

STIR-FRIED

OYSTER SAUCE

Stir-fried Oyster sauce, garlic and vegetables

PEANUT SAUCE

Stir-fried Peanut sauce (4/7:Turmeric / Curry powder) and vegetables

CASHEW NUT SAUCE

Stir-fried Mild chilli jam, roasted cashew nuts, onion, shallot and long red chilli

CHILI BASIL SAUCE

Stir-fried Thai spicy sauce, garlic, chilli, onion, bean and Thai basil



SPICY NOODLES



PAD SEE IW

Choice of

| | |
|----------------|--------|
| Vegetables | \$14.5 |
| Chicken / Beef | \$15.5 |
| Prawns | \$19 |

CURRY

PANANG CURRY ^G

(CHICKEN OR BEEF ONLY)

\$15.5

Light curry, bean, pumpkin, apple eggplant and Thai basil

GREEN CURRY ^G

(CHICKEN OR BEEF ONLY)

\$15.5

Thai curry – flavored with green chilli paste, bean, bamboo shoot, apple eggplant, kaffir lime leaves and Thai basil

MASSAMUN BEEF ^G

\$19

Slow-braised beef cooked in Massamun curry and potato



MASSAMUN BEEF



GREEN CURRY

NOODLES

PAD THAI ^G

Traditional Thai stir-fried thin rice noodles with egg, bean sprouts and crushed peanut

PAD SEE IW

Stir-fried thick rice noodles with vegetables, egg and sweet soy sauce

SPICY NOODLES

Spicy and aromatic stir-fried flat rice noodles with fresh chili, egg and Thai basil

FRIED RICE

CHICKEN FRIED RICE

Chicken fried rice onion, Chinese broccoli, egg and seasoning

\$15.5

PRAWNS FRIED RICE

Thai style prawn fried rice with shrimp paste, egg, onion, Chinese broccoli and seasoning

\$19



LITTLE CHICKEN FRIED RICE

Choice of

| | |
|----------------|--------|
| Vegetables | \$14.5 |
| Chicken / Beef | \$15.5 |
| Prawns | \$19 |



PAD THAI



CHICKEN FRIED RICE

KID MENU

KINN JUNIOR'S FRIED RICE

Thai fried rice with egg topped with crumbed prawns

\$12

LITTLE CHICKEN FRIED RICE

Thai fried rice with egg topped with marinated chicken skewer and peanut sauce

\$10

SIDE DISHES

| | |
|----------------------------------|-------|
| ROTI | \$3 |
| STEAMED VEGETABLES | \$7 |
| STEAMED JASMINE RICE | \$3 |
| STEAMED NOODLES | \$3 |
| STEAMED RICE - WITH PEANUT SAUCE | \$5.5 |
| PEANUT SAUCE | \$3 |

Lunch
Mon - Sun 11.30 am - 3.00 pm

Dinner
Mon - Sun 5.00 pm - 10.00 pm

Shop FG08 Canberra Centre

125 Bunda Street,
Canberra Civic, ACT 2600

www.kinnrestaurant.com.au
Email:Canberra@kinnrestaurant.com.au

KINN

THAI RESTAURANT

TAKE AWAY MENU

www.kinnrestaurant.com.au

Tel: 02 6247 1277

Kinn Thai Canbarra



• Price is subject to change without prior notice
• 1.5% charge for visa/master card

TO START

GOLDEN TOFU (6 pcs) ^{VE} ^V

Crispy skin soft tofu with Kinn's secret recipe sauce topped by crushed roasted peanuts and chilli flake

\$6

SEARED SCALLOP (2 pcs) ^G [🔥]

Seared scallops with spicy chilli and lime sauce

\$8

KINN DUCK PANCAKE (2 pcs)

Roasted duck breast, cucumber and shallot wrapped in house made rosemary pancake

\$10

CRAB PRAWN ROLL (4 pcs)

Deep-fried spring roll, filled with crab meat and aromatic Thai herbs, served with plum sauce

