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**GIN** 50ML SERVED WITH FEVER TREE INDIAN TONIC & FEVER TREE MEDITERRANEAN TONIC

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**BOMBAY LONDON DRY GIN** 9<sup>20</sup>

London Dry Gin (UK)

**SIPSMITH LONDON DRY GIN** 12<sup>50</sup>

London Dry Gin (UK)

**TANQUERAY NO. TEN** 12<sup>00</sup>

Distilled Gin (UK)

**HENDRICK'S** 13<sup>50</sup>

Distilled Gin (Scotland, UK)

**MONKEY 47** 14<sup>50</sup>

Distilled Gin (Germany)

**GIN MARE** 13<sup>50</sup>

Distilled Gin (Spain)

**GINIX** 12<sup>50</sup>

Distilled Gin (Luxembourg)

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**VODKA** 50ML

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**STOLICHNAYA** 4<sup>20</sup>

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**TEQUILA** 50ML

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**DON JULIO REPOSADO** 9<sup>50</sup>

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**RUM** 50ML

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**HAVANA CLUB 7 YEAR OLD** 6<sup>00</sup>

Blend of aged rum (Cuba)

**DIPLOMATICO RESERVA EXCLUSIVA** 11<sup>00</sup>

Blend of aged rum (Venezuela)

**DOORLY'S, AGED 12 YEARS** 12<sup>00</sup>

Single blended rum (Barbados)

**RON ZACAPA 23 SISTEMA SOLERA** 12<sup>00</sup>

Blend of aged rum (Guatemala)

**MOUNT GAY XO** 13<sup>00</sup>

Single blended rum (Barbados)

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**WHISKY** 50ML

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**GLENFIDDICH 12 YEAR OLD** 7<sup>00</sup>

Single Malt, Speyside

**TALISKER 10 YEAR OLD** 9<sup>00</sup>

Single Malt, Isle of Skye

**LAPHORAIG 10 YEAR OLD** 9<sup>50</sup>

Single Malt, Islay

**JOHNNIE WALKER BLACK LABEL** 9<sup>00</sup>

Blended Scotch Whisky

**BUSHMILLS ORIGINAL BLENDED** 5<sup>00</sup>

Irish Whiskey

**BULLEIT BOURBON WHISKEY** 8<sup>50</sup>**BULLEIT RYE WHISKEY** 8<sup>50</sup>**JACK DANIELS** 7<sup>50</sup>

Tennessee Whiskey

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**COGNAC** 50ML

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**MARTELL VS** 6<sup>20</sup>**REMY MARTIN VSOP** 8<sup>80</sup>**FRANCOIS VOYER NAPOLEON GR. CHAMPAGNE** 15<sup>00</sup>

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**CALVADOS** 50ML

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**ANEE VSOP** 6<sup>50</sup>

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**LONG DRINKS & SHOTS**

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**LONG DRINK** 8<sup>00</sup>**SHOT** 3<sup>00</sup>

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**DIGESTIFS**

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**LILIEHAF HUNNEGDREPP** 50ML 5<sup>00</sup>**LILIEHAF POIRE WILLIAMS EAU DE VIE** 50ML 6<sup>00</sup>**LILIEHAF MIRABELLE EAU DE VIE** 50ML 6<sup>00</sup>**GRAPPA NONINO VENDEMMIA** 50ML 8<sup>60</sup>**AMARO AVERNA** 60ML 6<sup>00</sup>**GREEN CHARTREUSE** 60ML 9<sup>80</sup>**LIMONCELLO RIALTO** 60ML 4<sup>00</sup>**SAMBUCA RAMAZZOTTI** 60ML 6<sup>00</sup>**AMARETTO DISARONNO** 60ML 6<sup>00</sup>**BAILEYS IRISH CREAM** 60ML 6<sup>00</sup>**COINTREAU** 60ML 6<sup>00</sup>**GRAND MARNIER** 60ML 6<sup>00</sup>

