

# SAWASDEE

**SAWASDEE means “WELCOME” in Thailand.**

This is how we greet each customer who comes to our restaurant. For the Thais, dining together is a celebration of life itself.

An exotic Thai meal will include at least two main dishes with rice or noodles, usually soup is also served hot and spicy flavours are mixed with the mild or sweet in a glorious melee of flavours. Everyone samples a little of each dish, sharing is the essence of every meal.

Some Thai dishes are fiery and are given extra excitement by dipping into tiny dishes of sauces made of green and red chillies. Please note the below mentioned sign's while ordering your meal.



**Denotes Spicy**



**Denotes Extra Spicy**

If you wish to embark on a culinary journey across colorful Thailand, then try our special menus, which offer an introduction to the enormous variety of dishes available. Our staff will be happy to suggest any special item that you require to suit your own taste and palate.

It is also our pleasure to introduce our Thai Chef “**SUNTREE**”

# STARTER

## **Goong Chup**

**12000**

*Marinated king prawn coated in honey bread,  
fried crisp,  
served with chilli sauce.*

## **Poh Pea Goong/Gai/Pak**

**12000**

*Crispy spring rolls filled with seasoned vegetables and  
prawns/  
chicken/vegetables, served with chilli sauce.*



## **Thod man pla**

**11000**

*Spicy fish cake in Thai style, served with cucumber,  
ground peanuts,  
sweet chilli sauce and shallot relish.*

## **Satay Gai**

**11000**

*Sliced marinated chicken breast grilled and served with  
peanut sauce*

## **Khanom Jeap Moo/Gaa/Pak**

**11000**

*Wonton pastry filled with marinated  
pork/lamb/vegetables with bamboo  
shoot and mushroom, steamed with chilly soy sauce.  
A Chef's speciality dish.*

## **Kratong tong**

**9500**

*Spicy vegetable filling with spicy sauce*



**Denotes Spicy**



**Denotes Extra Spicy**

**All prices are quoted in Tanzanian Shillings, inclusive of VAT & Service charges.**

## **SALAD**



### **Yam Ta Lee**

**9500**

*Marinated shrimp and squid mixed with lemon grass, lime juice, red onions, tomato and hot chilli paste on bed of greens.*



### **Larb Pla**

**9000**

*Finely minced fish cooked with lemon juice, mixed with dried chilli served on a bed of greens*



### **Som Tam**

**9000**

*Green papaya with tamarind sauce & peanut.*

### **Bami Gai**

**9000**

*Chicken ball and noodles. The chicken is seasoned with red teriyaki powder which gives it's distinct taste.*

## **SOUP**



### **Pok Tak**

**8500**

*Flavourful Thai seafood & herbs soup.*



### **Tom kha Gai**

**8500**

*Soup of chicken coconut milk and mushroom flavoured with*

*kha lemon grass and kirflime leaves.*



### **Tom Yam (Goong /Gai /Pak)**

**8500**

*Thai's spicy soup flavoured with lemon grass, lemon juice and herbs.*

*With prawns, chicken or vegetables*

### **Kaeng Jeud Woonsen**

**7000**

*A clear soup of vermicelli fresh perfumed mushroom and vegetables*



**Denotes Spicy**



**Denotes Extra Spicy**

## **VEGETABLE**

### **Lard Nha**

**9500**

*Sauteed vermicelli noodles topped with broccoli and mixed vegetables*

*in thick gravy*

### **Phad Toa Hoo**

**9000**

*Stir fried tofu & vegetables in ginger mushroom.*



**Gaeng Phet Pak**  
**9000**

*Red curry vegetable with lime leaves and sweet thai basil.*



**Panang Toa Hoo Subparod**  
**9000**

*Tofu cooked in red curry sauce with coconut milk and pineapple*



**Phad Kapaow Had**  
**9000**

*Stir fried exotic mixed oyster and black mushrooms, bamboo shoots, onion with fresh basil*



**Gaeng Kiew Warn Pak**  
**9000**

*Thailand's famous vegetable green curry with all aromatic flavours.*



**Denotes Spicy**



**Denotes Extra Spicy**

## ***SHELL FISH***



**Hor Mok**  
**18000**

*Steamed fish, shrimp and calamari with coconut milk, wrapped in a banana leaf.*

**Goong Katein**  
**18000**

*Batter fried marinated prawns sautéed with garlic pepper.*

**Tamarind Goong**  
**18000**

*Wok fried prawns with chef's special tamarind sauce.*

**Crab Ob Morh Din**  
**17000**

*Fresh ocean crab, stir fried with jelly noodles, ginger and celery with a touch of soy sauce.*

