

DRINKS

Chef Micky's

Thai Dining



Thai Drinks, Tea & Coffee

Lemon Grass Juice (Cold)	R30
Jasmine Tea with Honey (Hot)	R36
Green Tea / Jasmine Tea (Hot) per Pot	R22
Coffee (Nescafe Classic) (Hot)	R25
Rooibos Tea (Hot)	R22
Dolce Gusto - Cappuccino	R33
Dolce Gusto - Espresso Intenso	R28
Dolce Gusto - Americano	R28

Imported Thai Drinks

Fresh Made Thai Lemon Iced Tea	R36
Fresh Made Thai Black Tea	R36
Fresh Made Thai Iced Milk Tea	R36

Soft Drinks, Lipton, Appletizer

Soft Drinks (330ml)	R25
Coke, Sprite, Fanta Orange, Tab, Coke No Sugar, Sprite Zero, Cream Soda	

Soft Drinks (200ml)	R24
Lemonade, Dry Lemon, Tonic Water, Soda Water, Ginger Ale	

Lipton Ice Tea - Lemon, Peach	R29
Appletizer / Red Grapetizer	R28

Bottled Water

Still or Sparkling (Small)	R19
Still or Sparkling (Large)	R29

Others

Kola Tonic with Lemonade or Soda Water	R29
Passion Fruit with Lemonade or Soda Water	R29
Lime with Lemonade or Soda	R29
Single: Lime / Kola Tonic / Passion Fruit	R9

Lemon Grass Juice

Lemon Grass has antibacterial and anti fungal properties along with possessing natural cleansing properties which help the liver, kidneys and bladder. Moreover, it also helps in the healthy function of the digestive system as it helps in decreasing problems related to indigestion and gastroenteritis.



Thai Style Fruit Juices

(Please ask for availability of juices)

Kiwi Fruit Juice (Seasonal)	R39
Strawberry Juice (Seasonal)	R39
Mango Juice (Seasonal)	R36
Watermelon Juice (Seasonal)	R33
Pineapple Juice	R33
Lemon Juice	R30
Orange Juice	R30
Coconut Milk	R38

All our juices are made from the fresh fruits and may take us some times to prepare especially when the restaurant is busy. Please be patient.

BEER & ALCOHOLIC BEVERAGES

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Imported Beer

Singha Beer *No.1 Thai Beer* **R43**

TsingTao Beer *No.1 Chinese Beer* **R39**

Beer

Windhoek Draught 440ml	R36
Windhoek Lager	R32
Heineken	R35
Hansa	R32
Carling Black Label	R32
Castle Lager	R32
Castle Lite	R32
Amstel	R32

Corkage fees per bottle / box / container:

Wines (per bottle / box / container):

999ml or less R65
1000ml to 1999ml R90
2000ml or more R160

Beer (per bottle / container):

749ml or less R20
750ml or more R35

Other Liquor (per bottle / box / container):

40% of the market retail price
(Ref. to Makro, PnP, Checkers or overseas retail price)

Alcoholic Beverages

Premium Whisky (Single per 25ml):

Jameson Select Reserve Small Batch	R39
Johnnie Walker Black Label 12 Y.O.	R35
J & B Rare	R25
Bells Extra Special	R25

Brandy (Single per 25ml):

KWV Brandy 10 Years Old Barrel Select	R35
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Others (Single per 25ml):

Single Gin & Tonic	R39
London Dry Gin	R19
Captain Morgan Black Jamaica Rum	R23
Captain Morgan Spiced Gold	R23



Please drink responsibly.
Don't drink and Drive!!!

Alcoholic beverages may only be sold to people who are 18 or older.

* While stocks last.
** Alcoholic beverages solely for consumption on the licensed premises only. No take-away will be allowed.

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WINE LIST

Red Wines

Boschendal Shiraz	R349
Zandvliet Shiraz	R279
Zonnebloem Merlot	R219
KWV Merlot	R199
KWV Cabernet Sauvignon	R199
La Motte Cabernet Sauvignon	R339
Warwick The First Lady Cabernet Sauvignon	R219
KWV Pinotage	R199

House Wine per 250ml glass:

Shiraz	R59
Merlot	R59
Cabernet Sauvignon	R59
Dry Red	R59

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WINE LIST

White Wines

Boschendal Sauvignon Blanc	R265
Springfield Estate Sauvignon Blanc	R279
Zonnebloem Sauvignon Blanc	R199
Porcupine Ridge Sauvignon Blanc	R139
Haute Cabriere Chardonnay Pivot Noir	R199
Spier Chardonnay	R165
Mulderbosch Chenin Blanc	R199
Porcupine Ridge Chenin Blanc	R139
Boschendal Boschen Blanc	R159
Boschendal Le Bouquet	R154

House Wine per 250ml glass:

Sauvignon Blanc	R49
Chardonnay	R49
Dry White	R49
Rosé	R49

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STARTERS



S1 Chicken Satay (Gai Satay)

Served with Satay Peanut Sauce
& Cucumber Salad **R89**

S2 Crystal Spring Rolls (Vegetarian Dish)

Made with rice paper and
fresh vegetables.

