













KINKAO

THAI-BISTRO

Starters

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









Salads

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

Sides

- Khao Suay**
Steamed jasmine rice
- Khai Dao**
Fried Egg














Stir-Fry

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

Desserts

- Kluay Buat Chee** 
Banana cooked in coconut milk
- Khao Niaw Mamuang** 
Mango sticky rice with coconut milk
- Ice Cream** 
Choice of homemade

Soup and Curry

- Served with rice
- Tom Yum Pak**   
Thailand's famous clear hot and sour soup of lemongrass, kaffir lime leaves, galangal and shimeji mushrooms
- Tom Yum Goong** 
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 Pak (Vegetable)** 
Gang Keaw Waan Gai (Chicken) 
Gang Keaw Waan Nuea (Beef) 
Gang Dang Gai 
Thai red curry with chicken
- Gang Dang Nuea** 
Thai red curry with beef
- Tom Kha Pak** 
Coconut soup with lemongrass, kaffir lime leaves, galangal, coriander and tomato
- Tom Kha Gai** 
Coconut soup with chicken thigh, lemongrass, kaffir lime leaves, galangal, coriander and tomato
- Choo Chee Pla Salmon** 
Grilled salmon with red curry

Rice

- Khao Phad**
Fried rice with a choice of:
- Khao Phad Pak (Vegetable)** 
Khao Phad Gai (Chicken) 
Khao Phad Talay (Sea food) 
Khao Phad Nuea (Beef) 

Noodles

- Phad See Ew**
Stir-fried flat noodles
- Phad See Ew Pak (Vegetable)** 
Phad See Ew Gai (Chicken) 
Phad See Ew Talay (Sea food) 
Phad See Ew Nuea (Beef) 
Phad Thai Pak  
Stir-fried rice noodle with vegetable and tamarind sauce
- Phad Thai Goong**  
Stir-fried rice noodle with prawns, sprouts, dry shrimp and tamarind sauce

Wine Not!

	Glass	Bottle
White		
Intis Chardonnay-Chenin, Argentina, 2019	7	33
Aliwen Reserva Chardonnay, Chile, 2019	12	58
Red		
Intis Melbec-Merlot, Argentina, 2019	7	33
Aliwen Reserva Cabernet Sauvignon, Chile, 2019	12	58
Rose		
Intis Rose, Argentina, 2019	7	33
Lutzville, South Africa, 2019	11	53
Non Alcoholic		
Bella Sparkling White Bubble	7	35
Bella sparkling pink bubbles	7	35

Beer

Corona 355ml	6	Watermelon juice	5
Singha 300ml	6	Orange juice	5

Spirits

Plantation white 3 star	6	Coke, Coke Zero	4
Plantation original dark	6	Sprite	4
Russian standard	7	Fanta	4
Bombay Sapphire	7	Schweppes soda water	4
Jack Daniels	7	Ginger ale	4
Jameson	8	Red bull	6

Water

SAii Lagoon Water	3	Tea	4
Acqua panna 750 ml	9	Coffee	5
San Pellegrino 750 ml	9	Chocolate	5
		Cha Thai / Cha Kheaw	5

Beverages

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

Extension No. 2953

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

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