

kin khao's favourites

Deep-Fried Fillet of Cod with Garlic & White Pepper / Pla Tort Kratiem €10.95

Fresh garlic and white peppercorns crushed and lightly fried served on top of a crispy, golden fillet of fish. An exquisite dish originating from Northern Thailand.

Sautéed Beef with Peanut Sauce / Phra Ram Long Song €10.95

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

Roast Duck with Fried Noodles / Ped Tort Grob €10.95

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

Crispy Fresh Fish Fillet with Three Flavour Sauce €10.95

A golden crispy fillet of fish topped with our homemade three flavour sauce.

Steamed Chicken Curry / Ho Mok Gai €13.80

Steamed chicken fillet infused with fresh basil, coconut cream & red curry paste.

Crying Tiger / Nue Yang €14.20

Grilled marinated beef fillet served with our hot chilli sauce on the side.

Price includes rice.

vegetable dishes

Vegetarian Curry with Rice €7.50

Green, red or yellow curry with coconut milk, spring onions, and lemongrass, with bamboo shoots, aubergine, galangal, peas, peppers and fresh Thai basil.

Pad Thai Noodles with Tofu and Vegetables €7.50

Rice noodles stir-fried with egg, spring onion, ground peanuts and bean sprouts.

Steamed or stir-fried mixed seasonal vegetables and tofu with home-made peanut sauce €6.00

Stir-fried fresh mixed vegetables served with your choice of oyster or sweet and sour sauce €6.00

Deep fried potatoes with a hint of garlic and black pepper, garnished with fresh coriander €3.00

rice & noodles

Chicken €9.95; Beef €10.95; Prawns €11.95 or Mixed Seafood €11.95

Kin Khao Special Fried Rice

with mixed vegetables, garlic, coriander and your choice of meat or seafood.

Pad Thai Noodles

Rice noodles tossed with dried shrimps, eggs, spring onions, ground peanuts and bean sprouts and your choice of chicken, beef or prawns.

Steamed Aromatic Jasmine Rice €1.50

Fried Rice with Egg and Peas €1.80

Egg Noodles €2.00

desserts

All deserts €5.00

Sticky Rice with Thai Coconut Custard / Kao Neaw Moon

A sweet rice served with a rich coconut custard, topped with hot coconut cream. This is the most popular dessert in Thailand.

Banana With Hot Coconut Cream / Gluay Buat Chii

Ripe bananas simmered in coconut cream and garnished with roast sesame seeds.

Banana Fritters / Kao Mao Tort

Ripe sweet bananas are coated with a batter made from grated coconut, palm sugar and eggs. Fried until golden brown and crispy.

Tapioca and Coconut Custard

Tapioca pearls steamed in a coconut cream and served with hot coconut custard.

Sweet Pumpkin in Coconut Cream

Steamed pumpkin with coconut cream & served with homemade coconut custard.

set menus

(price includes steamed jasmine rice AND fried rice)

DINNER FOR TWO €25.00

Entrée

A mixed combination of our most popular entrées. Crispy fresh prawn crackers.

Main Course

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

Stir-fried with fresh garlic, chillies and basil leaves.

Green Curry with Chicken / Gang Kiew Warn.

Steamed jasmine rice.

Fried Rice – fried rice with egg and peas.

DINNER FOR THREE €35.00

Entrée

A mixed combination of our most popular entrées. Crispy fresh prawn crackers.

Main Course

Beef Fillet with Oyster Sauce / Pad Nam Mum Hoi.

Chicken with Mixed Vegetables / Pad Pak Luam.

Paneang Curry with Prawns.

Steamed jasmine rice.

Fried Rice – fried rice with egg and peas.

DINNER FOR FOUR €45.00

Entrée

A mixed combination of our most popular entrées. Crispy fresh prawn crackers.

Main Course

Fruity Red Curry / Gaeng Khua Sapalot.

