



# thai me up

## STARTERS

**5 Vegetable Spring Rolls** **R49.95**

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

**5 Chicken Spring Rolls** **R59.95**

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

**5 Prawn Spring Rolls** **R69.95**

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

## CURRIES

**The Eye of the Tigress** **R104.95**

**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** **R104.95**

**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** **R104.95**

**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** **R104.95**

**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!

**Protein Options:** R0.00 R15.00 R29.00

**Starch Options:** R0.00 R8.00 R15.00 R18.00

## 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:** R0.00 R15.95 R29.00

## SOUP

**Tiger Milk** **R64.95**

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:** R0.00 R15.00 R29.00

## STIR FRY

**The Easy Tigress** **R104.95**

**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:** R0.00 R15.00 R29.00

**Starch Options:** R0.00 R8.00 R15.00 R18.00

## SIDES

**Jasmine Rice** **R19.95**

**Egg Fried Rice** **R24.95**

**Fried Noodles** **R29.95**

**Egg Fried Noodles** **R34.95**

## SWEETS

**Dark Chocolate Spring Roll** **R49.95**

**Spicy White Chocolate and Mango Spring Rolls** **R54.95**

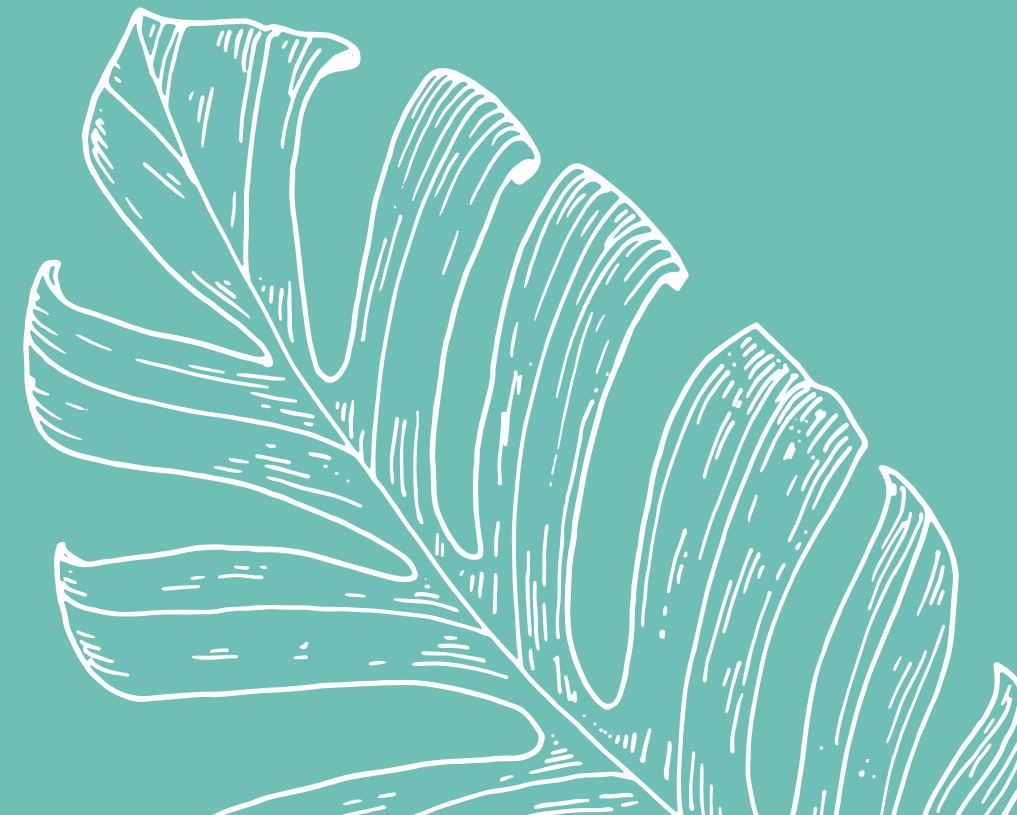
**Mango Juice and Coffee Soaked Tiramisu** **R59.95**



# LEAVE US A REVIEW

f @THAIMEUP\_SA

To find the closest Thai Me Up outlet near you, please visit [www.wesellflavourz.com](http://www.wesellflavourz.com)



