

# Kin Kao Drinks

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A 10% service charge will be applied to tables of 6 or more

## WHITE

### San Andres

Sauvignon Blanc | Chile ..... £24.95  
Straw yellow in colour with green hues, this wine has aromas of citrus fruit and peach.

By the Glass: 175ml £6.25 | 250ml £8.25

### Dell Venezie

Pinot Grigio | Italy ..... £24.95  
Straw in colour with light golden hues, it has a fruity bouquet and a subtle, fresh flavour.

By the Glass: 175ml £6.25 | 250ml £8.25

### McGuigan

Chardonnay | Australia ..... £26.50  
Pale straw with a distinct green hue. Outstanding fresh peach and pineapple aromas.

### Villa Maria

Sauvignon Blanc | NZ ..... £28.00  
Aromatically intense with nectarines, tropical fruits, gooseberries and lemon zest.

### Le Versant

Viognier | France ..... £29.00  
Beautiful yellow colour with green glints. Intense nose of apricots, ripe peach and exotic fruits.

## RED

### San Andres

Merlot | Chile ..... £24.95  
Youthful, fruity style with typical Merlot characters. Presented in a tall, tapered Bordeaux bottle.

By the Glass: 175ml £6.25 | 250ml £8.25

### Los Picos

Malbec | Argentina ..... £24.95  
A nose of spicy mocha underlines the open fruitiness of the Malbec grape. The taste is rich and vibrant.

By the Glass: 175ml £6.25 | 250ml £8.25

### Scenic Ridge

Shiraz | Australia ..... £26.95  
This classic Australian Shiraz combines heady aromas of smoky, dark fruit and subtle hints of mint.

### Don Pavral

Rioja Crianza | Spain ..... £28.95  
The nose shows warmth with dry notes from the barrel, vanilla and cinnamon. Blackberries and strawberry

## Masso Antico

Critera Primitivo | Italy ..... £33.00  
An intense colour with a spicy sun-drenched fragrance. Soft and fruity with a good amount of tannin.

## ROSE WINE

### Delle Venezie

Pinot Grigio Blush | Italy ..... £24.95  
Unique pale-copper colour; aromatic with delicate citrus notes; crisp and refreshing on the palate

By the Glass: 175ml £6.15 | 250ml £8.25

## FIZZ

### Denominazione

Prosecco Spumante | Italy 200ml ..... £9.95  
Pale yellow in colour with persistent perlage. Citrus fruit and flowery features characterise this wine's scent. Fresh and distinctive

### Denominazione

Prosecco | Italy ..... £28.50  
Delicate and complex bouquet with fruity notes reminiscent of peach and green apple, with secondary notes of acacia and lilac.

### Maillart Brut Platine 1er Cru

Champagne | France ..... £47.00  
Golden in colour with intense aromas of fruit and toasty hazelnuts. Wonderfully fresh and fruity with great finesse.

## SPIRITS 25ml

Bacardi ..... £4.10  
Jack Daniel's ..... £4.90  
Captain Morgan ..... £4.30  
Kraken ..... £4.70  
Havana 7 ..... £4.90  
Smirnoff ..... £4.10

## GINS 25ml

Gordon's ..... £4.20  
Gordon's Pink ..... £4.20  
Whitley Neill Rhubarb & Ginger ..... £4.70  
Whitley Neill Lemongrass ..... £4.70  
Brockmans ..... £4.95  
Sipsmith ..... £4.80  
Bombay Sapphire ..... £4.50  
Tanqueray ..... £4.70  
Hendrick's ..... £4.95  
All Mixers ..... £1.90  
Premium Mixers - Fevertree ..... £2.50

## WHISKY 25ml

Famous Grouse ..... £4.10  
Jameson ..... £4.10  
Glenfiddich ..... £4.50  
Laphroaig ..... £5.30  
Highland Park ..... £4.50  
Macallan ..... £5.30  
Glenmorangie ..... £4.50

## BRANDY 25ml

Martell VS ..... £4.50  
Rémy Martin VSOP ..... £5.30

## SHOTS

Tequila ..... £4.50  
Sambuca ..... £4.50  
Jägermeister ..... £4.50

## PORT

Reserve Port 50ml ..... £4.50

## LIQUEURS

Frangelico ..... £4.75  
Drambuie ..... £4.75  
Glayva ..... £4.75  
Tia Maria ..... £4.75  
Baileys ..... £4.75  
Amaretto ..... £4.75  
Kahlúa ..... £4.75  
Cointreau ..... £4.75  
Grand Marnier ..... £4.75

