

MOHAVI

RESTAURANT

Authentic Asian Cuisine



A Culinary Journey

At Mohavi, every dish is a journey — inspired by the bold, aromatic flavours of Thailand and enriched with the hearty tastes of South Africa.

Born from a love for travel, culture, and the joy of sharing meals, Mohavi blends Thai spices with South African favourites to create a dining experience that is both unique and familiar.

Each plate tells a story of connection, tradition, and the beauty of two worlds coming together — one unforgettable bite at a time

Allergen Notice:

Many of our dishes contain peanuts, shellfish, fish sauce, and soy. Please inform your server of any allergies. Some dishes may also contain small bones.

Note:

Prices are subject to change. A 12% service charge will be added to tables of 8 or more.

Address:

1 Kingfisher Drive, Fourways, Sandton, Gauteng

Contact:

078-607-5327 | 010-900-2117

Opening Hours:

SUN - FRI: 7 am–9 pm

SAT: 7 am–10 pm



Small Plates

Crying Tiger Wors

R90

A South African classic with a fiery Thai twist. Flame-grilled boerewors (200g), sliced and served with a bold, spicy "Crying Tiger" dipping sauce.

Thai Chicken Wings

R110

Golden-fried chicken wings tossed in a sweet and sour glaze, balancing tangy citrus with just the right touch of heat.

Pork Bites

R110

Juicy, bite-sized pork pieces, flash-fried and served with our house-made Mohavi dipping sauce.

Pork Belly Ribs / Lamb Ribs

R130

Slow-cooked until tender, flame-finished, and brushed with our signature Mohavi sauce — sticky, smoky, and irresistible.

Pot Stickers

R130

Delicately pan-seared dumplings

Choice of:

Spicy Pork with Teriyaki Sauce

Prawn

Chicken

Beef

Pickled Veg in Rice Paper Wrap

Golden on one side, silky on the other — each bite bursts with flavour.

Served as 4 pieces - Can not mix portions

Red Curry Calamari Skewers

R135

Tender calamari skewers infused with a red curry marinade, lightly charred and topped with crispy calamari heads for an extra crunch.

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Steamed Baozi

— R 140 —

Soft, steamed Chinese buns stuffed with:

Spicy Pork with Teriyaki Sauce

Cheese & Chives

Prawn Lemon

Pickled Veg in Rice Paper

A fluffy, flavour-packed indulgence.

Served as 3 pieces - Can not mix portions

Thai Lemongrass Mussels

— R150 —

Fresh mussels gently steamed in a fragrant creamy lemongrass broth, finished with subtle Thai spices and served with soft, pillowy steamed Baozi for dipping.

Steamed Bao Buns

— R180 —

Handmade buns filled to order.

Choice of:

Spicy Korean Chicken

Tempura Prawns

Sticky Pork

Pickled Veg

Each bun is pillowy-soft, rich in flavour, and crafted for that perfect bite.

Served as 3 pieces - Can not mix portions

Spring Rolls

Golden and crispy with your choice of filling, paired with a dipping sauce:

Vegetarian Rice Paper

*Pork - **R120***

*Prawn - **R135***

*Chicken - **R120***

*Duck - **R120***



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Salads

Every salad comes tossed in our signature house dressing.”

Mohavi Salad

R130

Fresh garden lettuce layered with creamy avocado, pickled onion, and crumbled feta – a crisp and vibrant house classic.

Caesar Salad

R150

Crisp salad mix, golden croutons, parmesan shavings, and grilled chicken, all tied together with creamy Caesar dressing.

Avo Ritz

R165

Succulent prawns folded with avocado, gherkins, and tomato cocktail, finished with a punchy chili-lime dressing.

Glass Noodle Salad (Yum Woon Sen)

R165

A light and zesty Thai favorite. Glass noodles, red onion, celery, carrots, and coriander tossed in a tangy lime and chili dressing.

Add your choice of Chicken, Prawns, Calamari, Beef, or Pork.

Calamari & Prawn Salad

R180

A refreshing citrus-kissed mix of tender prawns and calamari paired with avocado and seasonal greens.



An ode to the season — crafted with precision, served with grace.



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Be Healthy

Zucchini Fries (VE, GF)

R80

Golden-battered zucchini sticks with a light, crispy bite — served alongside our house-made vegan Mohavi mayo.

Pink Falafel Pita (VE)

R110

Vibrant beetroot falafels folded into warm pita with velvety beet hummus, crisp pickled cucumber, and a refreshing herb salad — finished with a bold zhug kick.

Carrot Bacon (VE, GF)

R110

Thin ribbons of marinated carrot, slow-baked to a smoky crisp — a plant-based twist on the classic.

Peri Livers Toast (OMN)

R120

Peri-peri spiced chicken livers grilled to perfection, served generously over rustic sourdough toast.

