

• thai  
kin khao





## Kin Khao

# - An Award-Winning Authentic Thai Restaurant -

***'Kin Khao': a Thai expression of welcome. An invitation to share food.***

Sample the authentic taste of Thailand. Prepared fresh and on-site by our team of award-winning Thai chefs with locally sourced meat, poultry and vegetables.

### **The Kin Khao Way**

Kin Khao Thai is a very unique restaurant. We are the only Thai restaurant in Ireland to cook food from every province of Thailand. We cook only authentic Thai food, we do not dumb it down in any way. We don't add starch to chicken, MSG to enhance or colours to tart it up.

Many of the dishes on our menu are not available in other restaurants outside of Thailand. We call this side of our menu The Kin Khao Way. These dishes are the classical "country" style that would really only be eaten in the small towns and villages up and down Thailand.

Kin Khao was established by Irishman Adam Lyons and his Thai wife Janya, who lived and worked in Thailand, Australia and South-East Asia over the last 20 years. Janya's family is steeped in the restaurant and food world, with recipes and techniques passed from generation to generation.

### **Our Promise To You**

Our menu is bursting with flavour - hot and spicy, not so spicy, and quite mild. You can be sure that every dish you eat at Kin Khao Thai tastes exactly as it would if savoured in the restaurants of Bangkok, Chiang Mai or Phuket.

We are passionate about food and love to experiment with new flavours from all over Thailand. Sample dishes from the far northern regions with their strong Laos and Burmese influences. Or remind yourself why you love those creamy coconut curries from the South.

### **Order a variety of dishes that will complement each other and challenge your palette.**

Try a Tom Kha soup, silky smooth coconut soup with the tang of fresh limes and lemongrass. Followed by a stir fry of beef fillet with the kick of fresh chilli and sweet Thai basil. Or why not try our specialty of the house. Ho Mok Gai – ground fillet of chicken infused with coconut milk, red curry paste and fresh basil. You will never be stuck for choice at Kin Khao Thai!

### **Many of our dishes include peanuts.**

Tell us if you can't take nuts. Everything is made fresh and on-site at Kin Khao, so it's no problem to prepare a nut-free dish for you.

### **Yes, we do a truly great steak!**

If you are a card-carrying steak eater, we'll gladly prepare the finest fillet steak for you.

### **Money Matters**

We don't charge a service charge for any groups. All we ask is if you are happy with the service reward your waiter with a tip. We can split bills but please notify us before ordering. Prices do not include rice.

### **Waste Not**

If you would like to take leftovers home, we're happy to provide a doggy bag. Just ask. And please - don't be embarrassed - it's perfectly normal to want to eat up every last drop of Kin Khao food!

### **What Else?**

Apart from our mouth-watering food, we also take pride in our interesting wine list, consistently good service, value for money, and a relaxed ambience.

If you have any ideas on how we can improve on any of these, wink at your manager. He'll only be too happy to hear from you!

# starters, soups and salads

Where to start? Kin Khao Thai is unique in that many of our dishes are not found in other Thai restaurants.

One night after a few Singha beers we voted on our favourite starters. The result is below. Go on, have a go!!

## starters

### **Kin Khao Taster Plate (for 2 persons) Highly Recommended** €18.95

A combination with a twist. Fresh spring rolls, minced chicken salad, krathong thong, prawn cakes and tom kha soup. This is a plate to be savoured.

### **Mango and Prawn Salad / Yum Mamuang Goong Sod** €8.50

A light salad of fresh mango and juicy prawns tossed with spring onions, coriander, fresh lime juice and a touch of chilli.

### **Minced Chicken Salad / Larb Gai** €7.00 / 17.95

This fresh and zingy dish is eaten at any hour of the day or night in Thailand. Minced fillet of chicken, tossed with shallots, mint, chilli, fresh lime juice and toasted ground rice.

### **Beef Salad / Yam Nue** €8.95 / 17.95

Thin slices of prime Irish beef fillet are grilled, then chilli, red and green peppers, tomatoes, cucumber, spring onions, lime juice and Thai herbs are added to create what is one of our signature dishes.

