



KIN DEE THAI CUISINE





Appetizers

All in one 🍲

Combination Appetizers

Best plate 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.

\$ 31.95

Thai Flower Dumpling



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

\$ 18.95

Money Bags 🍲

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

\$ 16.95

Shrimp in a Blanket 🍲

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

\$ 15.95

Kin Dee Chicken Wings 🍲

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

\$ 14.95



Contain raw or undercooked food, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness



Contain nuts



Gluten-Free



Signature



Vegan



Vegetarian

Grilled Pork Skewers

MooPing: Marinated grilled pork skewers served with sticky rice.

\$ 13.95

Grilled Pork Belly Skewers

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

\$ 14.95

Chicken Satay

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

\$ 14.95

Minced Chicken Salad

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

\$ 16.95

Crunchy Salad

Crunchy Salad: Slice jicama, granny smith apple, red onion, and fresh mints. Tossed in our ginger & sesame dressing and topped with crushed peanuts

\$ 14.95

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 peanut and dried shrimps. +\$5 add shrimps

\$ 13.95



MAIN

Southern Style Green Curry



Kanom Jeen Kaeng Khiao Wan: chicken, pork, tofu, beef (+\$1), shrimp (+\$2) or combo (+\$3) green curry served with rice noodles.

\$ 19.95

Stir-Fried Thai Basil Chicken



Pad Kra Prao: Stir fried minced chicken with Thai Basil, long bean, onion and Thai chili peppers. Option to add fried egg on top just like we eat in Thailand(+\$2)! Served with Thai jasmine rice. The most common dish that is in your memory if you visit our country.

\$ 17.95

Northern Style Curry



Khao Soi: Egg noodles with coconut chicken quarter or chicken breast curry topped with crispy noodles.

\$ 19.95

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

\$ 23.95

Panang Curry



Kaeng Panang: Rich and creamy curry with tofu, chicken, pork, beef (+\$1), shrimp (+\$2) or combo (+\$3) served with Thai jasmine steamed rice.

\$ 18.95



Drunken Noodles

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

\$ 18.95

Pad Thai



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

\$ 18.95

Pad See Ew

PadSee Ew: Stir-fried bigrice noodles with chicken, pork, tofu, beef (+\$1), shrimp (+2\$) or combo (+3\$), egg and chinese broccoli.

\$ 17.95

Stir Fried Glass Noodles



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

\$ 17.95

Tiger Cry



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

\$ 27.95





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*

\$ 17.95

Tom Kha Soup 🍲

TomKha Gai: Thai Coconut chicken soup with galangal, tomato and mushroom serves with steam jasmine rice.

\$ 17.95

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.

\$ 16.95

Khan Tok Platter (Mon, Tue Only) 🍛



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

\$ 42.95

Crab Meat Fried Rice 🍛



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

\$ 23.95

Cashew Chicken 🥘

Kai Pad Med Ma Muang: Stir fried chicken with cashew nut, dry Thai chili, onion, mushroom, carrot, chive in home recipe sweet Thai chili paste.

\$ 17.95

Shrimp Tom Yum Soup 🍲

Kuaytiaw Tom Yum Koong: Thai's most famous tomyum soup with choice of noodles.

\$ 20.95

Nam Tok Salad 🥗

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

\$ 27.95

Desert

Mango Sticky Rice 🥭 🍚 🌿

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

\$ 13.95

Thai Tea Cream Brulee 🍰

Thai Tea infused Cream Brulee.

\$ 13.95

Homemade Coconut Ice Cream 🥥 🍌 🥜 🌿

Al-Tim Kra Ti: Coconut ice cream served with side of sweet corn, sweet red beans, herbal jelly, and coconut jelly. Topped with roasted peanuts. No topping (\$7.95)

\$ 10.95

Coconut Pandan Cake 🍰

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

\$ 13.95





1533 N Shepherd Dr.
FB/IG/Tik Tok : KinDeeHouston
KinDeeThaiCuisine.com