

Kin Khao

t h a i e a t e r y

MENU

Sawasdee!

In Thailand and at our Kin Khao–Thai Eatery, there is a tradition of sharing food that's served family-style. Several dishes are placed on the table for everyone in your party to taste. Just like in Thailand, the dishes are served 'when they are ready'.

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 FOR €39/pp & KIN KHAO EXPERIENCE MENU FOR €49/pp

Both are surprise menus and offer a well-balanced choice from the chef. A total experience of fine Thai cuisine, a subtle balance between salty, sweet, sour and bitter, but also the spiciness of the chilli, from slightly spicy to really Thai spicy. The Choice Menu and the Experience Menu are the same size. The difference is that the Experience Menu includes a number of premium ingredients.

We are happy to take allergies and vegan requirements into account. Menus are always per table with a minimum of 2 persons. We also offer our menus as group menus.

MEAT / กินเนื้อ

Larb Moo 🍴🍴

(spicy Thai herb salad with pork) ลาบหมู
minced pork, Thai herbs, chilli, ground toasted rice, lime juice, fish sauce
small 13

Gai & Moo Saté

(chicken and pork satay) ไก่และหมูเสเต๊ะ
marinated chicken and pork, grilled on bamboo sticks
(4 pieces), nam chim satay (homemade peanut sauce), shallot, green 'spur' chilli and pickled cucumber
small 14

Yam Neua Yang 🍴🍴

(spicy salad of grilled beef) ยำเนื้อย่าง
entrecôte (Black Angus), Thai herbs, spicy dressing
small 15

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
small 15

Pad Kraphao Gai 🍴🍴🍴

(chicken with Thai basil in the wok) ผัดกะเพราไก่
minced chicken with Thai holy basil, chilli, garlic, soy sauce, sugar, oyster sauce and jasmine rice garnished with a fried egg 19

Pad Kraphao Moo Gorb 🍴🍴🍴

(pork belly with Thai basil in the wok) ผัดกะเพราหมูกรอบ
crispy pork belly with Thai holy basil, chilli, garlic, soy sauce, sugar, oyster sauce and jasmine rice garnished with a fried egg 19

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 20

Pad Bok Soi Moo Gorb 🍴

(crispy pork belly with pak choi in the wok)
ผัดบ็อกซอยหมูกรอบ
pork belly, garlic, soy sauce, 'spur' chilli, oyster sauce, sugar and pak choi 20

Ped Pad Prik Thai Dam

(duck with black pepper in the wok) เบ็ดผัดพริกไทยดำ
duck breast fillet, black pepper, garlic, seasonal vegetables, oyster sauce and light soy sauce 22

Pad Kraphao Ped 🍴🍴🍴

(duck with Thai basil in the wok) ผัดกะเพราเบ็ด
duck breast fillet with Thai holy basil, chilli, garlic, soy sauce, sugar, oyster sauce 22

Neua Pad Prik 🍴🍴🍴🍴

(beef in the wok with chilli pepper) เนื้อผัดพริก
beef - entrecôte (Black Angus) with chilli, garlic, basil, French beans, bamboo shoots, young Thai aubergine and kaffir lime leaves, fresh green pepper 28

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 28

CURRY / กินแกง

Kaeng Kiew Whan Gai 🍴🍴🍴

(green curry with chicken) แกงเขียวหวานไก่ 20

Kaeng Massaman Gai

(Massaman chicken curry) แกงมัสมั่นไก่ 20

Kaeng Phanaeng Gai 🍴🍴

(Phanaeng curry with chicken) พะแนงไก่ 20

Kaeng Phanaeng Goong 🍴🍴

(Phanaeng curry with (black tiger) scampi) พะแนงกุ้ง 22

NOODLES / กินเส้น

Pad Thai ผัดไทย

rice noodles in the wok, fish sauce, tamarind pulp, tofu, palm sugar, peanuts, egg, red shallot, soy sprouts and chives (kruai-chai)
chicken 18
(black tiger) scampi 19

