



CHEF'S SELECTIONS

Crispy Whole Chilli Filled with Pork and Herbs <i>Malibu Chilli Soy, Tom Yum, Honey Mustard Dipping Sauces</i>	14	Wok-Fried Tiger Prawns with Crispy Quail Eggs <i>Sticky Tamarind Sauce, Fried Shallots, Lime Dried Chilli</i>	30
Crispy Catfish and Mango Salad <i>Three Flavour Sauce</i>	18	Double Cooked Honey Chilli Pork Ribs <i>Marinated in Chef Ek's Homemade Honey Chilli Paste with Thai Kim Chi</i>	19
Rare Grilled Red Curry Rubbed Wagyu Beef <i>Papaya Salad, Yoghurt, Chilli Jam</i>	29		



ALA CARTE

- APPETIZERS -

Kab Klam Ruam 21

*Three Signature Kha Appetizers –
Crab Cake, Char-Grilled Chicken,
Home-Made Thai Spring Rolls*

Kab Klam Ruam 21

*Three Signature Kha Seafood
Appetizers – Thai Fish Cake,
Prawn Wrapped in Rice Vermicelli,
Crab Cake*

Tod Man Pla 17

*Traditional Thai Fish Cake, Kaffir
Lime and Cucumber Relish*

Tod Poh Phia 13

*Home-made Thai Spring Rolls
with Cured Cucumber*

Kai Hor Bai Toey 16

*Chicken Wrapped in Pandan Leaf,
Sesame Seed and Sweet Soy Sauce*

Tod Man Poo 17

*Thai Crab and Prawn Cakes,
Green Mango Salad, Sweet
Chilli Sauce*

Goong Sarong 17

*King Prawns Wrapped in Rice
Vermicelli, Honey Mustard*

Gai Yang 14

*Char-Grilled Chicken on Bamboo,
Nam Jin Herbs, Papaya Salad with
Tom Yum Mayonnaise*

- SOUPS -

Tom Yum Goong 18

*Hot and Sour King Prawn
Broth, Lemongrass*

Tom Ka Gai 14

Chicken Galangal Coconut Soup

Kra Poh Pla Nam Daeng 18

*Fish Marw Soup, Crab Meat,
Prawn, Quail Eggs, Black Vinegar*



ALA CARTE

- SALADS -

Saur Rong Hai	20
<i>Thai Beef Salad of Seared Strip Loin, Nam Jim, Herbs</i>	
Yam Tang	17
<i>Poached Chicken and Pomegranate Salad, Cucumber, Herbs, Green Leaves, Cashew Nuts</i>	
Lab Gai	14
<i>Spicy Ground Chicken, Crispy Wonton, Chinese Cabbage</i>	
Yam Ta Lay	18
<i>Prawn, Scallop and Calamari Seafood Salad, Lemongrass, Green Leaves, Thai Herbs, Three Flavour Dressing</i>	
Yam Som O	17
<i>Spicy Pomelo Salad, Prawns, Chicken, Roasted Coconut, Sweet and Sour Sauce</i>	
Som Tum	14
<i>Green Papaya Salad, Peanuts, Chilli Dried Shrimp</i>	

- OMELETTE -

Kai Chiaw	
<i>Wok-Fried Omelette Topped with Thai Herb Salad</i>	
Crab	18
Chicken	13
Pork	13

- NOODLES -

Phad Thai	16
<i>Stir-Fried Rice Noodles with Poached Prawns, Tofu and Banana Blossom Salad</i>	
Phad See Eaw	16
<i>Stir-Fried Flat Rice Noodles with Vegetables and Oyster Sauce Choice of Pork or Chicken</i>	
Khao Soi Gao	16
<i>Chiang Mai Crispy Curry Egg Noodles with Chicken</i>	



ALA CARTE

- FROM THE WOK -

Goong Tom Yum Hang 28

Wok-Fried Tiger Prawns, Tom Yum Sauce, Lemongrass, Chilli

Khau Hang Nuer 28

Chilli Spiced Wok-Fried Beef Lychee Herbs Salad, Baked Pumpkin Custard

Pla Kao Raad Prik 28

Deep-Fried Grouper Fillets, Green Papaya Salad, Three Flavour Sauce

Phad Bai Ka-Pow 23

Mama Mumu's Delicious Stir Fried Minced Chicken or Pork, Garlic Onions, Straw Mushrooms, Chilli, Hot Basil, Sweet Pepper Sauce, Light and Dark Soy, Oyster Sauce

