



THAI-CHI

Exotic Thai cuisine

A LA CARTE MENU

STARTERS - KUNG YANG

SATAY GAJ - Chicken marinated in mild spices and grilled on bamboo skewers with a peanut dip	Ksh 1,100/=
PREK GAI YAD SAI Thai style chicken "a meal for the kings"	Ksh 1,100/=
THOD MAN PLA Wok fried fish sponge cakes with cucumber and chili relish	Ksh 1,100/=
"PAK CHUB PANG TOD" 🌿 Assortment of seasonal vegetables, coated in light sago tempura flour	Ksh 800/=
THOD MAN KAO POD 🌿 Sweet corn fritters flavored with a delicate blend of Thai spices	Ksh 800/=
PEAK TOD Battered Arrow roots served with sweet chili sauce and peanut dip	Ksh 800/=

SALADS - YUM

YUM TA LEE 🔥 Prawns, fish and calamari tossed with tomatoes, celery and red onions in a hot lime dressing	Ksh 1,300/=
PHA GOONG 🔥 Steamed king prawns marinated in lemon grass, lime leaves red onion, fresh mint and a Thai chili paste on a bed of crunchy ice -berg	Ksh 1,300/=
LAB GAI 🔥 Spicy chicken mince with fresh mint, dressed in a lime sauce and served on organic greens	Ksh 1,300/=
YUM MOO YANG 🔥 Grilled pork tenderloin salad with celery, onions, tomatoes, cucumber, chili and lemon dressing	Ksh 1,300/=
SOM TAM THAJEE 🌿 🔥 A traditional salad of pounded green papaya, carrots, green beans,peanuts, and cherry tomatoes in a Thai tamarind sauce	Ksh 1,000/=
YUM WUNSEN JEE 🌿 🔥 Glass noodles, mushrooms, carrots, tomatoes, red onions, celery and cashew nuts all tossed in a special paste dressing	Ksh 900/=

SOUP - TOM

- TOM YAM GOONG/GAI** 🍲
Thai signature soup, a perfect blend of hot and sour with prawns or chicken Ksh 1,100/=
- TOM KHA GOONG/GAI** 🍲
A flavorful sour soup of prawn or chicken blended with coconut cream, galangal, mushrooms and cherry tomatoes Ksh 1,100/=
- TOM YAM NAM SAI GAI/GOONG** 🍲
Famous clear Thai hot and sour chicken or prawn soup, hinted with lemon grass and fresh chili Ksh 1,100/=
- TOM JUD PAK KRA LAM**
Clear vegetable soup served with rolls of glass noodle, chopped chicken and cabbage Ksh 1,100/=
- TOM KHA JEE** 🍲
A traditional vegetarian soup with coconut cream and fresh garden vegetables Ksh 1,100/=

SEAFOOD - TA LEE


- HOR MOK TA LEE** 🍲
Delicacy of fisherman's catch combined with Thai red/green curry and coconut cream Ksh 2,300/=
- GOONG MA KAM**
Grilled prawns on a bed of puffed rice noodles, served with a delectable tangy tamarind sauce Ksh 2,300/=
- GOONG KRA TEAM PRIK THAI** 🍲
Brandy flamed prawns with green beans in garlic and black pepper Ksh 2,300/=

- GOONG PREW WAN**
Prawns in a sweet and sour sauce, combination of cucumber, onion, pineapple and bell peppers Ksh 2,300/=
- GOONG PRIK THAI DAM**
Prawns with onion and bell peppers, broccoli and pepper sauce Ksh 2,300/=
- GANG KIEW WAN GOONG** 🍲
Fragrant green curry prawns, laced with coconut cream and basil Ksh 2,300/=
- PLA PREW WAN**
Golden fried tilapia fillet covered in a sweet and sour sauce, with a combination of cucumber, onion, pineapple and bell peppers Ksh 1,600/=
- PLA RAD PRIK** 🍲
Pan fried tilapia fillets tossed in chili and garlic Ksh 1,600/=
- PLA TA KAI** 🍲
Tilapia fillets, tossed in lemon grass sauce Ksh 1,600/=
- PLA CHU CHI** 🍲
Crispy fish fillets in red chuchi sauce with mushrooms and kaffir leaves Ksh 1,600/=
- PLA MAKAM**
Tamarind and ginger sauce wok fried with crispy fish fillets Ksh 1,600/=

