



**KIN** 

THAI RESTAURANT

# TO START

**BETEL LEAF (seasonal)** **G** **\$8**

A traditional Thai appetizer, betel leaves filled with tiger prawns and topped with Thai herbs and Kinn's special sauce.

It is best to enjoy flavors in one mouthful

**GOLDEN TOFU (6 pcs)** **VE V** **\$6**

Crispy skin soft tofu with Kinn's secret recipe sauce topped by crushed roasted peanuts and chilli flake

**SEARED SCALLOP (2 pcs)** **G** **🌶️🌶️** **\$8**

Pan-seared sea scallops with spicy chilli and lime sauce



**V** Vegetarian

**VE** Vegan

**G** Gluten free

**🌶️** Rate of Spicy



**KINN DUCK PANCAKE (2 pcs) \$10**

Roasted duck breast, cucumber and shallot wrapped in house made rosemary pancake

**CRAB PRAWN ROLL (4 pcs) \$6**

Deep-fried spring roll, filled with crab meat and aromatic Thai herbs, served with plum sauce

**CURRY PUFF (4 pcs)   \$8**

Crispy puff pastry stuffed with mixed vegetable served with sweet chilli sauce

**PETITE SATAY CHICKEN (8 pcs) \$8**

Skewers of marinated char-grilled chicken tenderloin served with peanut sauce and cucumber relish





# SMALL DISH & SOUP

## CRISPY CHICKEN

Crispy chicken maryland served with spicy sour sauce

\$9

## CRISPY SOFT SHELL CRAB WITH PAPAYA SALAD 🌶️

A salad of shredded green papaya with lime juice, roasted peanuts green beans and tomatoes served with crispy soft shell crab

\$14

## TOM YUM PRAWN 🌶️

Bangkok style spicy soup with prawns, oyster mushrooms, lemongrass, galangal and lime leaves

\$12



## SALT & PEPPER SQUID

Wok-tossed deep fried squid with onion, ginger, chilli and coriander

\$12

## STEAMED GINGER FISH

Steamed fish fillet with ginger and chilli soybean sauce

\$12

## TAMARIND PORK RIB



Twice cooked pork rib with chilli and sour sauce

\$14






# VEGETARIAN LOVER

**STIR FRIED ASIAN GREENS**   \$14  
Fresh Asian greens vegetables stir-fried, tofu, garlic with vegetarian sauce

**CHILLI GREEN PEPPERCORN EGGPLANT**    \$14  
Stir fried grill eggplant, vegetable with spicy chilli basil green peppercorn sauce

**PUMPKIN STIR FRIED**  \$14  
Stir fried pumpkin, tofu, egg, vegetable with mushroom sauce





# KINN'S DISHES

## CHILLI JAM CRISPY SOFT SHELL CRABS

\$23

Famous Thai Cuisine dish, crispy soft shell crab with special homemade chilli jam sauce

## MASSAMUN LAMB SHANK

\$19

Twenty-four hours slow cook lamb shank in a Massamun curry, served with mash sweet potato and roti

## PAD CHA SEAFOOD 🌶️🌶️

\$24

Spicy stir-fried of seafood, green peppercorn, kachai, kaffir lime leaves, chilli and turmeric

## SIZZLING BEEF

\$20

Sizzling marinated wagyu beef, onion, capsicum, shallot in garlic and black pepper sauce

## GANG PHED PED YANG 🌶️

\$25

A rich red curry of roasted duck with lychee, pineapple, cherry tomato and basil





**CRISPY PORK BELLY**

**\$20**

Crispy pork belly, Vietnamese mint with capsicum chilli sauce and cucumber relish

**PAD PRIK KHING** 🌶️

**\$20**

Stir fried crispy pork with chilli kaffir lime jam and green bean

**KA NA MOO GROB**

**\$19**

Stir fried crispy pork with garlic, chilli and Chinese broccoli



**CRISPY BARRAMUNDI FILLET**

**\$25**

- Choice of sauce** - Wok tossed with Thai water spinach in chilli kaffir lime jam 🌶️  
- Wok tossed with sweet soy sauce and Thai herb  
- 3 Flavours crispy barramundi

# SALAD & GRILLS



## COCONUT CHICKEN SALAD

\$17

Poached chicken and prawn, betel leaves, toasted coconut stripe, fried shallot, cashew nut, Thai herb, coconut milk dressing

