



**'KHA'**

## **MODERN THAI RESTAURANT IN SINGAPORE'S HORTPARK**

Kha is a contemporary restaurant specialising in modern interpretations of classic Thai cuisine. Opened in March 2008, Kha is located in Hyderabad Road, a quiet green haven off Alexandra Road, within Singapore's gardening and lifestyle hub, HortPark.

Kha takes its name from galangal - an essential ingredient in Thai cuisine, and is also part of a word in a traditional female Thai greeting. It is the second to open in the Epicure group of restaurants conceptualized by young Singaporean businesswoman Yenn Wong and her partners.

With its modern interpretations of classic Thai cuisine, the restaurant prides itself in bringing delicious, authentic and sophisticated Thai creations to the table. Never settling for mediocrity and being an avid Foodie and passionate about Thailand, owner Yenn Wong initially brought in acclaimed Australian consultant chef David Hamilton - a veteran of 5-star resorts Banyan Tree and Trisara in Phuket, and Bangkok's Dream Hotel to conceptualize the menu and train Kha's team of Thai chefs who have since been wowing diners with their culinary magic.

Elegantly plated, Kha's signature dishes include Hor Muk Salmon (spicy grilled salmon soufflé), Yam Tang (poached chicken and pomegranate salad deep with cucumber herbs, green leafs and cashew) Panang Nuer (penang beef curry with chili pepper and spicy toasted coconut salad) and from our chefs selection Yam Nua Wagyu (rare grilled red curry rubbed Wagyu beef with papaya salad, yoghurt & chilli jam and Goog Nam Ma Kham (wok fried Tiger Prawns with crispy quail eggs and sticky tamarind sauce or Papa Aduns famous wok fried crisp tofu with three flavored sauce and crispy basil.

Not forgetting the sweet-toothed, the restaurant has a delightful signature dessert which will feed that sugar craving - Khao Nuew Dam or black sticky rice and date pudding with mango ice cream and tamarind caramel sauce.

Kha also serves a range of delectable cocktails such as the Sawasdee Thai which is a mix of Rum, Bols blue curacao, Bols crème de banana, sour apple liqueur, lime juice, lemongrass, granny smith apple, Kha Lao Rum made with dark rum, lemongrass, lime and cane sugar and our Frozen Tamarind Margarita, Or guests can choose a mocktail such as Ruby Starlet made with pomegranate, fresh mint leaves, lychee juice, fresh lime juice.

To complement the modern culinary creations at Kha, Wei Tan of Suite Interior Design has created a delightful juxtaposition between modern and rustic, infusing natural finishes and Thai touches with chic glossy surfaces. High gloss dark wood walls are softened with rustic teak flooring and raw cement surfaces, all to exude relaxation and natural elegance. A highlight of the interiors are custom made flower pendant lights in a black glossy and mirror finish, creating a focal point in the restaurant.

An imposing two-metre antique bronze Buddha greets guests to the 140-seat restaurant, while the walkway to the dining area is lined by a high gloss dark wood partition.

Adding bursts of colour in the main restaurant space are naturally-oiled teak chairs upholstered in Maharam fabric, including one by Paul Smith, with patterned stripes and flower motifs.

While enjoying the view of the landscaped pond, alfresco diners can sip their cocktails on custom made pink and grey sofas and savour Thai tapas, which include Barbequed Pork Tortilla with Thai herbs and Tom Yum, Lemongrass chili fries, Barbecued Chicken on Bamboo with Namjai and Tom Yum Grilled Flat Breads. These delectable Thai snacks are served on bespoke Chengal wood tables and complete the experience of dining on the outdoor deck.

Kha can accommodate private groups and cocktail parties of up to 250 guests.

## **THE CHEFS**

Kha's kitchen brigade includes five highly experienced and regionally diverse Thai nationals, two of who honed their skills at the Dream Hotel restaurant in Bangkok. Together they discuss the foods of their childhood, the role food plays within their families and regional techniques, and from that they create the signature dishes of Kha - modern Thai interpretations that are respectful of the cuisine's history and authentic cultural nuances.

### **Uraiwan Kontrong**

Born in Uttaradit near Chiang Mai in the north of Thailand, Moo has 9 years experience including two years at the renowned Dream Hotel in Bangkok. She specializes in Thai main courses, desserts and re interpreting authentic thai food into a signature kha style

### **Adun Khampok**

Has 14 years experience, mostly in popular local restaurants in Bangkok and his hometown Chiang Mai. Adun loves wok cooking and makes weekly trips to the famed Golden Mile market (Little Thailand) to ensure kha uses the freshest produce and the best imported Thai ingredients.

### **Sathit Srichaiya**

Has over 24 years experience in Thai kitchens in Thailand and Singapore, including two years at the renowned Dream Hotel in Bangkok. Born in Sakhaon Nakhon near the Laos border in the east of Thailand, Sathit is responsible for training our chefs in the traditional style and flavours of Thai cuisine.

### **Wirat Somsri**

Born and raised in Si sa ket near Laos, Wirat uses his family traditions and techniques to bring authentic regional flavours to the modern thai food of kha. Over 6 years experience at popular local restaurants in Thailand.

### **Songkhram Promphilar**

From Ubon Ractchathani in the east of Thailand and with 10 years experience in the local restaurants in Bangkok. Songkram uses traditional Thai techniques to create the curry pastes used at kha.

*Kha, at 33 Hyderabad Road, Singapore 119578, opens for lunch Mondays to Saturdays from 12 pm-3 pm (last food orders 2.30 pm), for dinner 6 pm-midnight (last food orders 10.30 pm), with the bar opening till 1 am.*

**Kha**

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***Issued on behalf of Epicure, part of JIA Boutique Hotels.***

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