

“Khin Ped Dai Mai?” “Can you eat spicy food?” is the challenging query raised by servers in many Thai restaurants. Chilies are a versatile vegetable, fruit, or spice that contain a very good source of vitamins A and C. Thai cooking is infamous for the fiery sauces and dips that accompany many dishes. It is also a harmonious blend of flavors: spicy, sweet, sour, salty and natural.

While Kin Thai Kitchen is dedicated to the presentation of authentic Thai cooking, we are prepared to adjust the chili content to suit the individuals taste buds. Those items on the menu marked with a may have some spices prepared in the dishes already. To enjoy traditional Thai cooking at its best, you should stimulate your taste buds to the limit. Since everyone has different limits, we offer you the following guide.



Mildly Spicy with little or no sting.



Still mild, but will impart a stimulating “kick” to the lips and tongue. Will set tongue and lips tingling. The sensation lingers and spreads to a hearty glow.



The tingling glow is transformed to a raging fire, but the exotic flavors of Southeast Asia comes alive.



Can you take it? This level is for addicts and Thai nationals.



You will have to order some Thai beer (SINGHA) and a box of tissue with these dishes. Management accepts no responsibility for side effects.

Appetizers

- 1 House Special Spring Rolls (Veg) (4) \$7½**
Crispy spring rolls filled with minced vegetables and vermicelli noodles served with house sweet and sour sauce
- 2 Ghiaw Grob (10) \$9½**
Crispy wontons stuffed with minced chicken, prawns, and crab meat. Served with house sweet and sour sauce
- 3 Lettuce Wrap (thai style) \$14½**
Sautéed chicken, vegetables, sweet basil leaves, peanuts and crispy noodles. Served with iceberg lettuce.

- 4 Chicken Satay (4) \$10**
Skewers of chicken tenders marinated in exotic herbs and spices served with house peanuts sauce
- 5 Wings done Thai Style \$12**
Thai style marinated chicken wings fried crispy golden brown. Served with sweet chilli sauce
- 5a Thai Style Prawn Cakes (4) \$12**
Thai style herbs and spices served with a sweet chilli sauce

Soup

- 6 Tom Yum**
Mushroom and bean sprouts in exotic Thai herbs and spices
Vegetarian \$9 Chicken \$10 Prawns \$12 Seafood Mix \$14

- 7 Tom Ka**
Mushroom and bean sprouts in coconut broth with exotic Thai herbs and spices
Vegetarian \$9 Chicken \$10 Prawns \$12 Seafood Mix \$14

Fresh Salad

- 8 Kin’s House Salad (Veg) \$12**
Lettuce, tomatoes onions, carrots, cucumber, garnished with cilantro, green onions, crushed peanuts with house made peanut vinaigrette dressing **Add Boiled Eggs \$3 Add Chicken \$5½**
- 9 Yam \$14**
Thai style salad with exotic herbs and spices and choice of grilled meat Gai (chicken), Nua (beef) or Moo (pork)

- 10 Yam Pla Muk \$16**
Squid tomatoes, onions, cilantro, green onions and lettuce in a spicy dressing
- 11 Som Tamm \$12½**
Julienne of green papaya with fresh lime juice, peanuts, tomatoes, garlic and fresh chili to your liking

Lunch Specials (Tuesday to Friday 11:30-3:00)

All dishes below come with Jasmin Rice and a spring roll

- L1 Pad King \$13**
Sautéed chicken, beef or pork with mushrooms, onions, bell peppers & ginger
- L2 Thai Style Sweet & Sour \$13**
Sautéed chicken or pork with celery, onions, carrots, bell peppers and pineapples.
- L3 Pad Ped \$13**
Sautéed beef, chicken or pork with red curry paste, bamboo shoots, bell peppers and basil leaves
- L4 Pad Gra Paow \$13**
Sautéed beef, chicken or pork with basil leaves, onions, bell peppers and chili paste.
- L5 Gaeng Daeng \$13**
Sautéed beef, chicken or pork in red coconut curry with bell peppers, bamboo shoot and basil leaves. (contains dairy)
- L6 Gaeng Kiaw Waan \$13**
Sautéed beef, pork or chicken in green curry paste, eggplant, peas, and pepper in coconut milk. (contains dairy)

- L7 Vegetarian Delight \$13**
Sautéed mixed vegetables with special house sauce.
- L8 Pad Thai - Chicken / Vegetarian \$13½**
Authentic Thai noodles with egg, tofu, chicken, beansprouts & ground peanuts
- L9 Gaeng Kari \$13**
Mild yellow curry paste, potatoes, carrots, onions, bell peppers and pineapple in coconut milk. (contains dairy)
- L10 Pad Ga Tiem \$13**
Stir fried Chicken, beef or pork in garlic and black pepper sauce.
- L11 Mee Grob Lard Na \$14**
Stir fried mixed vegetables in soya gravy on crispy egg noodles and your choice of beef, chicken or pork
- L12 Kaow Pad \$13**
Fried rice with peas, onions and your choice of beef, chicken or pork.