## CRYING TIGER SALAD 🐯

\$19

Grilled Wagyu beef, ground roasted rice, shallot, coriander, basil and chilli lime dressing

## CHICKEN THIGH FILLET

\$17

Marinated char-grilled chicken thigh fillet with Thai herbs and spices, served with Asian salad and sweet chilli sauce

## WAGYU BEEF

\$22

Char-grilled Wagyu beef served with stir-fried mixed vegetables and Nam Jim Jaew



## PORK RIBS

\$24

Grilled pork ribs basted in **kinn's** secret recipe sauce







**Choice of**

Vegetables	\$14
Chicken / Beef	\$15
Prawns	\$18

# STIR-FRIED

**OYSTER SAUCE**

Stir-fried Oyster sauce, garlic and vegetables

**PEANUT SAUCE**

Stir-fried Peanut sauce (4/7: Turmeric / Curry powder) and vegetables

**CASHEW NUT SAUCE**


Stir-fried Mild chilli jam, capsicum, cashew nuts, onion, broccoli and shallot



**CHILLI BASIL SAUCE** 🌶️


Stir-fried Thai spicy sauce, garlic, chilli, onion, bean and basil



# CURRY

**PANANG CURRY**   **\$15**  
(CHICKEN OR BEEF ONLY)  
Light curry, bean, pumpkin and basil

**GREEN CURRY**   **\$15**  
(CHICKEN OR BEEF ONLY)  
Thai curry – flavored with green chilli paste,  
bean, bamboo shoot, eggplant,  
kaffir lime leaves and basil

**MASSAMUN BEEF**  **\$18**  
Braised beef in Massamun curry  
served with mash sweet potato

# NOODLES

## Choice of

Vegetables	\$14
Chicken / Beef	\$15
Prawns	\$18

### **PAD THAI**

Traditional Thai stir-fried thin rice noodle with egg, bean sprouts and crushed peanut

### **PAD SEE IW**

Stir-fried thick rice noodle with chinese broccoli, egg and sweet soy sauce

### **SPICY NOODLES**

Spicy and aromatic stir-fried flat rice noodle with fresh chilli, egg and basil





# FRIED RICE

**CHICKEN FRIED RICE**                      **\$15**

Chicken fried rice onion,  
Chinese broccoli, egg and seasoning

**PRAWNS FRIED RICE**                      **\$18**

Thai style prawn fried rice  
with shrimp paste, egg, onion,  
Chinese broccoli and seasoning





## SIDE DISHES

ROTI	\$3
STEAMED VEGETABLES	\$5
STEAMED JASMINE RICE	\$3
STEAMED NOODLES	\$3
STEAMED RICE WITH PEANUT SAUCE	\$5.5
PEANUT SAUCE	\$3

## KID MENU

### KINN JUNIOR'S FRIED RICE \$11

Thai fried rice with egg  
topped with crumbed prawns

### LITTLE CHICKEN FRIED RICE \$9

Thai fried rice with egg  
served with marinated chicken  
skewer and peanut sauce



