

Wine**WINE BY THE GLASS**

Durbanville Hills Sauvignon Blanc	R85
La Motte Sauvignon Blanc	R95
Fat Bastard Chardonnay	R95
Nederburg Stein (Semi Sweet)	R75
Nederburg Rose	R75
Durbanville Hills Carbernet Sauvignon	R95
Durbanville Hills Merlot	R95
Beyerskloof Pinotage	R100
Alto Rouge	R110
Hartenberg Doorkeeper Shiraz	R110
Spier Chenin Blanc	R90

CHAMPAGNE

Billecart-Salmon Brut Rose	R3500
Moet & Chandon Imperial	R1950

CAP CLASSIQUE

Graham Beck Brut Rose	R500
Pongracz Brut	R435

SPARKLING WINE

J.C. Le Roux Le Domaine	R280
J.C. Le Roux La Fleurette (Non Alcoholic)	R260

SAUVIGNON BLANC

Steenberg	R425
La Motte	R285
Durbanville Hills	R255

CHARDONNAY

Hamilton Russel Vineyards	R1060
Fat Bastard	R285

SEMI SWEET WHITE

Nederberg Stein	R225
-----------------	------

WHITE BLENDS

Haute Cabriere Chadonnay	R255
Pinot Noir	
Van Loveren Chadonnay	R275
Pinot Noir	

CHENNIN BLANC

Spier	R270
-------	------

ROSE

Kanokop Kedette Rose	R290
Nederberg	R225

CABERNET SAUVIGNON

Rustenberg	R415
Durbanville Hills	R335

MERLOT

Glen Carlou Merlot	R455
Durbanville Hills	R335

PINOTAGE

Beyerskloof	R335
-------------	------

SHIRAZ

Hartenberg Doorkeeper	R330
Zandvliet	R360

RED BLENDS

Meerlust Rubicon	R1430
Rupert & Rothschild Baron Edmond	R1430
Boekenhoutskloof The Chocolate Block	R585
Anthony Rupert Optima	R555
Rupert & Rothschild Classique	R545
Alto Rouge	R330

DRINKS

Cold Drinks 300ml	R32
Cordials (2 tots)	R20
Schwepps Mixers 200ml	R26
Ice Tea 300ml	R35
Tisers 300ml	R35
Milkshakes	R60
Vanilla Strawberry Chocolate	

WATER

Still 500ml	R30
Sparkling 500ml	R30
Still Glass Bottle 750ml	R55
Sparkling Glass Bottle 750ml	R55

INDIAN DRINKS

Bombay Crush	R70
Lasi Mango Sweet Rose Salt	R55

HOT BEVERAGES

Coffee	R30
Double Espresso	R30
Café Latte	R45
Hot Chocolate	R50
Cappucino	R40
Tea	R35
Masala Tea	R50

SPECIAL COFFEE

Amarula Coffee	R55
Kahlua Coffee	R55
Dom Pedro	R65
Irish Coffee	R80

BEERS

Castle Lite	R35
Castle Lager	R35
Carling Black Label	R35
Windhoek Draught	R45
Heineken	R40
Stella Artois	R50
Corona	R50

CIDERS

Savanna Dry	R45
Savanna Light	R45
Hunter's Dry	R45
Hunter's Gold	R45

BRANDY & COGNAC

Richeliue	R35
Klipdrift Premium	R40
KWV 5 YO	R40
Hennessey	R50
Remy Martin	R60

WHISKY

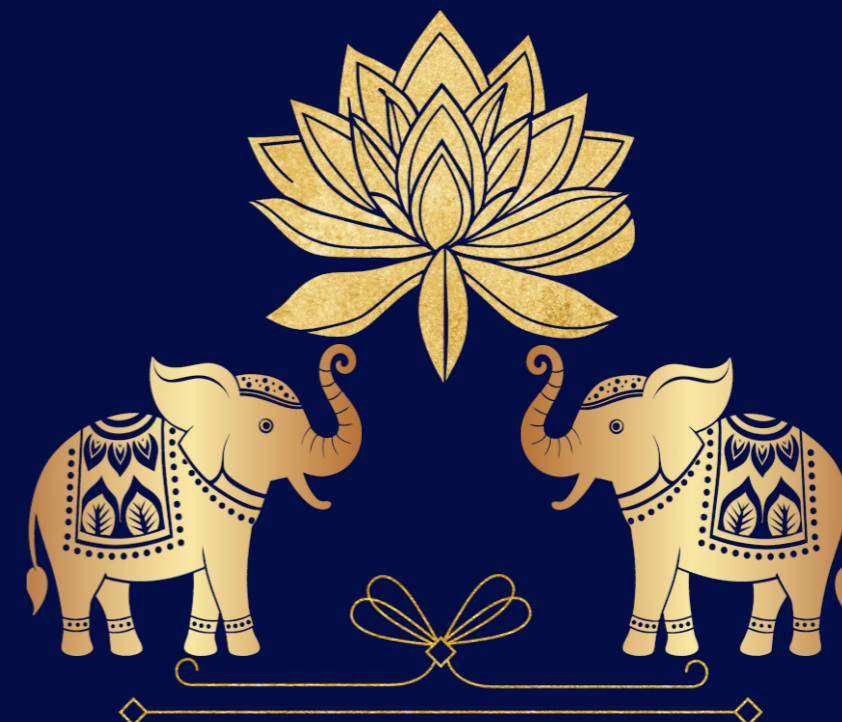
Bell's	R35
Johnnie Walker Red Label	R35
Jack Daniel's	R40
Jameson	R45
Johnnie Walker Black Label	R50
Glenfiddich 12 YO	R60
Chivas Regal 12 YO	R60