 **Crab Pad Pong Ka Ree**  
**17000**

*Fresh ocean crabs cooked in Thai yellow curry.*

**Pla Preaw Wan**  
**16000**

*Stir fried fish fillet with pineapple, assorted vegetables in sweet & sour sauce.*

**Pla Phad Khing**  
**16000**

*Stir fried fish fillet with ginger & black mushrooms, spring onions, green pepper.*

 **Pla Nung Manao**  
**17500** *Whole ocean steamed fish with aromatic herbs & served with lime sauce. (30mins. cooking time)*

**Pla Yang**  
**17500**

*Whole ocean fish barbequed in herbs sauce. (30mins. cooking time)*

### **Pla Raad Prik**

**17500**

*Crispy whole fish topped with pineapple, chilli garlic sauce.*



**Denotes Spicy**



**Denotes Extra Spicy**

## **Main Course**



### **Phad Med Mamoung Gai/ Moo**

**15500**

*Stir fried with toasted cashew nuts, onion, green pepper -  
Chicken, Pork*



### **Phad Krapow Goong/Gai/Moo/Gaa/Nue**

**15500**

*Stir fried, with basil leaves, fresh chilli and green beans  
Prawns, Chicken, Pork, lamb, Beef*



### **Gaeng Phed Gai/Gaa/Nue**

**15500**

*Red curry sauce cooked with white eggplant and sweet basil  
Prawns, Chicken, Pork, lamb, Beef*



### **Gaeng Massaman Gai/Gaa/Nue**

**15500**

*Thai southern curry flavoured with classic herbs.  
Prawns, Chicken, Pork, lamb, Beef*



### **Gaeng Keaw Wan Gai/Gaa /Nue**

**15500**

*Thailand's famous chicken green curry with aubergine & all aromatic flavours.- Prawns, Chicken, Pork, lamb, Beef*

**Nua Phad Nammanhoi Gai/Nue/Moo**

**15500**

*Stir fried with mushrooms, spring onions and oyster sauce*



**Panang Curry Goong/Gai/Gaa/Nue/Moo**

**15500**

*Thick red curry with crushed peanuts  
Prawns, Chicken, Pork, lamb, Beef*

**Katein Nue/Moo**

**15500**

*Batter fried marinated beef or pork, sautéed with garlic pepper*



**Denotes Spicy**



**Denotes Extra Spicy**

## **RICE AND NOODLES**

**Kao Phat Goong/Gai/Moo/Nue/Egg/Pak**

**10500** *Fried rice with crunchy vegetables*

*Egg/ Prawns/ Chicken/ Pork/ Beef/Vegetables*

**Kao Phat Sapparot**

**10500**

*Curried fried rice with chicken, sauteed cashew nuts & pineapple  
with assorted vegetables*

**Sawasdee Phad Thai**

**11000**

*Fried, rice noodles with fresh prawns, ground peanuts and vegetables with tamarind dressing*



**Kao Phat Prik Gaeng Dang Goong/Gai/ Pak**

**10500**

*Fried rice with red curry paste with green beans and Thai herbs  
Prawns/ Chicken/Vegetables*

**Khao Phat Pak Ruam**

**9500**

*Wok fried rice with assorted vegetables*



**Kee Mao Noodles**

**10500**

*Fried noodles with your choice of meat, fresh chilli, basil leaves and vegetables*

**Yakisoba Egg/Goong/Gai/Moo/Nue/Pak**

**10500**

*Stir fried yellow noodles with vegetables  
Egg/ Prawns/ Chicken/ Pork/ Beef/Vegetables*



**Denotes Spicy**



**Denotes Extra Spicy**

**DESSERT**



**Sawasdee Ice Cream**

**8000**

*1.1. Ice cream with Thai custard*

*1.2. Ice cream with fried bananas*

**Sago Cantabuf**

**8000**

*Sago and sweet melon in coconut milk syrup*

**Loy Kaew Sapparod**

**8000**

*Fruits in season with syrup and ice*

**Polamai**

**8000**

*Fresh fruits in season*

**All prices are quoted in Tanzanian Shillings, inclusive of VAT & Service charges.**