

KINKAO

THAI - BISTRO

Main

Beverages

Appetisers

Starters

- Peek Gai Thod** 16
Deep-fried marinated chicken wings served with sweet chilli sauce and Thai herbs
- Nuea Daad Dew** 14
Sun dried beef marinated in soy and oyster sauce and deep fried
- Salmon Zaab** 16
Salmon with sea food sauce and Thai herbs
- Por Pia Thod** 12
Deep fried vegetable spring rolls served with sweet chilli peanut sauce

Salads

- Som Tum Thai** 14
Green papaya salad with dry shrimps, peanuts, tomato in a tangy lime juice and palm sugar
- Yum Sum O** 16
Pomelo salad with prawns, shredded coconut, mint and tamarind dressing
- Yum Talay** 16
Traditional Thai salad with prawns, calamari, shallot, mint and spicy sauce

Sides

- Kao Suay** 4
Steamed jasmine rice
- Khai Dao** 4
Fried Egg

Desserts

- Kluai Buat Chi** 5
Banana cooked in coconut milk
- Kao Niaw Mamuang** 10
Mango sticky rice with coconut milk

Soup and Curry

Served with rice

- Tom Yum Goong** 18
Thailand's famous clear hot and sour soup of prawns, lemongrass, kaffir lime leaves, galangal and shimeji mushrooms
- Gang Keaw Waan**
A dish cooked in green curry, eggplant, red chilli, kaffir lime and sweet basil leaves served with rice:
- Gang Keaw Waan Gai (Chicken)** 16
- Gang Keaw Waan Nuea (Beef)** 18
- Gang Dang Gai** 16
Thai red curry chicken
- Gang Dang Nuea** 18
Thai red curry with beef
- Tom Kha Gai** 16
Coconut soup with chicken thigh, lemongrass, kaffir lime leaves, galangal, coriander and tomato
- Choo Chee Pla Salmon** 16
Grilled salmon with red curry

Rice and Noodles

- Kao Phad**
Fried rice with a choice of:
- Kao Phad Nuea (Beef)** 18
- Kao Phad Gai (Chicken)** 16
- Kao Phad Talay (Sea food)** 16
- Phad See Ew** 16
Stir-fried flat noodles with chicken
- Phad Thai Goong** 18
Stir-fried rice noodle with prawns, chive, bean sprouts, tofu, shallots, pickled radish, dry shrimp and crushed peanuts

Stir-Fry

Served with rice

- Khai Jiew Goong** 14
Fried omelette with minced prawn served with tangy tomato sauce
- Pad Kaprao**
Wok fried dish served with chillis and Thai basil leaves, with a choice of:
- Pad Kaprao Gai (Chicken)** 16
- Pad Kaprao Nuea (Beef)** 18
- Pad Kaprao Talay (Sea Food)** 18
- Gai Phad Med Ma Muang** 16
Stir-fried crispy chicken with cashew nut, shallot, onion, bell pepper and chilli jam
- Nuea Yang Jim Jaew** 30
Grilled beef rib eye, Isan style, served with sticky rice
- Phad Pak Ruam** 16
Stir fried mixed vegetable with seasoning oyster sauce and garlic

Wine Not!

White

- Intis Chardonnay-Chenin, Argentina, 2019 7
- Aliwen Reserva Chardonnay, Chile, 2019 12

Red

- Intis Melbec-Merlot, Argentina, 2019 7
- Aliwen Reserva Cabernet Sauvignon, Chile, 2019 12

Rose

- Intis Rose, Argentina, 2019 7
- Lutzville, South Africa, 2019 11

Non Alcoholic

- Bella Sparkling White Bubble 7
- Bella sparkling pink bubbles 7

Beer

- Corona 355ml 6
- Singha 300ml 6

Spirits

- Plantation white 3 star 6
- Plantation original dark 6
- Russian standard 7
- Bombay Sapphire 7
- Jack Daniels 7
- Jameson 8

Water

- SAii Lagoon Water 3
- Acqua panna 750 ml 9
- San Pellegrino 750 ml 9

Glass Bottle

Fresh Juices

- Watermelon juice 5
- Orange juice 5

Carbonated Drinks

- Coke, Coke Zero 4
- Sprite 4
- Fanta 4
- Schweppes soda water 4
- Ginger ale 4
- Red bull 6

Tea / Coffee (Hot + Cold)

- Tea 4
- Coffee 5
- Chocolate 5
- Cha Thai / Cha Kheaw 5

Vegetarian 🌿 Meat 🍖 Contains Nut 🌰 Seafood 🐠

Please let us know if you have any allergies, special dietary needs or restrictions
All inclusive is entitled to 1 starter, 1 main and 1 dessert

"Prices quoted in US dollars and subject to additional 10% service charge and 12% government taxes"

Extension No. 2953

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