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Harnessing Natural Beautiful Flavours

enjoy golden moments

## SAWASDEE สวัสดี

kin + deum means to eat and to drink in Thai and we would love for you to do so in the most wholesome way. We are dedicated to preserving the rich traditions of Thai cuisine and snacks, focusing on the art of well-being through the use of pure natural herbs, spices, and fruits to create authentic and delicious flavours.

slow down

In Thai, kin กิน means to eat and deum ดื่ม to drink

Bangkok is home to people from all over Thailand, bringing to the city unique recipes and traditions. The pace and diversity of Bangkok creates bold and new flavours, constantly changing and evolving.

From this city, we bring you our favourite ancient nourishing Thai recipes, new discoveries and dishes we have come to enjoy daily, all created mindfully for the pleasures of your well-being.

We wish you a wonderful evening of nourishing, wholesome food & joyful drinks made with love and passion.

SLOW COOKING | NO MSG ADDED | LOCALLY SOURCED | HOMEMADE SAUCES | FREE RANGE EGGS

most of our dishes can be made vegan, just let us know.

We will try our best to accomodate for allergies but cannot guarantee that all of our dishes are allergen free as our kitchen handles traces of nuts, wheat and gluten.

(gf) gluten free (ve) vegan (v) vegetarian (vo) vegetarian option available (vegan upon request) (n) contains nuts (c) crustacean

A discretionary service charge of 12.5% will be added to your bill.

## Dinner

## STARTERS กินเล่น

#### WHETHER EATEN ALONE OR AS A SIDE, THESE DELIGHTFUL HANDMADE DISHES PAY HOMAGE TO LOCAL THAI PLEASURES.

#### Brown Spicy Prawn Crackers (gf) 4.5

#### Wholesome Rice Chips \*Sriracha or Coconut\* (ve) 4.5

our natural snack made of sticky rice, infused with watermelon juice and tropical herbs. available as resealable packs to take home

Sukhothai Golden Skewers (n) (gf) 8.90 chicken marinated in golden turmeric & mild spices, served with freshly ground peanut dip. Lotus Butterfly Flower Rolls (n) (gf) 8.20 naturally blue butterfly pea vermicelli wrapped in rice paper and fresh greens, served with our roasted peanut sauce and pineapple jam. - Vegetables & Tofu (ve) or Prawns + 1 -Isarn Sausage (gf) 8.70 made with a blend of premium minced pork, aromatic herbs, and a touch of spicy flavoursbold, smoky and tangy goodness. Thai Fish Cakes (n) (gf) 8.00 a traditional Thai street treat of white fish blended with traditional Thai kaffir lime leaves and roasted red curry paste. Banyan Spring Rolls (ve) 7.90 A medley of cabbage, carrot, shiitake mushroom, spring onions, smoked spices, wrapped in a delicate, golden-brown crust. our house tamarind dip. SOUPS ต้ม Tom Yum 🅖 (c) (gf)

clear simmer of chillies, oyster mushrooms, lemongrass, kaffir lime leaves and galangal.

Tofu and Mushrooms	7.00
Chicken	8.00
Prawns	8.40

#### Tom Kha 🖊 (c) (gf)

soup of light coconut milk, oyster mushrooms, lemongrass, kaffir lime leaves and galangal.

Tofu and Mushrooms	7.00
Chicken	8.00
Prawns	8.40

Garlic Squid (c) (gf) 9.00 lightly battered, served with basil leaves, and our house smoked spicy mayo.

**Thai Steamed Dumplings** 8.50 hand shaped dumplings of minced pork, water chestnuts, Chinese mushroom & turmeric root in a velvet wrap served with our special soyaginger dipping sauce.

Emerald Banana Fritters (ve) (gf) 8.00 hand shaped Thai fritters of bananas marinated in smoked dried red chillies, kaffir lime leaves, lemongrass and coriander.

Siam's Aubergine / (v) (gf) 7.50 freshly oat-coated aubergine slices, crisp skin, juicy body, served on a bed of greens with our special wholesome chilli jam.