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

Sweet & Sour Chicken / Pad Prew Wan.

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

Steamed jasmine rice.

Fried Rice – fried rice with egg and peas.

BONUS!

A combination of our famous Thai desserts – FREE OF CHARGE.

DINNER FOR SIX €65.00

Entrée

A mixed combination of our most popular entrées. Crispy fresh prawn crackers.

Main Course

Beef Lao Dang.

Fruity Red Curry / Gang Kua Sapalot.

Roast Duck with Fried Noodles / Ped Tod Grob.

Sweet & Sour Chicken / Pad Prew Wan.

Chicken with Spring Onion & Cashew Nuts / Pad Med Ma-Muang.

Massaman Lamb Curry (Mild).

Steamed jasmine rice.

Fried Rice – fried rice with egg and peas.

BONUS!

A combination of our famous Thai desserts – FREE OF CHARGE.

take away menu

thai kin khao

The South East's only authentic Thai restaurant.



the wine is on us!!

Order €50 or more worth of food & we will include a bottle of red or white. We couldn't be fairer than that!!

*while stocks last, excl. delivery charge

Home Delivery - €2 around town, €5 out of town.
Min. delivery order €15, excl delivery charge.
Please allow a minimum of 30 minutes on busy nights.

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Gorey

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www.kinkhaothai.ie

For email bookings or orders: bookings@kinkhaothai.ie

take away menu

Nightly Specials.

Can't decide on what you want to eat? Turn up the heat, flick on the box and let us do the choosing for you. We will prepare one of our Kin Khao specials at a takeaway price. Simply ask what specials are on when you phone or call.

Credit Cards.

We accept credit cards.

Some of our dishes include peanuts.

If this is a problem, please let us know and we will be pleased to prepare a nut-free dish for you!

All of our prices include steamed jasmine rice

Fried Rice and noodles are an additional 50c.

Kin Khao Thai is open six days a week from 5.30pm.

Closed Monday.

Early Bird from 5.30 p.m. - 7.30 p.m. Sunday - Friday, finishes at 7.00 p.m. on Saturday.

What the reviews are saying about Kin Khao Thai:

"I thought it was one of the best Thai meals I have eaten outside the far east. The salad had Tom (Doorley) making little grunting noises of pleasure"
Paulo Tullio, Irish Independent, January 2007

"Kin Khao Thai is the real thing... just with the soft peddle down when it comes to the heat. It was bloody brilliant"

Tom Doorley, Irish Times, February 2007

Krathong Thong

Diced chicken, peanuts & fresh Thai herbs served in a crispy tartlet.

Satay Chicken

Marinated fillet of chicken served on skewers with homemade peanut sauce.

Fresh Spring Rolls

With rice noodles, bean sprouts, spring onions, carrots, fresh coriander and served with our homemade sweet and sour chilli sauce.

Crispy Home-Made Vegetarian Spring Rolls

With vermicelli and finely chopped carrots, broccoli, Chinese cabbage, mixed peppers, coriander and basil, lightly deep-fried and served with chilli sauce.

Thai Prawn Cakes

Diced prawns with lemongrass, galangal, kaffir lime leaves, shrimp paste, shallots and green beans, served with a fresh cucumber relish.

Chicken Wings / Peek Gai Laou Dang

Marinated overnight in a special recipe. The wings are crisped with deep-frying and then sautéed in a red wine sauce.

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.

Special Thai Style Prawn Toast

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

Hoi Jo

Freshly minced crab and chicken breast, laced with coriander and Thai basil, wrapped in tofu paper, before steaming and deep frying.

Pork Spare Ribs

Juicy pork spareribs, marinated and served with our homemade sweet chilli sauce. A must for meat-eaters!

Mixed Combination (for 2 people)

Why not try a combination of satay chicken, prawn on toast, spring rolls, won ton wraps, spare ribs, and hoi jo served with our sweet chilli sauce.

