

chilli and lime leaf cashews and peanuts (vg) [10, 11, 13]	4.00
grilled pork jowl, jaew dipping sauce [13]	7.00
padron peppers, tamarind and soy (vg) [13]	6.00
pork and bone marrow sausage, coriander and shallot [2, 14]	7.00
arbroath smokie miang, galangal, spinach leaves and peanuts [3, 5, 11, 14]	7.50

salt and szechuan pepper oyster mushrooms, pickled mooli (vg) [13, 14]	7.50
corn ribs, salted coconut, shrimp and lime [2, 3, 5, 14]	7.00
vegan corn ribs, salted coconut, soy and lime (vg) [2, 13, 14]	7.00
venison carpaccio, chilli jam, blackberry and jerusalem artichoke [3, 5, 14]	9.50
grilled shetland mussels, orange and calamansi red nam jim [5, 8]	10.00
crispy duck leg, red cabbage, tamarind and sesame [12, 13]	12.50
fried chicken, fish sauce caramel and pickled banana chillies [5, 14]	9.00
coconut poached king prawns, jackfruit, white turmeric and chilli jam [2, 3, 5, 14]	12.00

hispi cabbage, cashew nut butter and house sriracha (vg) [2, 10, 13, 14]	9.00
jungle curry of cod cheeks, pork and ramiro pepper [3, 5, 14]	14.00
whole grilled sea bream, herb salad and green nam jim [3, 5]	18.50
stir-fried ox tongue, pak choi, oyster sauce and green peppercorns [5, 8, 13]	11.50
southern yellow curry of hake [3, 5, 14]	14.00
green curry of short rib, aubergine and banana chilli [3, 5, 14]	16.50
roasted cauliflower curry, crispy potato and ajat pickle (vg) [13, 14]	10.50
chuu chee curry of skate wing, makrut lime and cashew [3, 5, 10, 14]	14.50
charcoal-grilled celeriac, almond and turmeric curry, crispy kale (vg) [1, 2, 10, 13, 14]	10.00

cucumber salad, chilli, lime and peanuts (vg) [2, 11, 13]	6.00
salad of bitter leaves, blackberry, hazelnut and prik nam pla [3, 5, 10]	6.50
stir-fried choi sum and burnt tomato sambal (vg) [13, 14]	7.00
fried brussels sprouts, soybean dressing (vg) [2, 13]	6.00
steamed jasmine rice (vg)	3.00



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# KA PAO

<b>KA PAO sharing menu</b> for 4 or more diners, priced per person	30.50
arbroath smokie miang, galangal, spinach leaves and peanuts [3, 5, 11, 14]	
pork and bone marrow sausage, coriander and shallot [2, 14]	
corn ribs, salted coconut, shrimp and lime [2, 3, 5, 14]	
venison carpaccio, chilli jam, blackberry and jerusalem artichoke [3, 5, 14]	
coconut poached king prawns, jackfruit, white turmeric and chilli jam [2, 3, 5, 14]	
stir-fried ox tongue, pak choi, oyster sauce and green peppercorns [5, 8, 13]	
hispi cabbage, cashew nut butter and house sriracha (vg) [2, 10, 13, 14]	
charcoal-grilled celeriac, almond and turmeric curry, crispy kale (vg) [1, 2, 10, 13, 14]	
salad of bitter leaves, blackberry, hazelnut and prik nam pla [3, 5, 10]	
green curry of short rib, aubergine and banana chilli [3, 5, 14]	
jungle curry of cod cheeks, pork and ramiro pepper [3, 5, 14]	
fried brussels sprouts, soybean dressing (vg) [2, 13]	
steamed jasmine rice (vg)	

## DESSERT

coconut and pandan soft serve [7]	5.00
mango and calamansi soft serve (vg)	
a twist of both [7]	

sticky tamarind and ginger sponge, coconut and lime mascarpone [2, 4, 7]	6.50
bare bones salted chocolate mousse, sriracha honeycomb [4, 7]	6.00

**allergies or intolerances?**  
please ask your server to talk you through our allergen key

whilst we make every effort to separate all common allergens, dishes are prepared in the same kitchen and cannot guarantee that traces will not sometimes be present.

vg•vegan 1•celery 2•cereals (gluten) 3•crustaceans 4•eggs 5•fish 6•lupin 7•milk 8•molluscs 9•mustard 10•nuts 11•peanuts 12•sesame 13•soya 14•sulphites

# KA PAO

## KA PAO KIDS

cauliflower and fresh pea curry [vg, 13]		
crispy fish [2, 5, 13]		5.00
crispy chicken [1, 2, 13]		
all served with grilled sweetcorn, tomato and cucumber salad, curry sauce and steamed rice		

## DESSERTS

<b>soft serve</b>		
coconut and pandan ice cream [7]		
mango and calamansi sorbet [vg]		5.00
a twist of both [7]		

vg-vegan 1-celery 2-cereals (gluten) 3-crustaceans  
4-eggs 5-fish 6-lupin 7-milk 8-molluscs 9-mustard  
10-nuts 11-peanuts 12-sesame 13-soya 14-sulphites