



PHONE 090 6498805 or EMAIL info@kinkhaothai.ie

our personal favourites

Continued

Beef Salad / Yam Nue c	Thin slices of prime beef fillet tossed with chilli, mixed peppers, tomatoes, cucumber, spring onions, lime juice and Thai herbs	5.95 (starter) 10.95 (main)
Crispy Fresh Fish Fillet with Three Flavour Sauce c	A golden crispy fillet of fish topped with our homemade three flavour sauce.	12.00
Steamed Chicken Curry / Ho Mok Gai c	Steamed chicken fillet infused with fresh basil, coconut cream & red curry paste.	13.50
Crying Tiger / Nue Yang c	Grilled marinated beef fillet served with our hot chilli sauce on the side.	14.50

vegetable dishes

Vegetarian Curry with Rice c	Green, red or yellow curry with coconut milk, spring onions, and lemongrass, with bamboo shoots, galangal, peas, peppers and fresh Thai basil.	8.50
Pad Thai Noodles with Tofu and Vegetables c	Rice noodles stir-fried with egg, spring onion, ground peanuts, bean sprouts and tofu.	8.50
Steamed or stir-fried mixed seasonal vegetables and tofu c	With home-made peanut sauce. Does not include Rice.	6.00
Stir-fried fresh mixed vegetables c	Served with your choice of oyster or sweet and sour sauce, basil and chilli; cashew nut and chilli oil; garlic and ground pepper	6.00
Deep fried potatoes c	With a hint of garlic and black pepper, garnished with fresh coriander	3.00

rice & noodles

Chicken €9.95; Beef €10.95; Prawns €11.95 or Mixed Seafood €11.95

Kin Khao Special Egg Fried Rice c	With mixed vegetables, garlic, coriander and your choice of meat or seafood.	
Pad Thai Noodles c	Rice noodles tossed with eggs, spring onions, ground peanuts and bean sprouts and your choice of chicken, beef or prawns.	
Steamed Aromatic Jasmine Rice c		1.50
Fried Rice with Egg and Peas c		1.80
Egg Noodles		2.00
Extra Cashew Nuts		1.50
Extra Chicken/Beef		2.00
Extra Seafood		3.00

desserts

All Desserts €5.00

Sticky Rice with Thai Coconut Custard / Kao Neaw Moon c	A sweet rice served with a rich coconut custard, topped with hot coconut cream. This is the most popular dessert in Thailand.	5.00
Banana Fritters / Kao Mao Tort c	Ripe sweet bananas are coated with a batter made from grated coconut, palm sugar and eggs. Fried until golden brown and crispy.	5.00
Tapioca and Coconut Custard c	Tapioca pearls steamed in a coconut cream and served with hot coconut custard.	5.00
Sweet Pumpkin in Coconut Cream c	Steamed pumpkin with coconut cream & served with homemade coconut custard.	5.00

set menus

Price includes steamed jasmine rice AND fried rice
Set Means Set!! We cannot change individual dishes. Sorry!

dinner for two	Entrée A mixed combination of our most popular entrées. Crispy fresh prawn crackers.	dinner for three	Entrée A mixed combination of our most popular entrées. Crispy fresh prawn crackers.
	Main Course Garlic and Ground Pepper Beef. Red Curry Chicken. Steamed Jasmine Rice and Fried Rice – fried rice with egg and peas. € 28		Main Course Basil and Chilli Chicken. Young Ginger & Blackbean Prawns. Fruity Duck Curry. Steamed Jasmine Rice and Fried Rice – fried rice with egg and peas. € 38
dinner for four	Entrée A mixed combination of our most popular entrées. Crispy fresh prawn crackers.	dinner for six	Entrée A mixed combination of our most popular entrées. Crispy fresh prawn crackers.
	Main Course Panang Chicken. Roast Duck in Chilli Oil. Garlic and Ground Pepper Beef. Sweet and Sour chicken Steamed Jasmine Rice and Fried Rice – fried rice with egg and peas. BONUS! A combination of our famous Thai desserts – FREE OF CHARGE. € 48		Main Course Beef in Garlic and Ground Pepper, Sweet and Sour Chicken, Cashew Nut and Chilli Oil Chicken, Stir Fried Pork Belly, Red Curry Prawn, Massaman Lamb Curry. Steamed Jasmine Rice and Fried Rice – fried rice with egg and peas. BONUS! A combination of our famous Thai desserts – FREE OF CHARGE. € 68



For email bookings or orders: bookings@kinkhaothai.ie



Kin Khao Thai is open seven days a week from 5.30pm.
Early bird 5.30pm - 7.30pm Sunday to Friday. Ends at 7pm Saturdays.

