

Sawasdee

At Kin Khao - Thai Eatery, we serve the following set menu. It is a sharing-style concept, where all dishes are placed in the center of the table for everyone to share.

€50 per person

For a table of 2 or 3 people, please choose: 3 starters, 1 curry, and 1 stir-fried dish. The portions will be adjusted accordingly.

For a table of 4 people, please choose: 4 starters, 2 curries, and 2 stir-fried dishes.

There are dishes for which a supplement applies.

Dessert is served individually. Enjoy your meal!

STARTERS

Gai Saté

P - W - S - F - C สะเต๊ะไก่

marinated and grilled chicken on bamboo sticks with homemade peanut sauce and cucumber salad

Thod Mun Goong

W - C - E - PO ทอดมันกุ้ง

deep-fried shrimp and pork cakes with a sweet chilli dipping sauce

Larb Moo

PO - F ลาบหมู

spicy Thai herb salad with pork

Goong Chae Nam Pla

F - C กุ้งแช่พริกปลา

authentic thai marinaded raw prawn in fish sauce. Prawns, salad, bitter melon, sliced garlic and homemade seafood sauce.

Yam Thalay (+€3 pp)

C - F - MO - CE ยำทะเล

mixed seafood salad. Mussels, squid, prawn, herbs and homemade Thai chili dressing.

Hoy Ma Laeng Phoo Pad Nam Prik-phao (+€3 pp)

P - M - E - F - MO - C หอยแมลงภู่น้ำพริกเผา

Zeeland mussels in the wok with Thai chili paste and basil

Yam Thua Fak Yao (+€3 pp)

P - C - F - E - M - PO ยำถั่วฝักยาว

green beans, scampi, minced pork, chilli paste, lime, toasted coconut, crispy onion, coconut milk, chilli, boiled egg, peanut

Som Tum (+€3 pp)

ส้มตำ P of P - F

spicy Thai salad with green fresh papaya and peanuts

Yum Hed Thod

W ยำเห็ดทอด

salad with crispy mushrooms, Thai herbs and a sweet & sour dressing

Por Pia Thod

P - W - S ปอเปี๊ยะทอด

deep fried vegetable summer rolls black mushroom, glass noodle, carrot, soya shoot, pinda, tofu, garlic, pepper, coriander, leek, homemade sweet & sour dipping

CURRY

Kaeng Phanaeng Goong

C - F พะเนงกุ้ง

Phanaeng curry with scampi

Chuchi Pla Salmon (+€3 pp)

F - C ซูชิปลาแซลมอน

salmon, red curry, coconut milk, fish sauce, palm sugar, kaffir lime, Thai sweet basil, chilli

Kaeng Kiew Whan Neua (+€5 pp)

F - C แกงเขียวหวานเนื้อ

green curry with beef

Kaeng Phed Tofu

S แกงเผ็ดเต้าหู้

red curry with tofu, lychee, pineapple, grape, tomato, Thai basil, and eggplant

WOK

Pad Bok Soi Moo Gorb

MO - PO ผัดบ๊วยหมูกรอบ

crispy BRASVAR pork belly with pak choi in the wok

Pad Khraphao Moo Gorb

MO - PO ผัดกะเพราหมูกรอบ

crispy BRASVAR pork belly in the wok with Thai basilicum, garlic and chilli

Gai Pad Med Mamuang

W - P - F - M - MO - PO - SE - CA ไก่ผัดเม็ดมะม่วง

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

Pha Lo Nuea Si Khrong (+€5 pp)

S - C - F พะโล้เนื้อซี่โครงวัว

stewed short rib with spices. Beef short ribs, spices, black soy sauce, coconut sugar, mustard green pickled and poached greens.

Pad Khraphao Thalay (+€3 pp)

C - F - MO ผัดกะเพราทะเล

mixed seafood with Thai sweet basil chilli, garlic, soy sauce, sugar, oyster sauce in the wok

Pla Pad Keun Chai (+€3 pp)

W - MO - F - CE - SE ปลาผัดขี้หนอย

fried coalfish fillet in the wok, celery, spring onion, garlic

Pad Ma Kua Muang

W - S ผัดมะเขือม่วง

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

Pad Pak Hed Hom

W ผัดผักรวมเห็ดหอม

seasonal vegetables with Shiitake mushrooms in the wok

DESSERT

I-Team: a scoop of mango sorbet X of coconut ice cream M - E or Mango sticky rice X (+5€pp)

Do you have any allergies or questions about allergens? Please let us know or ask one of our staff members how we can assist you. The composition of products may change.

🌿 = vegan, P = pinda / peanuts, W = wheat, S = Soya, C = crustaceans, F = fish, E = egg, M = milk MO = molluscs, CE = celery, PO = pork, SE = sesame, CA = cashew nuts, X = no allergens