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KIN DEE

Thai Cuisine

KIN DEE THAI CUISINE



Drink Menu

Soft drinks

Thai tea	5.99
Butterfly pea flower tea	5.99
Strawberry lemonade	7.99
Fresh coconut water	7.99
Shirley Temple	5.99
Coke, Diet coke, Sprite Dr. Pepper,	2.99
Orange juice, Pineapple juice, cranberry juice	4.99
Topochico	4.99
Acqua Panna	7.99

Coffee & Tea

Americano	5.99
Espresso	4.99
Cappuccino	5.99
Unsweet tea	3.99
Hot tea	4.99

Mocktails

Non alcohol beer & wine

Phuket in pineapple	11.99
Mango Sticky Rice	8.99
Mango Mai Tai	8.99
Spicy Passion	8.99
Non-alcoholic red wine	12.99
Non-alcoholic white wine	11.99
Non-alcoholic rose	10.99
Michelob zero	4.99
Corona zero	4.99
Stella zero	4.99

Kin Dee Flight 22

Spicy Mezcal, Butterfly Pea Magarita (tequila), Tom Yum (gin), Thailand Sunrise (vodka)



Signature cocktails

RUM

Phuket 18.99

Rum, Pineapple, Mango puree, Lime, Jasmine syrup, in pineapple

Mango Mai Tai 14.99

Rum, Pineapple, Coconut Milk, Lime, Pomegranate syrup.

Mango Sticky 14.99

Rum, Mango, Coconut Milk

GIN

Tom Yum 15.99

Gin, Lemongrass syrup, Lime, Kaffir Lime, Thai Chili

Kin and Tonic 13.99

Gin, Tonic, Orange, Cucumber, Thai Basil

Royal Orchid 13.99

Butterfly Pea Gin, Tonic, Orange

TEQUILA/MEZCAL

Butterfly Pea Magarita 16.99

Tequila, Lime, Butterfly Pea, Lemongrass

Night in Bangkok 16.99

Vodka, Mezcal, Lime, and Cucumber

Spicy Passion 15.99

Mezcal, Lime, Liquor 43, Passion Fruit, Thai Chili

Saneh Jan 14.99

Tequila, Lime, Passion Fruit, Thai chili rim

WHISKEY

Thai Fashion 17.99

Phraya, Cherry, Smoke!

VODKA

Thailand Sunrise 16.99

Vodka, Pineapple, Pomegranate

Asia Tini 15.99

Pear Vodka, Sake, Lychee

Purple Rain 15.99

Lemon Vodka, Butterfly Pea Tea, Orange Liquor



MON-TUES CHEF SPECIAL



Khan Tok Platter

A beautiful Northern Thai platter featuring Kin Dee's signature appetizers, aromatic curry rice, Northern Thai chili dipping sauce, and fresh seasonal vegetables.

A cherished tradition from Northern Thailand, Khan Tok is designed for sharing and brings together a variety of authentic flavors inspired by family recipes and Thai culture.

Perfect for gathering with friends and family and experiencing the spirit of Thailand around the table.
Available Monday & Tuesday only at Kin Dee Thai Cuisine. 🇹🇭🍽️











Appetizers

All in one

Combination Appetizers
The best platter to share and try all our signature starters: Money Bags, Grilled Pork Skewers, Chicken Satay, and Shrimp in a Blanket. Served with peanut sauce, cucumber relish, and sweet chili sauce.

31.99

Thai Flower Dumpling

Chor Muang: Thai royal family recipe, handcrafted butterfly pea flower dumplings filled with roasted peanuts and sweet pickled redish. A rare dish you won't find anywhere else.

18.99

Money Bags

Tung Thong: Deep-fried minced chicken and shrimp wrapped in crispy golden "money bags." Served with homemade sweet chili sauce.

16.99

Shrimp in a Blanket

Kung Hom Pa: Whole shrimp wrapped in a crispy wonton and served with homemade sweet chili sauce.

15.99

Kin Dee Chicken Wings

Kai Thod: Kin Dee style marinated chicken wings served with tamarind sauce.

14.99

Roti Three Curries

Fluffy roti served with Massaman curry, Panang curry, and green curry dipping sauces.

12.99

Contain shellfish
Gluten-Free
Vegan
Contain nuts
Signature
Vegetarian
Raw
Contain raw or undercooked food, Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Grilled Pork Skewers

Moo Ping: Marinated grilled pork skewers served with sticky rice.

14.99

Grilled Pork Belly Skewers

MooPing: Marinated grilled pork belly skewers served with sticky rice.

14.99

Chicken Satay

KaiSatay: Grilled marinated chicken satay style served with peanut sauce and cucumber relish.

14.99

Minced Chicken Salad

Larb Gai: Minced chicken, shallot, green onion, fresh herbs, toasted rice powder, cucumber, and cabbage. Tossed in our spicy citrus dressing.

16.99

Crunchy Salad

Crunchy Salad: Sliced jicama, Granny Smith apple, red onion, and fresh mint, tossed in our ginger-sesame dressing and topped with crushed peanuts.

14.99

Papaya Salad

Som Tum: Fresh green papaya, shredded carrots, cherry tomatoes, long beans, tossed in our signature chili lime fish sauce dressing, topped with roasted peanuts and dried shrimp. Add shrimp +$5

13.99





Entree

Khan Tok Platter

Available Monday & Tuesday only

A beautiful platter featuring Kin Dee's signature appetizer, aromatic curry rice, and Northern Thai chili dipping sauce, served with a side of fresh seasonal vegetables.

