

ABOUT THYME

Eat. Drink. Don't Think.

SOUPS

(V) Sweet Potato, Butternut & Ginger Soup

650/-

Spicy Chicken, Coconut & Lemongrass Noodle Soup

700/-

(V) Soup of The Week*

700/-

*Details from your server

STARTERS & SMALL PLATES

(V) Sweet Potato Samosas with Cherry Tomato Raita

Individual Portion: 525/- (3pcs) Sharing Portion: 1,050/- (6pcs)

Duck Spring Rolls with Oriental Dipping Sauce

Individual Portion: 700/- (2 Pcs) Sharing Portion: 1,750/- (5 Pcs) **(V)**

Golden Sweet Corn Fritters

Pan-fried sweet corn fritters served with 'About Thyme' chilli jam

Individual Portion: 850/- Sharing Portion: 1,600/-

(V) Sesame Halloumi Bites

Golden-fried cubes of sesame coated halloumi cheese drizzled with warm honey

Individual Portion: 850/- Sharing Portion: 1,600/-

Spicy Barbeque Chicken Wings Individual

Portion: 950/- Sharing Portion: 1,800/-

Togarashi Calamari

Calamari pieces deep fried in a crispy schichimi togarashi (Japanese 7 spice) seasoned coating

Served with wasabi mayonnaise

Individual Portion: 950/- Sharing Portion: 1,800/-

Tuna Tartar with Avocado

Fresh & zingy yellowfin tuna layered with avocado salsa

Individual Portion: 1,000/- Sharing Portion: 1,900/-

Garlic & Chilli Prawns

Pan-roasted garlic queen prawns with chilli oil, fresh coriander & lemon

Served with rustic sourdough toast

Individual Portion: 1,100/- Sharing Portion: 2,100/-

***(V) Baked Camembert with Honey, Thyme & Nuts**

Served with multigrain toast

1,950/-

*There is a 25 minutes wait for baked dishes

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SALADS

(V) Green Vegetable Salad with Camembert & Almonds

Camembert Cheese . Asparagus . Broccoli . Sugar Snap Peas . Green Beans . Lettuce Leaves
Toasted Flaked Almonds . Honey/Mustard Dressing
1,450/-

Green Vegetable Salad with Chicken & Almonds

Charcoal Grilled Chicken Strips . Asparagus . Broccoli . Sugar Snap Peas . Green Beans
Lettuce Leaves . Toasted Flaked Almonds . Honey/Mustard Dressing
1,450/-

(V) Rainbow Buddha Bowl with Tahini Dressing

Spiced Roasted Sweet Potato, Red Onion & Chickpeas . Quinoa . Pickled Beetroot . Avocado . Peppers
Lettuce Leaves . Cherry Tomatoes . Sun Flower, Pumpkin & Chia Seeds . Goji Berries . Tahini Dressing
1,450/-

MAIN COURSES

(V) Pumpkin & Amaretti Tortellini

Pumpkin & amaretti filled tortellini in a creamy sage & butter sauce
Finished with amaretti biscuit crumbs & parmesan cheese & served with garden salad
1,600/-

(V) Butternut & Feta Cheese Tart with Lime & Parsley Cream

Served with crispy potato wedges & garden salad
1,600/-

(V) Creamy Leek & Goats Cheese Tart

Served with crispy potato wedges & garden salad
1,600/-

***(V) Risotto of the Week** served with garden salad

***(V) Pasta of the Week** served with garden salad

**Details from your server*

1,600/-

(V) Mushroom & Asparagus Crêpes

Chive crêpes stuffed with mushrooms & asparagus in a herby tomato cream sauce
Served with garden salad
1,750/-

With Bacon* Pieces

1,950/-

**Pork bacon – beef option available on request*

(V) Aromatic Vegetable Tagine

Chunky mixed vegetables gently cooked in Moroccan spices with apricots & chickpeas
Served on a bed of jewelled couscous & garnished with toasted flaked almonds
1,800/-

