

# KINKAO









—  THAI -  STRO  —

Kinkao - Thai Bistro introduces Maldives to a whole new culinary experience in Thai culture.

The flavours are fresh, bold and authentic, bringing out tastes that can be enjoyed on every visit. Indulge yourself in our heritage with an abundant choice, in a casual and comfortable surrounding.

## *You had me at 'Lunch Set'*

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|   | <b>Khaprao Gai Khai Dao</b> 18<br>Wok-fried minced chicken with chilli and basil leaves, jasmine rice, Thai style fried egg, clear soup  |
|   | <b>Gang Keaw Waan</b> 18<br>Sliced beef or chicken with green curry, coconut milk, egg plant, kaffir lime and sweet basil leaves, served with Jasmine rice                     |
|   | <b>Phad Thai Goong</b> 18<br>Stir-fried rice noodle with prawns, chives, bean sprouts, tofu, shallots, pickled radish, dry shrimp and crushed peanuts                          |
|   | <b>Kao Man Gai</b> 16<br>Poached chicken served with seasoned rice, yellow bean sauce and clear soup   |
|   | <b>Somtum Gai Thod</b> 20<br>Green papaya salad with dry shrimps, peanuts and tomato in a tangy lime juice and palm sugar, served with sticky rice                             |
|    | <b>Kao Phad</b> 16<br>Fried rice with a choice of beef, chicken, tuna flakes or vegetables   |
|  | <b>Phad See Ew</b> 16<br>Stir-fried flat noodles with chicken  |
|   | <b>Phad Pak Ruam</b> 14<br>Stir-fried mixed vegetables with seasoning oyster sauce and garlic served with Jasmine rice (for a vegetarian option, opt for without oyster sauce) |

## *Appetiser - for a hungry soul*

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|  | <b>Peek Gai Thod Samun Prai</b> 16<br>Deep-fried marinated chicken wings served with sweet chilli sauce and Thai herbs |
|  | <b>Por Pia Thod</b> 12<br>Deep-fried vegetable spring rolls served with sweet chilli peanut sauce                      |
|   | <b>Thod Man Goong</b> 16<br>Deep-fried bread crumbed shrimp cake served with a plum sauce                              |






LACTOSE-FREE



CONTAINS NUTS









GLUTEN-FREE

-   **Satay** 16  
A choice of grilled skewered beef or chicken served with cucumber relish and peanut sauce
-  **Larb Gai Thod** 14  
Deep-fried North Eastern style minced chicken, served with crushed roasted rice, chilli, herbs dressed in lime sauce




## *Easy-peasy, lime squeezy*

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-   **Yum Som-O** 16  
Pomelo salad with shredded coconut, mint and tamarind dressing
-  **Yum Woon Sen Talay** 16  
Traditional Thai glass noodle salad with prawns, calamari, shallot, mint and spicy sauce
-  **Yum Nuea Yang** 24  
Grilled Australian beef salad served with onion, mint leaves, lemon grass, chilli and tomato
-  **Pla Goong** 18  
Spicy Thai shrimp salad mixed with Thai herbs, mint and chilli paste
-   **Somtum Thai** 14  
Green papaya salad with dry shrimps, peanuts and tomato in a tangy lime juice and palm sugar


## *Soup and Curry... am into you!*

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-  **Tom Yum Goong** 18  
Thailand's famous clear hot and sour soup of prawns, lemongrass, kaffir lime leaves, galangal and shimeji mushrooms
-  **Tom Kha Gai** 16  
Coconut soup with chicken thigh, lemongrass, kaffir lime leaves, galangal, coriander and tomato
-  **Gang Keaw Waan** 18  
Sliced chicken or beef cooked in green curry, eggplant, bell pepper, kaffir lime leaves and sweet basil leaves





  **Gang Massaman Nuea** 18  
Chunky tender beef cooked in thick mild curry, onion, potatoes and peanuts


 **Gang Phed Ped Yang** 18  
Roast duck served in red curry, cherry tomato, pineapple, sweet basil leaves and egg plant



## ***My love for you is Stir and Deep Fried***


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 **Phad Khaprao** 16  
Wok-fried choice of chicken, beef, calamari or prawns, served in chilli and Thai basil leaves

 **Phad Pak Ruam** 14  
Stir-fried mixed vegetables with seasoning oyster sauce and garlic served with Jasmine rice (for a vegetarian option, opt for without oyster sauce)


