

WINE BY THE GLASS

WHITE SAUVIGNON BLANC

Durbanville Hills R75
La Motte R85

CHARDONNAY

Zonnebloem R70

SEMI-SWEET

Nederburg Stein R60

ROSE

Nederberg R60

RED

CABERNET SAUVIGNON

Durbanville Hills R85

MERLOT

Durbanville Hills R85

PINOTAGE

Beyerskloof R85

CHAMPAGNE

CHAMPAGNE

Moët & Chandon Brut R1450

Imperial

METHODE CAP CLASSIQUE

Pongracz Brut R320

Pongracz Noble Nectar R350

SPARKLING WINE

J.C. Le Roux Le Domaine R190

J.C. Le Roux La Fleurette R190

(Non Alcoholic)

WHITE WINE

SAUVIGNON BLANC

Durbanville Hills R225

La Motte R255

CHARDONNAY

Zonnebloem R225

WHITE BLENDS

Haute Cabriere R285

Chardonnay

SEMI-SWEET

Nederburg Stein R195



ROSE WINE

Nederburg Rose R195

RED WINE

CABERNET SAUVIGNON

Durbanville Hills R255

MERLOT

Durbanville Hills R255

PINOTAGE

Beyerskloof R260

SHIRAZ / SYRAH

Zonnebloem R240

RED BLENDS

Alto Rouge R265

Rupert & Rothschild R460

Classique

Meerlust Rubicon R1250

BEERS

Amstel R35

Windhoek Draught R40

Heineken R35

Castle Lite R35

Castle Larger R35

Black Label R35

Stella Artois R55

Corona R55

WHISKEY

Bell's R35

Johnnie Walker Red R35

Jack Daniel's R40

Jameson R40

Johnnie Walker Black R50

Glenfiddich 12YO R55

Chivas Regal 12YO R55

BRANDY & COGNAC

Klipdrift R30

Klipdrift Premium R35

Richlieu R30

Hennessey R55

Remy Martin R75

Gordons Gin R30

SPIRITS

CIDERS

Savanna Dry R40

Savanna Lite R40

Hunter's Dry R40

Hunter's Gold R40

NON ALC

Heineken 0.0% R40

VODKA

Absolute R35

Smirnoff R30

RUM

Bacardi Rum R30

Captain Morgan Dark Rum R30

Spice Gold R30

SHOTS

Amarula R30

Jagermeister R45

Jose Cuervo Silver/Gold R40

Strawberry Lips R40

GIN

Bombay Sapphire R45



HOT BEVERAGES

Coffee R35

Double Espresso R30

Tea R35

Café Latte R50

Hot Chocolate R50

Cappuccino R40

Masala Tea R45

MILKSHAKES

Strawberry/Vanilla/Lime/ R55

Chocolate/Bubblegum/ R55

Banana R55

INDIAN DRINKS

Lassi - Sweet / Salt / Mango R55

Bombay Crush R70

COLD BEVERAGES

Cordials 2tots R20

(Kola/Lime/Passion)

Mixers 200ml R25

Soda Water/Tonic Water/

Lemonade/Ginger Ale

Ice Tea (Lemon/Peach) R35

Cold Drinks 300ml R35

Coke /Coke Light / Coke Zero

Sprite / Sprite Zero / Fanta Orange /

Cream Soda

Tizers (Apple/Grape) R40

WATER

Valpre Sparkling 500ml R30

Valpre Still 500ml R30

Valpre Sparkling 750ml R55

Valpre Still 750ml R55



SUNCOAST

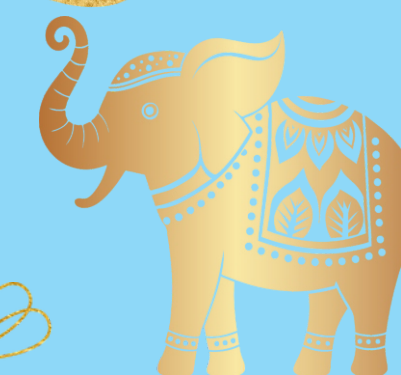
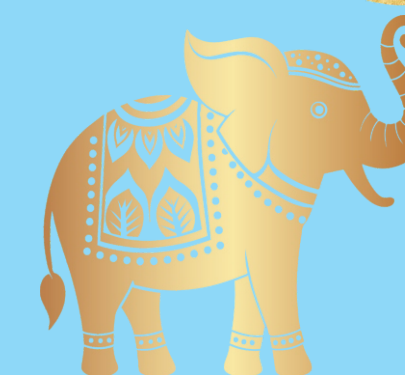
Inside Suncoast Casino

