



**KIN** 

THAI RESTAURANT





# TO START

BETEL  
LEAF



DUCK  
PANCAKE



PETITE SATAY  
CHICKEN



GOLDEN  
TOFU



**BETEL LEAF (2 pcs) Seasonal** G 🥜 **8**

Tiger prawn, ginger, toasted coconut & mix herbs in betel leaf

**DUCK PANCAKE (2 pcs)** **10**

Roasted duck breast, cucumber and shallot wrapped in rosemary pancake, Honey hoisin sauce

**PETITE SATAY CHICKEN (8 Skewers)** 🥜 **9**

Char-grilled chicken skewers with cucumber relish and peanut sauce

**GOLDEN TOFU** V VE 🥜 **6**

Crispy skin soft tofu served with KINN's secret recipe sauce topped with crushed roasted peanut





SAN  
CHOY  
BOW



CRAB  
PRAWNS  
ROLL



SEARED  
SCALLOP



CURRY  
PUFF

<b>CURRY PUFF (4 pcs)</b>	VE V	<b>8</b>
Crispy puff stuffed with mixed vegetable		
<b>CRAB PRAWNS ROLL (4 pcs)</b>		<b>6</b>
Deep fried net roll, filled with crab meat, plum sauce		
<b>SEARED SCALLOP (2 pcs)</b>	G 🌶️	<b>9</b>
Pan-seared sea scallop with chilli lime dressing		
<b>SAN CHOY BAO</b>		<b>4 / each</b>
Duck minced, water chestnuts and fresh iceberg lettuce cup		





GARLIC  
CHIVE  
DUMPLING



PAPAYA  
CRAB

# SMALL DISH

## SALTED & PEPPER SQUID

12

Wok-tosses fried squid, onion, garlic, 5 spices & chilli

## PAPAYA CRAB 🌶️🥜

14

Green papaya salad, garlic, chilli, peanut with crispy soft shell crab

## GARLIC CHIVE DUMPLING 🌿🌿

9

Deep fried garlic chive dumpling served with sweet & sour dressing

## CRISPY CHICKEN

9

Crispy chicken maryland served with spicy mayo sauce

SALTED & PEPPER  
SQUID





# VEGETARIAN LOVER



PUMPKIN  
STIR FRIED



VEG CURRY

**ASIAN GREEN** VE V 16  
 Mix Asian green vegetable stir-fried, tofu and mushroom sauce

**PUMPKIN STIR FRIED** V 16  
 Stir fried pumpkin, tofu, egg, vegetable with oyster mushroom sauce

**VEG CURRY** VE V 16  
 Homemade vegetarian green curry with vegetable

**CHILLI EGGPLANT** VE V 16  
 Stir fried grilled eggplant, vegetable with spicy chilli basil green peppercorn sauce



ASIAN GREEN



CHILLI  
PEPPERCORN  
EGGPLANT





PAD CHA  
SEAFOOD

# KINN'S DISH

SIZZLING  
BEEF



**CHILLI JAM SOFT SHELL CRABS** 24

Crispy soft shell crab with homemade chilli jam sauce

**MASSAMUN LAMB SHANK** 21

Slow cooked lamb shank in a massamun curry with mashed potato & roti

**PAD CHA SEAFOOD** 🌶️ 24

Spicy stir-fried of combination seafood, green peppercorn chilli & basil

**SIZZLING BEEF** 23

Sizzling marinated wagyu beef with red capsicum, black pepper corn, onion & shallot

**CRISPY PORK BELLY** 22

Crispy pork belly with capsicum chilli sauce, vietnamese mint & cucumber relish

**KA NA MOO GROB** 19

Stir fried crispy pork with garlic, chilli and Chinese broccoli

MASSAMUN  
LAMB SHANK



CHILLI JAM  
SOFT SHELL  
CRABS



CRISPY  
PORK BELLY



# KINN'S DISH



BARRAMUNDI CURRY



LAMB CUTLET CURRY

**LAMB CUTLET CURRY** 25

Grilled marinate lamb cutlet, green bean, mash potato and south east Asian curry

**STEAMED GINGER BARRAMUNDI** 25

Steamed barramundi fillet in ginger soy sauce

**BARRAMUNDI CURRY** 25

Deep fried barramundi fillet with chilli curry paste

**CHILLI JAM CRISPY PORK** 22

Stir fried crispy pork with chilli jam and vegetables

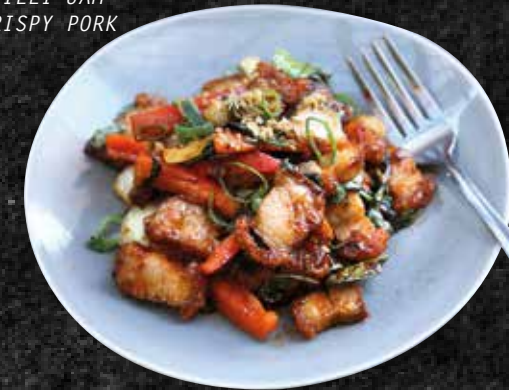
**SWEET SOY SAUCE CRISPY BARRAMUNDI** 25