### **Tom Kha Gai (Chicken)** €6.50

Mild chicken soup with coconut milk, flavoured with galangal and lemongrass

### **Roast Duck and Tomato Salad / Yum Phed Yang** €8.50 / 18.95

Plump roasted duck, chopped and served with fresh lime juice, chilli, spring onion and herbs.



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We believe it is important to be aware of the nutritional values of our food. For that reason we have highlighted the important nutritional info for most dishes. These are indications only.

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## starters

## soups and salads

## starters

### **Satay Chicken**

Marinated fillet of chicken served on skewers with a delicious homemade peanut sauce. Originally of Muslim origin, this popular snack is a typical Southern Thai food.

€6.50

### **Crispy Vegetarian Spring Rolls**

Filled with vermicelli and finely chopped carrots, Chinese cabbage, coriander and basil. Lightly deep-fried and served with our homemade sweet chilli sauce.

€6.50

### **Fresh Spring Rolls**

Wrapped in rice paper, stuffed with rice noodles, spring onions, carrots, fresh coriander and served with our homemade sweet and sour chilli sauce. A healthy take on spring rolls, they are not deep fried but are crisp, light and addictive!

€6.80

### **Thai Prawn Cakes**

Diced prawns mixed with lemongrass, galangal, kaffir lime leaves, red curry paste and green beans, served with a fresh cucumber relish.

€6.80

### **Chicken Wings / Peek Gai Lao Dang**

Marinated overnight in a special recipe that has been in Janya's family for generations. They are seasoned, steamed and lightly fried and served in a sweet chilli sauce.

€6.80

### **Pork Spare Ribs**

Juicy pork belly, marinated and served with our own sweet and sour sauce. A must for meat-eaters!

€6.50

### **Special Thai Style Prawn Toast**

Minced prawns deep-fried with egg, and coriander, served with homemade plum sauce.

€6.50

### **Savoury Crispy Cups / Krathong Thong**

Sautéed diced chicken, ground peanuts and fresh Thai herbs tossed in a tamarind sauce and served in a crispy tartlet. This is a delicate dish combining the three ingredients to produce a wonderful subtle flavour.

€6.80

### **Crispy Won Ton Wraps / Kiew Tort**

Light crispy wontons stuffed with prawns, coriander, carrots and onions. Deep-fried and served with our own sweet plum sauce.

€6.50

### **Hoi Jo**

Freshly minced prawns and chicken breast, laced with coriander and Thai basil, whipped to produce a delicate blend of ingredients, then wrapped in tofu paper, before steaming and deep frying.

€6.50

### **Mixed Combination (for 2 people)**

Finding it hard to choose? Why not try a combination of satay chicken, prawn toast, spring rolls, won ton wraps, spare ribs, and hoi jo served with our sweet chilli and plum sauce.

€17.95

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# salads

Thai salads are known for their distinctive flavours and sharp tastes. They can be eaten as an entrée, to accompany another dish or simply eaten on their own. Most Thai people will have a salad to counter the strong flavours of a curry. Thai salads are not like an Irish garden salad. They are substantial and are available as a main course.

# starters soups and salads

## **Yam Gai Grob Ta Krai / Crispy Chicken Salad**

Crispy marinated Irish chicken fillet, with peppers, lemongrass, kaffir lime leaves, shallots, fresh chilli, a dash of fresh lime juice and our own chilli paste.

€8.95 / 16.50

## **Prawn Salad / Yam Woon Sen**

King prawns tossed with vermicelli noodles, thinly sliced tomatoes, ground peanuts, lemongrass, chilli, onion, celery, and fresh lime juice.

€8.95/18.95

## **Beef Salad / Yam Nue**

Marinated and grilled slices of beef fillet, mixed with chilli, red and green peppers, tomatoes, cucumber, spring onions, lime juice and Thai herbs.

€8.95 / 18.95

**"It was bloody brilliant. And then moments later the endorphin rush."** Tom Dooley, The Irish Times.

## **Crispy Fish Salad / Yum Pla Grop**

Fresh cod fillet is first de-boned, then deep-fried and tossed with ground spring onion, coriander leaves, roast peanut, chilli and served with our homemade hot and sour dressing.