CHICKEN - GAI

GAI PHADMAD MA MUNG A mild stir fry of chicken, cashew nuts, mushrooms, spring onions and bell peppers	Ksh 1,700/=
GAI PHAD KRA PROW  Wok tossed chicken breast flakes with fresh chili and basil	Ksh 1,700/=
GAI KRA TEAM PRIK THAI  Brandy flamed chicken with green beans in garlic and black pepper	Ksh 1,700/=
GAI PREW WAN Sliced chicken breast in a sweet and sour sauce, with a combination of cucumber, onion, and bell peppers	Ksh 1,700/=
GAI PHAD KHING Chicken with fresh ginger, onions and mushroom in a light soy and oyster sauce	Ksh 1,700/=
GAI GANG KIEW WAN  Fragrant green chicken curry dressed with coconut cream and basil	Ksh 1,700/=
GAI NAM PRIK POW  Chicken breast fillets with cherry tomatoes, julienne of white onions wok fried in Thai chili paste	Ksh 1,700/=
GANG PANANG GAI  Traditional country style chicken curry blended with coconut cream crushed peanuts and spices	Ksh 1,700/=
GAI GANG PED  Traditional Thai red chicken curry with basil	Ksh 1,700/=

DUCK - PED LAO DANG

PED OB NAM PHUENG Honey glazed crispy fried duck on a bed of spinach	Ksh 2,650/=
GANG PAD PED YANG  Braised duck breast in red curry with grapes, pineapple, cherry tomatoes and basil	Ksh 2,650/=

PORK ~ MOO

MOO PREW WAN Sliced pork in a sweet and sour sauce, with a combination of cucumber pineapple and bell peppers	Ksh 1,700/=
MOO PHAD KRA PROW  Stir fried pork with fresh chili and basil	Ksh 1,700/=
MOO PRIK THAI DAM  Tender pork fillets wok fried with red onions crushed black pepper in a duo of light soy and oyster sauce	Ksh 1,700/=
MOO KRA TEAM PRIK THAI  Brandy flamed pork with green beans in garlic and black pepper onion, and bell peppers	Ksh 1,700/=
SEE KRONG MOO KRA TEAM PRIK THAI/ OB NAM PHUENG Thai style spare ribs with garlic and pepper or honey glazed	Ksh 1,700/=
MOO GANG PED  Traditional Thai red pork curry with basil	Ksh 1,700/=
GANG PANANG MOO  Traditional country style pork curry blended with coconut cream, crushed peanuts and spices	Ksh 1,700/=

BEEF - NUE



- NUE PHAD KRA PROW** 
Stir fried beef with fresh chili and basil Ksh 1,700/=
- NUE PHAD NAM MAN HOI**
Brandy flamed beef slices with oriental mushrooms spring onions and bell peppers, tossed in oyster sauce Ksh 1,700/=
- GANG KIEW WAN NUE** 
Chicken breast fillets with cherry tomatoes, julienne of white onions wok fried in Thai chili paste Ksh 1,700/=
- NUE KRA TEAM PRIK THAI** 
Tender beef with green beans in garlic and black pepper Ksh 1,700/=
- NUE PRIK THAI DAM** 
Tender beef fillets wok fried with red onions, crushed black pepper in a duo of light soy and oyster sauce Ksh 1,700/=
- GANG PANANG NUE** 
Traditional country style beef curry blended with coconut cream, crushed peanuts and spices Ksh 1,700/=

VEGETABLES - PAK PHAD

- PAK PHAD RUAM** 
A mild stir fry of seasonal fresh vegetables with white and dark soy sauce Ksh 1,400/=
- PHAD WOSEN** 
Glass noodles stir fried with seasonal vegetables in light soy sauce Ksh 1,400/=
- PAK CHOI NAM DANG** 
Fresh "bok choy" stir fried with fresh garlic, red chili in soy sauce Ksh 1,400/=
- PHAD TOA HOO MA KLUW** 
Eggplants with tofu, mushrooms topped with cashew nuts Ksh 1,400/=

Prices are inclusive of statutory Government taxes and levies

- NOHMAI FARANG KAO PODJEE** 
Asparagus, baby corn and fresh mushrooms with white soy sauce and garlic Ksh 1,400/=

- TOFU CHU CHI JEE** 
Deep fried tofu simmered in "chu chi" sauce laced with coconut cream and "bai ma krud" leaves Ksh 1,400/=

- GANG KIEW WAN JEE** 
Fragrant green curry dressed vegetables with coconut cream and basil Ksh 1,400/=

RICE - KAO

- KAO OB SAB PA SOD**
Special Thai rice with an intriguing combination of pineapple garden peas, prawns, cashew nuts and eggs Ksh 1,200/=