## BEER & CIDER

Brewdog Punk IPA Non Alcoholic ..... £4.20  
Peroni ..... £4.50  
BrewDog Punk IPA ..... £4.50  
Magners Cider ..... £5.25  
Singha 330ml ..... £4.50  
Singha Large ..... £6.95  
Singha 3ltr Draft Tower ..... £27.95

## SOFT DRINKS

Coca-Cola // Lemonade ..... £3.25  
Ginger Beer ..... £3.25  
Fruit Juice ..... £3.25  
Mineral Water large ..... £4.50  
Mineral Water small ..... £2.95  
Appletiser // J2O ..... £3.50  
Irn-Bru 330ml ..... £3.25  
Red Bull ..... £3.95

## SET MENU

### KIN KAO SET MENU A (Minimum 2 people)

#### Mixed Starter

A selection of spring rolls, salt & pepper squid, chicken satay and Thai fish cakes, sweetcorn cake. Served with authentic Thai dipping sauces.

#### Gaeng Kiew Wan Gai (GF) (V)

Authentic traditional Thai green curry cooked with chicken, Thai sweet basil, bamboo shoots and fresh chillies cooked in coconut milk.

#### Neau Nam Man Hoy (GF)

Stir fried beef with broccoli, onions and mushrooms in an oyster sauce.

#### Pad Phak Ruam (GF) (V)

A selection of seasonal vegetables stir-fried in oyster sauce

#### Kuey Tiew

Stir fried yellow noodles with beansprouts.

OR

#### Khao Suay

Steamed Thai Jasmine rice.

£28 (per person)

### KIN KAO SET MENU B (Minimum 2 people)

#### Mixed Starter

A selection of spring rolls, salt & pepper squid, chicken satay and Thai fish cakes, sweetcorn cake. Served with authentic Thai dipping sauces.

#### Gai Yang (GF)

Char-grilled chicken marinated with coriander, garlic and soya sauce. This Thai style chicken is best eaten with Thai papaya salad 'Som Tam' and sticky rice. This traditional dish is authentically cooked with the skin on to make the chicken extra tender.

#### Priew Wan Gai (GF)

Stir-fried chicken with pineapples, tomatoes, cucumber and mixed peppers in a Thai sweet and sour sauce.

#### Penang Goong (GF) (V)

A rich and creamy flavou rsome red curry with prawns, coconut milk and kaffir lime leaves.

#### Kuey Tiew

Stir fried egg noodles with beansprouts.

OR

#### Khao Suay (VG)

Steamed Thai Jasmine rice.

£35 (per person)

### KIN KAO SET MENU C (Minimum 2 people)

#### Mixed Starter

A selection of spring rolls, salt & pepper squid, chicken satay and Thai fish cakes, sweetcorn cake. Served with authentic Thai dipping sauces.

#### Tom Yam Goong or Tom Kha Gai

#### Gai Pad Med Mamuang (GF)(N) (V)

Stir-fried with cashew nuts, mixed peppers, spring onions, mushrooms and flavoured with roasted chillies and oyster sauce

#### Weeping Tiger (GF)

Char-grilled 28 day aged 80: sirloin steak served on a hot si::ling dish with ow special hot chilli sauce

#### Pla Choo Chee (V)

Deep fried seabass Simmered in a creamy red curry sauce with coconut milk. Thai sweet basil topped with shredded kaffir lime leaves and sliced chilli.

#### Kuey Tiew

Stir-fried plain egg noodles with beansprouts and carrots.

#### Khao Suay (VG)

Steamed Thai Jasmine Rice.

£47 (per person)

### KIN KAO VEGAN SET MENU D (Minimum 2 people)

#### Mixed Starter

Tofu and vegetable satay skewers, vegetable tempura, sweetcorn cake and fresh vegetable spring rolls. Served with authentic Thai dipping sauces.

#### Gaeng Kiew Wan Pak (GF)

Authentic traditional Thai green curry cooked with aubergines, Thai sweet basil, bamboo shoots and fresh chillies cooked in coconut milk.

#### Priew Wan Pak (GF)

Deep fried tofu and vegetables in a Thai sweet and sour sauce.

#### Pad Thai (GF)

Stir-fried Thai rice noodles with beansprouts, carrots, spring onions in a sweet tamarind sauce topped with ground peanuts.