SPIRITS

Smirnoff 1818 Vodka	R30
Gordon's London Dry Gin	R30
Bacardi Rum	R30
Captain Morgan Rum	R30
Spiced Gold	R30
Jose Cuervo Silver/Gold	R40
Bombay Sapphire Gin	R40
Absolute Vodka	R35
Jagermeister	R40
Inverroche Amber Gin	R45

**SUN CITY**

Sun City Hotel
 R556, Sun City, North West 0316
 Tel: 082 905 0446 Email: thavaregent@thava.co.za
 www.thava.co.za



Starter Menu - Non Vegetarian

Chilli Chicken (Medium/Hot) R140
Chicken strips are coated with corn flour and deep fried, then stir fried with garlic, onion, and mixed peppers, along with vinegar, tomato, and soy sauce.

Prawns Chilli (Medium/Hot) R195
Prawns are coated with corn flour and deep fried, then stir-fried with garlic, onion, and mixed peppers, along with vinegar, tomato and soya sauce.

Thava Chicken 65 (Med/Hot) R140
Chicken strips are marinated with ginger, green chilli, curry leaves, coriander leaves, vinegar and black pepper coated with corn flour and deep fried to a crispy perfection.

Thava Prawns 65 (Med/Hot) R195
Prawns are marinated with ginger, green chilli, curry leaves, coriander leaves, vinegar and black pepper coated with corn flour and deep fried.

Tandoori Mixed Platters

Chicken Tikka, Tandoori Pahadi Tikka, Malai Kebabs, Lamb Seekh Kebabs.

Available for 2 People R180 4 People R360 6 People R540 8 People R720

Starter Menu - Vegetarian

Paneer Chilli (Med/Hot) R145
Paneer is coated with corn flour and deep fried, then tossed with garlic, onion, mixed peppers, along with vinegar, tomato and soy sauce.

Paani Poori (4 Pieces) R75
Pani Puri is made by filling crispy puris with spiced mashed potatoes mixed with onion, tomato adding tamarind sauce, sweet yoghurt, mint sauce, a sprinkle of crunchy sev. Served with spiced water.

Palak Chaat (100g) R85
Spinach leaves are coated with gram flour and corn flour batter, deep fried until crisp, then mixed with combination of chutneys, green mint chutney, sweet yoghurt, tamarind sauce, along with chopped onion, and tomato, and finally topped with a generous sprinkle of crunchy sev.

Gobi Chilli (Medium/Hot) R120
Cauliflower florets are deep-fried and then stir fried with garlic, onion, and mixed peppers, along with vinegar, tomato, and soy sauce.

Tandoor

A tandoor is a cylindrical clay oven, heated with high heat or charcoal, used for cooking foods, especially meats and baking breads.

Chicken Tikka (Med/Hot) Starter (6 Pieces) R145
Chicken cubes are overnight marinated in yoghurt and spices, then cooked to perfection in a tandoor oven. Served with refreshing green chutney.

Chicken Malai Tikka (Mild) Starter (6 Pieces) R145
Mildly spiced chicken breast pieces marinated in yoghurt, cream and cashew nut paste, cooked in a tandoor oven, and served with refreshing green chutney.

Tandoori Chicken (Med/Hot) R165
Half a chicken with bone is overnight marinated in spices and yoghurt, cooked in a traditional tandoor oven, served with flavorful rice and refreshing green chutney.

Fish Tikka (Med/Hot) R225
Kingclip fillet is overnight marinated in yoghurt and spices, then cooked to perfection in a tandoor oven.

Tandoori Lamb Chops (Med/Hot) R245
Lamb chops are marinated overnight in spiced yogurt with garam masala, cinnamon, cardamom, and cloves, skewered, and cooked to perfection in a tandoor oven.

Lamb Sheekh Kebab (Med/Hot) R135
Minced lamb is mixed with spices, onions, garlic, and herbs, shaped into kebabs, grilled in a tandoor oven, and served on a poori with refreshing mint chutney.