- KAO PHAD GAI**
Wok tossed Thai rice with chicken, egg, tomato and onions Ksh 1,200/=

- KAO PHAD GOONG**
Wok fried Thai rice with prawns and onions Ksh 1,200/=

- KAO PHAD EGG**
Fried Thai rice with whole egg and a light soy sauce Ksh 1,200/=

- KAO PHAD JEE**
Thai rice with assorted vegetables Ksh 1,200/=

- KAO SUYE**
Steamed jasmine rice Ksh 800/=

Prices are inclusive of statutory Government taxes and levies

NOODLES - QUAY TIEW

PHAD THAI

Thai signature dish of wok tossed noodles with shrimps, tofu, spring onions palm sugar, and egg, finished with tamarind sauce fresh bean sprouts and crushed peanuts Ksh 2,100/=

PHAD KEE AIEW

Wok tossed noodles with chicken, beef or pork mixed with egg broccoli, carrots and kale in a mild sauce Ksh 2,100/=

PHAD KEE MAO

Wok fried noodles with chicken, beef or pork in a chili stir fry sauce with baby corn, mushrooms and basil Ksh 2,100/=

PHAD UDONJEE

Noodles with assorted vegetables in white soy sauce Ksh 1,300/=

QUAY TIEW NUE

Beef and noodles in a fragrant broth Ksh 2,100/=

LAD NAH TALEE

Assorted seafood cooked in a creamy Thai sauce on a bed of crispy rice noodles Ksh 2,100/=

LAD NAH (GAI/ MOO/ NUE)

A choice of either chicken /pork/ beef fillets in a creamy Thai sauce on a bed of rice noodles Ksh 2,100/=

LAD NAH (PAK)

Seasonal vegetables in a creamy Thai sauce on a bed of rice noodles Ksh 1,800/=

PHAD QUAY TIEW

Wok fried plain noodles Ksh 1,200/=

DESSERTS - KHA NOM WAN

ITIM TOD

Golden fried vanilla bean ice cream crusted with nuts and topped with honey Ksh 900/=

QUAY TOD

Banana fritters with coconut cream and sesame, a touch of caramelized sugar sauce served with ice cream Ksh 900/=

POLMAI RUAM

Thai fruit platter served with Thai chili sugar Ksh 900/=

STICKY TOFFEE PUDDING

With butter scotch sauce and vanilla ice cream Ksh 900/=

CHOCOLATE AND COCONUT TART

Rich chocolate and fresh coconut Ksh 900/=

GINGER AND LEMON GRASS BRULEE

With honey snap Ksh 900/=

GLOSSARY

Indicates dishes suitable for all vegetarians 

Indicates hot dishes 

Indicates dishes of medium chili 

Indicates dishes of mild chili 



THAI-CHI

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BEVERAGE LIST

BEERS

Local Beers

Tusker lager, Tusker malt & Tusker lite, Pilsner lager, White cap lager
Each @ Ksh 500/=

Imported Beers

Guinness stout
Each @ Ksh 500/=

ALCOHOLIC COCKTAILS

All our cocktails are made from the freshest ingredients.
Our mixologist combines experience with tradition to create exquisite blends. Please inquire for our signature selection & classics.

Mojito

Bacardi, lime juice, mint, soda water
Ksh 800/=

Cosmopolitan

Vodka, triple sec, cranberry juice, lime juice
Ksh 800/=

Long Island Ice Tea

Rum, tequila, vodka, gin, triple sec, cola
Ksh 1,500/=

Negroni

Gin, campari, sweet vermouth, orange
Ksh 800/=

Pinacolada

Rum, coconut milk, pineapple juice
Ksh 900/=

Tom Collins

Gin, cucumber, club soda, simple syrup
Ksh 600/=

Bloody Mary

Vodka, tomato juice, lemon juice, spices
Ksh 700/=

MOCKTAILS

Fresh Pineapple Minted Mojito

Fresh pineapple juice, mint, lime, sugar
Ksh 600/=

Sparkling Cranberry Ginger

Cranberry juice, ginger, strawberry puree
Ksh 600/=

Berry Mule

Blueberries, strawberry puree, ginger, lemon
Ksh 600/=

LIQUORS

Aperitifs & Bitters

Campari
Jägermeister

30 ml

By bottle

320

9,500

480

5,000

Vodka

Grey goose original
Cîroc original
Absolute blu

30 ml

By bottle

800

7,800

600

5,400

400

4,500

Gin

Tanqueray London dry
Bombay sapphire
Gordons dry

30 ml

By bottle

700

5,400

600

5,200

500

4,600

Tequila

Don Julio Blanco
Camino Gold/Blanco
Jose Cuervo Gold

30 ml

By bottle

900

12,500

350

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400

5,000

Rum

	30 ml	By bottle
Ron Zacapa 23 YO Solera	600	9,400
Myers Rum	500	4,800
Barcadi	400	4,800
Captain Morgan Dark	500	4,200