#### Khao Suay (VG)

Steamed Thai Jasmine Rice.

£27 (per person)

# Kin Kao Menu

(V) Vegetarian (VG) Vegan (N) Contains Nuts

## APPETISERS

- 1a Kin Kao Mixed Platter (min 2 people) (N) per Person £10.95**  
A selection of spring rolls, salt & pepper squid, chicken satay and Thai fish cakes. Served with authentic Thai dipping sauces.
- 1b Kin Kao Vegetarian Mixed Platter (min 2 people) (VG) per Person £9.95**  
Tofu and vegetable satay skewers, vegetable tempura, sweetcorn cake and fresh vegetable spring rolls. Served with authentic Thai dipping sauces.
- 1c Kin Kao Seafood Mixed Platter (min 2 people) per Person £12.95**  
A selection of prawn tempura, char-grilled prawn skewers, steamed mussels, salt and pepper squid Served with authentic Thai dipping sauces.
- 2. Crispy Aromatic Duck Quarter £12.95**  
Aromatic duck served with pancakes, Half £24.95  
cucumber julienne, spring onions and Hoi Sin sauce. Whole £47.95
- 3. TodMunPla (GF) £8.50**  
Thai style spicy fish cakes served with a sweet and sour cucumber and chilli sauce.
- 4. Satay Gai (N)(GF) £8.50**  
Skewers of tender marinated char-grilled chicken served with peanut sauce.
- 5. GoongYang (GF) £9.50**  
Char-grilled King prawns with a Thai spicy seafood sauce.
- 6. Mano La £3.75**  
Thai Prawn Crackers.
- 7. Kin Kao Special Ribs £8.95**  
Succulent BBQ spare ribs marinated in a Thai spicy sauce.
- 8. Salt and Pepper Squid £8.95**  
Tempura squid served with a tangy Thai sriracha sauce.
- 9. Sesame Gai £8.95**  
Marinated chicken with roasted sesame seeds in a sweet and sour dark sauce.
- 10. Fresh Summer Rolls (GF) (V) (N) £8.25**  
Handmade freshly wrapped vegetarian fresh spring rolls stuffed with corriander, peppers, cucumber, lettuce carrots and mint with a Thai satay sauce
- 11. Moo Ping (GF) £8.50**  
Barbecue pork marinated in Thai herbs with coriander and garlic, served with a Thai chilli dip.
- 12. Po Pia Tord (VG) £8.25**  
Thai vegetarian spring rolls stuffed with mixed vegetables and glass noodle served with Thai sweet chilli sauce.
- 13. Kha Norm Jeeb £8.95**  
Steamed dumplings in a wonton wrapper with mixed pork and prawns served with a Thai homemade dipping sauce.
- 14. Goong Choop Pang Tord £9.50**  
Tempura tiger prawns served with a Thai sweet chilli dip.
- 15. Tord MunKhao Phod (VG) £7.95**  
Deep-fried sweetcorn cakes, served with a sweet and sour cucumber and chilli sauce.

## SALADS

- 17. Som Tam (N)(VG)(GF) 🍴 Vegetable £10.95**  
Thai style spicy salad with julienne papaya, Prawns £13.95  
carrots, peanuts, tomato, chilli, garlic, green beans, fish sauce (soya sauce for vegans) and lime juice.
- 18. Larb (VG)(GF) 🍴 Mushroom £9.95**  
Chicken or Pork £12.95  
Duck £13.95  
Chopped chicken or pork bound with crushed roasted rice, lemongrass, galangal, red chilli, chopped mint and coriander.
- 19. Yum Neau Yang (GF) 🍴 £14.95**  
Char-grilled sirloin with Thai salad tossed in a lime and chilli dressing.

## SOUPS

- 20. Tom Kha (V)(GF) 🍴 Chicken £8.95**  
Rich creamy coconut milk soup flavoured with lemongrass, kaffir lime leaves, galangal, coriander, fresh chilli and mushrooms with coconut milk. Vegetable £7.95
- 21. Tom Yum (VG)(GF) 🍴 Prawn £9.95**  
Thai spicy hot and sour soup flavoured with lemongrass, kaffir lime leaves, galangal, coriander, fresh chilli and mushrooms. Vegetable £7.95

## All CURRIES & STIR FRY available as:

Veg & Tofu £11.50 Chicken £13.95 Beef £14.95 Prawns £15.95

VEGAN & GLUTEN FREE STIR FRY IS AVAILABLE ON REQUEST

## CURRIES

Why not try a Roti with your curry.