Smash Toast (VE, GF opt)

R130

Sourdough topped with creamy smashed avocado, finished with chili crunch and delicate micro herbs for a zesty, uplifting bite.

Peri-Millet (OMN, GF, HP)

R140

Flame-grilled chicken thighs meet the wholesome crunch of charred corn and rainbow slaw, all layered over nutty millet and tied together with a creamy ranch-style drizzle.



Wholesome, nourishing dishes crafted to support balance and wellbeing.



Sushi

California Rolls (4pc)

A classic favorite — delicate seaweed rolls filled with fresh, vibrant flavors.

Veg – colorful mix of seasonal vegetables. - **R50**

Tuna – lean, rich tuna paired with crisp cucumber. - **R60**

Salmon – silky salmon with creamy avocado. - **R70**

Crab Stick – tender crab stick with subtle sweetness. - **R70**

Prawn – sweet prawn with a refreshing crunch. - **R80**

Maki Rolls (4pcs)

Simple, elegant rolls highlighting pure flavors.

Avocado – creamy plant-based delight. - **R50**

Crab Stick – classic sushi bar favorite. - **R60**

Tuna – deep, ocean-fresh taste. - **R60**

Salmon – smooth and savory. - **R80**

Prawn – light and juicy. - **R90**

Hand Rolls (1pc)

A cone of seaweed filled with fresh rice, crisp veg, and your choice of protein.

Tuna - **R55**

Salmon - **R60**

Prawn - **R115**

Nigiri (4pcs)

Sushi rice topped with premium cuts, brushed with light soy.

Tuna – bold and meaty. **R120**

Salmon – buttery perfection. - **R140**

Prawn – sweet and delicate. **R155**

Salmon Roses (4pcs)

— **R105** —

Petals of salmon wrapped around sushi rice, topped with creamy sauce and caviar-like bursts.

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Fashion Sandwich (8pcs)

Modern sushi layering — pressed rice “sandwiches” filled with bold flavors.

*Avocado - **R110***

*Tuna - **R120***

*Salmon - **R130***

*Prawn - **R150***

Sashimi (4pcs)

Pure slices of ocean-fresh fish, served in their simplest, most elegant form.

*Tuna - **R110***

*Salmon - **R120***

Mohavi Specialities (4pcs)

Unique creations you won't find anywhere else.

Fotyu Maki – fiery, bold, and unforgettable. - **R130**

Inari / Bean Curd – sweet tofu pockets filled with sushi rice. - **R140**

Spice Rice Crispies Salmon – crispy rice topped with spicy salmon. - **R150**

Rainbow Roll – a colorful mix of fish and avocado. - **R150**

Mohavi Rainbow Balls – bite-sized flavor explosions. - **R150**

Golden Tuna Burger – golden crunch with a tuna twist. - **R155**

Tuna Wonton – a crunchy tuna bite. - **R160**

Double Crunch – a double layer of texture and taste. - **R160**

Golden Salmon Burger – crispy-coated salmon layered with sushi rice. - **R160**

Salmon Rose Bomb – rich salmon topped with creamy sauce. - **R170**

Salmon Wonton – crispy wonton filled with salmon. - **R170**

Prawn Wonton – sweet prawn wrapped in golden crisp. - **R180**

Rainbow Reload – stacked layers of vibrant sashimi. - **R180**

4x4 Reload – four fish, four bold flavors. - **R180**

Salmon Rose Shrimp – salmon rose with a prawn surprise. - **R180**

Mohavi Crunch – signature crunch roll with creamy sauce. - **R180**

*Fresh, artful rolls crafted with care — a perfect harmony of
flavor and tradition.*

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Sharing Platters

Mohavi Platter (16pcs)

———— R650 ————

A curated journey of flavor, combining our signature Salmon Roses, 4x4 rolls, Salmon Bombs, and Inari. Perfect for a duo or a small gathering craving variety and indulgence.

Salmon Platter (8pcs)

———— R520 ————

A salmon lover's dream. Includes delicate Sashimi, fresh Nigiri, handrolled goodness, and our vibrant Rainbow Roll — a celebration of pure oceanic freshness.

Golden Platter (16pcs)

———— R650 ————

The ultimate feast for the senses: Mohavi Rainbow Balls, Salmon and Tuna Roses, and Salmon Rose Shrimp. Luxurious, colorful, and designed to impress at any table.

Avi Platter (16pcs)

———— R400 ————

Fresh, light, and wholesome. Enjoy Avo Maki, Veg California Rolls, Veggie Nigiri, and our trendy Fashion Sandwiches — a perfect plant-forward sharing option.