 **Khai Jiew Goong** 14  
Fried omelette with minced prawn served with tangy tomato sauce

  **Gai Phad Med Ma Muang** 16  
Stir-fried crispy chicken with cashew nut, shallot, onion, bell pepper and chilli jam

 **Pla Thod Nam Pla** 30  
Deep-fried whole fish with Thai chilli seafood sauce, served with a young mango salad



## ***Grill and Steam your way***



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 **Isan Nuea Yang** 36  
Grilled beef rib eye, Isan style, served with sticky rice

## ***Have a Rice and Noodley Day!***

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  **Phad Thai Goong** 18  
Stir-fried rice noodle with prawns, chive, bean sprouts, tofu, shallots, pickled radish, dry shrimp and crushed peanuts

  **Kao Phad Sab Pa Rod** 18  
Pineapple fried rice with shrimps, raisins and cashew nut



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<b>Kao Phad</b>	16
Fried rice with a choice of beef, chicken, tuna flakes or vegetables	
<b>Phad See Ew</b>	16
Stir-fried flat noodles with a choice of beef or chicken	
<b>Kuay Tiew Nam</b>	16
Noodle soup with a choice of chicken or beef, served with bean sprouts, spring onion and kale	








## *It's a Side to meet you*

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<b>Kao Suay</b>	3
Steamed Jasmine Rice	
<b>Kao Khong</b>	3
Brown Rice	
<b>Khai Dao</b>	2
Fried Egg	

## *There is always room for desserts*

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 <b>Itim Kaoniaw Mamuang</b>	5
Mango ice cream with sweet sticky rice	
 <b>Kaoniaw Mamuang</b>	18
Sticky rice with coconut milk and mango	
 <b>Kluai Buat Chi</b>	10
Banana cooked in coconut milk	
  <b>Tub Tim Krob</b>	10
Cubes of water chestnuts in syrup and coconut milk	
 <b>Sa Koo Tua Dum</b>	10
Black sago beans served in coconut milk	
 <b>KhaoTom Mat</b>	10
Sticky coconut rice with banana filling, steamed in a banana leaf	

*Food is culture, habit,  
craving and identity.*



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## ***Red? Wine Not!***

By Glass By Bottle

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Red wine - Intis Melbec . Merlot, Argentina, 2019	6	30
Red wine - Le Due Torri Merlot, Italy, 2019	9	45
Red wine - Aliwen Reserva Cabernet Sauvignon, Chile, 2019	11	55

## ***White? Wine Not!***

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White wine - Intis Chardonnay . Chenin, Argentina, 2019	6	30
White wine - Undurraga Sauvignon Blanc, Chile, 2019	11	55
White wine - Aliwen Reserva Chardonnay, Chile, 2019	11	55

## ***Rosé? Wine Not!***

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Rosé sparkling - Lutzville, South Africa, 2019	10	45
Rosé wine - Intis Rose, Argentina, 2019	6	30
Rosé wine - Lutzville Siraz Rosé, South Africa, 2019	9	45

## ***Beer with us***

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Corona Bottle	330ml	6
Singha Bottle	330ml	6
Singha Draught	250ml   500ml	6   9.50

## ***Keep your Spirits high***

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Russian Standard	6
Bombay Sapphire	6
Jameson	7
Jack Daniels	6
Plantation White 3 Star	5
Plantation Original Dark	5

## ***Bubbly to meet you***

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Bella sparkling white bubbles (non-alcoholic)	7	35
Bella sparkling pink bubbles (non-alcoholic)	7	35

## ***Drink Happy Thoughts***

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Soda Manow	6
Iced Thai Green Tea	4
Iced Thai Milk Tea	4

## ***H<sub>2</sub>O000000...***

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Aqua Panna Still	9
San Pelegrino Sparkling	9
SAii Lagoon Water Still / Sparkling	3

## ***To have and to hold***

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Coca Cola, Coke Zero, Sprite, Fanta,	4
Schweppes Soda, Schweppes Ginger Ale	4
Red Bull	6

## ***Colours of Life***

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Watermelon Juice	5
Lemongrass Juice	5

## ***In Coffee we trust***

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Espresso, Americano, Cappucino, Flat White	5
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## ***Tea-riffic (hot or cold)***

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Tiffany's Breakfast, Duke's Blue's, Merry Peppermint, Beeeeee Calm	4
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***Eat, Drink, Repeat.***