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Chicken Dopiazza

Boneless chicken breast pieces in a spicy, double onion curry sauce
Served with coriander & lime scented rice, papadam & mango chutney

1,950/-

Traditional Greek Moussaka

This signature Mediterranean lamb dish is a delight to the senses....minced lamb cooked in a tomato based sauce, layered with aubergine & béchamel sauce, topped with cheese & baked to perfection

Served with crispy potato wedges & Greek salad

1,950/-

***Chicken Pot Pie**

Comfort food at its best....cubes of chicken breast in a creamy tarragon sauce with leeks & peas topped with a flaky, house-made all butter puff pastry lid

Served with sautéed new potatoes & garden salad

2,050/-

***There is a 25 minute wait for baked dishes**

'Kamba Wa Kupaka'

Marinated grilled king prawns in a Swahili style coconut curry sauce

Served with 'kachumbari' & chapati

2,700/-

FROM THE CHARCOAL GRILL

Simple Snapper

Red snapper fillet barbequed to perfection....simplicity at its best
Served with sautéed new potatoes, Mediterranean vegetables & chunky tartar sauce

1,950/-

Paprika & Lemon Chicken Breast

Barbequed paprika, cumin & lemon marinated chicken breast fillet
with Aji Verde (Peruvian style green chilli sauce)

Served with sautéed new potatoes & Mediterranean vegetables

1,950/-

Tuna Steak with Fresh Mango Salsa

Yellowfin tuna steak marinated in honey & soy-sauce, barbequed to your taste & topped with a zesty & colourful mango, chilli & lime salsa

Served with coriander & lime scented rice & stir-fried chilli/ginger pak-choi

1,950/-

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About Thyme Pepper Steak

Barbequed beef fillet in a creamy black pepper & thyme sauce garnished with battered onion rings
Served with herby mashed potatoes & Mediterranean vegetables

2,150/-

Stuffed Barbequed Pork Chops with Apple Sauce

Charcoal grilled pork loin chops with a herby mozzarella cheese, sage & onion stuffing
Served with house-made apple sauce, herby mashed potatoes & creamed spinach

2,150/-

Barbequed Spare Ribs

About Thyme's famous pork spare ribs barbequed in a tangy sauce
Served with coriander & lime scented rice & stir-fried chilli/ginger pak-choi

2,300/-

'MORENDAT FARM' CORN-FED 16 DAY AGED ANGUS BEEF

About Thyme Big, Beefy, Fully Loaded Burger

Charcoal grilled aged beef burger on a toasted sesame bun with lettuce, tomatoes & gherkins
Loaded with cheddar cheese, bacon* & caramelised onions & served with fries & sweet corn salad

1,650/-

New York Strip

300g New York strip sirloin steak charcoal grilled to your taste & garnished with battered onion rings
Served with crispy potato wedges, Mediterranean vegetables & your choice of sauce

Pepper & Thyme . Mushroom with Sherry & Grain Mustard . Aji Verde (Peruvian style green chilli)

2,700/-

SIDES & ADD-ONS

(V) Lime & Coriander Scented Rice . (V) Crispy Potato Wedges . (V) Sautéed Baby Potatoes
(V) Herby Mashed Potatoes . (V) French Fries . (V) Jewelled Couscous . (V) Sautéed Mushrooms
(V) Stir-Fried Chilli/Ginger Pak-choi . (V) Creamed Spinach . (V) Mediterranean Vegetables (V)
Spiced Roasted Sweet Potato, Red Onion & Chickpeas . (V) Battered Onion Rings . Bacon* (V)
Garden Salad . (V) Kachumbari . (V) Greek Salad . (V) Sweet Corn Salad

500/-

*Pork bacon – beef option available on request

(V) Chapati (2 Pc) . (V) Avocado

300/-

Chicken . Beef

650/-