

# KIN KHAO LUNCH EXPRESS €28pp

*Soup (broth: contains meat) + main course + dessert (or coffee/tea)*

In **Thailand** and at our **Kin Khao - Thai Eatery**, there is a tradition of sharing food that's served family-style. Each one choose a main course and they will be placed in the centre of the table for sharing. The dishes are, just like in Thailand, served 'when they are ready' and not always at the same time.

## Pad Thai Gai ผัดไทยไก่

*rice noodles in the wok, fish sauce, tamarind pulp, tofu, palm sugar, peanuts, egg, red shallot, soy sprouts and chives (kruai-chai)*

## Pad Thai Goong ผัดไทยกุ้ง

*Rice noodles in the wok, scampi, fish sauce, tamarind pulp, palm sugar, peanuts, egg, red shallot, soy sprouts, and chives (kruai-chai)*

## Pad Thai Tofu ผัดไทยเต้าหู้ (vegetarian)

*rice noodles (sen lek) in the wok, tofu, tamarind pulp, palm sugar, ground peanuts, egg, bean sprouts and chives*

## Kaeng Kiew Whan Gai 🌶️🌶️

*(green curry with chicken) แกงเขียวหวานไก่*

## Gai Pad Med Mamuang ไก่ผัดเม็ดมะม่วง 🌶️

*chicken in the wok with paprika, onion, mushrooms, fresh ginger and cashews*

## Moo Pad Prik Gaeng หมูผัดพริกแกง 🌶️🌶️

*pork, southern-style curry paste, green bean, kaffir lime leaves, Thai basil and fried egg on the side*

## Pad Kraphao Seafood ผัดกระเพราทะเล 🌶️🌶️ (+€3pp)

*mixed seafood, garlic and chili, Thai holy basil served with rice, fried egg and Prik Nam Plaa (fish sauce and chili)*

## Kaeng Kiew Whan Tofu 🌶️🌶️ ✓

*(green curry with tofu) แกงเขียวหวานเต้าหู้*

## Pad Ma Kua Toa Hu ผัดมะเขือเต้าหู้ 🌶️ ✓

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

## Pad Prik Kaeng Hed ผัดพริกแกงเห็ด 🌶️🌶️ ✓

*mushrooms, red curry, Thai herbs in the wok*

## !Team

*A scoop of our home made coconut icecream or mango sorbet or Mango sticky rice (+5€ pp)*

*OR*

*espresso lungo / ristretto / latte / cappuccino / english black, green or ginger lemongrasstea*

## APERITIFS

Port red/white	7
Cava Querena, Sparkling Rosé, Brut Rosado (Spain)	7
Prosecco Rebuli, Brut DOC (Italy)	8
Negroni (gin, vermouth rosso, Campari)	11
Gin-tonic (Bombay EAST,	21
Fever Tree Premium Indian Tonic)	
½ bottle of Champagne l'Amoureux - Brut,	82
Pinot Noir (0.375L) (France)	

## SOFT DRINKS

	25 CL	0.5 L	1 L
Ice Tea (Lipton)	3.50		
Coca-Cola/Coca-Cola Zero/Fanta	3.50		
Bottle of water (still / sparkling)		4.50	
Vittel 25 cl (still water)	3.50		
San Pellegrino 25 cl (sparkling water)	3.50		
Ice tea with pomegranate and green tea	4.75		
Ice tea with green tea and honey	4.75		
Homemade Thai			
Ginger-Lemongrass Ice tea	5		

## HOT BEVERAGES

Coffee (Espresso lungo)	3.50
Espresso ristretto	3.50
Decaf (Organic & Fair Trade)	3.50
Cappuccino / latte	4
Green tea (Organic & Fair Trade)	4
Black tea (English Breakfast)	4
Thai Ginger-Lemongrass tea (Organic)	4

## BEERS

Singha (33 cl - 5%)	5
Gruut White (Ghent - 33cl - 4.8%)	4.75
Duvel (33cl - 8.5%)	5
Westmalle Trappist Dubbel (33 cl - 7%)	6
Karmeliet Tripel (33 cl - 8.4%)	6
Chimay blauw (33 cl - 9%)	6.25

## BUBBLES

Cava Querena, Sparkling Rosé, Garnacha	7	40
Brut Rosado, Valencia (Spain)		
Rebuli, Prosecco DOC Treviso,	8	42
Brut, Veneto (Italy)		
Champagne, Louis de Sacy - Originel,	Bottle 0.375 L	28
Brut (France)	Bottle 0.75 L	55

## ROSÉ WINE

Tiberius rosé - Cinsault, Grenache	6	26.50
(France) - 2022		
<i>Delicate aroma's van rood fruit, aardbei en kers. Aangenaam, soepel, fris en licht.</i>		

## WHITE WINE

Le Bottle, Sauvignon Blanc	6	26.50
Pays d'oc (France) - 2022		
<i>This wine will surprise you with the intensity of ripe exotic fruit, candied citrus, grapefruit, and lemon zest. Its sweetness and fullness make for a balanced wine with a gentle aftertaste.</i>		

Terre Avare – Chardonnay	6.50	28.50
Salento (Italy) – 2020		
<i>Nice, full and elegant on the palate with notes of yellow peach, honey, almonds and a touch of vanilla. The aftertaste is dry, fresh and round.</i>		

Les Javelles - Viognier	6.75	35.50
(France) - 2022		
<i>Tasty, full flavor. Pear, peach, lychee and a clear touch yellow blossom.</i>		

Netzl - Grüner Veltliner	7	40
(Austria) - 2022		
<i>In the taste we find green apple, a touch of grapefruit, pineapple and notes of honeydew melon.</i>		

## RED WINE

Toro D'Oro - Cabernet Sauvignon	6	26.50
(Chile) - 2022		
<i>Intense nose of strawberry, raspberry, and a hint of cocoa. Pleasant and lively on the palate with a well-balanced finish.</i>		

Pinot Noir, Buis d'Aps,	6.50	28.50
IGP d'Ardèche (France) - 2020/2021		
<i>This elegant wine with aromas of ripe fruit and spicy notes tastes silky, and its tannin is slightly woody.</i>		

Elementa - Carménère	6.75	35.50
(Chili) - 2021		
<i>Very expressive nose with hints of blackberry, mocha, and smoky notes. Velvety structure with a juicy, fresh flavour and notes of roasted red pepper.</i>		

Epicure - Primitivo di Manduria	7	40
(Italy) - 2021		
<i>Intense nose of black fruit, tar, and peppercorns. Lush mouthfeel with very soft tannins and limited acidity.</i>		