

THE FOOD ~ อาหารร้านกินข้าวไทย

Kin Khao is an invite extended to loved ones, close friends and family. Fifteen years ago, we broke the rules by cooking Thai food as it should be. Now is the time to throw away the rule book once again by introducing Isaan Thai to our new menu.

Kin Khao is both a passion and a project for us. It is the natural continuation of generations of time and thought and a love and respect for Thai food. Kin Khao is about drawing on a wealth of experience, recipes and knowledge to constantly innovate.

At home we enjoy food from all over Thailand. When we cook together, Isaan is the food of choice. Isaan is a region in the North East of Thailand where the food is like no other. It's both a joy and a challenge to eat. It's gutsy, fermented and fiery. Each of our chefs has their own passed down family recipe or favourite comfort food from their hometown. We include many of these in our new menu below.

WE HOPE YOU ENJOY THIS JOURNEY INTO OUR KIN KHAO THAI WORLD

EARLY BIRD ~ ชุดหิ้วค่ำ

Starter and Main 22

STARTER ~ ออร์เดิร์ฟ

Grilled Pork Shoulder on Skewers

Marinated overnight and served with Nahm Jim Jaew sauce made from tamarind, toasted rice powder & chilli flakes. คอหมูอย่าง

Isarn Style Marinated Chicken Wings

Coated with sticky fish sauce. ปีกไก่ทอดน้ำปลา

Chicken Satay

Marinated with turmeric, coriander & served on skewers with homemade peanut sauce. P สะเต๊ะไก่

Crispy Vegetable Spring Rolls

With homemade sweet chilli sauce. เปาะเปี๊ยะ

Fresh Vegetable Spring Rolls

Stuffed with salad, glass noodles and fresh herbs. Served with homemade sweet chilli sauce. G P V เปาะเปี๊ยะสด

MAIN (WOK) ~ ผัด

Served with Chicken or Beef (Prawns 2)

Classic Chilli & Basil

Fresh Thai basil, red chilli and fine beans. ผัดกระเพรา

Stir Fried Cashew Nut & Chilli Jam

Cashew nuts, onion, spring onion and mix peppers. ผัดน้ำมันหอย

Stir Fried Oyster Sauce

With peppers, mushroom and spring onion. ผัดน้ำมันหอย

Pad Thai Noodle

Tossed with egg, ground peanut, bean sprout, diced tofu, sweet pickle radish, Chinese chives and dried shrimp. G P ผัดไทย

Special Fried Rice

With green curry or tom yum paste, Thai egg plant, basil and chilli. ข้าวผัดแกงเขียวหวาน/ข้าวผัดต้มยำ

MAIN (CURRIES) ~ แกง

Green Curry Beef

Slow cooked beef cheek, Thai eggplant and fresh basil. G แกงเขียวเนื้อ

Red Curry Duck

With pineapple, tomato and grapes. แกงแดงเบ็ดเตล็ด G

Yellow Curry Chicken

Irish chicken fillet, potato and onion. G Vegan option also available. V แกงเหลืองน่องไก่/เจ

Panang Chicken Curry

Thick red curry with ground peanut and fine bean. G P พะแนงไก่

Lao Curry Beef

Isarn style clear curry with beef, dill, local vegetables and toasted rice powder. แกงลาว G

Khao Soi

Egg noodles and chicken in a Northern region coconut curry sauce with pickled cabbages and smoked chilli oil. ข้าวซอยไก่

ALL SERVED WITH JASMINE RICE

1 euro extra for egg fried rice, egg noodle or brown rice.

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.

FIRST BITE ~ จานแรก

- Yum Makrue Yao** 8.00
Classic central Thai Salad. Smoky char-grilled long aubergine salad with chilli, boiled egg, and diced prawns. **G** ยำมะเขือยาว
- Yum Khao Tord** 7.00
Deep fried curried rice salad tossed with sliced fresh ginger, peanut and coriander. **P** แหนมข้าวทอด
- Crispy Pork Belly** 7.00
Served with sweet dark soya sauce. หมูกรอบ
- Isarn Style Marinated Chicken Wings** 7.00
Coated with sticky fish sauce. ปีกไก่ทอดน้ำปลา
- Grilled Pork Shoulder** 7.00
Marinated overnight and served with Nahm Jim Jaew sauce made from tamarind, toasted rice powder & chilli flakes. คอหมูย่าง
- Miang Pla** 9.00
Fresh fish fillet on a bed of brown vermicelli noodles, gem lettuce and served with homemade sweet & sour peanut sauce. **P** เมี่ยงปลา
- Chicken Satay** 7.00
Marinated with turmeric, coriander & served on skewers with homemade peanut sauce. **P** สะเต๊กไก่
- Crispy Vegetable Spring Rolls** 7.00
With homemade sweet chilli sauce. เปาะเปี๊ยะ
- Fresh Vegetable Spring Rolls** 7.00
Stuffed with salad, glass noodles and fresh herbs. Served with homemade sweet chilli sauce. **G P V** เปาะเปี๊ยะสด
- Lightly Fried Tofu** 7.00
Served with pickled vegetables and sweet & sour peanut sauce. **P V** เต้าหู้ทอด
- Mee Krob** 7.00
Crispy vermicelli noodles tossed with tangy tamarind caramelized dressing, diced tofu, Chinese chive and roasted onion. หมี่กรอบชาววัง
- Nueg Tord** 8.00
Fried marinated beef with garlic, pepper and soya sauce. Served with sriracha sauce. เนื้อทอด