€8.95 / 18.95

# soups

Thai soups are an integral part of a Thai meal. They are sipped and savoured throughout and restore the palate after the onslaught of chilli and coconut and revive it for the next course!

## **Kiew Nam Gung/ Prawn Won Ton Soup**

This is our daughter Pia's favourite dish. Hand made won tons stuffed with minced prawns and herbs, served in a clear soup with Chinese cabbage, carrots and spring onions.

€6.95

## **Tom Yum Gung (Prawns)**

Spicy prawn soup flavoured with lemongrass, kaffir lime leaves, galangal, lime juice and chilli.

€6.95

## **Tom Yum Gai (Chicken)**

Spicy chicken soup with coconut milk, flavoured with galangal and lemongrass

€6.95

## **Tom Kha Gung (Prawns)**

Mild prawn soup with coconut milk, flavoured with galangal and lemongrass

€6.95

## **Tom Jed Soup (no chilli, vegetarian)**

Clear soup with glass noodles, vegetables and tofu.

€6.50



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Thai people are passionate about their curries. Everyone has a favourite and a recipe that they firmly believe to be far superior to any other. The style and taste of a curry depends on the changing seasons, the availability of ingredients, regional and personal tastes, and local tradition. So it is not uncommon to see heated conversations about what ingredients should or should not be included and how long a curry should be cooked. Thankfully, all our chefs agree on how we prepare and present our curries. So enjoy! (Prices do not include rice).

### Lao Curry

This dish hails from the Thai / Laotian border in the North. It's a clear curry made with fillet beef, fresh dill, roast ground rice, spring onion, Chinese leaf, chilli, French beans and bamboo shoots.

€17.95

'the singular Lao curry was a show stealer', Food and Wine Magazine.

### Sanan's Pork Choo Chee

This is a traditional southern style dry curry. Crispy pork belly topped with our creamy red curry sauce, green beans, chilli, coconut cream and lime leaves.

16.95

### Classic Green Curry / Gaeng Kiew Warn

Using a paste made from fresh green chillies, sharpened with galangal, spring onions, and lemongrass, with bamboo shoots, peas, peppers and fresh Thai basil. Originally, from the humid central plains of Thailand, this is the classic Thai curry.

#### Vegetarian

€14.95

#### Chicken

€16.95

#### Beef

€17.95

#### Prawns or Mixed Seafood

€18.95

### Rich Ruby Curry / Gaeng Dang

The rich colouring of this curry derives from the dried red chillies used in the curry paste, to which garlic, lemongrass, peas galangal, bamboo shoots, capsicum and coconut milk are added.

#### Vegetarian

€14.95

#### Chicken

€16.95

#### Beef

€17.95

#### Prawns or Mixed Seafood

€18.95

### Aromatic Yellow Curry / Gaeng Gari (Mild)

Made from a blend of turmeric (that gives the yellow colour), spices, potato, coriander, onion, and fried shallots, thickened with coconut milk, this is a popular Southern Thai curry.

#### Vegetarian

€14.95

#### Chicken

€16.95

#### Beef

€17.95

#### Prawns or Mixed Seafood

€18.95

**Paneang Curry**

Dry curries, popular in Southern Thai cuisine, contain less coconut milk than red, green, or yellow curries. Paneang Curry has kaffir lime leaves, peanuts, green chilli, and fresh Thai basil.

|                         |        |
|-------------------------|--------|
| Vegetarian              | €14.95 |
| Chicken                 | €16.95 |
| Beef                    | €17.95 |
| Prawns or Mixed Seafood | €18.95 |

**Massaman Curry (Mild)**

Typical of southern Thailand, with its Muslim influences, this curry is made with spices, cassis, cumin and cardamon, mixed with potato, ginger, and onion. A relative newcomer to Thai cuisine, Massaman curry was introduced to Siam by Sheik Amed, a royal envoy from the King of Persia in the 16th Century.

|         |        |
|---------|--------|
| Chicken | €16.95 |
| Lamb    | €17.95 |