# SET MENU



## SET 1

MINIMUM FOR 2 PP 32\$/PP

### ENTRÉE

SATAY CHICKEN SKEWER  
SEARED SCALLOP 🍷  
CRAB PRAWN SPRING ROLL

### MAIN

MASSAMAN CURRY BEEF  
PAD PRIK KHING 🍷  
COCONUT SALAD




STEAMED JASMINE RICE




## SET 2

MINIMUM FOR 4 PP 36\$/PP

### ENTRÉE

BETEL LEAF   
SALT & PEPPER SQUID  
CRISPY TOFU    
SATAY CHICKEN SKEWER

### MAIN




GANG PHED PED YANG  
CHILLI BASIL PRAWNS   
ASIAN GREEN  
CRISPY PORK BELLY WITH CAPSICUM SAUCE

STEAMED JASMINE RICE




## SET 3

MINIMUM FOR 4 PP 42\$/PP

### ENTRÉE

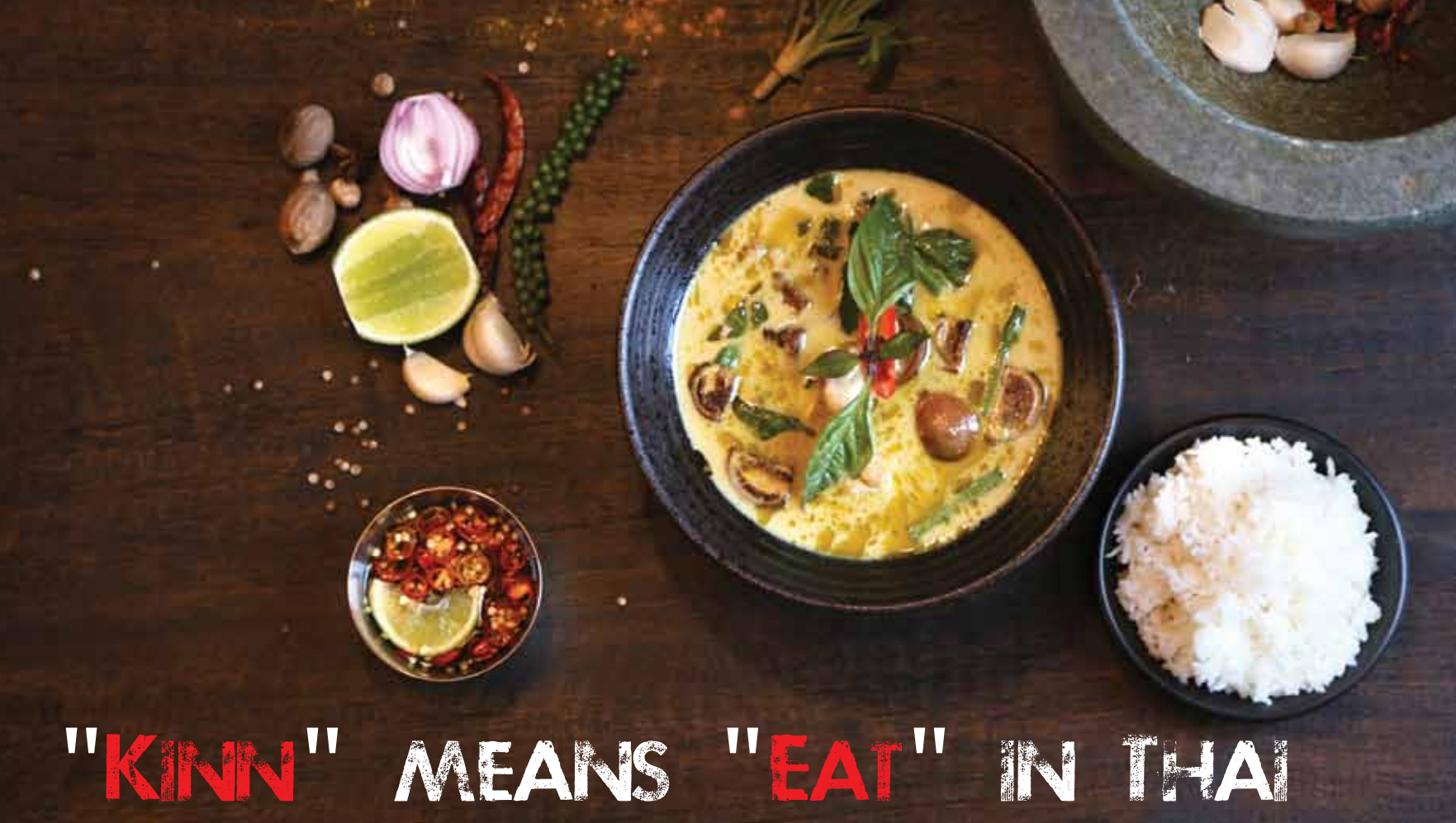
TAMARIND PORK RIB  
CURRY PUFF    
KINN DUCK PANCAKE  
CRISPY SOFT SHELL CRAB WITH PAPAYA SALAD 

### MAIN

CRYING TIGER SALAD    
MASSAMUN LAMB SHANK  
CRISPY BARAMUNDI (choice of sauce)  
PUMPKIN STIR FRIED   
KA NA MOO GROB

STEAMED JASMINE RICE





# "KINN" MEANS "EAT" IN THAI

- BYO \$3 per person (wine only)
- 10% surcharge on public holiday
- All prices are included GST
- All prices are subject to be change without prior notice
- Minimum \$25 for VISA and Mastercard (NO AMEX)
- If you are concerned with allergies to certain ingredients please inform our staff.
- Food ingredients and prices are subject to be change with out prior notice
- No seperate bill