

DESSERTS



KHAO NIEW MAMUANG | 115

Fresh ripe mango with warm coconut sticky rice, finished with sweet coconut cream and a hint of sea salt.

COCONUT & LIME GELATO | 105

Creamy coconut gelato infused with fresh lime and citrus oils, served as a refreshing tropical dessert.

MANGO & CHILLI GELATO | 105

Silky mango gelato with subtle bird's eye chilli warmth, balanced with fresh lime for a bold sweet-heat Thai-inspired finish.

THAI SILK | 95

Velvety dark chocolate mousse infused with coconut and subtle Thai aromatics, finished with lime zest and cocoa crumble.

THAI TIRAMISU | 125

Espresso-soaked layers with coconut mascarpone cream and cocoa dust.

THAI TEA PANNA COTTA | 120

With toasted coconut flakes and tapioca pearls.



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THE THAI TABLE

789



FOOD

STARTERS

THUNG THONG

‘Money Bags’ hand-tied wonton purses filled with your choice of filling, fried until golden and served with sweet chilli sauce.
Water Chestnuts 155 | Prawn & Chicken 175

HOY NANG ROM | 185

Fresh chilled oysters topped with caviar served with Thai seafood dipping sauce, lime and chilli.

TOD MUN PLA | 155

Traditional Thai fish cakes scented with red curry paste and lime leaves, accompanied by a sweet cucumber relish and roasted peanuts.

KIEW TOD

Hand-folded wontons filled with your choice of protein, aromatic herbs and served with sweet chilli dipping sauce.
Chicken 125 | Prawn 145

PEEK GAI TOD | 155

Golden fried chicken wings infused with garlic, coriander root and fragrant spices, served with sweet chilli dipping sauce.

POR PIA TOD

Hand-rolled Thai spring rolls filled with glass noodles and vegetables, fried until crisp and served with sweet chilli sauce.
Veg 95 | Chicken 115 | Prawn 155 | Mushroom 120

RUAM MIT TOD | 425

Sharing platter of hand-rolled chicken, prawn and vegetarian springrolls, Thai fish cakes and our golden fried chicken wings.

RUAM PAK TOD | 275

Vegetarian starter platter of vegetable spring rolls, mushroom wontons, crispy fried tofu and vegetable money bags.

RUAM TALAY TOD | 395

A vibrant seafood platter of Thai fish cakes, Makham style prawns, red snapper goujons, dressed in nam jim sauce.

SALADS

SOM TAM | 155

Shredded green papaya, tomato, green bean and peanut pounded with chilli, lime and palm sugar.

TAM TAENG | 115

Crushed cucumber, shallots, tomato, chilli, coriander and lime dressing with roasted peanuts.

YAM WOON SEN | 125

Delicate glass noodles with herbs, dressed in a vibrant chilli-lime and fish sauce dressing, finished with roasted peanuts.

LAAB

Salad with lime, chilli, mint, coriander and Thai spices served with your choice of protein.

Minced Chicken 195 | Minced Beef 225 | Minced Duck 245

SOUPS

TOM KHA GAI | 165

Coconut milk soup with chicken, galangal, lemongrass, kaffir lime leaves and mushrooms.

TOM YUM GOONG | 195

Hot and sour prawn soup with lemongrass, lime leaves, galangal, mushrooms and chilli.

KUAY TEOW NEUA | 185

Fragrant slow-braised beef broth with rice noodles, tender beef, bean sprouts and fresh herbs.

MAINS

PAD KRAPOW

Wok-fried with garlic, bird’s eye chilli and holy basil in a savoury Thai sauce served with Thai jasmine rice.
Beef 285 | Chicken 245 | Prawn 295 | Veg 225
Add Fried Egg | Kai Dao 25

PAD KEE MAO

Wok-fried rice noodles with chilli, garlic, vegetables and holy basil.
Beef 305 | Chicken 265 | Prawn 315 | Tofu 275

PAD PRIAO WAN

Wok-fried pineapple, peppers, tomato and cucumber in a balanced sweet and sour sauce served with Thai jasmine rice.
Chicken 255 | Prawn 295 | Tofu 275

PAD KHING

Wok-fried young ginger, mushrooms, spring onion and aromatic vegetables served with Thai jasmine rice.
Beef 275 | Chicken 245 | Prawn 295 | Tofu 275

PAD MED MAMUANG

Roasted cashew nuts, peppers, onion and dried chilli wok-fried in a rich savoury sauce served with Thai jasmine rice.
Beef 285 | Chicken 255 | Prawn 295 | Tofu 275

PAD THAI

Wok-fried noodles in a tamarind sauce with egg, bean sprouts, garlic chives, lime and crushed peanuts.
Beef 265 | Chicken 235 | Prawn 295

SIDES

KHAO HOM MALI | 45

Steamed fragrant Thai jasmine rice.

KHAO PAD KAI | 60

Aromatic Thai jasmine rice wok-fried with egg, green beans, carrots and spring onion.

PAD PAK RUAM MIT | 65

Lightly wok-fried seasonal vegetables with garlic, soy and a delicate sesame finish.

PAK CHOI NAM MAN HOI | 65

Wok-tossed pak choy with garlic and oyster sauce, finished with a light soy glaze.

MAN FARANG TOD | 55

Our signature spiced Thai fries

GRILLS

All grills are prepared on our Volcanic Rock Grill served with Man Farang Tod, our signature spiced potato fries.

ROYAL ANDAMAN SYMPHONY PLATTER FOR TWO | 1789

Grilled lobster and king prawns served with fragrant Thai jasmine rice with a bold spicy thai sauce.

GAI YANG | 325

Volcanic rock grilled half deboned chicken marinated with garlic, coriander root and Thai spices, served with spicy nam jim jaew.

SUEA RONG HAI | 355

Chargrilled sirloin, sliced and served with toasted rice powder and spicy tamarind-chilli dipping sauce.

GOONG YANG | 325

Charcoal-grilled king prawns with garlic, lime and chilli seafood dip.

SATAY GAI | 285

Charcoal-grilled chicken thigh skewers marinated in turmeric, coconut milk and Thai spices, served with peanut sauce and pickled cucumber.

PLA MUEK YANG | 375

Tender octopus grilled over volcanic rock served with spicy Thai nam jim seafood, lime and fresh herbs.

SEAFOOD

All seafood is accompanied by a Thai cucumber and herb salad.

PLA SAM ROD | 295

Whole line fish served with a sweet, sour and spicy tamarind sauce.

PLA LUI SUAN | 285

Steamed fish served with fresh herbs and a light chilli-lime sauce.

GOONG CHAE NAM PLA | 275

Fresh prawns lightly cured in fish sauce, lime, garlic and chilli, served chilled with Thai herbs.

GOONG TOD MAKHAM | 295

Crispy prawns served with a tangy tamarind, palm sugar and chilli glaze.

CURRIES

GAENG DAENG

Fragrant red curry enriched with coconut cream, bamboo shoots, basil and coriander served with Thai jasmine rice.
Veg- 225 | Chicken 255 | Prawn 295 | Beef 285

GAENG KEOW WAN

Aromatic green curry with coconut milk, Thai herbs and vegetables served with Thai jasmine rice.
Veg 225 | Chicken 255 | Prawn 295 | Beef 285

MASSAMAN CURRY | 305

Slow braised beef short-rib in a fragrant Thai curry, potatoes, coconut cream and peanuts served with Thai jasmine rice.