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**HOT DRINKS**

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**ESPRESSO** 2<sup>50</sup>**CAFÉ / CAFÉ DÉCAFFÉINÉ** 2<sup>50</sup>**DOUBLE ESPRESSO** 3<sup>50</sup>**ESPRESSO MACCHIATO** 2<sup>90</sup>**LATTE MACCHIATO / CAFÉ AU LAIT** 3<sup>50</sup>**CAPPUCCINO ITALIEN** 3<sup>50</sup>**+ CHANTILLY** 3<sup>70</sup>**HOT CHOCOLATE** 4<sup>00</sup>**+ CHANTILLY** 4<sup>20</sup>**IRISH COFFEE** 6<sup>50</sup>**FRESH MINT TEA** 4<sup>00</sup>**TEA** 5<sup>00</sup>CLASSIC Ceylon / Earl Grey / ChamomileFLAVOURED Mango-Pineapple / Pomelo / Jasmine

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**FINGERFOOD**

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**101 SATAY CHICKEN, BEEF OR SHRIMPS** 7<sup>50</sup>

Choice of chicken, beef or shrimp satay with cucumber relish and peanut sauce

**102 CHICKEN IN PANDAN LEAF** 9<sup>50</sup>

Marinated chicken wrapped in pandan leaf with dark sweet soy sauce

**103 SHRIMP CAKE** 13<sup>50</sup>

Shrimp cake with homemade plum sauce

**104 FISH CAKE** 13<sup>50</sup>

Traditional fish cake with sweet chili-cucumber sauce

**105 SHRIMP SPRING ROLLS** 13<sup>50</sup>

Shrimp spring rolls with homemade sweet chili sauce

**106 VEGETABLE SPRING ROLLS** 6<sup>50</sup>

Vegetable spring rolls with homemade sweet chili sauce

**107 DEEP FRIED CHICKEN SOUTHERN STYLE** 7<sup>50</sup>

Traditional Southern-Thai deep-fried chicken with crispy shallots

**108 SHRIMP CRACKERS** 5<sup>00</sup>

Shrimp crackers with chili paste in oil

**109 THAI ASSORTED** 15<sup>00</sup>

Assorted fingerfood (min. 2 persons)

## APERITIFS

CAMPARI SEC 60ML	5 <sup>20</sup>
+ SCHWEPPE SODA	6 <sup>90</sup>
+ ROSPORT CLASSIC	6 <sup>70</sup>
+ ORANGE JUICE	6 <sup>70</sup>
RICARD PASTIS 60ML WITH WATER & ICE	5 <sup>00</sup>
CYNAR SEC 60ML	5 <sup>20</sup>
+ SCHWEPPE SODA	6 <sup>90</sup>
+ ROSPORT CLASSIC	6 <sup>70</sup>
CRODINO	3 <sup>00</sup>

## COCKTAILS APERITIFS

APEROL SPRITZ	8 <sup>00</sup>
HUGO	8 <sup>00</sup>
KIR	4 <sup>50</sup>
KIR CRÉMANT	7 <sup>50</sup>
KIR ROYAL	12 <sup>00</sup>

## FORTIFIED WINES 60ML

MARTINI BIANCO VERMOUTH	5 <sup>20</sup>
MARTINI ROSSO VERMOUTH	5 <sup>20</sup>
EMILIO LUSTAU, AMONTILLADO MEDIUM SHERRY	5 <sup>20</sup>
WARRE'S WHITE PORT	5 <sup>20</sup>
WARRE'S KING'S TAWNY PORT	5 <sup>20</sup>
OTTO'S ATHENS VERMOUTH SEC	6 <sup>40</sup>
+ FEVER TREE MEDITERRANEAN TONIC	9 <sup>40</sup>
+ SCHWEPPE SODA	8 <sup>10</sup>
+ ROSPORT CLASSIC	7 <sup>90</sup>