Crispy barramundi with sweet soy sauce and thai herb

**PAD PRIK KHING** 21

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

CHILLI JAM CRISPY PORK



STEAMED GINGER BARRAMUNDI



PAD PRIK KHING



SWEET SOY SAUCE CRISPY BARRAMUNDI

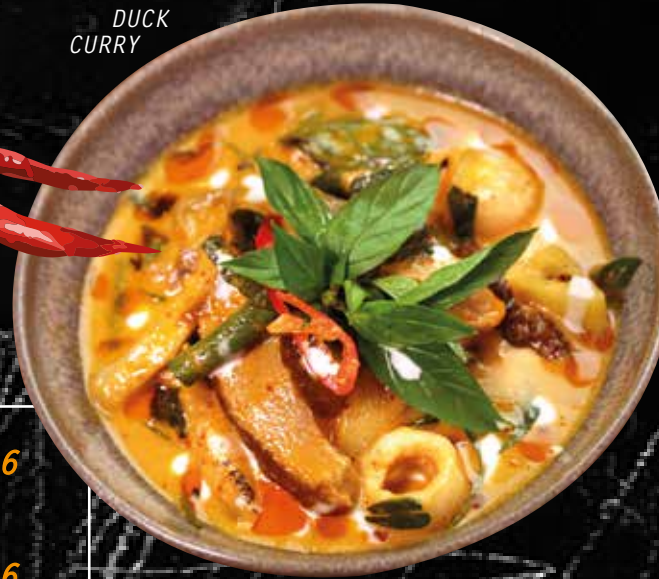




MASSAMUN  
BEEF CURRY



DUCK  
CURRY



# CURRY & SOUP



**PANANG CURRY** (Chicken or Beef) **G** **16**  
Light curry with pumpkin,  
green bean & Thai basil

**GREEN CURRY** (Chicken or Beef) **G** **16**  
Green curry with apple eggplant,  
bamboo shoot, green bean & Thai basil

**MASSAMUN BEEF CURRY** **18**  
Slow cooked chuck beef in massamun curry  
with mashed potato

**DUCK CURRY** **24**  
Red curry of roasted duck with pineapple,  
lychee and Thai basil

GREEN CURRY



**TOM YUM** **G** **18**  
A mild spicy and sour tom yum soup  
with prawns & mushrooms



PORK RIBS



GRILLED LAMB CUTLET



GRILLED WAGYU BEEF



# SALAD & GRILL



COCONUT CHICKEN SALAD



**GRILLED LAMB CUTLET** G 24

Char grilled marinated lamb cutlet with garden salad

**GRILLED CHICKEN** 19

Char grilled marinated chicken thigh fillet with mixed salad

**GRILLED WAGYU BEEF** G 24

Char grilled Wagyu sirloin wok tossed mixed vegetable

**PORK RIBS** G 24

Grilled pork rib, spices tomatoes and honey sauce

NAM TOK WAGYU BEEF



**COCONUT CHICKEN SALAD** G 19

Poached chicken and prawn, betel leaf, Thai herbs with coconut milk dressing

**NAM TOK WAGYU BEEF** G 🌶️🌶️ 24

Grilled Wagyu beef with ground roasted rice, dry chilli, herbs & lime dressing





PAD THAI



PAD  
SEE IW

# NOODLE & FRIED RICE

CHOICE OF

<i>Vegetable</i>	<i>15</i>	<i>Beef</i>	<i>16</i>
<i>Chicken</i>	<i>16</i>	<i>Prawns</i>	<i>20</i>