- 22. Gaeng Kiew Wan (V)(GF) 🍴**  
Authentic traditional Thai green curry cooked with aubergines, Thai sweet basil, bamboo shoots and fresh chillies cooked in coconut milk.
- 23. Gaeng Dang (V)(GF) 🍴**  
Famous Bangkok red curry with aubergines, bamboo shoots, chilli and basil leaves cooked in coconut milk.
- 24. Gaeng Massaman (V)(GF)(N)**  
With its smooth taste, it is one of the most favourite dishes originated from the Royal family of Thailand with tender strips slowly cooked in coconut milk with cashew nuts, potato and onion.
- 25. Panang (V)(GF) 🍴**  
A rich and creamy flavoursome red curry with coconut milk and kaffir lime leaves.
- 26. Gaeng Ga Ree (V)(GF) 🍴**  
A delicate Thai yellow curry with onions and potatoes flavoured with crispy shallots.
- 27. Gaeng Pa Jungle Curry (VG)(GF) 🍴🍴🍴**  
A Famous Thai classic hot and spicy curry in Jungle style cooked with mixed vegetables and flavoured with fresh Thai herbs.

## STIR FRY

- 28. Pried Wan (VG)**  
Stir-fried with pineapples, tomatoes, cucumber and mixed peppers in a Thai sweet and sour sauce.
- 29. Pad Khing (V) 🍴**  
Stir-fried with fresh ginger, garlic, mushroom, spring onions, Thai chilli with soya sauce.

## STIR FRY

- 30. Pad Gra Prow (V) 🍴**  
Stir-fried with crushed garlic, chillies, onion, mixed peppers, green beans, flavoured with Thai holy basil leaves.
- 31. Pad Med Mamuang (V) 🍴**  
Stir-fried with cashew nuts, mixed peppers, spring onions, mushrooms and flavoured with roasted chillies and oyster sauce.
- 32. Gratium (V)**  
Stir-fried with garlic, crushed black pepper with fresh coriander sauce.
- 33. Pad Prik Sod (V) 🍴**  
Stir-fried with Thai sweet basil, garlic, fresh young green chilli, onions, spring onions in oyster sauce.
- 36. Pad Nam Man Hoy (V)**  
Stir-fried with broccoli, onions and mushrooms in oyster sauce.
- 37. Pad Phed (V) 🍴**  
Stir-fried with red curry paste, fresh Thai herbs, sweet basil, green beans and peppercorns.
- 38. Pad Nam Prik Phao (V) 🍴**  
Stir-fried with Thai chilli oil, spring onions, onions, mixed peppers and Thai sweet basil leaves.
- 39. Pad Cha (V) 🍴🍴🍴**  
Stir-fried with red curry paste, an aromatic blend of Thai herbs, lemon grass, garlic, peppercorns, chilli, aubergines.

## GRILL AND SIZZLING

- 40. Gai Yang (GF) £15.95**  
Char-grilled Thai style chicken marinated with coriander, garlic and soya sauce recommended with Thai papaya salad 'Som Tam' and sticky rice. This traditional dish is authentically cooked with a large boneless chicken leg with skin on to make the chicken extra tender.
- 41. Ped Ma Kharm (GF)(N) 🍴 £19.95**  
Roast duck, topped with a Thai tamarind sauce garnished with crispy shallots and Thai dried chilli.
- 42. Neau 'Weeping Tiger' (GF) £24.95**  
Char-grilled 28 day aged 8oz sirloin steak served on a hot sizzling dish with our special hot chilli sauce.
- 43. Goong Pao (GF) 🍴 £19.95**  
Char-grilled king prawns accompanied by a wonderfully flavoursome chilli and lime Thai seafood sauce.
- 44. Goong Gata Ron (GF) 🍴 £16.95**  
Stir-fried tiger" prawns cooked in a mouth watering blend of oyster and siracha sauce, with lemongrass, baby corn, mixed peppers and mange tout served on a sizzling platte.

## CHEF'S RECOMMENDATION

- 45. Lamb Shank Massaman (GF)(N) £25.95**  
Extremely tender slow cooked lamb shank in a mild massaman curry sauce topped deep fried garlic and cashew nuts.
- 34. Ped Gaeng Dang (GF) 🍴 £18.95**  
Bangkok red curry, sliced roast duck with coconut milk, red chilli, Thai sweet basil, bamboo shoots, pineapples and tomatoes served in a pineapple.
- 35. Kin Kao Special Steak (GF) £28.95**  
10oz Char-grilled 28 day matured sirloin steak topped with creamy blend of red curry and green peppercorn sauce.
- 52. Jumbo Butterfly Prawn Pad Thai (GF) £16.95**  
Succulent butterfly jumbo prawns with Pad Thai noodles coated with our signature egg net.