SOUP ~ ซุป

- Clear Spicy and Sour Oxtail Soup** 8.00
With Thai herbs, fresh basil and dry chilli. **G** ต้มแซ่บหางวัว
- Creamy Tom Yum Soup Chicken/Prawn** 8/9
Flavoured with lemongrass, kaffir lime leaf and galangal. **G** ต้มยำน้ำข้น
- Clear Soup with Glass Noodles and Mixed Vegetables** 8.00
A hint of roast garlic and flavoured with soya sauce. **V** แกงจืดวุ้นเส้นผัก

SALAD ~ ยำ

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

STARTER/MAIN

- Yum Beef or Prawn Salad** 9/18
Tossed with fresh chilli, Spanish onion, coriander and lime juice. **G** ยำเนื้อ/กุ้ง
- Larb Gai** 9/18
Spicy minced chicken salad with mixed herbs, dried chilli and toasted rice powder. **G** ลาบไก่
- Char Grilled Pork Shoulder or Grilled Striplion** 9/18
With mixed herbs, chilli and toasted rice powder. น้ําดกคอหมูย่าง/เสี้อร็องไห้
- Spicy Northeastern Thai Duck Salad** 9/19
With lemongrass, galangal, herbs, toasted rice powder, dried chilli and lime juice. ลาบเบ็ดอีसान
- Som Tum Set** 20
Shredded green papaya tossed with cherry tomato, fine beans and roast peanut served with grilled chicken and sticky rice. **P** ส้มตำข้าวเหนียว
Originally from North East Thailand but popular throughout the country. Choose from Bangkok style dressing (salty, sweet & tangy) or Lao dressing (our in house fermented fish sauce).

G GLUTEN FREE **P** PEANUTS **V** VEGAN

FRESH FISH AND SEAFOOD DAILY

PLEASE SEE OUR SPECIALS BOARD

GRILLED ~ ปิ้ง / อย่าง

Crying Tiger 20

Striploin of Irish beef with Nahm Jim Jaew sauce. Served on sizzling plate. สีส่องไฟ

Popular Char Grilled Chicken 19

Marinated overnight with 10 house ingredients, served with our own trio of sauces. Served with sticky rice or spicy green papaya salad. P ไก่อย่าง ศรีวิเชียร

Marinated Roast Duck 19

With 5 spice gravy sauce, Chinese kale and egg noodle. A popular dish from Yaowaraj Chinatown in Bangkok. ข้าวหน้าเบ็ดเขยวราช

CURRIES ~ หมวดแกง

(Vegetable 17, Chicken 18, Beef 19, Duck 19, Prawn 20)

Northern Style Pork Curry

Slow cooked pork belly & pork shoulder with pickled garlic and fresh ginger. Rich and exotically spiced. A Chiang Mai classic with Burmese origins. G แกงฮังเลหมู

Lao Curry Beef

Isarn style clear curry with beef, dill, local vegetables and toasted rice powder. G แกงลาว

Slow Cooked Lamb Shank

With Tae Po curry paste and water spinach. Originally from Central Thailand G แกงเทโพแกะ

Green Curry Beef

Slow cooked beef cheek, Thai eggplant and fresh basil. G แกงเขียวเนื้อ

Red Curry Duck

With pineapple, tomato and grapes. G แกงแดงเบ็ดย่าง

Yellow Chicken Curry

Vegan option also available

Chicken fillet, potato and onion. G แกงเหลืองน่องไก่/ เจ

Panang Curry

Chicken/Beef/Prawns

Thick red curry with ground peanut and fine bean. G P แกงพะแนง

Massaman Lamb Curry G

Typical of southern Thailand, with its Muslim influences, this curry is made with spices, cassia, cumin and cardamon, mixed with potato, ginger and onion

Steamed Chicken Curry/

Ho Mak Gai G

Originally a seafood recipe that Janya's mother adapted and made her own. Ground chicken and prawns with coconut cream, red curry paste, 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!