## PAD THAI

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

## PAD SEE IW

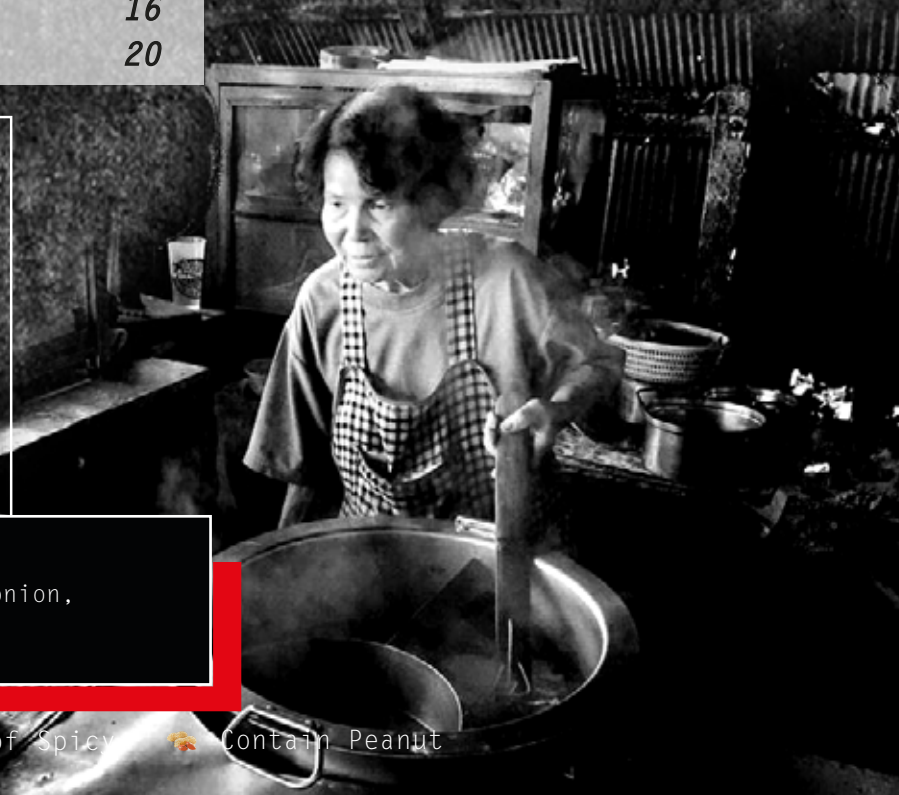
Stir-fried thick rice noodle with chinese broccoli, egg and sweet soy sauce

