



The Midland's Award Winning Thai restaurant.

Order & Pay Online @ www.kinkhaothaie

take away menu



CURRIES

Vegetable €10; Chicken €10.95; Beef €11.95; Prawns €12.95

(Price includes steamed jasmine rice; brown rice €1 extra; fried rice or noodles 80c extra)

Paneang Curry G P

Coconut milk, kaffir lime leaves, peanuts, dry chilli, fresh Thai basil and French Beans.

Fruity Duck Curry /
Gaeng Phed Ped Yang

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

€11.95

STIR-FRIES

Vegetable €10; Chicken €10.95; Beef €11.95; Duck €11.95; Prawns €12.95

(Price includes steamed jasmine rice; brown rice €1 extra; fried rice or noodles 80c extra)

Young Ginger with Yellow
Bean Sauce / Pad Khing

Young ginger, spring onion, mushrooms, onions, wood ear mushrooms and yellow bean sauce.

Fresh Thai Basil &
Chilli / Pad Gra-Praw

Fresh garlic, chilli, basil leaves, fine beans & bamboo.

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

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

Oyster Sauce /
Pad Nue Nam Mum Hoi

Stir-fried with onions, fresh garlic, spring onions and mushrooms with oyster sauce.

Kin Khao Crispy Pork Belly

Stir fried crispy pork belly, wok tossed with chilli jam, green beans, chilli & kaffir lime leaf.

€10.95

Crying Tiger / Nue Yang

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

€15.50

RICE & NOODLES

Vegetables €10; Chicken €10.95; Beef €11.95; Prawns €12.95

Kin Khao Special Egg Fried Rice

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

Pad Thai Noodles G P

Tossed with egg, ground peanut, bean sprout, diced tofu, sweet pickle radish, Chinese chives.

Deep Fried Potatoes

With a hint of garlic and black pepper.

€3.50

Stir Fried Mixed Vegetable G V

Choice of soya sauce V or fish sauce G

€10.00

Steamed Aromatic Jasmine Rice G V

€2.50

Fried Rice with Egg G

€3

Jasmine Brown Rice G V

€3

Egg Noodles V

€3

Extra Cashew Nuts

€2.50

Extra Chicken/Beef

€2.50

Prawn Cracker

€2.50

At Kin Khao Thai we love cooking food. All of our chefs are Thai so you know you are getting the real deal each and every time. All of our food is prepared at the time of order. Nothing is premade in bulk. All of our meat and poultry is Irish. We use local suppliers for our fish and vegetables. And we absolutely never ever use any MSG, additives or preservatives. If you adore our food please tell others, if you don't please tell us.

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!

Our food is prepared in the same kitchen as common allergens including peanuts, eggs, fish, shellfish, soy and wheat, so traces of these may be found in our dishes. We cannot 100% guarantee that cross contamination will not occur.

Vegan - Our chef can make vegan dishes please inform our staff.



APPETISERS

G GLUTEN FREE P PEANUTS V VEGAN

		€
Pork Shoulder Skewer	Marinated overnight and grilled, served with Nahm Jim Jaew sauces made from tamarind, toasted rice powder & chilli flakes.	5.50
Isarn Style Marinated Chicken Wings	Coated with sticky fish sauce.	5
Lightly Fried Tofu P V	Served with our home made sweet & sour peanut sauce.	5
Crispy Rice Vermicelli Noodles V	Tossed with tamarind caramelized sweet & sour dressing, diced tofu, Chinese chive and roasted onion.	5.50
Satay Chicken P	Marinated fillet of chicken served on skewers with homemade peanut sauce.	5.50
Fresh Spring Rolls G P V	With vermicelli, bean sprouts, spring onions, carrots, mixed peppers, fresh coriander and mint and served with our homemade sweet and sour chilli sauce.	5
Crispy Home-Made Vegetarian Spring Rolls V	With vermicelli and finely chopped carrots, cabbage and coriander, lightly deep-fried and served with sweet chilli sauce.	4.50
Yum Khao Tord P	Thai fried curried rice salad tossed with sliced fresh ginger, peanut and coriander.	5.50

SOUP

		€
Creamy Tom Yum Soup G Chicken/Prawn	Flavoured with lemongrass, kaffir lime leaf, galangal and coriander.	6/7
Clear Soup with Glass Noodles and Mixed Vegetables V	Clear Soup with Glass Noodles and Mixed Vegetables A hint of roast garlic and flavoured with soya sauce.	6

SALAD

Thai salads are spicy, let us know if you like it mild.
We recommend Sticky Rice with all our salads.

		€
Yum Beef or Prawn Salad G	Tossed with fresh chilli, Spanish onion, coriander and lime juice.	11.95/12.95
Larb Gai G	Spicy minced chicken salad with mixed herbs, dried chilli and toasted rice powder.	10.95
Grilled Chicken & Green Papaya Salad / Som Tom Kai Yang	Marinated overnight with 10 house ingredients served with spicy green papaya salad & sticky rice.	13.50

CURRIES

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Lao Curry G	A northern Thai curry. Fillet of beef, fresh dill, roast ground rice, spring onion, Chinese leaf, chilli, French beans and bamboo shoots. Be warned this one of our hottest curries!	
Classic Green Curry / Gaeng Kiew Warn G	Made from fresh green chillies, sharpened with galangal, spring onions, and lemongrass, with bamboo shoots, peas, peppers, fresh Thai basil and coconut milk.	
Rich Ruby Curry / Gaeng Dang G	Dried red chillies mixed with garlic, shrimp paste, lemongrass, galangal, bamboo shoots, capsicum and coconut milk.	
Aromatic Yellow Curry / Gaeng Gari (Mild) G	Made from a blend of turmeric, spices, potato, coriander and onion, thickened with coconut milk, this is another popular Southern Thai curry.	