## SEAFOOD SPECIALS

- 46. Choo Chee 🍴**  
Salmon £16.95 Seabass £19.50 Jumbo Prawns £21.50 (GF)  
Simmered in a creamy red curry sauce with coconut milk. Thai sweet basil topped with shredded kaffir lime leaves and sliced chilli.

## SEAFOOD SPECIALS

- 47. Gratium (GF)**  
Mixed Seafood £19.50 Jumbo Prawns £21.50  
Stir-fried with garlic, crushed black: pepper, fresh coriander sauce.
- 48. Pla Nueng Manow (GF) 🍴 £19.50**  
Steamed seabass fillets in a lime and chilli sauce with garlic and coriander.
- 49. Pla Nueng Se-Eew (GF) £19.50**  
Steamed seabass fillets with fresh ginger and spring onions, chilli, fresh coriander in soya sauce.
- 50. Pad Cha (GF) 🍴🍴🍴**  
Mixed Seafood £19.50 Jumbo Prawns £21.50  
Stir-fried with red curry paste, an aromatic blend of Thai herbs, lemon grass, aubergines garlic, peppercorns, chilli, oyster and soya sauce.
- 51. Pla Rad Prik 🍴 £19.95**  
Crispy seabass topped with the famous Thai hot three flavours sauce.
- 53. Pad Phong Garee (GF) 🍴**  
Mixed Seafood £19.50 Jumbo Prawns £21.50  
Stir-fried in a thick yellow curry sauce with onions and fresh chilli. A truly mouth watering dish.

## NOODLES AND RICE

Veg & Tofu £12.95 Chicken £13.95 Beef £14.95  
Prawns £15.95 Mixed Seafood £15.95

- 54. Pad Thai (V)(GF)(N)**  
Stir-fried Thai rice noodles with beansprouts, carrots, spring onions in a sweet tamarind sauce topped with ground peanuts.
- 55. Guay Tiew Pad See-Eew (V)(VG)(GF)**  
Stir-fried fiat noodles with vegetables and beansprouts in a dark soy sauce.
- 56. Spaghetti Kee Mao (VG)(GF) 🍴**  
Stir-fried rice noodles with mixed vegetables, fresh chilli, garlic, tomatoes and Thai sweet basil served on a bed of lettuce.
- 57. Pad Mee £15.95**  
Fine rice noodles stir-fried in a special curry paste with chicken, prawns, beansprouts, egg, spring onion and carrots.
- 58. Khao Pad Sub Pa Rod (GF)(N) £15.95**  
Stir-fried rice with prawns and chicken, cashew nuts and pineapple flavoured with curry powder served in a pineapple shell.
- 59. Khao Pad Rod Fai (VG)(GF)**  
Veg & Tofu £11.95 Chicken £13.95 Beef £14.95  
Prawns £15.50 Mixed Seafood £14.50  
Stir-fried Thai jasmine rice with mixed vegetables, egg, onions and tomato.

## SIDE DISHES

- 60. Kuey Tiew (V) £3.95**  
Stir-fried plain egg noodles with beansprouts and carrots.
- 61. Khao Ka-ti (VG)(GF) £3.95**  
Steamed Thai Jasmine rice with coconut and sesame seeds.
- 62. Khao Pad Khai (V)(GF) £3.95**  
Egg fried rice with vegetables.
- 63. Khao Suay (VG)(GF) £3.75**  
Steamed Thai Jasmine rice.
- 64. Khao Niew (VG)(GF) £3.95**  
Thai traditional sticky rice.
- 65. Chips (VG) £3.75**
- 66. Roti (VG) £3.95**  
Plain rice flour thin roti flat bread. A fantastic accompaniment for a Thai curry.
- 67. Pad Phak Choy (V) 🍴 £6.95**  
Stir-fried phak choy with garlic and chilli in oyster sauce.
- 68. Had Hed Gratium (VG) £6.95**  
Stir-fried seasonal mushrooms with garlic sauce.

\*Please advise a member of staff before ordering if you have any special dietary requirements or food intolerances, and we will be happy to provide you with our allergen menu.

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