

SET MENU

SET 1

\$34 per person #Minimum of 2 people



ENTRÉE

PETITE SATAY CHICKEN

Skewers of marinated char-grilled chicken tenderloin served with homemade peanut sauce and cucumber relish

CRAB PRAWNS ROLL

House made deep-fried spring roll, filled with crabmeat and aromatic Thai herbs, served with plum sauce

CURRY PUFF

Crispy puff pastry stuffed with mixed vegetables and served with sweet chilli sauce

MAIN

CHICKEN CASHEW NUT STIR FRIED

Stir-fried with mild chilli jam, vegetables and roasted cashew nuts

MASSAMUN BEEF

Slow-braised beef cooked with mash sweet potato in thick and mild curry

PORK RIBS

Grilled marinated pork spare ribs in Kinn's house made sauce served with mixed leaf salad



STEAMED JASMINE RICE

SET 2

\$42 per person #Minimum of 4 people

ENTRÉE

TAMARIND RIBS

Twice cooked pork rib with chilli and sour sauce

CURRY PUFF

Crispy puff pastry stuffed with mixed vegetables and served with sweet chilli sauce

SEARED SCALLOP

Seared wild harvest scallops with chilli and lime sauce

MAIN

CRISPY PORK BELLY

Crispy pork belly, Vietnamese mint with capsicum chilli sauce and cucumber relish

CRYING TIGER SALAD

Grilled wagyu beef, ground roasted rice, shallot, coriander, basil and chilli lime dressing

CHILLI BASIL PRAWNS

A famous spicy stir-fried with crushed garlic, chili and basil

GREEN CURRY CHICKEN

A fabulous Thai curry – flavored with green chilli paste, kaffir lime leaves and basil leaves

STEAMED JASMINE RICE



SET MENU



SET 3

\$52 per person Minimum of 4 people

ENTRÉE

BETEL LEAF

A traditional Thai appetizer, betel leaves filled with tiger prawns topped with Thai herbs and Kinn's special sauce.

KINN'S DUCK PANCAKE

Breast roasted duck, cucumber and shallot wrapped in house made rosemary pancake

CRISPY DUMPLINGS

House made prawn and crab dumplings with water chestnuts wrapped in bean curd, and served with plum sauce

PAPAYA SALAD WITH CRISPY SOFT SHELL CRAB

A salad of shredded green papaya with lime juice, roasted peanuts, green beans and tomatoes served with crispy soft shell crab

MAIN

PAD CHA SEAFOOD

Spicy stir-fried of Thai Herbs, green peppercorn, Thai ginger, kaffir lime leaves, chilli with combination seafood

ASIAN GREEN

Fresh Asian greens vegetables stir-fried, tofu, garlic with vegetarian sauce

MASSAMUN LAMB SHANK

Lamb shank in a Massamun curry, mash sweet potato served with roti

COCONUT CHICKEN SALAD

Poached chicken and prawn, betel leaves, toasted coconut stripe, fried shallot, cashew nut, Thai herb, coconut milk dressing

CRISPY BARRAMUNDI FILLET

Deep-fried barramundi fillet top with three flavour sauce

STEAMED JASMINE RICE

DESSERT OF THE DAY