Kai Phad Med Ma Muang 22

Wok-Fried Chicken Cashew Nuts, Spring Onions and Chilli Paste

Phad Poo Nim 30

Wok-Fried Soft Shell Crab With Quail Egg, Garlic, Chilli, Coriander, Black Pepper

- MEAT AND SEAFOOD -

Moo Op 34

Slow Roast Marinated Pork Belly with Chilli Caramel, Fresh Mint, Green Apple Salad, Lime Dressing

Pla Krapong Nueng Manow 26

Steamed Sea Bass with Sweet and Sour Chilli Dressing, Fried Shallots and Coriander

Pha Yang Bai Tong 28

Char-Grilled Seabass with Lemongrass in Banana Leaf Spicy Dill Chilli Sauce



ALA CARTE

- CURRIES -

Gaeng Sam Yang 32

*Three Signatures KHA Curries –
Green Chicken, Penang Beef, Red
Vegetarian*

Gaeng Massaman 32

*Massaman Curry with Slow
Braised Lamb Shank, Fresh Herb
Salad, Grilled Pumpkin, Fried
Shallots, Crispy Noodles and Chilli
Pepper*

Penang Nuer 32

*Penang Beef Curry, Chilli Pepper,
Spicy Toasted Coconut Salad*

Gaeng Phed Ped Yang 28

*Red Roast Duck Curry, Pineapple,
Lotus Seed*

Kheaw Wan Gai 27

*Green Chicken Curry, Apple and
Pea Eggplant, Coconut Flesh*

- SIDES -

Phad Pak 8

Wok-Fried Vegetables of The Day

Thank Kyu 6

*Cured Cucumber with Sweet
Vinegar and Spring Onions*

Mon-Pow 7

*Sautéed Sweet Potato, Garlic,
White Onions and Tom Yum
Mayonnaise*

- RICE -

Khao Phad Subparod 16

Stir-Fried Seafood Pineapple Rice

Khao Op Nam Liab 15

*Stir Fried Black Olive Rice,
Choice of Chicken or Pork*

Khao Homali 4

*Steamed Premium Thai Jasmine
Rice (Per Person / Free Flow)*

Khao Kong 4

*Steamed Brown Rice
(Per Person / Free-Flow)*



ALA CARTE

VEGETARIAN

- SOUPS -

Tom Yum Pak 14
Hot and Sour Tom Yum Broth, Lemongrass, Straw Mushrooms, Baby Corn, Cauliflower, Broccoli, Carrots

Tom Ka Pak 14
Galangal Coconut Soup with Poached Vegetables, Turmeric, Lemongrass, Galangal

- FROM THE WOK -

Papa Adun's Phad Tow Hu 14
Papa Adun's Famous Wok-Fried Crispy Tofu, Alfalfa and Three Flavour Sauce

Phad Phed Pak 18
Roasted Sweet Potato with Creamy Red Chilli Sauce, Garlic, Coriander, Pea Eggplant, Thai Sweet Basil

- CURRIES -

Gaeng Kheaw Wan Pak 22
Green Curry with Apple and Pea Eggplant, Cauliflower, Broccoli, Straw Mushroom, Baby Corn, Carrots, Thai Sweet Basil

Gaeng Phed Pak 22
Red Curry with Pineapple, Lotus Seeds, Straw Mushrooms, Baby Corn, Cauliflower, Broccoli and Carrots

Gaeng Massaman Pak 22
Massaman Curry with Roast Pumpkin, Peanuts, Broccoli, Baby Corn, Cauliflower, Straw Mushrooms, Carrots and Fried Shallots

- RICE -

Khao Phad Subparod 12
Pineapple Fried Rice

Khao Op Nam Liab 12
Black Olive Fried Rice



ALA CARTE

- DESSERT -

Khanom Sam Yang 22

Signature Dessert Trio- Mango Sticky Rice, Red Rubies, Baked Pumpkin Custard with Coconut Ice Cream

Caramel Ma Muang Suk 12

Grilled Mango Cheeks, Lychee Fruit Sorbet, Mango Sauce

Sang Kha Ya Fug Thong 13

Baked Pumpkin Custard, Shredded Fruits, Coconut Ice Cream, Sweet Basil Sauce

Khao Neaw Ma Muang 14

Mango and Sticky Rice Drizzled with Coconut Pandan Sauce

Thap Thim Krwap 13

Red Rubies, Coconut Jasmine Syrup, Shaved Ice

Phoon Ponla Mai Luam 10

Fresh Fruits with Chilli Sugar

Ice Cream Scoop 5

Mango, Coconut, Vanilla, Chocolate, Lychee Sorbet