

FACT SHEET

Concept	Kha offers modern interpretations of authentic Thai creations in the much desired serenity of the new HortPark, a hidden green haven off Alexandra Road. Menus were conceptualized by the renowned Australian culinary expert David Hamilton who specializes in authentic Thai cuisine. With a team of five Thai national chefs who were also trained by David Hamilton, Kha continues to wow its guests with his signature touch of culinary magic. A unique feature of the restaurant is its alfresco seating on a wooden deck that overlooks a stunning water feature.
Location	33 Hyderabad Road, #02-02, Singapore 119578
Reservations	(65) 6476 9000
Website	www.kha.sg
Opening	March 18, 2008
Opening Hours	
<u>Lunch</u>	Monday to Saturday: 12 pm to 3 pm (last orders 2.30 pm)
<u>Dinner</u>	Monday to Saturday: 6 pm to Midnight (last orders 10.30 pm)
<u>Bar</u>	Monday to Saturday: 6 pm to 1 am
The Chefs	Uraivan Kontrong Adun Khampok
Design	<p>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. To highlight the interiors, custom made flower pendant lights in a black glossy and mirror finish create a focal point in the restaurant.</p> <p>Alfresco diners will enjoy custom made pink and grey sofas and with bespoke Chengal wood tables which adorn the outdoor deck by the water feature pond, adding to the beauty of the already mesmerising landscape.</p>

Capacity 155 diners seated or 250 guests standing if used for private event (entire restaurant inclusive of indoor dining area, alfresco verandah & timber water deck)

Made up of:

- 60 diners inside & 39 diners on the alfresco verandah or 150 guests standing if used for private event
- 56 alfresco on the timber water deck (made up of 32 seats for lounge and 24 casual dining) or 100 guests standing if used for private event

Signature Dishes

Appetizers

Hor muk salmon
Spicy grilled salmon soufflé on lemongrass with pomelo salad and red curry dressing

Salads

Yam Tang
Poached chicken and pomegranate salad deep with cucumber herbs, green leafs and cashew

Yam nua wagyu
Rare grilled red curry rubbed wagyu beef, papaya salad, yoghurt and chilli jam

From the Wok

Goog Nam Ma Kham
Wok fried Tiger Prawns with crispy quail eggs and sticky tamarind sauce

Papa Adun's famous wok fried crisp tofu with three flavored sauce and crispy basil

Curries

Panang Nuer
penang beef curry with chili pepper and spicy toasted coconut salad

Dessert

Khao nnew dam
Black sticky rice and date pudding served with tamarind caramel sauce and mango ice cream

Cocktails

Sawasdee Thai
Rum, bols blue curacao, bols crème de banana, sour apple liquor, lime juice, lemongrass, granny smith apple

Kha Lao Rum
Dark rum, lemongrass, lime and cane sugar

Frozen Tamarind Margarita
Tamarind blended with tequila and fresh lime juice

Mocktails

Ruby Starlet

Pomegranate, fresh mint leaves, lychee juice, fresh lime juice

Private Events

Cocktails standing capacity: up to 250 people.

Dress Code

Relaxed, casual chic

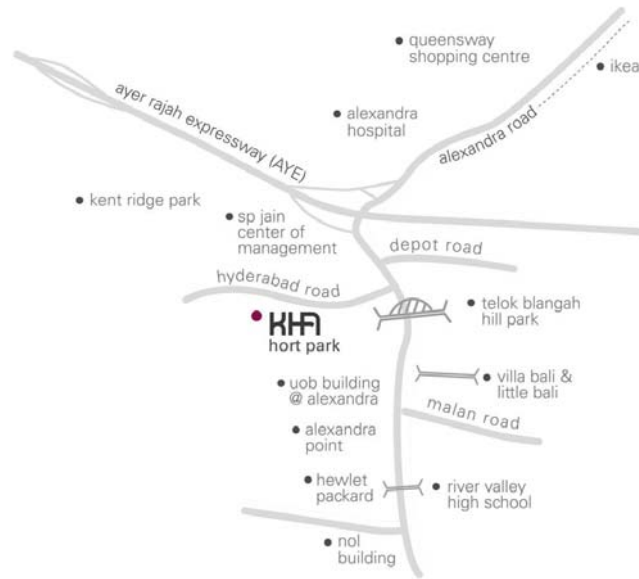
Credit Cards

All major credit cards accepted. Prices are subject to 10% service charge and 7% government tax.

Parking

Cashcard (EPS) parking available at Hort Park.

Location Map



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High res images can be downloaded from www.jiaboutiquehotels.com/public

For more information, interview requests please contact:

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