum infused Sweet Chilli Sauce

## Chicken Spring Rolls | R55.00

Crispy Savoury snack filled with Shredded Chicken pieces and delicately spiced julienned Vegetables. Served with Plum infused Sweet Chilli Sauce

## Prawn Spring Rolls | R70.00

Crispy Savoury snack filled with Prawns and delicately spiced julienned Vegetables. Served with Plum infused Sweet Chilli Sauce.



# SWEETS

## Dark Chocolate Spring Roll | R52.95

## Spicy White Chocolate and Mango Spring Rolls | R59.95

## Mango Juice and Coffee Soaked Tiramisu | R59.95

## Cinnamon and Sugar Dusted Milktart Triangles | R59.95

# SIDES

## Jasmine Rice | R13.95

## Egg Fried Rice | R17.95

## Fried Noodles | R19.95

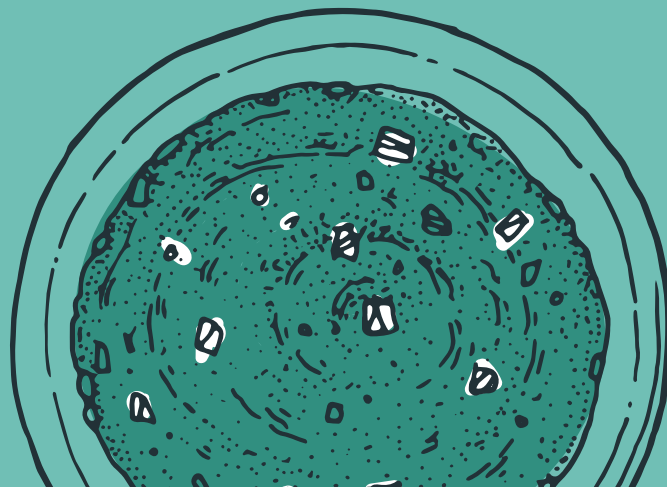
## Egg Fried Noodles | R24.95

# SOUP

## Tiger Milk | R59.95

It's bold yet light, tart, salty and citrusy, bursting with layer upon layer of intoxicating flavours from the lemongrass, garlic, galangal, lime leaves, lime juice, and fish sauce along with tender juicy mushrooms.

Protein Options:



# CURRIES

## The Eye of the Tigress | R99.95

AKA Thai Green Curry

Thick, creamy, filling, and bright. One of the most famous and sought-after dishes—beautifully vibrant thanks to the addition of Thai basil, cilantro, and makrut lime leaf and peel.

## Tigress, Tigress | R99.95

AKA Thai Red Curry

The fiery dish originates from central Thailand. It draws its colour from the red chilis used, which are crushed with shallots, garlic, blue ginger, and lemongrass.

## The Paper Tigress | R99.95

AKA Panang Curry

Sweet, yet salty, thick nutty flavours, spruced with the taste of roasted ground peanuts. All this goodness is a result of a variety of ingredients like coriander, shallot, garlic, shrimp paste, white pepper and salt.

## The Roaring Tigress | R99.95

AKA Massaman Curry

If you take Indian spices and do a mash up with aromatics used in Thai curries (garlic, lemongrass, galangal), add coconut and peanuts, you get very close to Massaman Curry. So it tastes like a mash up between an Indian curry and Thai Curry. AND WE LOVE IT! "It's not quick and easy, but it's so worth it!"