Tandoori Paneer Tikka (Med/Hot) R135
Homemade paneer cubes are marinated with yoghurt, tumeric, red chilli powder, garam masala, and salt, then skewered with tomato, green pepper, and onion, grilled in a tandoor oven, and served with green chutney.

Curries - Chicken

Chicken Tikka Masala (Mild/Med/Hot) R195
Cubes of Chicken Tikka are cooked with onions and tomatoes, then sauteed with ginger-garlic paste, ghee and special masala for a rich and aromatic dish.

Chicken Korma (Mild) R195
Tender pieces of chicken are cooked in a cashew nut paste and cream with a pinch of kasthuri methi for a rich and aromatic dish.

Butter chicken (Mild/Med/Hot) R195
Tender pieces of chicken cooked in a rich blend of tomato, cashew nut paste, cream, and butter for a creamy and flavorful dish.

Chicken Vindaloo (Hot/Extra Hot) R195
A spicy Goan chicken curry with potatoes, cooked in a flavourful blend of red chillies, vinegar, cinnamon, cloves, cumin and onion sauce.

South Indian Chicken Curry (Med/Hot) R195
Cubes of chicken are cooked in a brown onion paste with whole garam masala, chopped tomatoes, coconut powder and mixed spices, then garnished with fresh coriander leaves.

Chicken Chettinadu (Med/Hot) R195
Cubes of chicken cooked in dry red chillies, cumin seeds, cinnamon, fennel seeds, chopped tomatoes and coconut paste, then finished with fresh coriander leaves.

Kadai Chicken (Mild/Med/Hot) R195
Chicken cubes are cooked with green peppers, ginger garlic paste and fenugreek in a rich onion and tomato sauce.

Traditional Chicken Curry (Med/Hot) R175
Chicken on-the-bone with potato cooked in a traditional home-style method.

Curries - Lamb

Thava Special Lamb Masala (Med/Hot) R235
Tender pieces of lamb are cooked with onion, tomato, ginger, garlic, curry leaves, green chilli, black pepper, coriander leaves, chilli powder and garam masala, enhanced with the chef's secret recipe.

Thava Lamb Chops Masala (Med/Hot) R295
Marinated Lamb chops are grilled and then cooked along with onion masala, tomato, green chilli and ginger garlic paste, infused with Thava's secret spice blend.

Thava Lamb Shank Masala (Mild/Med/Hot) R295
Lamb Shank is mildly spiced with garam masala, cinnamon, cardamom and cloves, boiled, then cooked in a ginger garlic, onion paste with fried onions and tomato, finished with a touch of cream and Thava's secret spices.

Thava Andhra Lamb Curry (Med/Hot) R235
Cubes of lamb are cooked with ginger garlic paste, coconut milk, and curry leaves, finished with a tangy tamarind sauce.

Lamb Rogan Josh (Mild/Med/Hot) R235
Cubes of lamb are cooked in a rich blend of ginger, garlic, onions, tomato puree, garam masala, and onion sauce.

Lamb Korma (Mild) R235
Cubes of lamb are cooked in a rich cashew nut and cream sauce for a creamy, flavourful dish.

Lamb Vindaloo (Hot/Extra Hot) R235
A spicy Goan lamb curry with potatoes, cooked in a flavorful blend of red chillies, vinegar, cinnamon, cloves, cumin, and onion sauce.

Lamb Kadai (Mild/Med/Hot) R235
Cube of lamb are cooked with green peppers, ginger garlic paste, and fenugreek in a rich onion and tomato sauce.

Traditional Mutton Curry (Med/Hot) R195
Mutton on the bone with potato cooked with traditional Indian home-style preparation.

Mutton Bunny Chow (Med/Hot)SQ R195
Traditional mutton curry served inside a soft, unsliced quater loaf of bread, accompanied by carrot salad.

Trotters and Beans (Med/Hot) R175
Sheep trotters cooked with broad beans in a traditional South African-Indian style.

Curries - Seafood

Traditional Fish Curry (Med/Hot) R230
A traditional Houseboat curry is cooked with sliced onions, tomatoes in a paste form along with green chilli, ginger, garlic, curry leaves, blended with chilli powder, coriander and tamarind for a tangy, spicy flavor.

Kerala Coconut Fish Curry (Mild/Med/Hot) R230
Fish cooked in coconut paste and dry red chilli, onion, ginger garlic paste cooked to perfection by adding tomato, curry leaves and tamarind.

Kerala Coconut Prawns Curry (Mild/Med/Hot) R235
Prawns cooked in coconut paste and dry red chilli, onion, ginger garlic paste cooked to perfection by adding tomato, curry leaves and tamarind.