Suncoast Boulevard, 20 Battery Road,

Marine Parade, Durban, 4001

Tel: 031 271 3351 Email: thavasuncoast@thava.co.za

www.thava.co.za



Starter Menu - Non Vegetarian

Chilli Chicken (Med/Hot) Chicken strips deep fried with corn flour and mixed together with garlic, onion, green peppers, red peppers, yellow peppers, vinegar, tomato and soya sauce	R115
Prawn Chilli (Med/Hot) Prawn deep fried with corn flour and mixed together with garlic, onions, green peppers, red peppers, yellow peppers, vinegar, tomato and soya sauce	R185
Thava Chicken 65 (Med/Hot) Chicken strips marinated with ginger, green chilli, curry leaves, coriander leaves, vinegar and black pepper coated with corn flour and deep fried	R115
Thava Prawn 65 (Med/Hot) Prawn marinated with ginger, green chilli, curry leaves, coriander leaves, vinegar and black pepper coated with corn flour and deep fried	R185
Tandoori Mixed Platters (Non-Veg) Chicken Tikka, Tandoori Pahadi Tikka, Malai Kebabs, Lamb Seekh Kebabs Available for 2 People R180 4 People R320 6 People R460 8 People R600	

Starter Menu - Vegetarian

Paneer Chilli (Med/Hot) Paneer deep fried with corn flour and mixed together with garlic, onion, green peppers, red peppers, yellow peppers, vinegar, tomato and soya sauce	R135
Onion Bhajia (4 Pieces) Slices of onions dipped in gram flour added with ajwin seeds and deep fried	R40
Palak Chaat Spinach leaves are coated with gram flour batter and corn flour then deep fried in oil, mixed with combination of chutneys like green mint chutney, sweet yoghurt, tamarind sauce together with chopped chilli, onion and tomato	R75
Paani Poori (4Pieces) Consists of a round, hollow puri, fried crisp and filled with a mixture of flavoured water (commonly known as imli pani), tamarind chutney, chilli, chaat masala, potato, onion and chickpea	R60

Tandoor

Chicken Tikka with chips (Med/Hot) (cubes) Starter (6Pieces) Chicken cubes marinated in yoghurt and masala and cooked in a tandoori oven	R120
Tandoori Chicken (Med/Hot) ½ Chicken with bone marinated in spices and yoghurt and cooked in the traditional tandoor oven, served with savoury rice and green chutney	R135
Tandoori Lamb Chops (Med/Hot) Lamb chops overnight marinated with spiced yoghurt, garam masala, cinnamon & cardamom cloves and mounted on skewers, then cooked to perfection in the tandoori	R245
Tandoori Paneer Tikka (Med/Hot) Pieces of homemade paneer with pieces of tomato, green pepper and onion cubes grilled together on a skewer in the tandoori oven and served with green chilli chutney.	R145

Chow Mein Noodles

Chicken	R95
Prawns	R155
Veg	R 80

Biryani

Mutton Biryani	R175
Chicken Biryani	R155
Vegetable Biryani	R135
Prawn Biryani	R185
Fish Biryani	R175
Special Lamb Chops Masala Biryani	R245
Special Lamb Shank Masala Biryani	R245

Curries - Mutton

All curries made with Mutton on the bone. Cubes of Mutton available as per request R20 extra	
Thava Special Mutton Masala (Med/Hot) Mutton cooked with onion, tomato, ginger, garlic, curry leaves, green chilli, black pepper, coriander leaves, chilli powder, garam masala with chef's secret recipe	R175
Thava Lamb Chops Masala (Med/Hot) Marinated Lamb chops grilled and then cooked along with onion masala, tomato, green chilli, ginger garlic paste with thava's secret spice	R245
Trotters and Beans (Med/Hot) Sheep trotters cooked with broad beans in a traditional South African-Indian style.	R165
Mutton Rogan Josh (Med/Hot) Mutton cooked in kashmiri sauce with fresh onion, tomato and ginger garlic paste.	R175
Masala Lamb Ribs (Med/Hot) 400grams of cooked lamb fatty ribs, cooked with exotic thick indian spices served with chips.	R175
Thava Lamb Shank Masala (Mild/Med/Hot) Lamb Shank mildly spiced with garam masala & cinnamon, cardomom, cloves & boiled, then cooked in ginger garlic, onion, tomato added with a touch of cream with thava's secret spices	R245
Mutton Chettinadu (Med/Hot) Mutton cooked in dry red chillies, cumin seeds, cinnamon, fennel seeds and chopped tomatoes and coconut paste mixed together with fresh coriander	R175
Mutton Vindaloo (Hot/Extra Hot) A hot Goanese Mutton curry cooked with potatoes and a mixture of red chillies, vinegar, cinnamon, cloves and cumin	R175
Mutton Kadai (Mild/Med/Hot) Mutton cooked along with green peppers, ginger garlic paste, fenugreek in an onion and tomato sauce	R175