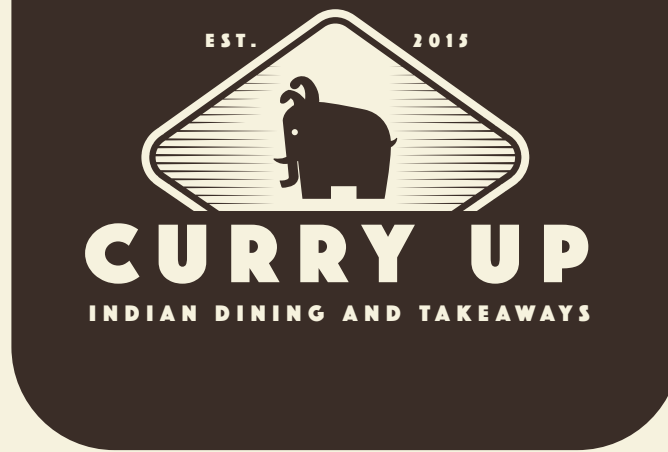
# CURRY UP!

+ **thai me up**

# MENU







# BREADS AND WHATNOTS

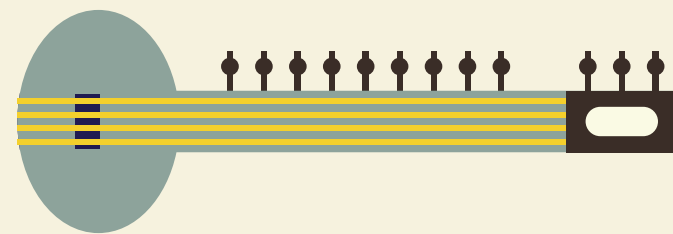
<b>Poppadoms   v</b>	<b>R26.95</b>
Two circular pieces of thin Spiced Bread made from Ground Lentils. Served with homemade Mint Chutney and Tomato-and-Tamarind dip.	
<b>Roti   v</b>	<b>R16.95</b>
No-fuss Indian Bread. The finest flour kneaded into a soft dough, then rolled into thin circles and cooked on a skillet.	
<b>Butter Naan   v</b>	<b>R25.95</b>
Hand Kneaded Wheat Flour Dough prepared with Yoghurt and Eggs. Cooked in the Tandoor, brushed with farm-fresh Butter.	
<b>Garlic Naan   v</b>	<b>R27.95</b>
Wheat Flour Dough prepared with Yoghurt & Eggs. Rolled onto crushed Garlic before baked in the Tandoor. Brushed with Butter.	
<b>Chilli and Garlic Naan   v</b>	<b>R29.99</b>
A fistful of our Artisan dough rolled into crushed Garlic and chopped Chilli, before hand-stretched. Skillfully baked in our Tandoor. Oh yes: and as much Butter on it as it can take.	
<b>Cheese Staffed Double Naan   v</b>	<b>R59.99</b>
Grated Matured Cheddar layered between 2 pieces of Naan Bread, stuck on the side of our piping hot Tandoori Oven, baked vertically for good measure. We just like to do things differently	

# NIBBLES AND OTHER NICE TO HAVES

<b>Poppadoms   v</b>	<b>R26.95</b>
Two circular pieces of thin Spiced Bread made from Ground Lentils. Served with homemade Mint Chutney and Tomato-and-Tamarind dip.	
<b>Mean Masala Chips   v</b>	<b>R36.95</b>
Crispy fries seasoned with Salt and seasoned with Chat Masala	
<b>Aloo Paratha   v</b>	<b>R46.95</b>
Hand kneaded flatbread stuffed with Spiced Potato Puree, served with Yogurt.	
<b>Cheese Stuffed Double Naan Bread   v</b>	<b>R62.95</b>
Grated Matured Cheddar layered between 2 pieces of Naan Bread, stuck on the side of our piping hot Tandoori Oven, baked vertically for good measure. We just like to do things differently	

