













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**  14
Thailand's famous clear hot and sour soup of lemongrass, kaffir lime leaves, galangal and shimeji mushrooms
- Tom Yum Goong**  20
Thailand's famous clear hot and sour soup of prawns, lemongrass, kaffir lime leaves, galangal and shimeji mushrooms
- Gang Keaw Waan** 18
A dish cooked in green curry, eggplant, red chilli, kaffir lime and sweet basil leaves served with rice:
- Gang Keaw Waan Pak (Vegetable)**  16
Gang Keaw Waan Gai (Chicken)  18
Gang Keaw Waan Nuea (Beef)  20
Gang Dang Gai  18
Thai red curry with chicken
- Gang Dang Nuea**  20
Thai red curry with beef
- Tom Kha Pak**  16
Coconut soup with lemongrass, kaffir lime leaves, galangal, coriander and tomato
- Tom Kha Gai**  18
Coconut soup with chicken thigh, lemongrass, kaffir lime leaves, galangal, coriander and tomato
- Choo Chee Pla Salmon**  20
Grilled salmon with red curry

Rice

- Khao Phad** 4
Fried rice with a choice of:
- Khao Phad Pak (Vegetable)**  16
Khao Phad Gai (Chicken)  18
Khao Phad Talay (Sea food)  18
Khao Phad Nuea (Beef)  20

Noodles

- Phad See Ew**
Stir-fried flat noodles
- Phad See Ew Pak (Vegetable)**  16
Phad See Ew Gai (Chicken)  18
Phad See Ew Talay (Sea food)  20
Phad See Ew Nuea (Beef)  20
Phad Thai Pak   16
Stir-fried rice noodle with vegetable and tamarind sauce
- Phad Thai Goong**   20
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 |
| Darling Cellars Chenin Blanc / Sauvignon Blanc, SA | 9 | 40 |
| Red | | |
| Intis Melbec-Merlot, Argentina, 2019 | 7 | 33 |
| Aliwen Reserva Cabernet Sauvignon, Chile, 2019 | 12 | 58 |
| Darling Cellars Cabernet Sauvignon / Merlot, SA | 9 | 40 |
| 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 | 8 | Watermelon juice | 5 |
| Singha 300ml | 8 | Orange juice | 5 |

Spirits

Standard Measure is 40 ml

| | | | |
|----------------------------|---|----------------------|---|
| Plantation white 3 star | 6 | Coke, Coke Zero | 5 |
| Plantation original dark | 6 | Sprite | 5 |
| Russian standard | 7 | Fanta | 5 |
| Bombay Sapphire | 7 | Schweppes soda water | 5 |
| Jack Daniels | 7 | Ginger ale | 5 |
| Johnnie Walker Black Label | 7 | Red bull | 7 |
| Jameson | 8 | | |

Water

| | | | |
|--------------------|----|----------------------|---|
| SAii Lagoon Water | 3 | Tea | 4 |
| Acqua panna 750 ml | 9 | Coffee | 5 |
| San Pellegrino | 10 | Chocolate | 5 |
| | | Cha Thai / Cha Kheaw | 5 |

Fresh Juices

Carbonated Drinks

Tea / Coffee (Hot + Cold)

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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