

## KHA a la carte menu

### appetizers

<i>kab klam ruam</i> 3 signature KHA appetizers crab cake, bbq pork tortilla, home made thai spring rolls	21
<i>kab klam ruam</i> 3 signature KHA seafood appetizers salmon souffle, prawn wrapped in rice vermicelli, crab cake	21
<i>tod poh phia</i> home made thai spring rolls, fresh mint, local lettuce	13
<i>hor muk salmon</i> grilled salmon souffle on lemongrass thai sweet basil, pomelo salad, red curry dressing	16
<i>kai luk koei</i> crispy hens egg with sticky tamarind sauce asian herbs	12
<i>tod hua plee</i> deep fried banana flower, sweet chili sauce	12
<i>kai yang</i> barbequed chicken on bamboo, nam jim, tom yum salad	14
<i>kai hor bai toey</i> chicken wrapped in pandan leaf, sesame seed, sweet soy sauce	16
<i>tod man poo</i> thai crab and prawn cakes, green mango salad yoghurt, sweet chili sauce	17
<i>goong sarong</i> king prawns wrapped in rice vermicelli, honey mustard	17
<i>lab gai</i> spicy ground chicken, crispy wonton, lettuce	14
<i>moo dang hor phak</i> barbequed pork thai herb tortilla, tom yum sauce	17

## salads

<i>saur rong hai</i> thai beef salad of seared strip loin nam jim, herbs	20
<i>yam ka por pla</i> crispy fish maw salad green mango salad, cashew, coriander, three flavour sauce	28
<i>yam tang</i> poached chicken and pomegranate salad cucumber, herbs, green leafs, cashew	17
<i>yam ta lay</i> prawn, scallop and calamari seafood salad lemon grass, green leafs, thai herbs, sweet chili dressing	18
<i>yam ped yang</i> spicy shredded duck salad green mango, chili, thai herbs, toasted rice, chili lime dressing	17
<i>yam pla salmon</i> rare grilled salmon with crispy salted whitebait mint, coriander salad, citrus dressing	18
<i>yam hua plee</i> banana flower salad, fresh green coconut, chili paste	14
<i>yam som o</i> spicy pomelo salad, prawns, chicken roasted coconut, ground peanuts, chili jam, sweet and sour sauce	17
<i>som tum</i> green papaya and sweet pear salad peanuts, chili dry shrimp	14

## soups

<i>tom yum goong</i> hot and sour king prawn broth lemongrass	18
<i>tom ka gai</i> chicken galangal coconut soup tumeric, lemongrass, galangal	14
<i>tom klong pla</i> hot sour tamarind grouper soup grilled shallot, plum tomato, straw mushroom, thai basil	16
<i>kra poh pla nam daeng</i> fish maw soup crab, prawn and quail egg served with black vinegar	18
<i>tom som gai</i> chicken tumeric soup straw mushrooms, laksa leaf	14

## omelette

<i>kai chiaw</i> wok fried omelette topped with thai herb salad	
crab	18
chicken	13
pork	13

## curries

<i>gaeng sam yang</i> 3 signature KHA curries green chicken, penang beef, red vegetarian	32
<i>gaeng massaman</i> massaman curry with slow braised lamb shank fresh herb salad, grilled pumpkin, fried shallot, crispy noodle	32
<i>panang nuer</i> penang beef curry chili pepper, spicy toasted coconut salad	32
<i>gaeng phed ped yang</i> red roast duck curry pineapple, lotus seed	28
<i>kheaw wan gai</i> green chicken curry apple and pea eggplants, coconut flesh	27
<i>gaeng massaman gai</i> massaman grilled chicken curry roast pumpkin, peanuts	26

## noodles

<i>phad thai</i> stir fried rice noodles with grilled prawn tofu, banana blossom salad, grilled whole pepper	16
<i>phad see eaw</i> stir fried flat rice noodles with vegetables and oyster sauce choice of pork or chicken	16
<i>raad na talay</i> wok fried rice noodles with seafood and vegetables thickened seafood gravy	17
<i>kha nom jean nam ngeaw</i> soupy Chiang Mai pork ragu with vermicelli burnt sugar lemons, fried garlic, shallots	16