## 5 OF OUR FINEST SAMOOSAS

<b>Potato and Jeera Samosas   v</b>	<b>R42.95</b>
Crispy Triangles filled with Roasted Cumin Spiced Potato Mash	
<b>Spinach and Cheese Samosas   v</b>	<b>R52.95</b>
Wilted Spinach filling delicately spiced and mixed with rich Cheddar Cheese folded into our crispy, flaky pastry	
<b>Cheese and Sweet Corn Samosas   v</b>	<b>R52.95</b>
Golden Yellow Sweet Corn, Mild Kashmir Chilli, Zesty Coriander with a decadent Cheddar Bite hand folded, creating this time-tested popular treat.	
<b>Tender Minced Chicken Samosas</b>	<b>R52.95</b>
Minced Chicken Fillets are pan-seared with mild spices, freshly chopped Coriander, and cubed Sweet Onions, enclosed in our crispy pastry.	
<b>Amazing Chicken Tikka Samosas</b>	<b>R54.95</b>
Shredded Chicken Tikka drizzled with our Velvety Smooth Butter Gravy filled into Samoosa pastry, creating an unbeatable snack.	
<b>Minced Lamb Samosas</b>	<b>R59.99</b>
Minced Karoo Lamb infused with freshly ground Masalas, chopped herbs, and Sweet Onions. The Ultimate Samoosa.	



# SIDES

<b>Sweet Chutney   v</b>	<b>R22.95</b>
Spicy sweet & sour condiments made with dried fruits, sugar, vinegar, and chili.	
<b>Cucumber Raita   v</b>	<b>R23.95</b>
This cool and creamy condiment is a must-have with spicy meals. Gently soothes your palate.	
<b>Mint Chutney   v</b>	<b>R29.95</b>
A spiced blend of chopped coriander, fresh mint, chili, and lemon folded into light yogurt.	
<b>Savory Tomato &amp; Tamarind Chutney   v</b>	<b>R24.95</b>
Spicy, Tangy, Home-Made Tomato and Tamarind Chutney	
<b>Mango Achar   v</b>	<b>R29.95</b>
Two circular pieces of thin Spiced Bread made from Ground Lentils. Served with homemade Mint Chutney and Tomato-and-Tamarind dip.	
<b>Carrot Salad   v</b>	<b>R24.95</b>
Grated Carrots, chopped Tomatoes, Onions, and Chilli, sprinkled with salt and soaked in Vinegar.	
<b>Sambals   v</b>	<b>R29.95</b>
Chopped Tomatoes, sweet Onions and diced Cucumbers. This makes the perfect accompaniment to ANY Curry	

# OUR ROCKING ROTI ROLLS

<b>Sugar Beans &amp; Soft Cooked Potato   v</b>	<b>R74.95</b>
Our Sugar Beans and Soft Cooked Potato Curry rolled in hand-cooked Roti. Vinegar Splashed Carrot Salad on the side.	
<b>Mixed Vegetable   v</b>	<b>R84.95</b>
Our Sugar Beans and Soft Cooked Potato Curry rolled in hand-cooked Roti. Vinegar Splashed Carrot Salad on the side.	
<b>"Feels Like Home Chicken Curry"</b>	<b>R89.95</b>

Thin Home-Made Roti topped with our decadent Chicken and Potato Curry before getting rolled up to create our most popular Roti Roll. The Carrot Salad served on the side is a must!

# OUR SERIOUSLY WICKED BUNNY CHOWS

<b>Sugar Beans Bunny   v</b>	<b>R79.95</b>
Sugar Beans and Soft Cooked Potatoes Curry filled quarter loaf Bunni	
<b>Feels Like Home Chicken Curry Bunny</b>	<b>R99.95</b>
Feels Like Home Chicken Curry Filled quarter loaf Bunni	
<b>Beef Curry Bunny</b>	<b>R109.95</b>
Our Tender Soft Cooked Beef Curry Filled quarter loaf Bunni	

# YOUR LUNCH IS OUR BUSINESS

Therefore we have hand selected your Curry Up favourites and made them available at a portion size that will satisfy your lunchtime cravings at prices that are kind and gentle to your wallet. | Available 10:30am-4:30pm daily.