We are also open for lunch from
Wednesday to Friday at 12.30pm - 2.30pm
and Sunday from 1pm - 4pm.

Weddings, parties, any excuse!! We cater @ great rates!

www.kinkhaothai.ie

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what the reviews are saying about kin khao thai:

"When so many so-called Thai restaurants are either dull ambassadors or members of a franchise chain, it's good to know that the real thing is out there."
Tom Doorley, Irish Times

"Kin Khao Thai really feels like a restaurant that is really trying. In Kin Khao Thai the food was excellent, the service friendly and the bill a pleasant surprise."
Paolo Tullio, Taste of Ireland

"Though the Crispy Cod Salad and the Young Ginger and Black Bean were both truly excellent, the singular Lao Curry was a show stealer. I'd love to have a treat at a restaurant in my hometown."
Food and Wine Magazine

At Kin Khao Thai we love cooking food. All of our chefs are Thai so you know you are getting the real deal each and every time. All of our food is prepared at the time of order. Nothing is premade in bulk. All of our meat and poultry is Irish. We use local suppliers for our fish and vegetables. And we absolutely never ever use any MSG, additives or preservatives. If you adore our food please tell others, if you don't please tell us.

Credit Cards - We accept credit cards.

Some of our dishes include peanuts

If this is a problem, please let us know and we will be pleased to prepare a nut-free dish for you!

Coeliacs - Many dishes on our menu are coeliac friendly. They are indicated with the "C".

However please tell us if you are coeliac when you are placing your order as certain sauces need to be adapted for you.



appetisers

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Krathong Thong	Diced chicken, crispy rice noodle & fresh Thai herbs tossed in sweet tamarind sauce served in a crispy tartlet.	4.50
Satay Chicken c	Marinated fillet of chicken served on skewers with homemade peanut sauce.	4.50
Fresh Spring Rolls c	With vermicelli, bean sprouts, spring onions, carrots, mixed peppers, fresh coriander and mint and served with our homemade sweet and sour chilli sauce.	4.50
Crispy Home-Made Vegetarian Spring Rolls c	With vermicelli and finely chopped carrots, cabbage and coriander, lightly deep-fried and served with sweet chilli sauce.	4.00
Thai Prawn Cakes c	Diced prawns with lemongrass, galangal, kaffir lime leaves, shrimp paste, shallots and green beans, served with a fresh cucumber relish and peanuts.	4.95
Chicken Wings / Peek Gai Laou Dang c	Marinated and steamed in a special recipe. The wings are crisped with deep-frying served with a sweet chilli sauce.	4.50
Crispy Won Ton Wraps / Kiew Tort	Light crispy wontons stuffed with prawns, coriander, deep-fried and served with our own sweet plum sauce.	4.50
Special Thai Style Prawn Toast	Minced prawns deep-fried with egg, and coriander, served with homemade plum sauce.	4.95
Hoi Jo c	Freshly minced crab and chicken breast, laced with coriander, onion & corn, wrapped in tofu paper, before steaming and deep frying served with plum sauce.	4.95
Crispy Pork Belly c	Juicy pork belly, marinated and served with our homemade pineapple sauce. A must for meat-eaters!	4.95
Mixed Combination	Why not try a combination of satay chicken, prawn on toast, spring rolls, won ton wraps, spare ribs, and hoi jo.	12.50

our personal favourites

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Kin Khao Taster Plate	Fresh spring rolls, minced chicken salad, krathong thong, prawn cakes & tom kha soup. Highly recommended!	12.95
Mango & Prawn Salad c	A light salad of fresh mango and juicy prawns tossed with spring onions, coriander, fresh lime juice and a touch of chilli.	6.30 (starter) 10.95 (main)
Minced Chicken Salad c	This fresh and zingy dish is eaten at any hour of the day or night in Thailand. Minced fillet of chicken, tossed with shallots, mint, chilli, fresh lime juice and toasted ground rice.	5.50 (starter) 9.95 (main)

soups

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Tom Yum Gung (Prawns)/ Gai (Chicken) c	Spicy prawn or chicken soup flavoured with lemongrass, kaffir lime leaves, galangal, lime juice and chilli.	5.50 5.00
Tom Kha Gung (Prawns)/ Gai (Chicken) c	Mild spicy prawn or chicken soup with coconut milk flavoured with galangal and lemongrass.	5.50 5.00