Crispy Basil Chicken 🏓 (gf) 8.80 triple marinated in our dark soya sauce, lemongrass, turmeric, smoked cumin, garlic, basil leaves and

### SALADS ย้า

Som Tum Salad *II* (n) (c) (gf) 10.00 a spicy sour salad of shredded papaya, carrots, bird's eye chillies, cherry tomatoes, green beans and roasted peanuts. The classic Thai salad.

#### Larb Isarn Salad ))) (gf)

Thai Rice Salad 🅖 (n) (gf)

a herby and fragrant salad from Isarn (northern Thailand), with lemongrass, mint leaves, ground chillies, tamarind juice and a fresh squeeze of lime. - Minced Chicken or Mixed Mushrooms (ve) -

12.00 a spicy zesty blend of crispy rice infused with a medley

12.00

of Thai spices, roasted chillies, golden cashew nuts, shallots, fragrant kaffir lime leaves, and invigorating ginger. Voted #1 of 100 best dishes in London by Timeout.

## MAINS

#### INGREDIENTS HAVE BEEN FINELY SELECTED AND TRADITIONAL METHODS PRESERVED TO BRING OUT NATURAL BEAUTIFUL FLAVOURS.

Jasmine Rice 3.5 / Coconut Rice 4 / Sticky Rice 4.5 Free Range Egg Fried Rice 4 Wholesome Green Rice / 4.2

Have it the Thai way, add a free range fried egg on top of your dish 2.2



a tropical goodness bowl of oat-crumbed cauliflower, pineapples and grapes, served with a southern yellow curry sauce reduction.

The Himmaparn / (n) (gf) 14.50 a nutty stir-fry of crispy chicken, golden cashew nuts, red onions, peppers and dried red chillies a simple everyday delight.

🌾 Chiangmai Khao Soi 🌶 (ve) 15.20 a golden broth of roasted chilli & turmeric curry with egg noodles, shallots, lime, spring onions, topped with crispy noodles & beansprouts. - Vegetables & Tofu (ve) or Chicken +1.5 -

Roasted chilli pepper chilli cooked with slight crisp sea bass fillets, fragrant lemongrass and

15.50 found on every street corner in Bangkok, crisped pork belly stir fried in our garlic soya sauce with crunchy kale and sliced chilli.

Thai Claypot Prawns (c) (gf) (vo) 17.50 silky glass noodles steamed in an aromatic peppery dark soya sauce with grilled king prawns, ginger, celery and coriander, Koh Lanta's recipe.

Kua Kling /// (gf) 16.00 a Southern Thai classic dish of golden turmeric, kaffir lime leaves, bird's eye chillies, garlic & onions. An invigorating uplifting dish, with minced pork or vegan plant mince.

#### CURRIES แกง

All curries are made with coconut milk

PBANK'S MASSAMAN CURRY (ve) (n) (gf)			
	chef and founder, cooks a slow-simm e, bay leaves, potatoes and cashew r	•	
Vegetables and To	ofu 13.50 / Chicken 14.50	/ Prawns 15.50	
Traditional Green Curry 🅖 (ve) (gf) curry made of pounded green	<b>Panang Curry</b> (ve) (n) (gf) a nuttier curry made of dried red	Jungle Curry /// (ve) (gf) a clear and spicy curry,	
chillies with bamboo shoots,	chilies & ground peanuts, with	originating from ingredient	

red chillies, peppers and fresh basil leaves.

Vegetables and Tofu	13.50
Chicken	14.50
Prawns	15.50

bamboo shoots, peppers and fine kaffir lime leaves.

Vegetables and Tofu	13.50
Chicken	14.50
Prawns	15.50

found in the wild jungles of Northern Thailand.

Vegetables and Tofu	13.50
Chicken	14.50
Prawns	15.50



## ก๋วยเตี๋ยว NOODLES

**Royal King Prawn Pad Thai** (vo) (c) (n) (gf) **17.50** juicy king prawns topped on our noodles of fresh tamarind pulp, eggs, with sides of Chinese chives, beansprouts and ground peanuts.

