

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 €50pp

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

Hoy Ma Laeng Phoo Pad Nam Prik-phao

หอยแมลงภู่ผัดหน้าพริกเผา 🌶️🌶️
Zeeland mussels in the wok with Thai chili paste and basil
(+€3 pp)

OR

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) ซูชิปลาแซลมอน 🌶️

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

+

Pad Bok Soi Moo Gorb ผัดบ็อกซอยหมูกรอบ

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 in the wok with paprika, onion, mushrooms,
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

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

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

Hoy Ma Laeng Phoo Pad Nam Prik-phao

หอยแมลงภู่ผัดหน้าพริกเผา 🌶️🌶️ Zeeland mussels in the wok with
Thai chili paste and basil (+€3 pp)

OR

Som Tum ส้มตำ 🌶️🌶️🌶️

spicy Thai salad with green fresh papaya and peanuts

OR

Yam Thua Fak Yao ยำถั่วฝักยาว 🌶️

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

Kaeng Kiew Whan Neua แกงเขียวหวานเนื้อ 🌶️🌶️

green curry with beef

OR

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

Pla Pad Keun Chai ปลาผัดขึ้นฉ่าย

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

Dessert

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

KIN KHAO VEGAN MENU €48pp

Yum Hed Thod ยำเห็ดทอด 🌶️

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

+

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, palm sugar, green beans, cherry tomatoes and peanuts*

Kaeng Phed Tofu แกงเผ็ดเต้าหู้ 🌶️🌶️ *red curry with tofu, lychee, pineapple, grape, tomato, Thai basil, and eggplant*

+

Pad Ma Kua Muang ผัดมะเขือม่วง 🌶️🌶️ *eggplant, garlic, chili and Thai sweet basil in the wok*

OR

Pad Pak Hed Hom ผัดผักรวมเห็ดหอม *seasonal vegetables with Shiitake mushrooms in the wok*

Dessert

*I-Team: a scoop of mango sorbet
or Mango sticky rice (+5€ pp)*

Do you have an allergy or questions about allergens? Report it to us or ask one of our employees what we can do for you. The composition of products can change.