

Wine**WINE BY THE GLASS**

Durbanville Hills Sauvignon Blanc	R75
La Motte Sauvignon Blanc	R85
Fat Bastard Chardonnay	R85
Nederburg Stein (Semi Sweet)	R65
Nederburg Rose	R65
Dubenville Hills Carbernet Sauvignon	R85
Durbanville Hills Merlot	R85
Beyerskloof Pinotage	R90
Alto Rouge	R100
Hartenberg Doorkeeper Shiraz	R100
Spier Chenin Blanc	R75

CHAMPAGNE

Billecart-Salmon Brut Rose	R3500
Moet & Chandon Imperial	R1950

CAP CLASSIQUE

Graham Beck Brut Rose	R420
Pongracz Brut	R355

SPARKLING WINE

J.C. Le Roux Le Domaine	R200
J.C. Le Roux La Fleurette (Non Alcoholic)	R180

SAUVIGNON BLANC

Steenberg	R375
La Motte	R255
Durbanville Hills	R225

CHARDONNAY

Hamilton Russel Vineyards	R980
Fat Bastard	R255

SEMI SWEET WHITE

Nederberg Stein	R195
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WHITE BLENDS

Haute Cabriere Chadonnay	R175
Pinot Noir	
Van Loveren Chadonnay	R195
Pinot Noir	

CHENNIN BLANC

Spier	R225
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ROSE

Kanokop Kedette Rose	R210
Nederberg	R195

CABERNET SAUVIGNON

Rustenberg	R335
Durbanville Hills	R255

MERLOT

Glen Carlou Merlot	R375
Durbanville Hills	R255

PINOTAGE

Beyerskloof	R255
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SHIRAZ

Hartenberg Doorkeeper	R300
Zandvliet	R335

RED BLENDS

Meerlust Rubicon	R1350
Rupert & Rothschild Baron Edmond	R1350
Boekenhoutskloof The Chocolate Block	R505
Anthony Rupert Optima	R475
Rupert & Rothschild Classique	R465
Alto Rouge	R300

DRINKS

Cold Drinks 300ml	R32
Cordials (2 tots)	R20
Schwepps Mixers 200ml	R26
Ice Tea 300ml	R35
Tisers 300ml	R35
Milkshakes	R55
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	R40
Savanna Light	R40
Hunter's Dry	R40
Hunter's Gold	R40

BRANDY & COGNAC

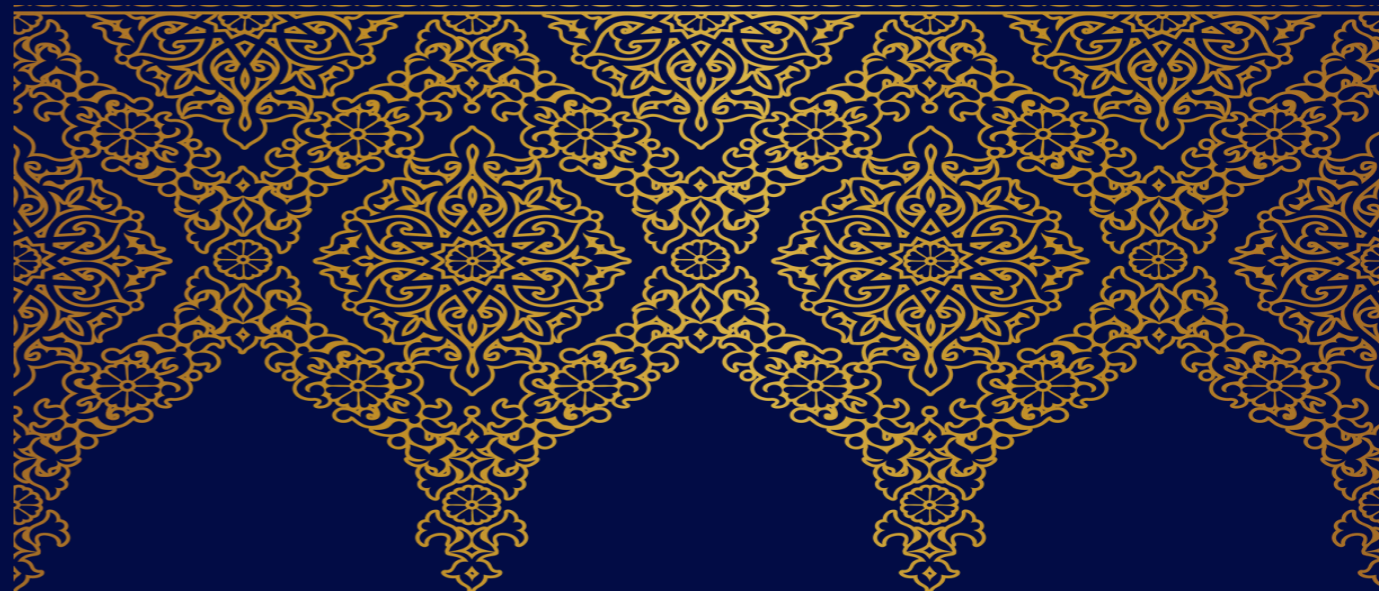
Richeliue	R35
Klipdrift Premium	R40
KWV 5 YO	R40
Hennessey	R50
Remy Martin	R60