Curries - Chicken

All curries made with chicken fillet	
Chicken Tikka Masala (Mild/Med/Hot) Pieces of Chicken Tikka cooked with onions, tomato added together with ginger garlic paste with butter	R155
Butter Chicken (Mild/Med/Hot) Pieces of chicken cooked in tomato, cashew nuts, cream butter and garlic paste	R155
Chicken Vindaloo (Hot/Extra Hot) A hot Goanese curry with potatoes in a mixture of red chillies, vinegar, cinnamon, cloves and cumin	R155
Kadai Chicken (Mild/Med/Hot) Pieces of chicken cooked along with green peppers, ginger garlic paste, fenugreek in an onion and tomato sauce	R155
South Indian Chicken Curry (Med/Hot) Chicken cooked in a brown onion paste with whole garam masala, chopped tomatoes and mixed spice and garnished with fresh coriander	R155
Chicken Chettinadu (Med/Hot) Chicken cooked in dry red chillies, cumin seeds, cinnamon, fennel seeds, chopped tomatoes & coconut paste mixed together with fresh coriander	R155

Curries - Seafood

Fish Mulakarachatu (Med/Hot) Traditional houseboat medium to hot curry cooked with sliced onion, tomato, green chilli, ginger, garlic, curry leaves mixed with chilli powder, coriander and tamarind	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 Prawn 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	R185
Thava Special Prawn Curry (Med/Hot) Prawns cooked in onion, tomato, ginger, garlic, tamarind, green chilli, fresh coriander, lemon juice and added chef's secret recipe	R185
Chicken & Prawn Chettinadu (Mild/Med/Hot) Chicken and prawns cooked in dry chillies, cumin seeds, cinnamon, fennel seeds and chopped tomatoes and coconut paste mixed together with fresh coriander.	R165

Curries - Vegetarian

Paneer Tikka Masala (Mild/Med/Hot) Paneer tikka cooked in an onion, tomato added together with mixed peppers and Indian spices	R145
Paneer Makhni (Mild/Med/Hot) Cubes of plain paneer cooked in a tomato and cashew nut sauce, cream and butter	R145
Paneer Kadai (Mild/Med/Hot) Cubes of paneer cooked along with green peppers, ginger garlic paste, fenugreek in an onion and tomato sauce	R145
Paneer Vindaloo A hot Goanese curry cooked with potatoes and a mixture of red chillies, vinegar, cinnamon, cloves and cumin	R145
Dhingri Matar (Mild/Med/Hot) Mushrooms and peas cooked in an onion, cashew nut sauce	R135
Bombay Aloo (Mild/Med/Hot) Pieces of potato boiled then fried and garnished with mustard seeds and fried coconut	R105
Dhal Makhni (Mild/Med/Hot) Black lentil curry with kidney beans in cream and butter	R105
Tadka Dhal (Mild/Med/Hot) Yellow dhal cooked and steamed with mustard, onion, tomato and red chilli	R105
Aloo Gobi (Mild/Med/Hot) Potato and cauliflower cooked in a curry sauce	R115

Rice

Plain Basmati Rice	R20
Jeera Pulavu Basmati rice cooked with ghee and cumin seeds	R30

India Flat Bread

Plain Naan	R25	Sesame Naan	R27	Chapatti	R25
Butter Naan	R27	Cheese Naan	R45	Latcha Paratha	R25
Garlic Naan	R29	Peshwari Naan	R35	Aloo Paratha	R30
Chilli Garlic Naan	R32	Roomali Roti	R27	Thava Kerala Paratha	R30

Accompaniments

Kachumber Salad Julienne of cucumber, carrot, onion, tomato and green pepper tossed in lemon juice with fresh coriander	R35
Cucumber Raita Homemade yoghurt with freshly sliced cucumber	R25
Carrot Salad Grated carrot with vinegar and green chilli	R20

Desserts

Gulab Jamun Milk powder, cardamom and sugar combined and fried in small balls and soaked in sugar syrup	R35
Payasam Vermicelli cooked in cream, raisins and almonds	R40
Sooji Semolina pudding	R40
Thava Fried Ice Cream Scoop of ice cream coated with phylopastry and deep fried then garnished with sugar syrup	R55

Durbans Kitchen Menu

Traditional Mutton Curry	R175
Mutton Bunny 1/4	R165
Chicken Curry	R145
Chicken Bunny 1/4	R145
Broad Beans Curry	R 95
Broad Beans Bunny 1/4	R 95