**Jungle Curry / Gaeng Pa**

Traditionally favoured in Northern Thailand where coconut is hard to find, a jungle curry is a clear and very hot style of curry made with mixed vegetables and a choice of chicken, beef or prawns. Be warned, the heat of the chillies is not offset by the creamy coconut milk, this is one of our hottest curries!

|                         |        |
|-------------------------|--------|
| Vegetarian              | €14.95 |
| Chicken                 | €16.95 |
| Beef                    | €17.95 |
| Prawns or Mixed Seafood | €18.95 |

**Fruity Duck Curry / Gaeng Phed Yang**

Marinated roast duck in a red curry paste with coconut milk, tomato, pineapple and grapes. This dish is common in the central and southern regions of Thailand where an abundance of tropical fruits are to be found.

€17.95

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*The true genius of Thai cuisine lies in its simplicity and the use of a wide range of ingredients that blend together to produce unbelievably mouth watering tastes and flavours. On the Thai family table, the stir- fry assumes the same status as the bowl of spuds in an Irish home. It is not considered a meal in itself but more a part of the whole eating experience. At a practical level, stir- fries offset the different flavours of curries, soups and salads. (Prices do not include rice)*

**Kin Khao Crispy Pork Belly** €16.95

Stir fried crispy pork belly, wok tossed with our Kin Khao chilli jam, cherry tomatoes, green beans, chilli & kaffir lime leaves.

**Young Ginger with Black Bean Sauce / Pad Khing**

Young ginger, spring onion, mushrooms, onions, mixed peppers and black bean sauce.

**Vegetarian**

**€14.95**

**Chicken**

**€16.95**

**Beef**

**€17.95**

**Prawns or Mixed Seafood**

**€18.95**

**Fresh Thai Basil & Chilli / Pad Gra-Praw**

Fresh garlic, chilli, and Thai basil leaves.

**Vegetarian**

**€14.95**

**Chicken**

**€16.95**

**Beef**

**€17.95**

**Prawns or Mixed Seafood**

**€18.95**

**Roast Cashew Nuts & Chilli Oil/ Pad Med Ma-Muang**

Cashew nuts, spring onion, mixed peppers, onions, broccoli, cauliflower and chilli oil.

**Vegetarian**

**€14.95**

**Chicken**

**€16.95**

**Beef**

**€17.95**

**Prawns or Mixed Seafood**

**€18.95**

**Roast Garlic and Ground White Pepper / Pad Gra Tiem Prik Tai**

Fresh garlic, ground white pepper and mushrooms, garnished with fresh coriander.

**Vegetarian**

**€14.95**

**Chicken**

**€16.95**

**Beef**

**€17.95**

**Prawns or Mixed Seafood**

**€18.95**

**Beef or Chicken Fillet with Oyster Sauce / Pad Nue Nam Mum Hoi**

**€17.95 / €16.95**

Sliced beef fillet stir fried with mixed peppers, onions, fresh garlic, spring onions and oyster sauce.

**Kin Khao Sweet & Sour / Pad Preaw Wan**

Sweet and sour sauce mixed with pineapple, cucumber, spring onion, tomatoes, carrot, onion and peppers

**Vegetarian**

**€14.95**

**Chicken**

**€16.95**

**Beef**

**€17.95**

**Prawns or Mixed Seafood**

**€18.95**

**Roast Duck in Chilli Oil/ Pad Phed Ped Nam Prik Pao**

**€17.95**

stir fried roast duck with chilli oil, carrots, onions, broccoli & cauliflower.

**Stir Fried Prawns / Gung Pad Nam Prik Pao**

**€18.95**

Lightly fried prawns with chilli paste, onion, chilli oil and mixed vegetables.

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Janya comes from a family with a long food tradition. After migrating from China to Thailand, Janya's grandmother opened a restaurant in Northern Thailand. The tradition has continued ever since with Janya's parents owning restaurants and butcher shops in Bangkok. Many of the recipes on our menu have been handed down from generation to generation and have been adapted and enhanced over the years. (Prices do not include rice).

janya's  
favourites

**Steamed Chicken Curry / Ho Mok Gai** €18.95

I've died and gone to heaven!!