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



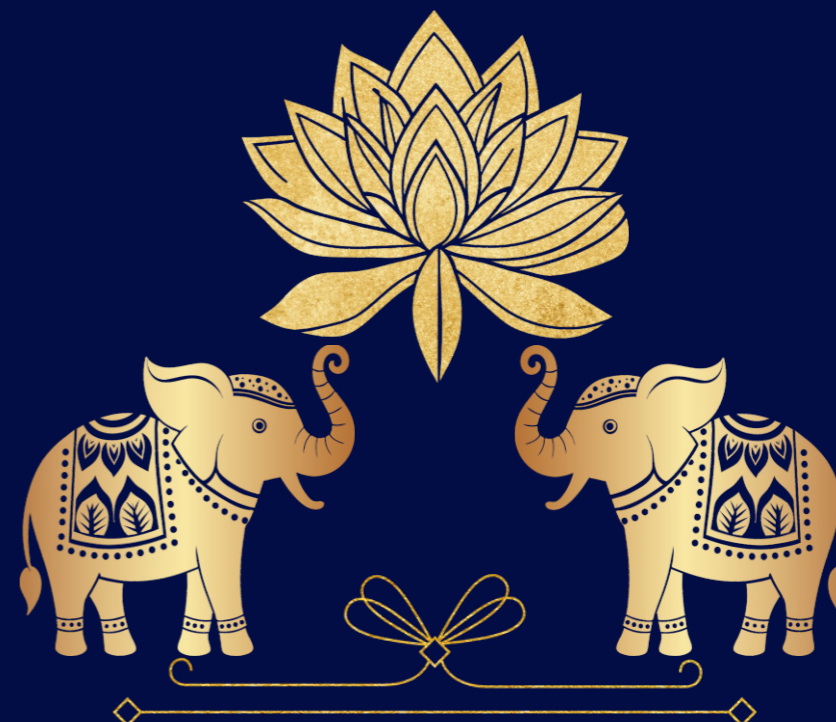
EMPERORS PALACE

Inside Emperors Palace

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Starter Menu - Non Vegetarian

Chilli Chicken (Medium/Hot) 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.	R105
Prawns Chilli (Medium/Hot) 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.	R175
Thava Chicken 65 (Med/Hot) 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.	R105
Thava Prawns 65 (Med/Hot) Prawns are marinated with ginger, green chilli, curry leaves, coriander leaves, vinegar and black pepper coated with corn flour and deep fried.	R175
Tandoori Mixed Platters Chicken Tikka, Tandoori Pahari Tikka, Malai Kebabs, Lamb Seekh Kebabs. Available for 2 People R160 4 People R320 6 People R480 8 People R600	

Starter Menu - Vegetarian

Paneer Chilli (Med/Hot) Paneer is coated with corn flour and deep fried, then tossed with garlic, onion, mixed peppers, along with vinegar, tomato and soy sauce.	R125
Paani Poori (4 Pieces) 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.	R60
Thava Punjabi Chaat (4 Pieces) A sweet and tangy flavour by layering crisp papids, soft urad dal dumplings, and a mix of mashed potato and onion, tomato all topped with tamarind sauce, mint sauce, sweet yoghurt, and a generous sprinkle of crunchy sev.	R60
Palak Chaat (100g) 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.	R85
Gobi Chilli (Medium/Hot) Cauliflower florets are deep-fried and then stir fried with garlic, onion, and mixed peppers, along with vinegar, tomato, and soy sauce.	R105