Thava Special Prawns Curry (Med/Hot) R235
Prawns cooked with onion, tomato, ginger, garlic, tamarind, green chilli, fresh coriander, and lemon juice, enhanced with the chef's secret recipe for a flavorful dish.

Curries - Vegetarian

Paneer Tikka Masala (Mild/Med/Hot) R175
Paneer tikka is cooked with onions, tomatoes, mixed peppers, and Indian spices for a flavorful dish.

Paneer Makhni (Mild/Med/Hot) R175
Cubes of paneer are cooked in a rich blend of tomatoes, cashew nut paste, cream and butter for a creamy, flavorful dish.

Paneer Kadai (Mild/Med/Hot) R175
Cubes of paneer are cooked with green peppers, ginger garlic paste, and fenugreek in a rich onion and tomato sauce.

Paneer Vindaloo (Hot/Extra Hot) R175
A spicy Goan paneer curry with potatoes, cooked in a flavorful blend of red chillies, vinegar, cinnamon, cloves, cumin and onion sauce.

Palak Paneer (Mild/Med/Hot) R175
Paneer is cooked in a spinach gravy tempered with garlic and cumin, and finished with a touch of cream for a rich, flavorful dish.

Vegetable Makhni (Mild/Med/Hot) R150
Mixed vegetables are cooked in a rich blend of tomatoes, cashew nut paste, cream, and butter for a creamy, flavorful dish.

Vegetable Kadai (Mild/Med/Hot) R150
Mixed vegetables are cooked with green peppers, ginger garlic paste, and fenugreek in a rich onion and tomato sauce.

Bombay Aloo (Mild/Med/Hot) R140
Boiled potato cooked with aromatic spices.

Dhal Makhni (Mild/Med/Hot) R140
A rich black lentil curry with sugar beans, are cooked in a blend of tomatoes, cashew nut paste, cream and butter for a creamy curry.

Tadka Dhal (Mild/Med/Hot) R140
Yellow dhal cooked and seamed with mustard, onion, tomato and red chilli along with ginger and garlic and garnished with tadka.

Dhingri Matar (Mild/Med/Hot) R140
Mushrooms and peas are cooked in a rich onion and cashew nut sauce for a creamy flavorful dish.

Aloo Gobi (Mild/Med/Hot) R140
Potato and cauliflower are cooked in a cumin, coriander, tumeric, red chilli, and garam masala for a flavorful and aromatic dish.

Rice

Jeera Pulavu R45
Basmati rice is cooked with ghee and cumin seeds for a fragrant and flavorful accompaniment.

Kashmiri Pulavu R65
Basmati rice is cooked with roasted cashews and raisins, cream for a rich and aromatic dish.

Biryani

Marianted meat, chicken, mixed vegetables, or fish and partially cooked basmati rice are layered with aromatic spices and fried onions, cooked on a very slow fire and garnished with mint leaves.

Lamb Biryani (Mild/Med/Hot) R245

Chicken Biryani (Mild/Med/Hot) R225

Vegetable Biryani (Mild/Med/Hot) R195

Prawns Biryani (Mild/Med/Hot) R275

Fish Biryani (Mild/Med/Hot) R245

Thava Lamb Chops Masala Biryani (Med/Hot) R295

Thava Lamb Shank Masala Biryani (Med/Hot) R295

Indian Flat Bread

Plain Naan R25

Butter Naan R30

Garlic Naan R32

Chilli Garlic Naan R35

Sesame Naan R30

Cheese Naan R45

Peshwari Naan (Nuts, Raisins and

Coconut filling) R50

Tandoori Roti Plain (Brown Flour) R25

Tandoori Roti Butter (Brown Flour) R30

Roomali Roti R30

Chapatti (Brown Flour) R25

Latcha Paratha (Layered Paratha) R30

Aloo Paratha (Potato filling) R30

Thava Kerala Paratha (Flaky Paratha) R30

Accompaniments

Kachumber Salad R40

A fresh salad of diced cucumber, carrot, onion and tomato, tossed in lemon juice and garnished with fresh coriander leaves.

Cucumber Raita R30

Homemade yoghurt mixed with freshly grated cucumber.

Desserts

Gulab Jamun R65

Small balls made of milk powder, cardamom, and sugar are fried and then soaked in sugar syrup for a sweet, flavorful treat.

Payasam R65

Vermicelli is cooked in cream and milk, then garnished with ghee-fried raisins and cashews for a rich and flavorful dessert.

Sooji R65

Sooji (semolina) pudding is made by roasting semolina in ghee, cooking it with milk and sugar until thickened, and served warm with a scoop of vanilla ice-cream.

Thava Fried Ice Cream R75

A scoop of vanilla ice cream is wrapped with phyllo pastry, deep fried, and garnished with sugar syrup and coconut powder.