<b>Lunch Sized Magical Mushroom Curry</b>	<b>R77.95</b>
<b>Lunch Sized Sugar Beans and Potato Curry   v</b>	<b>R69.95</b>
<b>Lunch Sized "Feels like Home" Chicken Curry</b>	<b>R79.95</b>
<b>Lunch Sized Velvety Smooth Butter Chicken</b>	<b>R83.95</b>
<b>Lunch Sized Mighty Chicken Korma</b>	<b>R83.95</b>
<b>Lunch Sized Coconut, Prawns &amp; Chicken Curry</b>	<b>R99.95</b>
<b>Lunch Sized Aunty's lamb curry</b>	<b>R107.95</b>

## OLD FAVOURITES:

<b>The Perfectly Sized Lunch Veg Biryani   v</b>	<b>R67.95</b>
<b>The Perfectly Sized Lunch Chicken Biryani</b>	<b>R67.95</b>
<b>The Monster Beans Wrap   v</b>	<b>R62.95</b>
<b>The Monster Chicken wrap</b>	<b>R69.95</b>

## UPGRADE OPTIONS:

<b>Mini butter Naan</b>	<b>R12.95</b>
<b>3 Develishly Delicious Milktart Samosas</b>	<b>R29.95</b>

# SIGNATURE MEALS VEGAN AND VEGETARIAN

<b>The OMG Dhal and Brinjals   v</b>	<b>R79.95</b>
Beautifully Rich and naturally creamy Yellow Oil Dhal infused with Garlic Tadka, slow-cooked with sliced Aubergines, and the mildest Kashmir Chilli we could find.	
<b>Sugar Beans and Soft Cooked Potatoes   v</b>	<b>R79.95</b>
Red Kidney Sugar Beans cooked with buttery soft Potatoes, julienned and Cinnamon dusted Ginger, Dark Cinnamon Red Chilli. The zing of the freshly chopped Coriander rounds the flavours off.	
<b>The Magical Mushroom Curry   v</b>	<b>R104.95</b>
Sliced, Paprika dusted Mushrooms folded into Garlic and Kashmiri mild Chilli infused oil, simmered in pureed fried onions, juicy Tomatoes, and freshly Roasted Spices, zinged with julienneed Ginger and chopped Coriander Leaves.	
<b>Veg and Paneer Biryani   v</b>	<b>R114.95</b>
Cardamom, Cinnamon, Cloves, and Nutmeg infused Golden Sella Basmati Rice layered with Crunchy Vegetables and chunks of home-made curd Cheese. A handful of fresh mint, and a sprinkle of crispy fried Onions. The cool Cucumber Raita served on the side is a must!	
<b>The Powerhouse Dhal Makhni   v</b>	<b>R104.95</b>
Black Lentils cooked in a gorgeous, multilayered rich gravy that oozes with the smoky aromas of our freshly ground masalas and just a hint of the freshness of grated Ginger. A Must Try!	
<b>Our Signature Veg and Paneer Curry   v</b>	<b>R114.95</b>
Crunchy chopped Vegetables tossed on Garlic Tadka with Julienned fresh Ginger before slow-cooked in a fried and pureed-onion and Tomato gravy. Softened and enriched with Double Cream and Butter.	
<b>Paneer Palak the Green Velvet   v</b>	<b>R114.95</b>
Indian Curd Cheese immersed in a Dark Velvety Green spinach Gravy, cooked with generous dollops of Farm Fresh Butter	
<b>The Mighty Paneer Korma   v</b>	<b>R114.95</b>
Soft, Home Made Curd Cheese cubes in a Royally Luxurious Green Cardamom scented Rich and Creamy Cashew Nut gravy.	
<b>Paneer Tikka Masala   v</b>	<b>R114.95</b>
Cubed Paneer tossed and flambéed in Kashmir mild Chilli infused Garlic Tadka, dusted with powdered Red Paprika before folded into a Tomato and sweet Onion gravy, enriched with stewed Capsicum and a dash of Double Thick Cream.	