FISH AND SEAFOOD

/ กินปลู กินปลา

Thod Mun Kung

(shrimp cakes) ทอดมันกุ้ง
deep-fried, minced (black tiger) shrimp and pork cakes (3 pieces) with a sweet chilli dipping sauce
small 12

Som Tum 🍴🍴🍴

(papaya salad) ส้มตำ
green fresh papaya, chilli, lime, fish sauce, palm sugar, French beans, cherry tomatoes and peanuts
small 15

Plah Pla Muek 🍴🍴🍴

(spicy squid salad) ปลาปลาทูหมึก
squid with a spicy seafood sauce, Thai herbs, coriander, chilli
small 15

Chuchi Pla Salmon 🍴🍴

(fried salmon fillet with red curry) ชูฉี่ปลาแซลมอน
salmon, red curry, coconut milk, fish sauce, palm sugar, kaffir lime, Thai sweet basil, chilli 22

Plaa Muek Pad Khai Khem 🍴

(stir-fried squid with salted egg) ปลาหมึกผัดไข่เค็ม
Stir-fried squid, salted egg, chilli paste, onion, spring onion, sugar, oyster sauce, soy sauce and fresh chilli 22

Tom Yam Thalay 🍴🍴

(spicy Thai fish and seafood soup) ต้มยำทะเล
fish, (black tiger) scampi, squid, lemongrass, kaffir lime leaves, coriander, galangal, onion, spring onion, mushrooms, chilli paste, evaporated milk, fish sauce and lime juice 23

Pad Kraphao Thalay 🍴🍴🍴

(seafood with Thai basil in the wok) ผัดกะเพราทะเล
seafood (scampi (black tiger), squid, mussels), Thai holy basil, chilli, garlic, soy sauce, sugar, oyster sauce and jasmine rice garnished with cucumber and a fried egg 23

Pla Nueng See-Ew

(steamed cod fillet, soy sauce and fresh ginger)
ปลาคอดนึ่งซีอิ๊ว
cod, garlic, cabbage, spring onion, fresh ginger, coriander, sugar, celery, soya sauce 23

Thalay Pad Phong Kari

(stir-fried seafood with yellow curry powder) ทะเลผัดผงกะหรี่
Stir-fried seafood, yellow curry powder (phong kari), onion, spring onion, seasonal vegetables and eggs 23

VEGAN / VEGETARIAN

/ กินผัก

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 (2 pieces)
small 9.50

Som Tum 🍴🍴🍴

(papaya salad) ส้มตำ
green fresh papaya, chilli, lime, salt, palm sugar, French beans, cherry tomatoes and peanuts
small 15

Pad Pak

(seasonal vegetables in the wok) ผัดผักรวม
seasonal vegetables, mushrooms, light soy sauce, garlic and cashews 16

Pad Thai

ผัดไทยเต้าหู้ (vegetarian)
rice noodles (sen lek) in the wok, tofu, tamarind pulp, palm sugar, ground peanuts, egg, bean sprouts and chives 18

Tao Hu Pad Medmamuang

(tofu with cashews in the wok) เต้าหู้ผัดเม็ดมะม่วง
tofu, seasonal vegetables, cashews, fresh pineapple, ginger, and light soy sauce 19

Pad Kraphao Tofu 🍴🍴🍴

(tofu with Thai basil and chilli in the wok) ผัดกะเพราเต้าหู้
tofu, Thai holy basil, chilli, garlic, soy sauce, sugar, mushroom sauce 19

Kiew Whan Tao Hu 🍴🍴🍴

(green curry with tofu) แกงเขียวหวานเต้าหู้
green curry paste, coconut milk, Thai baby aubergine, tofu, vegetables, soy sauce, palm sugar and Thai basil 19

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 19

Kaeng Phanaeng Chickpea 🍴🍴

(Phanaeng curry with chickpeas) แกงพะแนงถั่วลูกไก่
phanaeng red curry paste, coconut milk, kaffir lime leaves, Thai sweet basil and palm sugar 19