



KITIMA SET

Kitima Starter Platter

*Tuna tataki, salmon Rose,
prawn ball with smoked Dutch Gouda and
chilli-pepper-salt squid*

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Main Course

(To share)

Ped Pi Roed (Angry Duck)

*Wok fried slices of aromatic duck tossed with a blend of Thai herbs,
sautéed vegetables, garlic, fresh chilli and lemongrass*

Phad Ka Phrao Beef

*Wok fried beef with green beans, onions, sweet peppers
and sweet basil with a hint of fresh chilli and garlic*

Green Chicken Curry

*Tender strips of chicken breast cooked in a green curry with coconut milk,
baby marrows, carrots, peas, Thai lime leaf and fresh basil*

Phad Pak Ruam

*A variety of seasonal vegetables and exotic mushrooms wok fried
with garlic and oyster sauce*

Steamed Rice

*Price: ZAR 215.00 per person excluding 10% service charge
(based on a minimum of 12 adults)*

Price is subject to change without prior notice: Our general trading terms and conditions apply





RAYA SET

Raya Starter Platter

Chicken Satay, vegetable spring roll, golden prawn and tuna tartare

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Main Course

(To share)

China Town Roast Duck

Roasted duck served with five-spice braised peanuts, pickled ginger and our homemade roast duck sauce

Phad Prik Gaeng Moo Khob

Crispy pork belly tossed in red curry paste with green beans and basil

Pla Sam Rod

Marinated kingklip fillets in a light batter, golden fried and topped with our homemade hot, sweet & sour sauce with basil and green peppercorns

Kitima's Mushroom Basket

Wok fried exotic mushrooms with cashew nuts, onions, carrots and water chestnuts in a crispy potato basket

Steamed Rice

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Candied Ginger & Chocolate Cheese Cake

Served with marinated wild berries & a bourbon unfused vanilla ice cream

*Price: ZAR 290.00 per person excluding 10% service charge
(based on a minimum of 12 adults)*

Price is subject to change without prior notice: Our general trading terms and conditions apply





KRONENDAL SET

Kronendal Starter Platter

Prawn ball with smoked Dutch Gouda, salmon rose, spinach & cream cheese gau, beef salad

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Tom Yum Goong

Spicy Thai prawn soup with coconut milk, mushrooms, galangal and lemongrass, garnished with fresh coriander

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Main Course

(To share)

Aromatic Crispy Duck

Crispy fried duck, de-boned and sliced, accompanied by our homemade duck sauce and pancakes served with julienne spring onions, cucumber and carrots

Nua Num Mun Hoy

Wok fried slices of marinated beef in oyster sauce with onions, garlic, sweet peppers, mushrooms, carrots and spring onions

Kari Kambing Madras

De-boned leg of lamb curry

Phad Pak Ruam

A variety of seasonal vegetables and exotic mushrooms wok fried with garlic and oyster sauce

Steamed Rice

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Crème Brûlée

Rose scented crème brûlée served with a zesty pistachio biscotti

*Price: ZAR 360.00 per person excluding 10% service charge
(based on a minimum of 12 adults)*

Price is subject to change without prior notice: Our general trading terms and conditions apply





BANGKOK SET

Bangkok Starter Platter

Prawn ball with smoked Dutch Gouda, duck spring roll, beef salad and chilli-pepper-salt squid

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Tom Yum Talay

Spicy Thai seafood soup with coconut milk, mushrooms, galangal, lemongrass and coriander

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Refreshing Palate Cleanser

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Main Course

(To share)

Kitima Duck L'Orange

Confit duck leg and roasted duck breast with a saffron and orange glaze served with baby vegetables on a hot sizzling plate

Salmon Panang

Fillets of Norwegian salmon and poached pear in a mild and creamy red Panang curry sauce

Kari Kambing Madras

De-boned leg of lamb curry

Phad Chaa Ostrich

Marinated sliced ostrich, wok fried with Thai herbs, lemongrass, vegetables, red onions and garlic

Truffle Teriyaki Asian Mushrooms

Wok fried mixed exotic mushrooms with a teriyaki glaze served on a sizzling hot plate

Pak Choi

Fresh pak choi wok fried with garlic and oyster sauce

Steamed Rice

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Lime Tart

Served with a rambutan & mint salad with cubed blackcurrant jelly

OR

Raya Roll

Chocolate spring roll served with a fruit gratin & our home made Thai basil infused sorbet

Price: ZAR 399.00 per person excluding 10% service charge

(based on a minimum of 12 adults)

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FINE EASTERN CUISINE