It was glorious - and quite a contrast to the more mainstream variations.

Originally a seafood recipe that Janya's mother adapted and made her own, this is perhaps the most outstanding dish on our menu. Ground chicken & prawns blended with coconut cream, red curry paste, Chinese leaf, fresh basil and coconut milk, blended and steamed to give a melt-in-your-mouth experience. Warning: it doesn't look like a traditional curry!

**Crying Tiger / Nue Yang** €18.95

Grilled striploin of Irish beef with delicious homemade tamarind sauce on a sizzling hot platter, traditionally served with a hot chilli sauce (hence the name!)..

**Deep Fried Sea Bass / Pla Tod Sam Rot** €23.95

Whole fresh sea bass deep fried with our three flavour sauce of palm sugar, chilli and garlic.

**Whole Fresh Seabass** €23.95

A generous whole seabass, served steamed with fresh lemongrass, chilli & garlic or fresh ginger and light soya sauce.

**Deep-Fried Fillet of Cod with Garlic & White Pepper / Pla Tort Kratiem** €22.00

Fresh garlic and white peppercorns are crushed and lightly fried, and served on a crispy, golden fillet of fish with steamed seasonal vegetables.

**Crispy Fresh Sea Bream** €19.95

Served with chefs special sauce of lemon grass, garlic, chilli and freshly squeezed limes.

**Choo Chee Sea Bream** €19.95

A whole fresh seabream, crispy on the outside and packed with flavour on the inside. Topped with our own dry red curry sauce.

**Steamed Beef with Peanut Sauce / Phra Ram Long Song** €18.95

Fillet of beef, sautéed and served with steamed mixed seasonal vegetables, topped with a delicious homemade peanut sauce.

**Roast Duck with Egg Noodles / Ped Tort Grob** €17.95

Roast duck with a rich tamarind sauce served on a bed of steamed egg noodles.

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# vegetarian dishes

Vegetarian's of the world stand up and celebrate! Thai food is probably the most adaptable cuisine for a vegetarian diet. Because meat plays less of a pivotal role in Thai food, replacing it with another component such as vegetables is never an issue. The other hugely important factor is Buddhism. Many Buddhists are vegetarians and so we are used to adapting. Savour and enjoy!

|                                                                                                                                                                          |        |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------|
| <b>Pad Thai Noodles with crunchy seasonal vegetables</b><br>Rice noodles stir fried with egg, spring onion, ground peanuts and bean sprouts.                             | €15.50 |
| <b>Steamed or stir fried mixed seasonal vegetables</b><br>with our homemade peanut sauce                                                                                 | €14.95 |
| <b>stir fried fresh mixed vegetables</b><br>served with your choice of: oyster sauce, basil & chilli, sweet & sour, cashew nut and chilli oil or garlic & ground pepper. | €14.95 |
| <b>Deep fried potatoes</b><br>with a hint of garlic and black pepper, garnished with fresh coriander                                                                     | €3.50  |

# rice and noodles

**Kin Khao Special Fried Rice – the comfort food in our kitchen.**  
with mixed vegetables, garlic, coriander and your choice of crab, chicken, beef or prawns.

|                                |        |
|--------------------------------|--------|
| <b>Vegetarian</b>              | €14.95 |
| <b>Chicken</b>                 | €16.95 |
| <b>Beef</b>                    | €17.95 |
| <b>Prawns or Mixed Seafood</b> | €18.95 |

## **Pad Thai Noodles/Pad Thai Gai (Chicken) or Gung (prawns)**

This simple and tasty noodle dish is the most popular Thai dish in the world. Rice noodles tossed with dried shrimp, tamarind sauce, eggs, spring onions, ground peanuts and bean sprouts.

|                                      |        |
|--------------------------------------|--------|
| <b>Vegetarian</b>                    | €14.95 |
| <b>Chicken</b>                       | €16.95 |
| <b>Beef</b>                          | €17.95 |
| <b>Prawns or Mixed Seafood</b>       | €18.95 |
| <b>Steamed Aromatic Jasmine Rice</b> | €1.95  |
| <b>Steamed Brown Rice</b>            | €2.50  |
| <b>Sticky Rice</b>                   | €2.50  |
| <b>Fried Rice with Egg and Peas</b>  | €2.50  |
| <b>Egg Noodles</b>                   | €2.85  |