# NON VEGETARIAN

<b>The Feels Like Home Chicken Curry</b>	<b>R99.95</b>
Tender Boneless Chicken Pieces Dusted with Paprika, infused with Earthy Ginger and Aromatic Garlic before slow-cooked on a bed of diced onions, which sautéed with hand-selected Whole Spices. Served with Vinegar splashed Carrot Salad. Brings back childhood memories.	
<b>Uncle Vijay's Chicken and Mushroom Curry</b>	<b>R104.95</b>
Chicken pieces and sliced Mushrooms sautéed in Uncle Vijay's wickedly flavourful aromatic oil, before slow-cooked with fresh Ginger, browned Onions, Black Cardamom, and some of his secret spices. A secret he refuses to share even when he is in a very good mood and in high spirits.	
<b>The Velvety Smooth Butter Chicken</b>	<b>R114.95</b>
The undisputed KING. Rightfully so. Unashamedly a crowd-pleaser.	
<b>The Mighty Chicken Korma</b>	<b>R114.95</b>
For centuries, the privilege of the rich and famous. Mildly Ginger infused tender Chicken Pieces in a Royally Luxurious Green Cardamom scented Creamy Cashew Nut gravy.	

<b>The Crazily Good Chicken Tikka Masala</b>	<b>R114.95</b>
Tikka Spice marinated Chicken Pieces tossed and flambéed in Kashmir mild Chilli infused Garlic Tadka, dusted with powdered Red Paprika before folded into a Tomato and sweet Onion gravy, enriched with stewed Capsicum and a dash of Double Thick Cream.	
<b>Chicken Biryani</b>	<b>R114.95</b>
Tender chicken pieces layered with Cardamom, Cinnamon, Cloves and Nutmeg infused Golden Sella Basmati Rice. A dash of fresh Mint and crispy Fried Onions. The cool Cucumber Raita provides the perfect companion.	
<b>Our Tender Slow Cooked Signature Beef Curry</b>	<b>R109.95</b>
Carefully trimmed, prime Beef cubes marinated overnight. Slow-cooked on a bed of chopped Onions, crushed Plum Tomatoes which are infused with grated Ginger, Garlic, and hand-selected Whole Spices. During the long hours of slow cooking creating a beautifully aromatic and richly textured gravy surrounding the soft beef pieces. Served with fluffy Basmati Rice and complementary Baby Naan.	
<b>Goan Coconut Cream Infused Spicy Beef Vindaloo</b>	<b>R119.95</b>
Carefully selected, hand cut beef cubes cooked in our Crimson Red spicy gravy with hints of Coconut. Served with fluffy Basmati Rice and complementary Baby Naan.	
<b>Luxuriously Silky Mughal Beef Korma</b>	<b>R119.95</b>
Sheer Luxury. Mildly Ginger infused tender Beef Pieces in a Rich and Luscious Green Cardamom scented Creamy Cashew Nut gravy. Served with fluffy Basmati Rice and complementary Baby Naan.	
<b>Coconut, Prawns and Chicken Curry</b>	<b>R137.95</b>
De-shelled Prawn Meat and Chicken pieces tossed in a rich Bhuna sauce, with fresh Curry leaves before immersed in a rich Yellow Onion gravy, smoothed with a dash of Coconut Milk.	
<b>Karelan Fish Curry with Kingklip</b>	<b>R157.95</b>
Kingklip Cubes Shallow Fried in a Kashmir Mild Chilli infused Garlic Tadka, then immersed in a Yellow Onion Gravy. During the slow cooking freshly ground Masalas and exotic herbs are added to set the tone and Coconut Milk rounds off the experience.	
<b>Prawns and Kingklip Biryani</b>	<b>R157.95</b>
Overnight-marinated Prawn Meat and Kingklip cubes layered and cooked with Cardamom, Cinnamon, Cloves and Nutmeg infused Golden Sella Basmati Rice. Served with cool Cucumber Raita.	
<b>Goan Fragrant Prawn Curry</b>	<b>R157.95</b>
De-shelled prawn meat shallow fried in Curry Leaf infused Garlic oil. After Dusting them with Paprika, they are slow-cooked in a rich textured dark yellow gravy with a dash of lemon and a generous splash of Coconut Cream	
<b>Aunty's Lamb Curry</b>	<b>R154.95</b>
Carefully trimmed, de-boned Leg of Lamb cubes marinated overnight. Slow-cooked on a bed of chopped Onions, crushed Plum Tomatoes which are infused with grated Ginger, Garlic, and hand-selected Whole Spices. During the long hours of slow cooking creating a beautifully aromatic and richly textured gravy surrounding the soft lamb pieces.	
<b>The Gunpowder Lamb Vindaloo</b>	<b>R154.95</b>
Made exclusively with fully trimmed, deboned cubes of the leg of lamb. The tenderest cut of them all. Cooked in our Crimson Red spicy gravy with hints of Coconut.	
<b>Lamb Korma</b>	<b>R154.95</b>
Sheer Luxury. Mildly Ginger infused tender Lamb Pieces in a Rich and Luscious Green Cardamom scented Creamy Cashew Nut gravy.	
<b>Lamb Biryani</b>	<b>R154.95</b>
Trimmed, de-boned Leg of Lamb cubes marinated overnight before layered and cooked with Cardamom, Cinnamon, Cloves, and Nutmeg infused Golden Sella Basmati Rice. A dash of fresh Mint and crispy Fried Onions. The cool Cucumber Raita provides the perfect companion.	