Family Platter (38pcs)

———— R1,500 ————

A complete feast for the whole family. From Inari and Spicy Rice Crispies to Salmon Maki, Roses, Sashimi, and Mohavi Crunch — something for every palate, all in one platter.



Every dish we create is a story — a journey of flavors, textures, and memories, meant to be shared and savored.



Soups

Tom Yum (Spicy & Sour Soup)

A classic Thai favorite bursting with hot and sour flavors. Infused with mushrooms, tomatoes, lemongrass, galangal, and lime leaves, each spoonful is a lively dance of taste.

*Mixed Vegetables & Tofu – **R120***

*Chicken – **R130***

*Prawn – **R180***

*Mixed Seafood – **R220***

Tom Kha (Coconut Soup)

A rich and aromatic coconut milk soup with galangal, lemongrass, mushrooms, onions, and a subtle hint of chili. Creamy comfort with a touch of exotic flair.

*Mixed Vegetables & Tofu – **R110***

*Chicken – **R130***

*Prawns – **R180***

*Mixed Seafood – **R220***

Mohavi Noodle Soup

A clear, flavourful broth served with your choice of noodles, fresh vegetables, and protein, garnished with fried garlic and fresh coriander. Warm, wholesome, and satisfying.

Noodle Options: Rice Noodles, Egg Noodles

*Tofu & Mixed Veggies – **R120 / R130***

*Chicken, Beef, or Pork – **R130 / R140***

*Prawns or Mixed Seafood – **R200 / R230***



Our soups are crafted to warm your soul and awaken your senses — each bowl a delicate balance of aroma, spice, and comfort.



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Stir-Fries

*All stir-fries are served with your choice of Jasmine Rice or Egg-Fried Rice.
Customize your heat: No Chilli, Standard (Medium), Hot, or Thai Hot.*

Cashew Nut Stir-Fry (Pad Med Mamuang)

A savory combination of roasted cashew nuts, onions, peppers, mushrooms, and spring onions tossed in a mild chili paste. Crunchy, nutty, and comforting.

*Chicken, Beef, or Pork – **R200***

*Prawns or Seafood – **R250***

Mohavi Basil Stir-Fry (Pad Krapow)

A fragrant and spicy stir-fry with fresh basil, chili, garlic, green beans, fried egg, and peppers. Bold flavors that excite the senses.

*Tofu & Mixed Vegetables – **R130***

*Chicken, Beef, or Pork – **R220***

*Calamari or Prawns – **R230***

*Mixed Seafood – **R250***

Ginger & Garlic Stir-Fry

Fragrant and wholesome, with generous ginger, garlic, broccoli, onions, and carrots. Comforting, aromatic, and packed with flavor.

*Tofu & Mixed Vegetables – **R120***

*Chicken, Beef, or Pork – **R220***

Mohavi "Angry" Stir-Fry

A fiery, intense stir-fry with red curry paste, coconut milk, and a medley of fresh vegetables. Not for the faint-hearted!

*Tofu & Mixed Vegetables – **R200***

*Chicken, Beef, or Pork – **R220***

*Prawns or Seafood – **R250***



Crafted in the flame, balanced in taste, perfected in detail.



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Curries

*All curries are served with your choice of Jasmine Rice or Egg-Fried Rice.
Customize your heat: No Chilli, Standard (Medium), Hot, or Thai Hot.*

Green Curry (Gaeng Kiew Wan)

*A vibrant and aromatic curry that's sweet, savory, and packs a punch of spice.
Fresh vegetables or protein swim in a rich, spicy coconut broth — bold, fragrant,
and unforgettable.*

*Seasonal Vegetables – **R250***

*Chicken, Beef, or Pork – **R250***

*Prawns – **R270***

*Seafood Mix – **R280***

Red Curry

*A deeply flavorful curry with a perfect balance of spice, coconut richness, and fresh
ingredients. Comforting yet adventurous, ideal for those craving bold taste.*

*Seasonal Vegetables – **R230***

*Chicken, Beef, or Pork – **R250***

*Prawns – **R270***

*Seafood Mix – **R280***

Massaman Curry

*A rich, mildly spiced curry with Persian influences. Featuring tender potatoes,
onions, roasted peanuts, and carrots — a creamy, slightly sweet experience that
warms the soul.*

*Tofu – **R230***

*Chicken or Beef – **R250***

*Prawns or Pork – **R280***



*Rich, aromatic curries simmered to perfection — comfort in
every spoonful.*



Noodles

Pad Thai

Thailand's world-famous stir-fried rice noodles, tossed with egg, spring onions, and crushed peanuts in a sweet and tangy tamarind sauce. A timeless classic.

*Tofu – **R200***

*Chicken, Beef, or Pork – **R230***

*Prawns – **R250***

Basil Noodles (Pad Kee Mao)

Also known as “Drunken Noodles,” this spicy dish brings wide rice noodles together with bamboo shoots, green beans, peppers, fresh basil, and chili for a fiery kick.