# for the meat eater

the  
thai  
way

## **Ballinasloe Fillet Steak with the works**

We have customers who only eat their steak in Kin Khao Thai. Sample this baby and you'll see why! It's a fillet with everything. The onions, the spuds, the mushrooms and the sauce. You will travel far to better this dish

€25.95

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**DINNER FOR TWO €25.00 each**

set menu

**Entrée**

A mixed combination of our most popular entrées

**Main Course**

**Fresh Basil & Chilli with Beef / Pad Gra-Praow**

stir fried with fresh garlic, chillies and basil leaves.

**Panang Curry**

A dry curry in coconut milk with chicken, lime leaves, peanuts, green chilli and fresh Thai basil. stir fried with fresh garlic, chillies and basil leaves.

Steamed or Fried Rice

**To Finish**

Your choice of freshly ground coffee or fine leaf tea.

**DINNER FOR THREE €27.50 each**

**Entrée**

A mixed combination of our most popular entrées

**Main Course**

**Beef Fillet with Oyster Sauce / Pad Nam Mum Hoi**

Sliced beef fillet stir fried with mixed peppers, onions, fresh garlic, spring onions and oyster sauce

**Chicken with Mixed Vegetables / Pad Pak Luam**

Fresh chicken breast, stir fried with mixed vegetables and soya sauce.

**Panang Curry**

A dry curry in coconut milk with prawns, kaffir lime leaves, peanuts, green chilli and fresh Thai basil.

Steamed or Fried Rice

**To Finish**

Your choice of freshly ground coffee or fine leaf tea.

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DINNER FOR FOUR €28.50 each

*Entrée*

A mixed combination of our most popular entrées

*Main Course*

**Fruity Red Curry / Gaeng Khua Sapalot**

A rich red curry of prawns with pineapple, coconut milk, peas, and red chilli.

**Fillet of Beef with Fresh Garlic / Pad Gra Tiem Prik Tai**

stir fried slowly with fresh garlic, ground black pepper and mushrooms, served with fresh coriander.

**Sweet & Sour Chicken/ Pad Preaw Wan**

Breast of chicken stir fried in a sweet and sour sauce mixed with pineapple, cucumber, spring onion, tomatoes, carrot, onion and peppers.

**Roast Duck in Chilli Oil/ Pad Phed Ped Nam Prik Pao**

stir fried roast duck with chilli oil, carrots, onions, broccoli and cauliflower.

Steamed or Fried Rice

*Dessert*

Your choice of our range of homemade ice cream.

*To Finish*

Your choice of freshly ground coffee or fine leaf tea.

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**DINNER FOR SIX €29.95 each**

**set menu**

### ***Entrée***

A mixed combination of our most popular entrées

### ***Main Course***

#### **Garlic Beef**

Fillet of beef served with garlic and ground pepper.

#### **Fruity Red Curry / Gang Kua Sapalot**

A rich red curry of prawns with pineapple, coconut milk, peas, and red chilli.

#### **Roast Duck with Fried Noodles / Ped Tod Grob**

Fresh roast duck with tamarind sauce served on a bed of fried noodles.

#### **Sweet & Sour Chicken/ Pad Preaw Wan**

Breast of chicken stir fried in a sweet and sour sauce mixed with pineapple, cucumber, spring onion, tomatoes, carrot, onion and peppers.

#### **Chicken with Chilli Oil & Cashew Nuts / Pad Med Ma-Muang**

stir fried breast of chicken with spring onion, cashew nuts, onions, mixed peppers, and chilli oil.

#### **Massaman Lamb Curry (Mild)**

A typical southern Muslim-style curry with tender diced lamb, coconut milk and redolent of spices, cassis, cumin and cardamon, mixed with potato, ginger, peanuts and onion.

Steamed or Fried Rice

### ***Dessert***

Your choice of our range of homemade ice cream.

### ***To Finish***

Your choice of freshly ground coffee or fine leaf tea.

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