# STARTCH OPTIONS

<b>Fluffy Basmati Rice</b>	<b>R0.0</b>
<b>No Rice, Give me ONE Roti</b>	<b>R0.0</b>
<b>No Rice, Give me 2 Rotis</b>	<b>R16.95</b>
<b>Skip the Rice, Give me a Butter Naan</b>	<b>R18.95</b>
<b>Skip the Rice, Give me a Garlic Naan</b>	<b>R19.95</b>
<b>Keep your Rice, Give me an Aloo Jeera</b>	<b>R34.95</b>
<b>Love my Rice, but Love Aloo Jeera too</b>	<b>R39.95</b>
<b>Banting Rice instead of Basmati Rice</b>	<b>R34.95</b>
<b>Chilli and Garlic Naan Only</b>	<b>R22.95</b>



# GO BIG AND GO HOME

## FAMILY SIZED MEALS FOR TAKE-AWAY

<b>1L Bean Curry   v</b>	<b>R249.95</b>
1 L Sugar Beans and Potato Curry, 1L Rice, 3 Butter Naan, Carrot Salad. Feeds 3-4 People	
<b>1L Chicken Curry</b>	<b>R299.95</b>
1 L Feels Like Home Chicken Curry, 1L Rice, 3 Butter Naan, Carrot Salad. Feeds 3-4 People	
<b>1L Beef Curry</b>	<b>R329.95</b>
1 L Beef Curry, 1L Rice, 3 Butter Naan, Carrot Salad. Feeds 3-4 People	
<b>5L Veg Biryani   v</b>	<b>R529.95</b>
5L Veg Biryani with Cucumber Raita and Mint Chutney. Serves up to 10 people	
<b>5L Chicken Biryani</b>	<b>R629.95</b>
5L Chicken Biryani with Cucumber Raita and Mint Chutney. Serves up to 10 people	
<b>5L Beef Biryani</b>	<b>R699.95</b>
5L Beef Biryani with Cucumber Raita and Mint Chutney. Serves up to 10 people	

# SWEETS LIKE HEAVEN

<b>The Insanely Addictive Soji</b>	<b>R49.95</b>
Purified coarse wheat (Semolina) browned in a pan on-farm Fresh Butter with Cinnamon Sticks, Cloves, Green Cardamom, and other aromatic whole spices before being mixed with crushed Cashew Nuts and splashed with Double Thick Cream and more Cashew Nuts. And a tad more Butter. Unashamedly Sweet, Lusciously Rich, Dangerously Addictive.	
<b>5 Develishly Delicious Milktart Samosas</b>	<b>R49.95</b>
An old South African favorite re-imagined. Be Warned! They are fabulously addictive.	
<b>5 Mango and white Chocolate Spring Rolls</b>	<b>R54.95</b>
Delightfully Rich. Outrageously Decadent.	
<b>Bombay Crush</b>	<b>R49.95</b>
Rooh-Afzah Milkshake with soaked Vermicelli and Sabjah Seeds.	
<b>Orange Zest and Mango Tiramisu</b>	<b>R59.95</b>
<b>Dark Chocolate Spring Rolls</b>	<b>R49.95</b>

# DRINKS

ALL OUR STORES HAVE A DRINKS MENU  
CUSTOM MADE TO THEIR SPECIFIC MARKET.  
DON'T BE SHY TO ENQUIRE!



# CURRY UP!



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