*Tofu & Mixed Veggies – **R200***

*Chicken, Beef, or Pork – **R230***

*Prawns or Seafood – **R250***

Pad See Ew

Wide rice noodles stir-fried with egg, cabbage, carrots, and spinach in a sweet soy sauce. A comforting street-food favorite with a delicate smoky flavor.

*Tofu & Mixed Veggies – **R200***

*Chicken, Beef, or Pork – **R230***

*Prawns or Seafood – **R250***

Pad Mee Luang

Egg noodles wok-tossed with egg, cabbage, carrots, and spinach in a sweet soy sauce. A hearty, satisfying option full of flavor and texture.

*Tofu & Mixed Veggies – **R200***

*Chicken, Beef, or Pork – **R230***

*Prawns or Seafood – **R250***



Wholesome bowls of stir-fried noodles, tossed with fresh vegetables and bold, satisfying flavors.



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Rice-Based

Traditional Fried Rice

Wok-tossed rice with seasonal vegetables and a hint of chili. A spicy, flavorful favorite that never goes out of style.

Tofu – R200

Chicken, Beef, or Pork – R220

Prawns or Seafood – R250

Basil Fried Rice

Fragrant fried rice with fried egg, fresh basil, and seasonal vegetables, finished with a spicy kick. A Thai classic that's bold and aromatic.

Tofu – R200

Chicken, Beef, or Pork – R230

Prawns or Seafood – R250

Cashew Fried Rice

Nutty, spicy, and satisfying. Fried rice with crunchy roasted cashews and seasonal vegetables, creating the perfect balance of flavor and texture.

Tofu – R200

Chicken, Beef, or Pork – R230

Prawns or Seafood – R250



A celebration of fragrant grains, bringing warmth and harmony to every dish.



Chef's Specials

Signature creations crafted with bold flavors, premium ingredients, and a touch of Mohavi flair.

Half Chicken

R200

Char-grilled to smoky perfection, served with seasonal vegetables and golden hand-cut chips.

Basil Crispy Pork

R240

Crispy pork tossed with fragrant basil and wok-fried vegetables, served with rice for the ultimate comfort dish.

Mohavi Duck Specialities

R250

Crispy Duck, Angry Duck, or Sweet & Sour Duck — each prepared to perfection, served with seasonal vegetables and rice.

Sirloin Steak

R250

Juicy, flame-grilled sirloin served with seasonal vegetables and rustic hand-cut chips.

Ribeye on the Bone

R300

A show-stopping cut, char-grilled and served with hand-cut chips and Mohavi wagyu butter. (400g)

Braised Short Rib Massaman (Massaman Neua Toon)

R350

Tender beef short rib, slow-braised in a rich Massaman curry broth, paired with creamy mash and seasonal vegetables. (400g)

Braised Lamb Shank (Gaeng Phet Nuea Gae)

R400

Fall-off-the-bone lamb shank, slow-braised in a robust red curry broth, served with mash and seasonal vegetables.

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Peri Peri Prawns

— R280 —

Fall-off-the-bone lamb shank, slow-braised in a robust red curry broth, served with jasmine rice and seasonal vegetables.

Whole Fish

— R300 —

A full-flavored whole fish prepared with Mohavi's signature touch, served with seasonal vegetables.

Salmon

— R380 —

Grilled salmon fillet served with seasonal vegetables and wholesome brown rice.

Kingklip & Prawns

— R450 —

Delicate Kingklip paired with prawns, finished in a creamy garlic sauce, served with jasmine rice and vegetables.

Crab Curry

— R450 —

A rich and aromatic crab curry, simmered to perfection, served with jasmine rice and seasonal vegetables.



A curated symphony of flavors, where tradition meets imagination on every plate."



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Desserts

Molly's Homemade Sorbet

R85

A refreshing treat made in-house. Ask your waiter for today's seasonal flavors.

Custard Purin

R95

A delicate custard pudding with a rich caramel sauce — smooth, creamy, and melt-in-your-mouth perfection.

Almond Carrot Slice

R95

Moist carrot cake topped with a luscious cashew "cream cheese" frosting. A nutty, wholesome twist on a classic favorite.

Cheesecake

R100

Classic baked cheesecake paired with a vibrant berry compote. Creamy, tangy, and timeless.

Seasonal Glow

R110

A light and refreshing finish — infused with mint and drizzled with vanilla syrup.

Five-Spice Poached Pears

R120

Pears gently poached in red wine, honey, and warming five-spice, served with your choice of custard or crème fraîche, and finished with a silky crème anglaise.



A sweet finale of indulgence, crafted to linger on the palate and the memory.