## SPICY NOODLES

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

## FRIED RICE

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





# STIR FRIED

CHILLI  
BASIL SAUCE

## CHOICE OF

Vegetable	15
Chicken	16

Beef	16
Prawns	20



### OYSTER SAUCE

Stir-fried Oyster sauce, garlic and vegetables

### PEANUT SAUCE

Stir fried with house made peanut sauce & vegetable

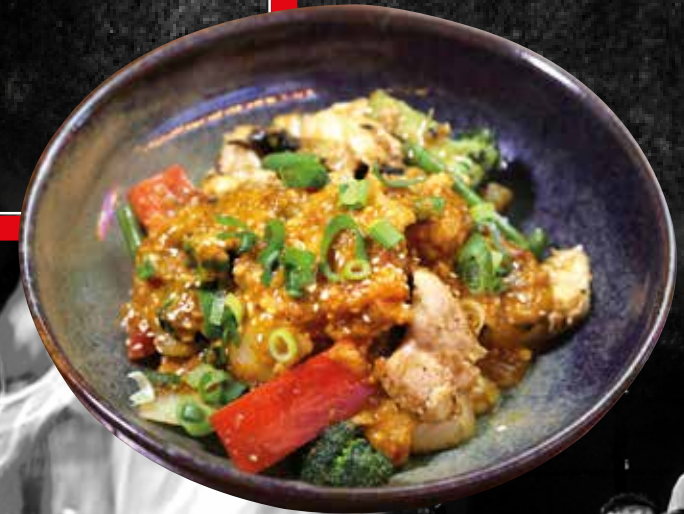
### CASHEW NUT SAUCE

Stir fried with mild chilli jam, vegetable & roasted cashew nut

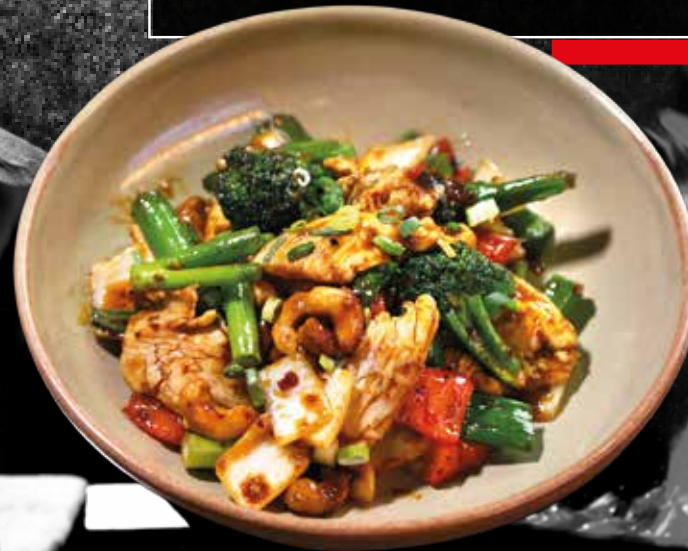
### CHILLI BASIL SAUCE

Stir fried with crushed garlic, chilli & Thai basil

PEANUT SAUCE



CASHEW NUT  
SAUCE





LITTLE CHICKEN  
FRIED RICE



KINN JUNIOR'S  
FRIED RICE



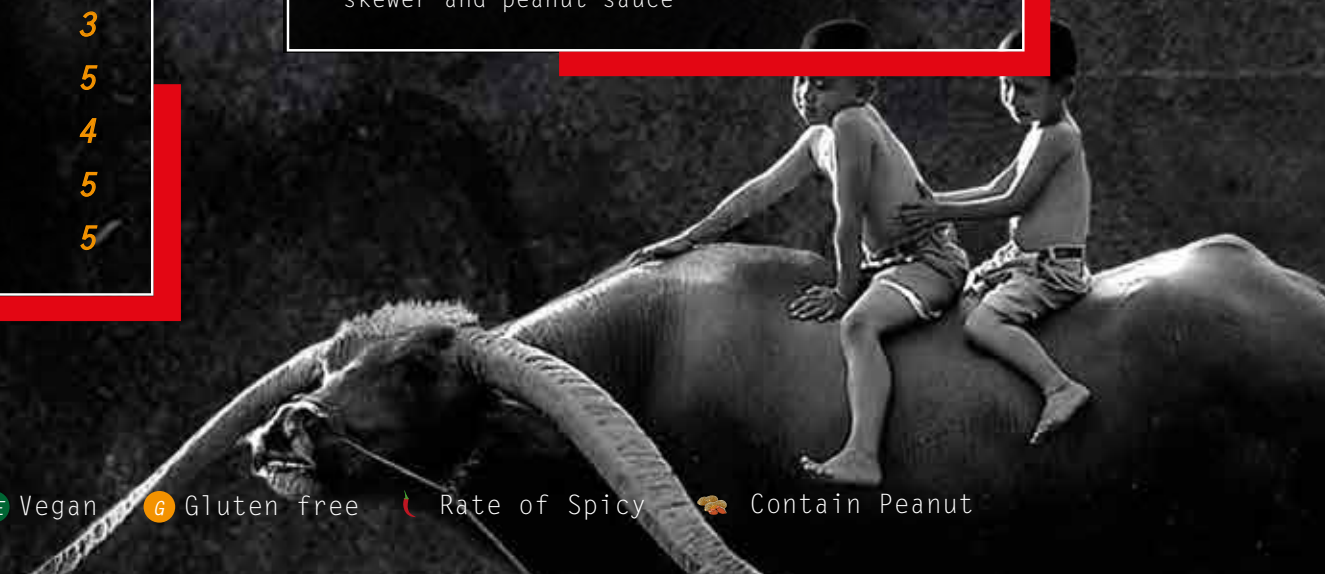
# KIDS MENU

*Under 8 years old only*

## SIDE DISH

STEAMED RICE	3
ROTI	3
STEAMED VEG	5
STEAMED NOODLE	4
RICE PEANUT	5
PEANUT SAUCE	5

<b>KINN JUNIOR'S FRIED RICE</b>	<b>11</b>
Thai fried rice with egg topped with crumbed prawns	
<b>LITTLE CHICKEN FRIED RICE</b>	<b>9</b>
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 BEEF CURRY  
PAD PRIK KHING 🌶️  
COCONUT CHICKEN SALAD 🍷  
STEAMED JASMINE RICE

COCONUT  
CHICKEN SALAD



SEARED  
SCALLOP



MASSAMUN CURRY  
BEEF





NAM TOK



BETEL LEAF



# SET 2

MINIMUM for 4 pp \$36/pp

## ENTRÉE

- BETEL LEAF **G**
- SALT & PEPPER SQUID
- DUCK PANCAKE
- SATAY CHICKEN SKEWER

## MAIN

- DUCK CURRY
- NAM TOK WAGYU BEEF
- CASHEW NUT SEAFOOD
- ASIAN GREEN **V** **VE**
- STEAMED JASMINE RICE

SALT & PEPPER SQUID



DUCK CURRY







CRISPY PORK BELLY



SEARED SCALLOP

# SET 3

MINIMUM for 4 pp \$42/pp

## ENTRÉE

- SEARED SCALLOP G 🌶️
- GARLIC CHIVE DUMPLING V VE
- SAN CHOY BAO
- PAPAYA CRAB 🌶️ 🥜

## MAIN

- SIZZLING BEEF
- MASSAMUN LAMB SHANK
- SWEET SOY SAUCE CRISPY BARRAMUNDI
- CRISPY PORK BELLY
- ASIAN GREEN V VE
- STEAMED JASMINE RICE



MASSAMUN LAMB SHANK



SIZZLING BEEF





# KHOB KHUN



CRISPY  
BARRAMUNDI  
FILLET



- 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 changed without prior notice
- No seperate bill