



# KIN DEE THAI CUISINE



# Appetizers



## All in one

Combination appetizers: including money bags, grilled pork skewers, chicken satay, shrimps in a blanket, served with our peanut sauce, cucumber relish, and sweet chili sauce.

\$ 30

## Thai Flower Dumpling



Chor Muang: Thai royal family recipe hand crafted butterfly pea flower dumplings. filling includes roasted peanuts, sweet pickled relish, and palm sugar.

\$ 18

## Money Bags

Tung Thong: Deep fried minced chicken and shrimp wrapped in golden "money bags", served with our sweet chili sauce.

\$ 16

## Shrimp in a Blanket

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

\$ 15

## BaKin Dee Chicken Wings

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

\$ 14



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



Contain nuts



Contains shellfish



Signature



Vegan



Vegetarian

## Grilled Pork Skewers

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

\$13

## Grilled Pork Belly Skewers

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

\$13

## Chicken Satay

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

\$14

## 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

## 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

## 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.

\$12



# MAIN

## Southern Style Green Curry

Kanom Jeen Kaeng Khiao Wan: Chicken green curry served with rice noodles.

\$ 18

## Stir-Fried Thai Basil Chicken

Pad Kraprao: 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

## Northern Style Curry

Khao Soi: Egg noodles with coconut chicken quarter curry, topped with crispy noodles,

\$ 18

## Thai Omelet with Crab Meat

Khai Jiaw Poo: Thai style omelet filled with crab meat served with Thai Jasmine rice and chili sauce.

\$ 22

## Panang Curry

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

\$ 17



## Drunken Noodles

Pad Kee Mao: Stir fried big rice noodles with chicken, shrimp (+2\$) or combo (+3\$), and Thai basil, Thai chili, chinese broccoli, bamboo shoot, onion and cabbage.

\$ 18

## Pad Thai



Pad Thai: Stir-fried rice noodles with shrimp or chicken and tamarind sauce wrapped in Thai omelette.

\$ 18

## Pad See Ew

Pad See Ew: Stir-fried big rice noodles with chicken, shrimp (+\$2) or combo (+\$3), egg and chinese broccoli.

\$ 17

## Stir Fried Glass Noodles



Pad Woon Sen: Stir fried bean crystal noodles with chicken or tofu.

\$ 17

## 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





## Glass Noodle Salad 🍜

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

\$17

## Tom Kha Soup

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

\$17

## Kin Dee Fried Rice



Khao Pad Kin Dee: Chicken, pork, tofu, shrimp (+\$2), or combo (+\$3) fried rice with chinese broccoli, green onion, and tomato.

\$16

## Khan Tok Platter (Mon, Tue Only)

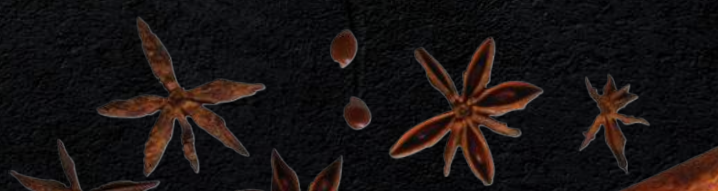
Khai Jiaw Poo: Thai style omelet filled with crab meat served with Thai Jasmine rice and chili sauce.

\$42

## Crab Meat Fried Rice

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

\$22



## 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



## Shrimp Tom Yum Soup

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

\$20



## 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

# Desert

## Mango Sticky Rice

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

\$13



## Thai Tea Cream Brulee

Thai Tea infused Cream Brulee.

\$13



## 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)

\$10



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  : KinDeeHouston

 : [KinDeeThaiCuisine.com](http://KinDeeThaiCuisine.com)