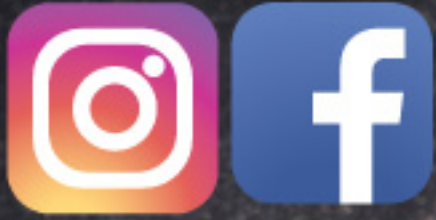


# KIN HOI @ ORCHARD



@KINHAI.SG  
WWW.KINHAI.SG





# SHELLFISH



**\$19.00**

**Kin Hoi's Signature Thai Teochew**  
**หอยแครงราดซอสแต้จิ๋ว Half Shelled**  
**Cockles in**  
**Spicy Soy Sauce**



**Kin Hoi's Signature Spicy Chilli**  
**Half Shelled Cockles**

**\$19.00** หอยแครงราดซอสเผ็ด



+



**Half Half Flavoured Cockles**  
**Signature Spicy & Thai Teochew**  
**Two Flavours for only \$19.00**

All cockles are washed individually and we advise patrons to advise us of allergies or sensitivities. Size of cockles may vary from the catch of the day.



**Sea Conch (GONG GONG)**  
**\$8.00/\$16.00** หอยกงกง  
**500g/1kg**



# RICE DISHES

**Thai Special Fried Rice ข้าวผัด**  
Egg, Pork, Chicken or Seafood  
**\$7.00**



**Tom Yum Fried Rice ข้าวผัดต้มยำ**  
Pork, Chicken or Seafood  
**\$8.00**



**Thai Special Fried Rice with Crabmeat ข้าวผัด**  
**\$9.00**



**Famous Stir Fried Basil with rice with Egg**  
Pork or Chicken **\$8.00**  
ข้าวกระเพรา



**Pineapple Fried Rice ข้าวผัดสับปะรด**  
**\$8.00**





# RICE DISHES



KIN HOI  
Original Thai Taste, Seafood & more

## Thai Special Garlic Chicken or Pork Rice meal \$8.00

ข้าวหมูทอดกระเทียม  
ข้าวไก่ทอดกระเทียม



Simple.  
Delicious.  
Thai Home  
cooked  
Favourite.

家常泰国  
人的最爱

อร่อย

#Ohana

"Ohana means family.  
Family means nobody  
gets left behind or  
forgotten"

Also my favourite  
Got Egg somemore.





# NOODLES

**Pad Thai ผัดไทย**  
**Chicken or Seafood**  
**\$8**



**Signature Street Style**  
**Fried Thai Vermicelli**



**With**  
**Crayfish \$18.00**  
**กุ้งอบวุ้นเส้น**

**With**  
**Tiger Prawns**  
**\$22.80**  
**กุ้งอบวุ้นเส้น**



**Original Plain Style หอด้วเส้น**  
**\$8.00 ( Best Seller )**





# THAI BOAT NOODLES



My Recipe  
Lor.....

**\$7.80**  
**Pork Based**  
อร่อยมาก



# THAI SALADS



**Thai Century Egg Salad**  
**\$15.00** ยำไข่เยี่ยวม้า



ยำมะม่วง  
**Thai Mango Salad \$8.00**  
**Thai Mango Salad w Prawns \$10.00**

ส้มตำ  
**Thai Papaya Salad**  
**(Som Tum)**  
**\$10.00**

**TELL US YOUR SPICE LEVEL KA!**



# THAI SALADS



KIN HOI  
Original Thai Taste, Seafood & more

**Thai Vermicelli Salad (Served Warm)**  
**\$12.00** ยำวุ้นเส้น



**Instant Noodle Salad  
(Yum Mama) ยำมาม่า**  
**\$12.00**





# VEGETABLES



KIN HOI  
Original Thai Taste, Seafood & more

**Thai Style  
Stir Fried  
Kang Kong  
\$9.00**



**Thai Style Stir Fried Cabbage  
\$9.00**



**Thai Style Stir  
Fried Kai Lan  
\$9.00**





# แกงเขียวหวาน THAI OMELETTE

BRINGING THAILAND TO YOU



## THAI STYLE SPECIAL OMELETTE

|                                   |                |
|-----------------------------------|----------------|
| Thai Fluffy Omelette Plain        | <b>\$12.00</b> |
| Thai Fluffy Crabmeat Omelette     | <b>\$16.80</b> |
| Thai Fluffy Omelette with<br>pork | <b>\$16.80</b> |