salads

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Roast Duck & Tomato Salad c Yum Phed Yang	Plump roasted duck, chopped and served with fresh lime juice, chilli, spring onion and herbs.	5.95 (starter) 10.95 (main)
Seafood Medley Salad c Yum Talay	A seasonal mix of prawns, calamari, mussels and fish fillet, mixed with a zesty combination of red chilli, onions, spring onion, tomatoes and celery, tossed in a tangy limejuice dressing.	5.95 (starter) 10.95 (main)
Prawn Salad / Pla Gung c	King prawns tossed with vermicelli noodles, thinly sliced tomatoes, ground peanuts, lemongrass, chilli, onion, celery, and fresh lime juice.	5.95 (starter) 10.95 (main)

curries

Chicken €9.95; Beef €10.95; Prawns €11.95 or Mixed Seafood €11.95

(Price includes steamed jasmine rice; brown rice €1 extra; fried rice or noodles 50c extra)

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Classic Green Curry / Gaeng Kiew Warn c	Made from fresh green chillies, sharpened with galangal, spring onions, and lemongrass, with bamboo shoots, peas, peppers, fresh Thai basil and coconut milk.	
Rich Ruby Curry / Gaeng Dang c	Dried red chillies mixed with garlic, shrimp paste, lemongrass, galangal, bamboo shoots, capsicum and coconut milk.	
Aromatic Yellow Curry / Gaeng Gari (Mild) c	Made from a blend of turmeric, spices, potato, coriander, onion, and fried shallots, thickened with coconut milk, this is another popular Southern Thai curry.	
Jungle Curry / Gaeng Pa c	A jungle curry is a clear and very hot style of curry made with mixed vegetables and a choice of meat. Be warned, this is one of our hottest curries!	
Paneang Curry c	Coconut milk, kaffir lime leaves, peanuts, green chilli, fresh Thai basil and French Beans.	
Fruity Duck Curry / Gaeng Phed Ped Yang c	Marinated roast duck in a red curry paste with coconut milk, tomato, pineapples and grapes.	10.95
Massaman Lamb Curry / Chicken Curry (Mild)	This curry is made with spices, cassis, cumin and cardamon, mixed with potato, ginger, peanuts, onion and cherry tomatoes.	10.95 9.95

stir-fries

Chicken €9.95; Beef €10.95; Prawns €11.95 or Mixed Seafood €11.95

(Price includes steamed jasmine rice; brown rice €1 extra; fried rice or noodles 50c extra)

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Young Ginger with Black Bean Sauce / Pad Khing	Young ginger, spring onion, mushrooms, onions, mixed peppers and black bean sauce.	
Fresh Thai Basil & Chilli / Pad Gra-Praw	Fresh garlic, chilli, Thai basil leaves and mixed peppers.	
Roast Cashew Nuts & Chilli Oil/ Pad Med Ma-Muang c	Cashew nuts, spring onion, mixed peppers, onions, and fresh red chillies & chilli oil paste.	
Garlic & Ground Pepper / Pad Gra Tiem Prik Tai c	Fresh garlic, ground black pepper & mushrooms, garnished with fresh coriander.	
Sweet & Sour Chicken, Beef or Prawns / Pad Preaw Wan c	Sweet and sour sauce mixed with pineapple, cucumber, spring onion, tomatoes, carrot, onion and peppers.	
Beef or Chicken Fillet with Oyster Sauce / Pad Nue Nam Mum Hoi	Sliced beef or chicken fillet stir-fried with onions, fresh garlic, spring onions and oyster sauce.	
Stir Fried Prawns / Gung Pad Nam Prik Pao c	Lightly stir fried prawns with chilli paste, onion, chilli oil, mixed vegetables and fresh basil leaves.	
Roast Duck in Chilli Oil/ Pad Phed Ped Nam Prik Pao c	Stir-fried roast duck with chilli oil, carrots, onions, broccoli & cauliflower.	10.95

kin khao's favourites

Price includes steamed jasmine rice

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Deep-Fried Fillet of Cod with Garlic & Pepper/Black Pla Tort Kratiem c	Fresh garlic and black peppercorns crushed and lightly fried served on top of a crispy, golden fillet of fish. An exquisite dish originating from Northern Thailand.	12.50
Kin Khao Crispy Pork Belly	Stir fried crispy pork belly, wok tossed with chilli jam, green beans, chilli and kaffir lime leaf.	10.95
Lao Curry c	A northern Thai curry. Fillet of beef, fresh dill, roast ground rice, spring onion, Chinese leaf, chilli, French beans and bamboo shoots.	10.95