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) Chicken cubes are overnight marinated in yoghurt and spices, then cooked to perfection in a tandoor oven. Served with refreshing green chutney.	R110
Chicken Malai Tikka (Mild) Starter (6 Pieces) Mildly spiced chicken breast pieces marinated in yoghurt, cream and cashew nut paste, cooked in a tandoor oven, and served with refreshing green chutney.	R110
Tandoori Chicken (Med/Hot) 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.	R135
Fish Tikka (Med/Hot) Kingclip fillet is overnight marinated in yoghurt and spices, then cooked to perfection in a tandoor oven.	R185
Tandoori Lamb Chops (Med/Hot) Lamb chops are marinated overnight in spiced yogurt with garam masala, cinnamon, cardamom, and cloves, skewered, and cooked to perfection in a tandoor oven.	R225
Lamb Sheekh Kebab (Med/Hot) 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.	R105
Tandoori Paneer Tikka (Med/Hot) Homemade paneer cubes are marinated with yoghurt, turmeric, 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.	R135

Curries - Chicken

Chicken Tikka Masala (Mild/Med/Hot) 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.	R155
Chicken Korma (Mild) 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.	R170
Butter chicken (Mild/Med/Hot) Tender pieces of chicken cooked in a rich blend of tomato, cashew nut paste, cream, and butter for a creamy and flavorful dish.	R155
Chicken Vindaloo (Hot/Extra Hot) A spicy Goan chicken curry with potatoes, cooked in a flavourful blend of red chillies, vinegar, cinnamon, cloves, cumin and onion sauce.	R155
South Indian Chicken Curry (Med/Hot) 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.	R155
Chicken Chettinadu (Med/Hot) Cubes of chicken cooked in dry red chillies, cumin seeds, cinnamon, fennel seeds, chopped tomatoes and coconut paste, then finished with fresh coriander leaves.	R155
Kadai Chicken (Mild/Med/Hot) Chicken cubes are cooked with green peppers, ginger garlic paste and fenugreek in a rich onion and tomato sauce.	R155
Traditional Chicken Curry (Med/Hot) Chicken on-the-bone with potato cooked in a traditional home-style method.	R155

Curries - Lamb

Thava Special Lamb Masala (Med/Hot) 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.	R195
Thava Lamb Chops Masala (Med/Hot) 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.	R275
Thava Lamb Shank Masala (Mild/Med/Hot) 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.	R275
Thava Andhra Lamb Curry (Med/Hot) Cubes of lamb are cooked with ginger garlic paste, coconut milk, and curry leaves, finished with a tangy tamarind sauce.	R195
Lamb Rogan Josh (Mild/Med/Hot) Cubes of lamb are cooked in a rich blend of ginger, garlic, onions, tomato puree, garam masala, and onion sauce.	R195
Lamb Korma (Mild) Cubes of lamb are cooked in a rich cashew nut and cream sauce for a creamy, flavourful dish.	R195
Lamb Vindaloo (Hot/Extra Hot) A spicy Goan lamb curry with potatoes, cooked in a flavorful blend of red chillies, vinegar, cinnamon, cloves, cumin, and onion sauce.	R195
Lamb Kadai (Mild/Med/Hot) Cube of lamb are cooked with green peppers, ginger garlic paste, and fenugreek in a rich onion and tomato sauce.	R195
Traditional Mutton Curry (Med/Hot) Mutton on the bone with potato cooked with traditional Indian home-style preparation.	R175
Mutton Bunny Chow (Med/Hot)SQ Traditional mutton curry served inside a soft, unsliced quarter loaf of bread, accompanied by carrot salad.	R175
Trotters and Beans (Med/Hot) Sheep trotters cooked with broad beans in a traditional South African-Indian style.	R165
Lamb Mince Curry (Med/Hot) Lamb mince cooked with potatoes and peas in a South Indian-style masala.	R165