\$6.5

CURRY PUFF (4 pcs) ^V

Crispy puff pastry stuffed with mixed vegetable served with sweet chili sauce

\$8.5

PETITE SATAY CHICKEN (8 pcs)

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

\$9

SMALL DISH & SOUP

CHICKEN WING

An aromatic crispy chicken mid-wings with fired thai herb

\$10

CRISPY SOFT SHELL CRAB WITH PAPAYA SALAD [🔥]

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

\$15

TOM YUM PRAWN [🔥]

Bangkok style Spicy soup with prawns, oyster mushrooms, emongrass, galangal and lime leaves

\$13.5

SALT & PEPPER SQUID

Wok-tossed deep fried squid with onion, ginger, chilli and coriander

\$14.5

STEAMED GINGER FISH

Steamed fish fillet with ginger soy sauce

\$14



PETITE SATAY CHICKEN



SEARED SCALLOP



SALMON CARPACCIO

CRISPY EGGPLANT ^V

Fried eggplant with tamarind-vinegar sauce

\$12

SALMON CARPACCIO ^G

Thin slices of Salmon Sashimi, Nashi pear with Soy sauce and sesame vinaigrette

\$14



CRISPY PORK BELLY



MASSAMUN LAMB SHANK

KINN'S DISHES

CHILLI JAM CRISPY SOFT SHELL CRABS

Famous Thai Cuisine dish, crispy soft shell crab with special homemade chilli jam sauce

\$22

CRISPY PORK BELLY

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

\$23

MASSAMUN LAMB SHANK

Twenty-four hours slow cook lamb shank in a Massamun curry, served with mass sweet potato and roti

\$19

CRISPY BARRAMUNDI

Crispy barramundi, wok-tossed with sweet soy sauce and Thai herb

\$24

PAD PRIK KHING [🔥]

Stir fried crispy pork with chilli kaffir lime jam, green bean

\$23



PAD PRIK KHING



GANG PHED PED YANG



CRISPY BARRAMUNDI



SOUTHERN CHICKEN

PAD CHA SEAFOOD [🔥]

Spicy stir-fried of seafood, green peppercorn, Thai ginger, kaffir lime leaves, chili and turmeric

\$24

SIZZLING BEEF

Sizzling marinate beef in oyster sauces with onion and shallot

\$23

GANG PHED PED YANG

A rich red curry of roasted duck with lychee, pineapple, cherry tomato and basil leaves

\$24

SOUTHERN CHICKEN

Crispy skin chicken Maryland, fried shallot, cucumber and spicy sour sauces

\$19



STIR FRIED ASIAN GREENS



PUMPKIN STIR FRIED

VEGETARIAN LOVER

STIR FRIED ASIAN GREENS ^{VE} ^V

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

\$16

CHILLI GREEN PEPECOEN EGGPLANT ^{VE} ^V [🔥]

Stir fried grill eggplant, vegetable with spicy chilli basil green peppercorn sauce

\$16

PUMPKIN STIR FRIED ^V

Stir fried pumpkin, tofu, egg, vegetable with oyster mushroom sauce

\$16

SALAD

COCONUT CHICKEN SALAD ^G

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

\$20

CRYING TIGER SALAD ^G [🔥]

Grilled Waygu Beef, ground roasted rice, shallot, coriander, Thai basil, chilli and chilli lime dressing

\$21

SALMON NASHI SALAD ^G

Seared slow-cooked salmon, nashi pear, Vietnamese mint and Thai herb with chilli tamarind dressing

\$22



CRYING TIGER SALAD



WAGYU SIRLOIN



PORK RIBS

GRILLS

CHICKEN THIGH FILLET

Marinated char-grilled chicken thigh fillets with Thai herbs and spices, served with cucumber salad and sweet chilli sauce

\$21

WAGYU BEEF ^G

Marinated char-grilled Wagyu Beef served with stir-fried mixed vegetables and Nam Jim Jaew

\$24

PORK RIBS ^G

Grilled pork spare ribs basted in Kinn's secret recipe sauce

\$24

^V Vegetarian

^{VE} Vegan

^G Gluten free

[🔥] Rate of spicy