

Kin Khao

t h a i e a t e r y

MENU

Sawasdee!

Thai people like to order many dishes and place them in the middle of the table like they are going to have a small party. All members sit around with a dish of rice and start eating by sharing food. Serving spoons are placed in each dish. Each person reaches over and spoons out whatever he/she wants, sets it on their plate and eats it with rice. Eating becomes a joyful ceremony. Do all the things as Thais do then you will love it!

The chef cooks all dishes à la minute with fresh ingredients. Fresh cooking takes a bit more time, so we thank you for your understanding.

Do you have an allergy or questions about allergens? Please let us know or inform one of our staff what we can do for you. We can change the composition of our dishes.

KIN KHAO CHOICE MENU €45pp

Gai Saté

(chicken satay) สะเต๊ะไก่

marinated chicken, grilled on bamboo sticks, nam chim satay (homemade peanut sauce), shallot, green 'spur' chilli and pickled cucumber

+

Thod Mun Goong

(shrimp cakes) ทอดมันกุ้ง

deep-fried, minced (black tiger) shrimp and pork cakes with a sweet chilli dipping sauce

+

Larb Moo 🌶️

(spicy Thai herb salad with pork) ลาบหมู

minced pork, Thai herbs, chilli, ground toasted rice, lime juice, fish sauce

OR

Plah Pla Muek 🌶️🌶️

(spicy squid salad) พล่ำปลาหมึก

squid with a spicy seafood sauce, Thai herbs, coriander, chilli

Kaeng Phanaeng Goong 🌶️

(Phanaeng curry with (black tiger) scampi) พะแนงกุ้ง

+

Pad Bok Soi Moo Gorb 🌶️

(crispy BRASVAR pork belly with pak choi in the wok) ผัดบ็อกซอยหมูกรอบ
pork belly, garlic, soy sauce, 'spur' chilli, oyster sauce, sugar and pak choi

OR

Gai Pad Med Mamuang 🌶️

(chicken with cashews in the wok) ไก่ผัดเม็ดมะม่วง

chicken, spring onion, ginger, soy sauce, oyster sauce, sugar, mushrooms, garlic, chilli paste, fried chilli and cashews

OR

Chef's special of the day

+

Pad Pak

(seasonal vegetables in the wok) ผัดผักรวม

seasonal vegetables, light soy sauce and garlic

Dessert

KIN KHAO CHOICE MENU VEGAN €40pp

Por Pia Sod

(fresh salad rolls) ปอเปี๊ยะผักสด

lettuce, cucumber, carrot, bell pepper, mango, mint, coriander, rice noodles rolled in rice paper, tamarind and peanut dipping sauce

+

Som Tum 🌶️🌶️

(papaya salad) ส้มตำ

green fresh papaya, chilli, lime, fish sauce, palm sugar, French beans, cherry tomatoes and peanuts

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Kaeng Massaman Fak Tong

(Massaman curry with pumpkin) แกงมัสมั่นฟักทอง

Massaman curry paste, coconut milk, pumpkin, sweet potato, roasted peanuts, light soy sauce, palm sugar, crispy shallots

+

Pad Kraphao Tofu 🌶️🌶️

(tofu with Thai basil and chilli in the wok) ผัดกะเพราเต้าหู้

tofu, Thai holy basil, chilli, garlic, soy sauce, sugar, mushroom

+

Pad Pak

(seasonal vegetables in the wok) ผัดผักรวม

seasonal vegetables, light soy sauce and garlic

—————

Dessert

KIN KHAO EXPERIENCE MENU €55pp

Gai Saté

(chicken satay) สะเต๊ะไก่

marinated chicken, grilled on bamboo sticks, nam chim satay (homemade peanut sauce), shallot, green 'spur' chilli and pickled cucumber

+

Thod Mun Kung

(shrimp cakes) ทอดมันกุ้ง

deep-fried, minced (black tiger) shrimp and pork cakes with a sweet chilli dipping sauce

+

Som Tum 🌶️🌶️

(papaya salad) ส้มตำ

green fresh papaya, chilli, lime, fish sauce, palm sugar, French beans, cherry tomatoes and peanuts

OR

Yam Thua Fak Yao 🌶️

(salad of French beans and (black tiger) scampi) ยำถั่วฝักยาว

French beans, (black tiger) scampi (3 pcs), minced pork, chilli paste, palm sugar, tamarind paste, fish sauce, lime, toasted coconut, crispy onion, coconut milk, chilli, boiled egg, peanut

Kaeng Phanaeng Goong 🌶️

(Phanaeng curry with (black tiger) scampi) พะแนงกุ้ง

+

Pad Kraphao Ped / Nuea 🌶️🌶️

(duck or beef with Thai basil in the wok) ผัดกะเพราเบ็ด / เนื้อ

duck breast fillet or beef - entrecôte with Thai holy basil, chilli, garlic, soy sauce, sugar, oyster sauce

OR

Nuea Pad Nam Man Hoy

(beef in the wok with oyster sauce) เนื้อผัดน้ำมันหอย

beef-entrecôte (Black Angus) with oyster sauce in the wok, soy sauce, sugar, white pepper, garlic, seasonal vegetables

OR

Chef's special of the day

+

Pad Pak

(seasonal vegetables in the wok) ผัดผักรวม

seasonal vegetables, light soy sauce and garlic

Dessert