## SOFT DRINKS

VIVA / ROSPORT BLUE / ROSPORT CLASSIC 25CL	3 <sup>00</sup>
VIVA / ROSPORT BLUE 50CL	4 <sup>50</sup>
NESTEA PEACH	3 <sup>00</sup>
HOMEMADE LEMONADE	4 <sup>00</sup>
LOOZA FRUIT JUICE Orange / Apple / Mango / Tomato / ACE Multivitamin	3 <sup>20</sup>
FRITZ Kola - Kola / Kola Sugar Free / Lemon Fritz Spritz - Apfelschorle / Limo - Orange Traubensaftschorle	2 <sup>80</sup>
FEVER TREE INDIAN TONIC	4 <sup>00</sup>
FEVER TREE MEDITERRANEAN TONIC	4 <sup>00</sup>
FEVER TREE GINGER ALE	4 <sup>00</sup>
FEVER TREE GINGER BEER	4 <sup>00</sup>
THREE CENTS GRAPEFRUIT SODA	3 <sup>90</sup>
THREE CENTS GENTLEMEN'S SODA	3 <sup>90</sup>
SCHWEPPE BITTER LEMON	2 <sup>70</sup>
SCHWEPPE SODA	3 <sup>20</sup>

### HOMEMADE

## ICED TEA

TRADITIONAL THAI ICED TEA / CHA YEN Ceylon tea with spices, traditionally served with milk WE RECOMMEND TO PAIR WITH YOUR DISH	4 <sup>00</sup>
MANGO ICED TEA Green tea, mango, pineapple	4 <sup>00</sup>
POMELO ICED TEA Green tea, pomelo	4 <sup>00</sup>

## BOTTLED BEERS & CIDERS

CHANG Thai beer	5 <sup>00</sup>
SINGHA Thai beer	5 <sup>00</sup>
DIEKIRCH Luxembourgish Lager	3 <sup>00</sup>
GOOSE ISLAND IPA American India Pale Ale	6 <sup>00</sup>
LEFFE BLANCHE Belgian Abbey beer	4 <sup>80</sup>
LEFFE BRUNE Belgian Abbey beer	4 <sup>80</sup>
BECK'S BLUE - ALCOHOL FREE Germany	3 <sup>00</sup>
FOX BEER Luxembourgish Pils, low calories beer	4 <sup>80</sup>
CORONA Pale Lager Mexican beer	5 <sup>00</sup>
RAMBORN CIDER Luxembourgish Artisanal Cider	6 <sup>00</sup>

## MOCKTAILS

GARDEN OF NONG NOOCH Coconut milk, fresh lime juice, coconut sugar, kaffir lime leaves	9 <sup>00</sup>
KO 1431 Fresh lime juice, mango & pineapple	9 <sup>00</sup>
THE ELEPHANT'S PUNCH Pomelo tea, kaffir lime leaves, fresh lime juice	9 <sup>00</sup>

# COCKTAILS

**GARDEN OF NONG NOOCH** 11<sup>00</sup>  
Bacardi Carta Blanca rum, coconut milk,  
fresh lime juice, coconut sugar, kaffir lime leaves

FLAVOUR *Floral & Creamy*

**KO 1431** 11<sup>00</sup>  
Bacardi Carta Blanca rum, Havana 7 year old  
rum, fresh lime juice, mango & pineapple

FLAVOUR *Rich, Tropical & Fruity*

**THE ELEPHANT'S PUNCH** 11<sup>00</sup>  
Bombay London dry gin, pomelo tea, kaffir lime  
leaves, fresh lime juice

FLAVOUR *Floral & Citrusy*

**THAI LADY** 11<sup>00</sup>  
Bombay London dry gin, Vedrenne Orange  
Curacao liqueur, fresh lemon juice, Thai basil

FLAVOUR *Sweet & Sour, Aromatic & Citrusy*

**PET MAI?** 11<sup>00</sup>  
Pitu Cachacha, fresh lemon juice, Thai chili,  
lemongrass, galangal

FLAVOUR *Spicy, Earthy & Citrusy*

WE RECOMMEND TO PAIR YOUR DISH WITH  
ONE OF OUR SIGNATURE COCKTAILS.

ALL COCKTAILS ARE ORIGINAL CREATIONS MADE BY  
THE KIN KHAO TEAM, CONTAINING INFUSIONS, LIQUEURS,  
PUREES AND BITTERS CREATED IN-HOUSE.

IN CASE OF ALLERGIES,  
WE KINDLY ASK YOU TO INFORM OUR WAITSTAFF