**Did you know that the Thai Omelette was  
awarded A Michelin Star Bib in Thailand?**



# ต้มยำน้ำ TOM YUM

BRINGING THAILAND TO YOU



**Did you Know that  
Tom Yum Originated  
from the central regions  
of Thailand?**



## **TOM YUM SOUP** ต้มยำน้ำใส/ต้มยำน้ำข้น

อาหารทะเล

**Tom Yum Soup Clear Seafood** **\$15.00**  
**Tom Yum Soup (Red) Seafood**

ไก่

**Tom Yum Soup Clear Chicken** **\$15.00**  
**Tom Yum Soup (Red) Chicken**

ไม่มีเนื้อ

**Tom Yum Soup Clear Non Meat** **\$15.00**  
**Tom Yum Soup (Red) Non Meat**

ซากบ

Did you know ? Tom Yum clear was probably the most original form there after during the late 70s Chilli Paste and Milk was added for visual deliciousness and also added flavour



# แกงเขียวหวาน GREEN CURRY

BRINGING THAILAND TO YOU



## THAI GREEN CURRY แกงเขียวหวานไทย

**Thai Green Curry (Chicken) \$12.00**

### Did you know?

The Thai name for green curry literally means green and sweet curry. Although green curry is one of the most famous Thai dishes, little is known about its historical origins. One of its first mentions was in the early 1900s by Khun Ying Plien Plassakornwong, a sort of Thai Mrs Beeton. She was a lady-in-waiting at the royal palace in Bangkok and compiled the first comprehensive cookbook of Thai recipes. The green colour is derived from green chillies, introduced to Thailand by early Portuguese traders.



# MEATS

FOR THE CARNIVORE IN YOU



**Kin Hoi's Original\*  
Melting  
Beef**

**Flame Grilled  
Goodness in Every Bite  
\$15.00**

Australian beef/Medium Rare on default\*

**Savory  
Goodness  
With  
Every  
Bite.**

**Kin Hoi's  
Original  
Thai Double  
Fried Pork  
\$15.00**





# MEATS

FOR THE CARNIVORE IN YOU



KIN HOI  
Original Thai Taste, Seafood & more



**Original Thai Garlic  
Pork /Chicken \$13  
Ala Carte**



**Original Basil  
Pork or Chicken  
Ala Carte**

**\$13**



# MEATS

FOR THE CARNIVORE IN YOU



KIN HOI  
Dry-aged Thai Taste, Seafood & more

**Yummy  
Thai Style  
Mid Wings  
\$12.00**  
ปีกไก่ทอดเกลือ



**Thai Grilled  
Pork Neck  
\$15.00**  
คอหมูย่าง







KIN HOI  
Original Thai Taste, Seafood & more

# FISH (ปลา)



**Thai Style Seabass  
cooked in  
Special Lime Sauce  
\$29.90**



Follow me, and I  
will make you  
fishers of men.

**Thai Style  
Deep Fried  
Golden Seabass  
topped with  
Savoury  
Sweet Sauce  
Paired with  
cooling  
Mango  
Salad  
\$29.90**



# FISH/SQUID (ปลา)



ปลานึ่งซีอิ๊ว  
**Thai Style  
Seabass  
cooked in  
Superior  
Soy  
Sauce**  
**\$29.90**



**Thai Style Squid  
cooked in  
Special Lime Sauce**  
**\$29.90**  
ปลานึ่งมะนาว



The Sotong I  
catch one lei...





อาหารทะเล

# SEAFOOD



**Thai Style Slipper Lobster (Asian Crayfish)  
paired with Kin Hoi's Signature Chilli Sauce \$24.00**

**Thai Style  
Grilled  
Prawns  
Paired with  
Kin Hoi's  
Signature  
Chilli  
Sauce  
\$28.80  
(5-6 Pieces )**





# THAI DELIGHTS



**Thai Original  
Fish Cakes  
(8 Pieces)  
\$10.00**



## EXTRAS

|                          |                |
|--------------------------|----------------|
| <b>Thai Jasmine Rice</b> | <b>\$1.50</b>  |
| <b>Sunny Side Egg</b>    | <b>\$1.50</b>  |
| <b>Chef Sing for you</b> | <b>\$7,777</b> |

**Half the proceeds will go to the  
Staff. The rest will be distributed  
to Charity.**



# DESSERT AND OTHERS



BRINGING THAILAND TO YOU

## DESSERTS ข้าวเหนียว

**Mango with Sticky Rice**  
**\$7.00**

### Did you know?

The precise historical origin of sticky rice is not known, but it's believed to have been grown in Southeast Asia for around 4,000 years. This rice type is widely used in Thai and Lao cuisine.



**Red Ruby (Cold)**  
**\$5.50**

**Coconut**  
**Ice Cream \$5**