42.99



Tiger Cry

Suea Long Hai: Premium-cut steak marinated with oyster sauce, served with steamed vegetables, sticky rice and north-eastern style tangy sauce.

27.99



Nam Tok

Grilled premium-cut steak, Lemongrass, shallots, cilantro, basil, mint, cucumber, cherry tomatoes, chili flakes, toasted rice powder, and tossed in a citrus fish sauce.

27.99





Thai Omelet with Crab Meat

Khai Jiaw Poo: Thai-style omelet filled with crab meat served with Thai Jasmine rice and chili sauce. *Michelin Star recipe

24.99



Crab Meat Fried Rice

Khao Pad Poo:Crab meat fried rice with green onion and coriander.

24.99

Southern Style Green Curry

Kanom Jeen Kaeng Khiao Wan:
Homememade green curry made from our house-made curry paste, served with your choice of chicken, pork, tofu, beef (+$1), shrimp (+$2), or a combo (+$3). Simmered with jicama, eggplant, and bamboo shoots, and served with fresh rice noodles.

20.99



Northern Style Curry

Khao Soi
Traditional Northern Thai egg noodles in our house-made coconut curry with a chicken quarter or chicken breast, topped with crispy noodles and served with pickled cabbage, fresh shallots, and cabbage.

20.99



Panang Curry

Kaeng Panang
A rich and aromatic Thai curry made with our house-made Panang curry paste and coconut milk, simmered with your choice of tofu, chicken, pork, beef (+$1), shrimp (+$2), or combo (+$3). Finished with sliced kaffir lime leaves and served with Thai jasmine streamed rice.

18.99



Shrimp Tom Yum Soup

Kuay Tiew Tom Yum Koong
A bold and aromatic shrimp soup with lemongrass, galangal, kaffir lime leaves, mushrooms, fresh lime juice, and Thai chili. Served with your choice of noodles in a flavorful twist on Thailand's iconic Tom Yum.

20.99



Pineapple Fried Rice

Khao Pad Sap-Pa-Rod (Pineapple Fried Rice)
Served in a fresh pineapple, this signature Thai fried rice combines fragrant jasmine rice, curry powder, cashews, carrots, onions, egg, sweet raisins, and crispy shredded pork. Choose from chicken, pork, tofu, beef (+$1), shrimp (+$2), or combo (+$3) for a perfect balance of sweet and savory flavors.

19.99





Glass Noodle Salad

Yum WoonSen: Thai glass noodle salad with fresh chopped vegetables and herbs with choice of chicken, pork, tofu, beef (+$1), shrimp (+2$) or combo (+3$). *low calorie / low carb*

17.99

Tom Kha Soup

Tom Kha Gai:Thai Coconut chicken soup with galangal, tomato and mushroom serves with streamed jasmine rice.

17.99

Kin Dee Fried Rice

Khao Pad Kin Dee: chicken, pork, tofu, beef (+$1), shrimp (+2$) or combo (+3$) fried rice with Chinese broccoli, green onion, and tomato.

16.99

Stir-Fried Thai Basil Chicken

Raw

Pad Kra Prao: Stir-fried minced chicken with Thai basil, long beans, onion and Thai chili peppers. Option to add fried egg on top just like we eat in Thailand (+$2)! Served with Thai jasmine rice. One of the most beloved dishes in Thailand and a favorite among locals.

17.99

Cashew Chicken

Kai Pad Med Ma Muang: Stir fried chicken with cashews, dry Thai chili, onion, mushroom, carrot, chive in our house-made sweet Thai chili paste.

17.99

Drunken Noodles

Pad Kee Mao: Stir-fried wide rice noodles with chicken, pork, tofu, beef (+$1), shrimp (+2$) or combo (+3$), with Thai basil, Thai chili, Chinese broccoli, bamboo shoot, onion and cabbage.

18.99

Pad Thai

Pad Thai: Stir-fried rice noodles with chicken, pork, tofu, beef (+$1), shrimp (+2$) or combo (+3$), and tamarind sauce wrapped in Thai omelette.

18.99

Pad See Ew

Pad See Ew:Stir-fried wild rice noodles with chicken, pork, tofu, beef (+$1), shrimp (+2$) or combo (+3$), egg and chinese broccoli.

17.99

Stir Fried Glass Noodles

Pad Woon Sen: Stir fried bean glass noodles with chicken, pork, tofu, beef (+$1), shrimp (+2$) or combo (+3$).

17.99

Dessert

Mango Sticky Rice

Khao Neow Ma Muang: Fresh sweet yellow mango served with pandan-flavored sticky rice and coconut ice cream.

13.99



Thai Tea Crème Brûlée

Thai tea-infused crème brûlée.

13.99



Homemade Coconut Ice Cream

Al-Tim Kra Ti: Coconut ice cream served with sweet corn, sweet red beans, herbal jelly, and coconut jelly, topped with roasted peanuts. Plain scoop available for $7.95.

10.99



Coconut Pandan Cake

Cake Ma Prao: A soft and airy pandan-infused cake layered with young coconut and cream.

13.99



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KinDeeThaiCuisine.com

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