Tom Yum Noodle Soup (gf)14.40a spicy and sour broth of zesty lemongrass,galangal, kaffir lime leaves, bird's eye chiliesand Thai roasted chilli paste, our secret recipe.- Vegetables & Tofu (ve) / Chicken +1 / Prawns +2 -

#### **Pad Si Ew** (gf) our favourite daily staple r

our favourite daily staple noodle dish, of lightly charred flat rice noodles, eggs, green leaves and bean sprouts. Enjoyed all day.

- Vegetables & Tofu (ve) / Chicken +1 / Prawns +2 -

# Pad Kee Mao14.50the classic, a fiery fresh flat noodle dish of fresh<br/>fragrant Thai basil, garlic, red and green peppers<br/>chopped bird's eye chillies & lime leaves.

- Vegetables & Tofu (ve) / Chicken +1 / Prawns +2 -

## ข้าวผัด \_ THAI FRIED RICE \_

Thai Katsu Curry (gf) 16.00 Wholesome garlic rice with golden roasted turmeric curry of coconut mlk, cumin, coriander seeds and ground ginger, over oat panko chicken or aubergine.

Pineapple Fried Rice (n) (gf) 14.80 a spicy and sour broth of zesty lemongrass, galangal, kaffir lime leaves, bird's eye chilies and Thai roasted chilli paste, our secret recipe. - Vegetables & Tofu (ve) / Chicken +1 / Prawns +2 -

#### Tom Yum Fried Rice // (gf)14.50

spicy and comforting steamed jasmine rice cooked with herbal lemongrass, kaffir lime leaves, galangal and roasted chilli paste, with a touch of fresh lime. - Vegetables & Tofu (ve) / Chicken +1 / Prawns +2 -

Baan Baan Fried Rice (gf)14.20baan baan translates to, homey, easy at home,<br/>a favourite dish of rice stir-fried in light soya<br/>sauce, eggs, spring onions and seasonal greens.- Vegetables & Tofu (ve) / Chicken +1 / Prawns +2 -

## THAI MEALS ARE OFTEN ENJOYED WITH A

14.20

#### SIDE OF EGGS AND VEGETABLES

SIDES เครื่องเคียง		
99 <sup>90</sup>	Tamarind Crispy Eggs sweet and tangy, cooked free-range eggs, with a slightly crisped shell, drizzled with fresh tamarind sauce and dried shallots, our favourite.	5.50
	Thai Style Fried Egg free-range, a delicious addition to top any main dishes.	2.20
<b>And</b>	<b>Morning Glory</b> (ve) stir-fried in garlic and chillies, a local Thai vegetable dish.	9.00
	Broccoli and Mushroom (ve) in our house soya sauce and dried garlic, aromatic.	8.80
	Nutty Spinach (n) (ve) crisped spinach leaves with smoked garlic peanut sauce.	8.80
	<b>Tom Yum Fries</b> french fries served with our homemade mildy spiced seasoning of lemongrass, kaffir lime leaves, galangal, lime and sun roasted chillies.	6.00
<b>And</b>	Wholesome Rice Chips Sriracha or Coconut our natural snack made of sticky rice, infused with watermelon juice and tropical herbs.	4.50
	<b>Khao Jee</b> originating from Laos, golden crisped egg dipped sticky rice skewers, served with sweet & spicy nam jim jaew, enjoy as a snack or to accompany any dish.	4.80
	* Homemade sauces 1.00 * Wholesome Chilli Jam, Peanut Sauce, Sweet Chilli Sauce, Smoked Spicy Mayo, Pineapple Sauce, Fresh Chilli Fish Sauce (vo) vegetarian option avaliable	

#### kin + deum sustainable tote bag 12.00

Please inform staff of any allergies (g) gluten (ve) vegan (v) vegetarian (n) contain nuts (c) crustacean most dishes can be made vegan, just let us know.