Served with peanut dipping sauce **R95**



S3 Money Bags (Thoong Tong)

Crispy parcels filled with minced
chicken, sweet corn,
Shiitake mushrooms, onion
and carrots.

R89

S4 Som Tum (Green Papaya Salad)

Green papaya salad that combines all
four tastes - sour, chilli, sweet and
salty. A healthy and tasty treat.

- S4a Som Tum Thai **R89**
- S4b Som Tum Palar **R95**
- S4q Som Tum Vegetarian **R89**



*som tum
by Chef Micky*

All photos in this menu are for illustration purpose only.
Actual presentation of the food and it's ingredients may vary



STARTERS

S5 Ha Gao
Steamed Prawn Dumplings

R89



S5



S6

S6 Siu Mai
Steamed Pork & Prawn Dumplings

R89

S7 LARB

(Minced Meat Salad)

- S7e** Beef **R139**
- S7f** Pork **R129**
- S7h** Chicken **R129**
- S7q** Tofu (Bean Curd) **R99**



S7



S8

S8 Miang Kham
(Spinach Cup Snacks)

Traditional Thai snacks **R89**

Our kitchen uses nuts, soy bean products, seafood, wheat and dairy products. Please talk to the owner before you place your order if you have food allergies or any special requests.



STARTERS



S9

S9 Prawn Cakes (Tod Mun Goong)

Crispy crumbed Thai style Prawn Cakes served with Plum Sauce

S9 4pcs R95

S9L 6pcs R142

S10 Fish Cakes (Tod Mun Phla)

S10 4pcs R95

S10L 6pcs R142



S10

S11



S11 Deep Fried Pork Ribs (Gra Dug Moo Thod Grathiem)

Aromatic deep fried pork ribs garnished with crispy garlic and coriander.

Served with Siracha Sauce.

R98

S12 Crispy Spring Rolls (Popia Tod)

S12h 4pcs Chicken R69

S12hL 6pcsv Chicken R99

S12q 4pcs Vegetarian R69

S12qL 6pcs Vegetarian R99



S12

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SOUP



S13

S13 Tom Yum Goong *(Hot & Sour Prawn Soup)*

S13a (Small) R95

S13aL (Large) R285

S13q Vegetarian R89

S14 Tom Yum Gai *(Hot & Sour Chicken Clear Soup)*

S14h (Small) R89

S14hL (Large) R267

S14q Vegetarian R89



S14



S15

S15 Tom Kha Gai *(Chicken Coconut Soup)*

S15h (Small) R89

S15hL (Large) R267

S15q Vegetarian R89

S16 Tom Yum Po Tek *(Hot & Sour Clear Seafood Soup with Basil)*

S16ms (Small) R95

S16msL (Large) R285



S16

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THAI CURRIES



C1

C1 Green Curry (Geang Keaw Wan)

C1a	Prawn	R189
C1b	Fish	R189
C1e	Beef	R149
C1f	Pork	R139
C1h	Chicken	R139
C1q	Vegetarian	R129

C2 Red Curry (Geang Phed)

C2a	Prawn	R189
C2b	Fish	R189
C2e	Beef	R149
C2f	Pork	R139
C2h	Chicken	R139
C2q	Vegetarian	R129



C2



C3

C3 Massaman Curry

C3e	Beef	R149
C3f	Pork	R139
C3h	Chicken	R139
C3q	Vegetarian	R129

C4 Fruity Curry

C4a	Prawn	R189
C4j	5-Spice Duck	R189



C4



C5

C5 Panang Curry

C5a	Prawn	R249
C5kf	Whole Fish	S.Q.
C5hf	Hake	R189
C5e	Beef	R169
C5f	Pork	R159
C5h	Chicken	R159
C5q	Vegetarian	R129



STIR-FRIES



P1 Spicy Basil Stir-fry (Phad Gra Pao)

P1e	Beef	R149
P1f	Pork	R139
P1h	Chicken	R139
P1j	Duck	R189
P1q	Vegetarian	R139

P1

P2 Chicken with Cashew Nuts (Gai Phad Med Mameung)

P2h	Chicken	R149
P2q	Vegetarian	R139



P2

P3



P3 Oyster Sauce Stir-fry (Phad Nam Man Hoi)