## from the wok

<i>goong tom yum hang</i> wok fried tiger prawns tom yum sauce, lemongrass, chili	28
<i>khau hang nuer</i> fiery chili spiced wok fried beef lychee herb salad, baked pumpkin custard	28
<i>pla kao raad prik</i> deep fried grouper fillets green papaya salad, three flavour sauce	28
<i>phad bai ka-pow</i> mama mumu's delicious stir fried minced chicken or pork garlic onions straw mushroom chili, holy basil sweet sauce of pepper, light and dark soy, oyster sauce	23
<i>kai phad med ma muang</i> wok fried chicken cashew nuts, spring onion, chili paste	22

## meats and seafood

<i>bbq ruam</i> platter of barbequed beef strip loin, sticky chicken, grilled sea bass and grilled tiger prawns for 2 or 4	58	78
<i>moo op</i> slow roast spiced pork belly with chili caramel mint, green apple salad, lime orange dressing		34
<i>nuer yang</i> barbequed beef filled with vegetables wok tossed coriander, garlic potatoes		30
<i>pla krapong nueng manow</i> steamed sea bass with sweet sour chili dressing lime segments, fried shallots, coriander		26
<i>som tum gong pow</i> char grilled tiger prawns green papaya salad, peanuts		23
<i>khao gai op</i> baked half sticky chicken stuffed with coriander and lemongrass thai herbs, stir fried pineapple rice		23

## rice

<i>phad bai ka-pow</i> steamed thai jasmine rice choice of stir fried pork or chicken	16
<i>khao phad talay</i> wok fried seafood jasmine rice cucumber, tomato salad, sweet basil sauce	16
<i>khao phad subparod</i> stir fried seafood pineapple rice	16
<i>khao op nam liab</i> stir fried black olive rice choice of stir fried chicken or pork	15
<i>khao homali</i> steamed premium thai jasmine rice (per person / free-flow)	4
<i>khao kong</i> steamed brown rice (per person / free-flow)	4

## sides

<i>phad pak</i> wok fried vegetable of the day	8
<i>man pao</i> sauteed sweet potato garlic, onion, extra virgin olive oil, salt, pepper	12
<i>phad hed</i> wok tossed mixed mushroom oyster soy sauce	10

## KHA vegetarian a la carte menu

### soups

<i>gaeng jued pak</i> clear soup with tofu, chinese cabbage, chinese parsley	12
<i>tom yum pak</i> hot and sour tom yum broth lemongrass, straw mushroom, baby corn, cauliflower, broccoli, carrot	14
<i>tom ka pak</i> galangal coconut soup with poached and sauteed vegetables tumeric, lemongrass, galangal	14

### from the wok

<i>phad tow hu</i> sauteed tofu, spring onions, straw mushroom and capsicum sweet thai basil suace	14
<i>papa adun's phad tow hu</i> papa adun's famous wok fried crispy tofu crispy basil, three flavour sauce	14
<i>phad phed pak</i> sauteed sweet potato with creamy red chili sauce garlic, coriander, pea eggplant, crispy basil	18

### curries

<i>gaeng kheaw wan pak</i> green curry with apple and pea eggplants, cauliflower broccoli, straw mushroom, baby corn, carrot, thai sweet basil	22
<i>gaeng phed pak</i> red curry with pineapple, lotus seeds, straw mushroom, baby corn, cauliflower, broccoli, carrot	22
<i>gaeng massaman pak</i> massaman curry with roast pumpkin, peanuts, broccoli, baby corn, cauliflower, straw mushroom, carrot	22

### rice

<i>gaeng kheaw wan pak</i> tumeric cashew rice and sultanas with green curry on the side	22
<i>khao phad subparod or khao op nam liab</i> stir fried pineapple or black olive rice	12

## desserts

<i>khanom sam yang</i>	22
trio of dessert; black sticky rice and date pudding, red rubies, baked pumpkin custard, coconut ice cream	
<i>cake khao neaw dam</i>	14
black sticky rice and date pudding mango ice cream, tamarind caramel sauce	
<i>sang kha ya kati</i>	13
coconut mousse, roast pumpkin, sweet thai basil syrup	
<i>caramel ma muang suk</i>	12
grilled mango cheeks and lime passion fruit sorbet, mango sauce	
<i>sang kha ya fug thong</i>	13
baked pumpkin custard shredded fruits, coconut ice cream, fresh mango puree	
<i>khao neaw ma muang</i>	14
mango and sticky rice drizzled with coconut pandan sauce	
<i>tang mo</i>	12
red and orange melon balls cinnamon, berry compote	
<i>thap thim krwap</i>	13
red rubies, coconut jasmine syrup, shaved ice	
<i>ice cream per scoop</i>	5
mango, coconut, vanilla, chocolate	