Brandy and Cognac

	30 ml	By bottle
Hennessey XO	3,000	32,500
Remy Martin XO	3,300	30,000
Hennessey VSOP	1,300	11,000
Remy Martin VSOP	1,200	11,000

Whiskey (Blended Scotch)

	30 ml	By bottle
Johnnie Walker Double Black	1,000	6,800
Chivas Regal 12 YO	900	5,800
Johnnie Walker Black Label	700	5,800
Johnnie Walker Red Label	500	5,800

Irish Whiskey

	30 ml	By bottle
Bushmills	650	9,000
Jameson	500	4,800

Bourbon and Tennessee Whiskey

	30 ml	By bottle
Jack Daniel's	800	10,800

Scottish Single Malt

Highlands

	30 ml	By bottle
Glenmorangie Lasanta 10 YO	1,000	9,200

Lowlands

	30 ml	By bottle
Glenkinchie 12 YO	1,000	9,200

Speyside

The Macallan 12 YO	1,500	17,800
The Glenlivet 18 YO	1,800	15,900
Glenfiddich 18 YO	1,300	15,900
Glenfiddich 12 YO	900	6,800

Islay

Lagavullin 16 YO	1,100	12,900
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Liqueurs

	30 ml	By bottle
Amaretto Dissarone	500	4,200
Amarula	500	4,200
Baileys Irish Cream	500	4,200
Southern Comfort	500	4,200
Malibu	500	4,200
Khalua	500	4,200

WINES

White Wine

	By glass	By bottle
Cono Sur Reserve (SA)	750	3,950
Darling C B Vin Sauv Blanc (SA)	750	3,600
Hesketh Riesling (AUS)	700	3,400
Fuzion Chenin Chardonnay (ARG)	650	3,200
Robertson Sweet White (SA)	700	3,200

White Wine (By bottle)

	By bottle
Gamla Riesling (JSR)	5,200
Wolftrap Viognier Chenin Blanc (SA)	5,200
Don David Chardonnay (ARG)	5,000
Man Vintners Sauvignon Blanc (SA)	4,000
MudHouse Sav Blanc (New Ze)	6,000
Porcupine Ridge Sav Blanc (SA)	5,800
Simonsig Chenin Blanc (SA)	3,800

Red Wine

	By glass	By bottle
Cono Sur Cabernet Sauv (SA)	750	3,950
Darling Cellar Six Tonner Merlot (SA)	750	3,600
Van Loveren Cabernet Sauv Shiraz (SA)	700	3,600
Querue Came néré (CHJ)	650	3,200
Robertson Sweet Red (SA)	700	3,200

Red Wine (By bottle)

	By bottle
Porcupine Ridge Merlot (SA)	5,800
Kevin Arnold Shiraz (SA)	5,700
Barton & Questier Pinot Noir (FR)	5,000
Hesketh Midday Somewhere Shiraz (AUS)	4,000
Laborie Shiraz (SA)	3,500
Journey End Shiraz (SA)	8,000
Rutini Trumpeter Malbec (ARG)	3,500
Robertson Winery Merlot (SA)	3,200
Springfield Work of Time (SA)	5,700

Sparkling Wine

	By glass	By bottle
Nicolas Feuillâtes Brut Reserve (FRA)	-	12,500

Rose

Efrant Zinfadel Sweet	650	3,500
Rose De Anjou (FR)	-	3,500
B&G Reserve Rose (FR)	-	3,500

Champagne

Dom Pérignon (FR)	-	45,500
Moët and Chandon Brut (FR)	-	13,500

TEA'S AND COFFEE

Jce Coffee	500	Café Latte	500
Classic Jce Tea	500	Americano	500
Kenyan Dawa	500	Hot Chocolate	500
House coffee	500	Selection of herbal teas	500
Cappuccino	500	Espresso	500

FRESHLY SQUEEZED JUICES

Orange, pineapple, watermelon, tropical
Each at Ksh 750

WATER & SOFT DRINKS

Water	300ml	700ml
Mayers Still	300	400
Mayers Sparkling	300	400
Sodas (300ml)	Each at Kshs 300	
Red Bull	500	

Kindly inquire from your server for additional available beverages.