P3a	Prawn	R199
P3c	Calamari	R199
P3e	Beef	R139
P3f	Pork	R129
P3h	Chicken	R129
P3q	Vegetarian	R129

P4 Spicy Eggplant Stir-fry (Phad Mar Khuar Yao)

P4e	Beef	R139
P4f	Pork	R129
P4h	Chicken	R129
P4q	Vegetarian	R129



P4



STIR-FRIES



P5 Black Pepper Stir-fry (Phad Prik Thai Dum)

P5a	Prawn	R199
P5c	Calamari	R199
P5e	Beef	R149
P5f	Pork	R139
P5h	Chicken	R139

P5

P6 Angry Duck Stir-fry (Ped Pi Rod)

R189



P6



P7 Glass Noodle Stir-fry (Phad Woon Sen)

P7a	Prawn	R159
P7c	Calamari	R149
P7e	Beef	R149
P7f	Pork	R139
P7h	Chicken	R139
P7q	Vegetarian	R129

P7

P8 Ginger Stir-fry (Phad King)

P8a	Prawn	R199
P8df	Dori Fish	R189
P8e	Beef	R159
P8f	Pork	R149
P8h	Chicken	R149



P8



SEAFOOD



H1 Spicy Basil Stir-fry (Phad Gra Pao)

H1a	Prawn	R199
H1c	Calamari	R199
H1ms	Mixed Seafood	R199
H1df	Dori Fish Fillet	R199
H1hf	Hake Fillet	R189

H2 Deep Fried Prawns with Aromatic Garlic Sauce (Goong Tod Grathiem)

R249



H3 Deep Fried Prawns with Tamarind Sauce (Goong Sam Ros)

R249

H4 Deep Fried Fish with Tamarind Sauce (Pla Sam Ros)

H4hf	Hake Fillet	R189
H4df	Dori Fish Fillet	R199
H4wf	Whole Fish	S.Q.



H5 Deep Fried Fish with Sweet Chilli Sauce (Pla Lard Prik)

H5hf	Hake Fillet	R189
H5df	Dori Fish Fillet	R199
H5wf	Whole Fish	S.Q.



SEAFOOD

H6



**H6 Steamed Fish with
Lemon Chilli Sauce**
(Pla Neung Manao)

H6hf Whole Fish

S.Q.

**H7 Steamed Fish with
Ginger & Spring Onion**
(Pla Neung Si-ew)

H7wf Whole Fish S.Q.

H7



**H8 Mother-in-Law
(Spicy Clam Stir-fry)**
(Phad Hoi)

(Please ask waiter for availability)

R189

**H9 Lemon Grass Salad
with Cashew Nuts**
(Yum Takrai)

H9a
H9hf

Prawn
Whole Fish (Deep Fried Deboned)

R199
S.Q.



H9



SEAFOOD

H10



H10 Black Pepper Crab
(Poo Phad Prik Thai Dum)

S.Q.

H11 Curry Crab
(Poo Phad Pong Karee)

S.Q.



H11

H12



H12 Curry Stir-fry
(Phad Pong Karee)

H12a	Prawn	R249
H12c	Calamari	R229
H12hf	Hake	R199
H12df	Dori Fish Fillet	R199



N1

N1 Phad Thai *(Thai Style Fried Rice Noodles)*

N1a	Prawn	R149
N1e	Beef	R129
N1f	Pork	R129
N1h	Chicken	R129
N1q	Vegetarian	R129

N2 Phad Si-ew *(Sweet Soy Sauce Fried Rice Noodles)*

N2a	Prawn	R149
N2e	Beef	R129
N2f	Pork	R129
N2h	Chicken	R129
N2q	Vegetarian	R129



N2



N3

N3 Rad Na *(Rice Noodles with Vegetables and Gravy)*

N3a	Prawn	R149
N3e	Beef	R129
N3f	Pork	R129
N3h	Chicken	R129
N3q	Vegetarian	R129

N4 Plain Fried Noodles

N4a	Rice Noodles	R69
N4b	Egg Noodles	R69



N4



R1

R1 Pineapple Fried Rice (Khao Phad Sapparod)

- R1a Prawn & Minced Chicken R149
- R1h Minced Chicken R129
- R1q Vegetarian R129

R2 Thai Fried Rice (Khao Phad)

- R2a Prawn R149
- R2e Beef R129
- R2f Pork R119
- R2h Chicken R119
- R2q Vegetarian R119



R2



R3

R3 Egg Fried Rice (Khao Phad Kai)

- R3 Egg Fried Rice R69

R4 Steamed Jasmine Rice (Khao Soi)

- R4a Small R39
- R4b Medium R49
- R4c Large R59



R4