Kin Khao Crab Claws

Tasty large crab claws, breaded and pan fried until golden brown.

Tom Yum Gung (Prawns) €5.00 / Gai (Chicken) €4.00

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

Tom Kha Gung (Prawns) €5.00/ Gai (Chicken) €4.00

Mild spicy prawn or chicken soup with coconut milk, flavoured with galangal and lemongrass

Roast Duck and Tomato Salad / Yum Phed Yang €10.95

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

Seafood Medley Salad / Yum Talay €11.95

A seasonal mix of prawns, calamari, mussels and fish fillet, mixed with a zesty combination of red chilli, onions, spring onion, tomatoes, cucumber and celery, tossed in a tangy limejuice dressing.

Prawn Salad / Pla Gung €11.95

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

Beef Salad / Yam Nue €11.95

Thin slices of prime beef fillet tossed with chilli, mixed peppers, tomatoes, cucumber, spring onions, lime juice and Thai herbs

appetisers

€4.50

€4.50

€4.00

€3.50

€4.50

€4.50

€4.50

€4.70

€11.50

€7.00

soups

salads

Main Course Size

curries

Chicken €9.95; Beef €10.95; Prawns €11.95 or Mixed Seafood €11.95

(Price includes steamed jasmine rice; fried rice or noodles 50c extra)

Classic Green Curry / Gaeng Kiew Warn

Made from fresh green chillies, sharpened with galangal, spring onions, and lemongrass, with bamboo shoots, aubergine, peas, peppers and fresh Thai basil.

Rich Ruby Curry / Gaeng Dang

Dried red chillies mixed with garlic, shrimp paste, lemongrass, peas, galangal, bamboo shoots, capsicum and coconut milk.

Aromatic Yellow Curry / Gaeng Gari (Mild)

Made from a blend of turmeric, spices, potato, coriander, onion, and fried shallots, thickened with coconut milk, this is another popular Southern Thai curry.

Jungle Curry / Gaeng Pa

A jungle curry is a clear and very hot style of curry made with mixed vegetables and a choice of meat. Be warned, this is one of our hottest curries!

Paneang Curry

Coconut milk, kaffir lime leaves, peanuts, green chilli, and fresh Thai basil.

Fruity Duck Curry / Gaeng Phed Ped Yang €10.95

Marinated roast duck in a red curry paste with coconut milk, tomato, pineapples and lychees.

Massaman Lamb Curry (Mild) €10.95

This curry is made with spices, cassia, cumin and cardamon, mixed with potato, ginger, peanuts and onion.

Lao Curry €10.95

A northern Thai curry. Fillet of beef, fresh dill, roast ground rice, spring onion, Chinese leaf, chilli, French beans, bamboo shoots and baby corn.

Price includes rice.

stir-fries

Chicken €9.95; Beef €10.95; Prawns €11.95 or Mixed Seafood €11.95

(Price includes steamed jasmine rice; fried rice or noodles 50c extra)

Young Ginger with Black Bean Sauce / Pad Khing

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

Fresh Thai Basil & Chilli / Pad Gra-Praw

Fresh garlic, chilli, and Thai basil leaves.

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

Cashew nuts, spring onion, mixed peppers, onions, and fresh red chillies & chilli oil.

Garlic & Ground Pepper / Pad Gra Tiem Prik Tai

Fresh garlic, ground black pepper & mushrooms, garnished with fresh coriander.

Sweet & Sour Chicken, Beef or Prawns / Pad Prew Wan

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

Beef Fillet with Oyster Sauce / Pad Nue Nam Mum Hoi

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

Stir Fried Prawns / Gung Pad Nam Prik Pao

Lightly stir fried prawns with chilli paste, onion, chilli oil, mixed vegetables and fresh basil leaves.

Roast Duck in Chilli Oil/ Pad Phed Ped Nam Prik Pao €10.95

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

Price includes rice.