# 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 familystyle. 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

Chicken, rice noodles in the wok, fish sauce, tamarind pulp, tofu, palm sugar, peanuts, egg, red shallot, soy sprouts and chives (krui-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 (krui-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 ผัดมะเชื่อเต้าหั 🥒 🎷 eggplant, tofu, garlic, chili and Thai sweet basil in the wok

### Pad Prik Kaeng Hed ผัดพริกแกงเห็ด 🏕 🗸 mushrooms, red curry, Thai herbs in the wok

#### **ITeam**

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		ROSÉ WINE
Port red/white Cava Querena, Sparkling Rosé, Brut Rosado (Spain) Prosecco Rebuli, Brut DOC (Italy) Negroni (gin, vermouth rosso, Campari)	7 7 8 11	Le Bottle - LE ROSE - Grenache — Cinsault 6 26.50 Vin de Pays d'Oc (France) — 2023 Delicate aromas of red fruits, strawberry, and cherry. Pleasant, smooth, fresh, and light. A simpler yet tasty wine.
Gin-tonic (Bombay EAST, Fever Tree Premium Indian Tonic)	12	WHITE WINE
½ bottle of Champagne l'Amoureux - Brut, Pinot Noir (0.375L) (France)	28	Les Sensibles - Sauvignon Blanc 6 26.50 Pays d'oc (France) - 2022
SIGNATURE COCKTAILS		Notes of ripe tropical fruits and candied citrus fruits. A dry wine, round and intense on the palate.
Mango passion (non-alcoholic version available 8.95) White rum, freshly-squeezed lime juice, mango juice, passion fruit juice	10 n	Elementa – Chardonnay 7 28.50 Central Valley (Chili) – 2023 Exotic nose with impressions of nectarine, pineapple, melon, and
Pineapple rum punch (non-alcoholic version available 8.95) White rum, freshly-squeezed lime juice, lemongrass syrup, pineapple juice	10	apple. A hint of citrus enhances the balance and keeps its soft character lively and fresh.
Rom Yen White rum, coconut water, freshly-squeezed lime juice, Fever Tree Premium Indian Tonic	12	Bodega Sendero Royal 7.50 35 Tempranillo Blanco - Rioja (Spain) – 2023 Full, round taste that touches the palate in a sunny and gentle way. The finish is dry and fruity with a hint of candied fruit. Dry
BUBBLES		but mild and round style!
Cava Querena, Sparkling Rosé, Garnacha 7 Brut Rosado, Valencia (Spain)	40	Weingut Netzl - Grüner Veltliner BIO 8.5 38 Carnuntum (Austria) — 2022 In the flavor, we find green apple, a hint of grapefruit, pineapple, and notes of honeydew melon. A delightfully fresh, mineral, and lively wine.
Rebuli, Prosecco DOC Treviso, 8 Brut Prosecco – Veneto(Italy)	42	
,	28	RODE WIJN
Pinot Noir (France)  Bottle 0.75 L	55	Toro d'Oro - Cabernet Sauvignon 6 26.50 Curicó Valley (Chili) – 2022 / 2023
SOFT DRINKS  Ice Tea (Lipton)  25cl 0 3.50	).5L	Intense nose of strawberry, raspberry, and a hint of cocoa. Pleasant and lively on the palate with a well-balanced finish.
Coca-Cola/Coca-Cola Zero/Fanta 3.50  Bottle of water (still / sparkling) 4.  Vittel 25 cl (still water) 3.50	.50	Pinot Noir, Buis d'Aps, 7 28.50 IGP d'Ardèche (France) - 2020/2021 This elegant wine with aromas of ripe fruit and spicy notes has a silky smooth taste and its tannins are lightly woody.
San Pellegrino 25 cl (sparkling water) 3.50 lced tea with pomegranate and green tea 4.75 lced tea with green tea and honey 4.75 Homemade Thai Ginger-Lemongrass Ice tea 5		Materia - Aragones, Syrah , Trincadeira 7.50 35 Alentejo (Portugal) - 2022 Aromas of blackcurrants, complemented by more complex aromas of herbs and mint. A beautifully structured and balanced
		whole.
Duvel (33cl - 8.5%) Westmalle Trappist Dubbel (33cl - 7%) Karmeliet Tripel (33cl - 8.4%)	5 1.75 5 6 6 1.75	Epicure - Primitivo di Manduria 8.5 38 Puglia (Italia) — 2022 Intense nose of black fruit, tar, and pepper nuts. The flavor is deep and dark. Luxurious mouthfeel with very soft tannins and limited acidity.