WOK ~ ผัดต่างๆ

(Vegetable 17, Chicken 18, Beef 19, Duck 19, Prawn 20)

Crispy Pork Belly with Oyster Sauce or Chilli Jam Sauce 17

Oyster sauce with Chinese kale, or chilli jam sauce with fine beans and herbs. ผัดคะน้าหมูกรอบ

Classic Chilli & Basil

Fresh Thai basil, red chilli and fine beans. ผัดกระเพรา

Stir Fried Cashew Nut & Chilli Jam

With onion, spring onion & mixed peppers. ผัดน้ำพริกเผา

Stir Fried Fresh Ginger and Yellow Bean Sauce

With wood ear mushroom, onion and spring onion. ผัดขิง

Stir Fried Mixed Seafood 19.50

With chilli, basil, peppercorn, fingerroot and herbs. Served on sizzling plate. ผัดฉ่าทะเล

Stir Fried Oyster Sauce

Peppers, mushroom, onions & spring onions. ผัดน้ำมันหอย

Stir Fried Mixed Vegetable 16

Choice of soya sauce V or fish sauce G ผัดผักรวมมิตร

ALL MAIN COURSES ARE SERVED WITH JASMINE RICE

NOODLE/FRIED RICE

ก๋วยเตี๋ยว/ข้าวผัด

(Vegetable 17, Chicken 18, Beef 19, Prawn 20)

Pad Thai Noodle

Tossed with egg, ground peanut, bean sprout, diced tofu, sweet pickle radish, Chinese chives and dried shrimp. G P ผัดไทย

Rice Noodle/Pad Sew Ew Je 16

Tossed with Chinese Kale, mixed veg and tofu, flavoured with dark soya sauce. V ผัดซีอิ้ว

Khao Soi 17

Egg noodles and chicken in a northern region coconut curry sauce with smoked chilli oil. ข้าวซอยไก่

Fried Rice with Chinese Kale Je

Mixed veg & tofu, flavoured with dark soya sauce. V ข้าวผัดเจ

Special Fried Rice with Egg

Choice of chicken, beef, or prawns. ข้าวผัด

Fried Rice with Green Curry or Tom Yum Paste

Thai egg plant, basil and chilli, choice of chicken, beef or prawn. ข้าวผัดแกงเขียวหวาน / ข้าวผัดต้มยำ

FRESH FISH AND SEAFOOD DAILY

PLEASE SEE OUR SPECIALS BOARD

SIDE

Jasmine Rice G V	2.00
Jasmine Brown Rice G V	3.00
Egg Fried Rice G	2.50
Egg Noodle	2.50
Sticky Rice G (recommend with Isaan dishes, spicy salad, grilled dishes or clear spicy curry or soup).	2.50
Garlic Potato	3.50

DESSERTS ~ ขนมหวาน

All homemade @ Kin Khao.
Nothing bought in.

Sticky Rice Cooked with Coconut Cream Served with homemade mango ice cream. G ข้าวเหนียวมุล	7.00
Kin Khao Banana Fritter Ripe banana coated with shredded coconut, palm sugar, Killbeggan oats & rice flour butter served with vanilla ice cream. ข้าวเม้าทอด	7.00
Poached Pumpkin in Coconut Syrup Served with cinnamon cream. G แกงบวบพริกทอง	7.00
Homemade Panna Cotta With mixed berry compote. G พานาคอตต้า	7.00
Homemade Ice Cream Mango, Mixed berry or Coconut. G ไอศกรีม	7.00
KKT Trio Taste of Sweet Sticky Rice, Banana Fritter and Homemade Ice Cream. ลองชิมขนม	9.00

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BEVERAGES

JUICE & CO

Homemade Lemonade	3.00
Orange Juice	2.50
Apple Juice	2.50
Coconut Water	3.00
Infused Hibiscus Iced Tea With Sparkling water.	3.00
Traditional Thai Iced Tea With sweet caramelised milk.	4.00
Traditional Lemon Thai Iced Tea	4.00
Macha Iced Tea Japanese green tea powder.	4.50
Thai Ice coffee With caramelised milk.	4.00

HOT BEVERAGES

HERBAL TEA

Fresh Lemongrass & Pandan Tea	3.00
Mint Tea	3.00
Camomile Tea	3.00
Jasmine Tea	3.00
Green Tea	3.00
Macha Green Tea	3.50

COFFEE

Americano	3.00
Cappuccino	3.00
Latte	3.00
Decaf Coffee	3.00
Espresso	3.00
Double Espresso	3.00
Hot Chocolate	3.00

LIQUOR COFFEE

Irish Coffee	7.00
Baileys Coffee	7.00
French Coffee	7.00
Kahlua Coffee	7.00
Calypso Coffee	7.00