Curries - Seafood

Traditional Fish Curry (Med/Hot) 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.	R175
Kerala Coconut Fish Curry (Mild/Med/Hot) Fish cooked in coconut paste and dry red chilli, onion, ginger garlic paste cooked to perfection by adding tomato, curry leaves and tamarind.	R175
Kerala Coconut Prawns Curry (Mild/Med/Hot) Prawns cooked in coconut paste and dry red chilli, onion, ginger garlic paste cooked to perfection by adding tomato, curry leaves and tamarind.	R195
Prawns Korma (Mild) Prawns are cooked in a rich and creamy cashew nut sauce for a flavorful, indulgent dish.	R195
Thava Special Prawns Curry (Med/Hot) 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.	R195

Curries - Vegetarian

Paneer Tikka Masala (Mild/Med/Hot) Paneer tikka is cooked with onions, tomatoes, mixed peppers, and Indian spices for a flavorful dish.	R135
Paneer Makhni (Mild/Med/Hot) Cubes of paneer are cooked in a rich blend of tomatoes, cashew nut paste, cream and butter for a creamy, flavorful dish.	R135
Paneer Kadai (Mild/Med/Hot) Cubes of paneer are cooked with green peppers, ginger garlic paste, and fenugreek in a rich onion and tomato sauce.	R135
Paneer Vindaloo (Hot/Extra Hot) A spicy Goan paneer curry with potatoes, cooked in a flavorful blend of red chillies, vinegar, cinnamon, cloves, cumin and onion sauce.	R135
Palak Paneer (Mild/Med/Hot) Paneer is cooked in a spinach gravy tempered with garlic and cumin, and finished with a touch of cream for a rich, flavorful dish.	R135
Vegetable Makhni (Mild/Med/Hot) Mixed vegetables are cooked in a rich blend of tomatoes, cashew nut paste, cream, and butter for a creamy, flavorful dish.	R125
Vegetable Kadai (Mild/Med/Hot) Mixed vegetables are cooked with green peppers, ginger garlic paste, and fenugreek in a rich onion and tomato sauce.	R125
Bombay Aloo (Mild/Med/Hot) Boiled potato cooked with aromatic spices.	R105
Dhal Makhni (Mild/Med/Hot) 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.	R100
Tadka Dhal (Mild/Med/Hot) Yellow dhal cooked and seamed with mustard, onion, tomato and red chilli along with ginger and garlic and garnished with tadka.	R100
Dhingri Matar (Mild/Med/Hot) Mushrooms and peas are cooked in a rich onion and cashew nut sauce for a creamy flavorful dish.	R125
Aloo Gobi (Mild/Med/Hot) Potato and cauliflower are cooked in a cumin, coriander, turmeric, red chilli, and garam masala for a flavorful and aromatic dish.	R115

Rice

Jeera Pulavu Basmati rice is cooked with ghee and cumin seeds for a fragrant and flavorful accompaniment.	R45
Kashmiri Pulavu Basmati rice is cooked with roasted cashews and raisins, cream for a rich and aromatic dish.	R55

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)	R195
Chicken Biryani (Mild/Med/Hot)	R155
Vegetable Biryani (Mild/Med/Hot)	R140
Prawns Biryani (Mild/Med/Hot)	R190
Fish Biryani (Mild/Med/Hot)	R185
Thava Lamb Chops Masala Biryani (Med/Hot)	R275
Thava Lamb Shank Masala Biryani (Med/Hot)	R275

Indian Flat Bread

Plain Naan	R25
Butter Naan	R30
Garlic Naan	R32
Chilli Garlic Naan	R35
Sesame Naan	R30
Cheese Naan	R40
Peshwari Naan (Nuts, Raisins and Coconut filling)	R45
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 A fresh salad of diced cucumber, carrot, onion and tomato, tossed in lemon juice and garnished with fresh coriander leaves.	R40
Cucumber Raita Homemade yoghurt mixed with freshly grated cucumber.	R30

Desserts

Gulab Jamun Small balls made of milk powder, cardamom, and sugar are fried and then soaked in sugar syrup for a sweet, flavorful treat.	R45
Payasam Vermicelli is cooked in cream and milk, then garnished with ghee-fried raisins and cashews for a rich and flavorful dessert.	R45
Sooji 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.	R45
Thava Fried Ice Cream A scoop of vanilla ice cream is wrapped with phyllo pastry, deep fried, and garnished with sugar syrup and coconut powder.	R60