

KIN KHAO LUNCH EXPRESS €30pp

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

Sawasdee and welcome to Kin Khao – Thai Eatery

In Thailand, and also with us, there is a tradition of 'sharing food / family style'. The dishes are placed in the middle of the table to share. For a table of 2 people, you choose together 2 main courses; for a table of 3 people, 3; and for a table of 4 people, you choose 4 dishes to share.

There are vegan options available. The soup contains meat, and if you do not wish to have it, please inform the staff. We will then gladly offer you an extra coffee or tea with the dessert. To ensure peak freshness, we serve dishes as soon as they are prepared; they may not arrive at the table at the same time. There are dishes to which a supplement applies. **Enjoy your meal!**

Pad Thai Gai of Goong of Tofu ผัดไทย ไก่ / กุ้ง / เต้าหู้

Chicken or schrimp or tofu (veggie ✓), rice noodles in the wok, fish sauce, tamarind pulp, tofu, palm sugar, peanuts, egg, red shallot, soy sprouts and chives (krui-chai)

P – F – S – E

Kaeng Kiew Whan Gai แกงเขียวหวานไก่

green curry with chicken 🌶🌶

F – C

Gai Pad Med Mamuang ไก่ผัดเม็ดมะม่วง 🌶

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

W – C – F – MO – CA

Som Tam - Gai Thod - Khao Niew

ส้มตำ ไก่ทอด ข้าวเหนียว 🌶🌶 (+€3 pp)

combination of papaya salad , fried chicken, and sticky rice

P – W – S – F – MO

Gai Pad Nam Prik Phao

ไก่ผัดน้ำพริกเผา ไทโรพา 🌶

stir fried chicken with chilli paste

P – C – F – M – MO

Moo Pad Prik Gaeng หมูผัดพริกแกง 🌶🌶

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

C – F – M – MO – PO

Pad Kraphao Seafood

ผัดกระเพราทะเล 🌶🌶 (+€3 pp)

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

C – F – MO

Khao Soi Nuea ข้าวซอยเนื้อ 🌶 (+€3 pp)

Northern broth curry with beef and egg noodles.

W – C – F – E

Kaeng Kiew Whan Tofu แกงเขียวหวานเต้าหู้

green curry with tofu 🌶🌶 ✓

S

Pad Ma Kua Toa Hu ผัดมะเขือเต้าหู้ 🌶 ✓

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

S – W

Pad Piew Whan Tofu ผัดเปรี้ยวหวานเต้าหู้ ✓

stir fried sweet and sour tofu

W – S

ITeam

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

OR

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

Do you have an allergy or questions about allergens? Please let us know, or ask one of our staff members how we can help. Product ingredients may change.

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

APERITIFS

Port red/white	7
Cava Querena, Sparkling Rosé, Brut Rosado (Spain)	7
Prosecco Rebuli, Brut DOC (Italy)	8
Negroni (gin, vermouth rosso, Campari)	12
Gin-tonic (Bombay EAST, Fever Tree Premium Indian Tonic)	12

BUBBLES

Cava Querena, Sparkling Rosé, Garnacha Brut Rosado, Valencia (Spain)	7	40
Rebuli, Prosecco DOC Treviso, Brut Prosecco - Veneto (Italy)	8	42
Champagne Charles Simon Brut Suprême	0.375L	0.75L
Pinot Noir (Frankrijk)	28	55

SOFT DRINKS

	25cl	0.5l
Ice Tea (Lipton)	3.5	
Coca-Cola/Coca-Cola Zero/Fanta	3.5	
Bottle of water (still / sparkling)		4.5
Vittel 25 cl (still water)	3.5	
San Pellegrino 25 cl (sparkling water)	3.5	
Iced tea with pomegranate and green tea	4.75	
Iced tea with green tea and honey	4.75	
Homemade Thai		
Ginger-Lemongrass Ice tea	5	

BEERS

Singha (33cl - 5%)	5.50
Gruut Wit (Ghent - 33cl - 4.8%)	5
Duvel (33cl - 8.5%)	5.50
Westmalle Trappist Dubbel (33cl - 7%)	6
Karmeliet Tripel (33cl - 8.4%)	6
Cristal 0.0%	4.75

HOT BEVERAGES

Coffee (Espresso lungo)	3.75
Espresso ristretto	3.75
Decaf (Organic & Fair Trade)	3.75
Green tea (Organic & Fair Trade)	4.50
Black tea (English Breakfast)	4.50
Cappuccino or Latte	5
Fresh mint tea (infusion)	4.50
Thai Ginger-Lemongrass tea (Organic)	5

DIGESTIFS

Limoncello	7
Cognac (VS)	9
Amaretto	7

ROSÉ WINE

Petraio - Rosé Pinot Grigio IGT Sicily (Italy)		
	6	26.5
<i>A fresh, floral rosé from Sicilian Pinot Grigio, with candy-like aromas and a crisp, vibrant taste.</i>		

WHITE WINE

Petraio - Grillo DOC Sicily (Italy)		
	6	26.5
<i>Aromatic Sicilian Grillo with fresh notes of pickled cucumber, honeydew melon, and star fruit. A balanced sweet-sour profile makes it a perfect match for our aromatic dishes.</i>		

Les Sensibles - Sauvignon Blanc Pays D'Oc (France)	7	28.5
<i>Aromatic wine with notes of ripe tropical fruits and candied citrus. Dry, round, and intense on the palate.</i>		

Pour Le Vin Avoir La Pêche - Chardonnay Pays D'Oc (France)	7.5	35
<i>Elegant, unwooded Chardonnay with ripe, refined flavours from high quality grapes. Perfectly balanced for our cuisine.</i>		

Weingut Netzl - Grüner Veltliner BIO Carnuntum (Austria)	8.5	38
<i>Flavors of green apple, a hint of grapefruit, pineapple, and honeydew melon. A delightfully fresh, mineral, and lively wine.</i>		

RED WINE

Petraio - Nero d'Avola IGT Sicily (Italy)		
	6	26.5
<i>A juicy, authentic red from a unique island grape, with cherry, blackberry, spice, and balsamic notes, seamlessly woven with fine tannins.</i>		
Toro D'Oro - Cabernet Sauvignon Curicó Valley (Chile)	7	28.5
<i>Intense aromas of strawberry, raspberry, and a touch of cocoa. Pleasant and vibrant on the palate with a well-balanced finish.</i>		

Pour Le Vin Faim De Loup - Syrah Languedoc (France)	7.5	35
<i>Juicy red wine with black fruit, subtle spice, and fine tannins. Ideal for wok or grilled meat.</i>		

Casa Agrícola HMR Pousio Superior Tinto blend of native grapes Alentejano (Portugal)	8.5	38
<i>Full-bodied, rich red wine from warm Alentejo, made from native grapes. Perfect for lovers of bold reds.</i>		