

## Sawasdee

At Kin Khao – Thai Eatery we serve only the below set menus. It's a sharing concept, the dishes will be placed at the centre of the table, all for sharing. We start with 3 appetizers, then 2 main courses (there is always a choice in the box) and a small individual desert. Therefore, the choice is always per table and per minimum 2 persons the same menu and the same dish.

So please discuss together so you can all agree on the chosen dishes to enjoy.

## KIN KHAO CHOICE MENU €48pp

**Gai Saté** สะเต๊ะไก่  
*marinated and grilled chicken on bamboo sticks with homemade peanut sauce and cucumber salad*

+

**Thod Mun Goong** ทอดมันกุ้ง  
*deep-fried (black tiger) shrimp and pork cakes with a sweet chilli dipping sauce*

+

**Larb Moo** ลาบหมู 🌶️🌶️  
*spicy Thai herb salad with pork*  
OR

**Yam Woon Sen Thalay** ยำวุ้นเส้นทะเล 🌶️🌶️  
*spicy salad of glass noodles, Thai herbs, celery and mixed seafood*

**Kaeng Phanaeng Goong** พะแนงกุ้ง 🌶️🌶️  
*Phanaeng curry with (black tiger) scampi*  
OR

**Chuchi Pla Salmon** (+3€ pp) ชูฉีปลาแซลมอน 🌶️🌶️  
*salmon, red curry, coconut milk, fish sauce, palm sugar, kaffir lime, Thai sweet basil, chilli*

+

**Pad Bok Soi Gorb** ผัดบ๊วยก๋วยเตี๋ยวหมูกรอบ  
*crispy BRASVAR pork belly with pak choi in the wok*  
OR

**Pad Khraphao Moo Gorb** ผัดกะเพราหมูกรอบ 🌶️🌶️  
*crispy BRASVAR pork belly in the wok with Thai basilicum, garlic and chili*  
OR

**Gai Pad Med Mamuang** ไก่ผัดเม็ดมะม่วง 🌶️  
*chicken with cashews in the wok, fresh ginger and cashews*  
OR

**Nuea Pad Prik Thai Dam** (+5€ pp)  
เนื้อผัดพริกไทยดำ  
*beef-entrecôte with black pepper and seasonal vegetables in the wok (No chilli but spicy from the black pepper)*

**Dessert**

## KIN KHAO EXPERIENCE MENU €58pp

**Gai Saté** สะเต๊ะไก่  
*marinated and grilled chicken on bamboo sticks with homemade peanut sauce and cucumber salad*

+

**Thod Mun Goong** ทอดมันกุ้ง  
*deep-fried (black tiger) shrimp and pork cakes with a sweet chilli dipping sauce*

+

**Som Tum** ส้มตำ 🌶️🌶️🌶️  
*spicy Thai salad with green fresh papaya and peanuts*  
OR

**Yam Som O Goong** ยำส้มโอกุ้งสด 🌶️  
*sweet and sour salad of pomelo and (black tiger) scampi, roasted coconut, Thai herbs and peanuts*

**Kaeng Phed Ped Yang** แกงเผ็ดเบ็ดย่าง 🌶️🌶️  
*red curry with roasted duck, lychee, pineapple, grape, tomato, Thai sweet basil and Thai eggplant*

+

**Pad Khraphao Thalay** ผัดกะเพราทะเล 🌶️🌶️🌶️  
*mixed seafood with Thai sweet basil chilli, garlic, soy sauce, sugar, oyster sauce in the wok*  
OR

**Pad Nor Mai Farang Goong** ผัดหน่อไม้ฝรั่งกุ้ง  
*scampi (black tiger), green asparagus, Shiitake in the wok*

**Dessert**

# KIN KHAO

## VEGAN MENU €45pp

### Tofu Saté สะเต๊ะเต้าหู้

*grilled tofu on bamboo sticks with a homemade peanut sauce and cucumber salad*

+

### Thod Mun Khao Phod ทอดมันข้าวโพด

*fried corn cookies with homemade red curry paste, Thai herbs and sweet chili sauce*

+

### Som Tum ส้มตำ 🌶️🌶️🌶️

*green fresh papaya, chili, lime, salt, palm sugar, green beans, cherry tomatoes and peanuts*

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### Kaeng Kua Hed แกงคั่วเห็ดรวม 🌶️🌶️

*southern-style curry with mushrooms, young green pepper, coconut milk and Thai herbs*

+

### Pad Ma Kua Toa Hu ผัดมะเขือเต้าหู้ 🌶️🌶️

*eggplant, tofu, garlic, chili and Thai sweet basil in the wok*

OR

### Fak Thong Pad Khai ฟักทองผัดไข่

*pumpkin, egg, garlic, coriander and white pepper in the wok (vegetarian)*

+

## Dessert