Add-ons

Veggie \$3½

Meat \$5½

Prawns \$6 ½

From The Wok – Meat

- 12 Pad Ga Theim \$14½**
Sautéed broccoli, carrots and celery with fresh garlic in black pepper sauce & a choice of Chicken, Beef or Pork
- 13 Pad Prig King \$14½**
Sautéed green beans and bell peppers in a red curry paste with exotic herbs and spices & a choice of Chicken, Beef or Pork
- 14 Pad Pried Waan \$14½**
Sweet + Sour Thai style Chicken or Pork
- 15 Pad King \$14½** 🌶️
Sautéed fresh julienned ginger, onions, mushrooms and bell peppers, & a choice of Chicken, Beef or Pork
- 16 Pad Ped \$14½** 🌶️
Sautéed bell peppers, bamboo shoots and sweet basil leaves stir fried in a red curry paste, & a choice of Chicken, Beef or Pork
- 17 Pad Gra Paow \$14½**
Sautéed sweet basil leaves, onions and bell peppers and green beans in a red curry paste, & a choice of Chicken, Beef or Pork
- 18 Swimming Rama \$14½**
Sautéed fresh spinach topped with chicken and peanut sauce
- 19 Chicken Cashew Nuts \$15**
Sautéed chicken with cashew nuts, onions, carrots, celery and bell peppers
- 20 Thai Style Long Eggplant \$15**
Sautéed eggplant with bell peppers, basil & a choice of Chicken or Pork
- 21 Sesame Beef \$14½**
Sautéed beef with broccoli, celery, carrots in a sesame sauce with roasted sesame seeds

From the Wok – Seafood

- 27 Pad Pried Waan Goong (Thai style) \$16¼**
Sweet and Sour prawns
- 28 Garlic Prawns or Squid \$16¼**
Sautéed prawns or squid and mix vegetables with garlic in black pepper sauce
- 29 Goong Nam Prig Paow \$16¼** 🌶️
Sautéed prawns with onions, bell peppers and, sweet basil leaves in chili paste
- 30 Pad Ped Pla Muk \$16¼** 🌶️
Sautéed squid or prawns with red curry paste, bell peppers, bamboo shoots, onions and sweet basil leaves
- 31 Poh Tun \$16¾** 🌶️
Sautéed prawns, squid and mussels with red curry paste, bell peppers, bamboo shoots, onions and sweet basil leaves
- 32 Pla Rard Prig \$16¾** 🌶️
Deep fried fillet of fish (basa) topped with sautéed mushrooms, onions, bell peppers, lime leaves, and lemon grass in a red curry paste
- 33 Prawns Cashew Nuts \$16¾**
Sautéed prawns with cashew nuts, onions, carrots, celery & bell peppers
- 34 Hoy Maeng Poo Nam Prig Paow \$16½** 🌶️
Sautéed New Zealand mussels on a half shell. Sweet basil leaves, onions, bell peppers in chilli paste
- 35 Goong Pad Prig King \$16¼** 🌶️
Sautéed Prawns with green beans and bell peppers in red curry paste
- 36 Goong Pad Phong Kari \$16¼ (contains dairy)** 🌶️
Sautéed prawns and mix vegetables with egg in thick yellow curry sauce
- 37 Pla Pad Ped \$16¾** 🌶️
Deep fried fillet of fish (basa) sautéed with red curry paste, bamboo shoots, bell peppers and sweet basil leaves
- 38 Pla Sam Rod \$16¾**
Deep fried fillet of fish (basa), onions, tomatoes, cucumbers and pineapples in 3 flavored sweet, sour and salty sauce

From The Wok – Vegetarian

- 22 Pad Broccoli \$13**
Stir fried broccoli in house soya stir fry sauce.
- 23 Pad Spinach \$13**
Stir fried spinach in house soya stir fry sauce.
- 24 Vegetable Delight \$13**
Stir fried mixed vegetables in house soya stir fry sauce.
- 25 Pad Pried Waan Pak \$13**
Stir fried mixed vegetables in sweet and sour sauce
- 26 Pad Pak Phong Kari \$14 (contains dairy)** 🌶️
Stir fried mixed vegetables and egg in thick yellow curry sauce and coconut milk

Thai Curry (contains dairy)

- 40 Gaeng Daeng** 🌶️
Vegetarian \$13¾ Chicken, Beef or Pork \$14½ Prawns \$16¼
Red coconut curry with bamboo shoots, bell peppers green beans and sweet basil leaves
- 42 Gaeng Kiaw Waan** 🌶️
Vegetarian \$13¾ Chicken, Beef or Pork \$14½ Prawns \$16¼
Sweet green coconut curry with eggplant, peas, green beans, bell peppers and sweet basil leaves
- 43 Gaeng Kari** 🌶️
Vegetarian \$13¾ Chicken, Beef or Pork \$14½ Prawns \$16¼
Mild yellow coconut curry cooked with potatoes, carrots, onions and pineapple

Noodles & Rice

- 44 Pad Thai**
Vegetarian \$14 Chicken \$14½ Prawns \$16½
An authentic Thai rice noodle dish with egg, tofu, bean sprouts and ground peanuts
- 45 Pad See-lew**
Vegetarian \$14 Chicken, Beef or Pork \$14½ Prawns \$16½ Mixed Seafood \$17½
Stir fried rice noodles in soya sauce base with egg, onions, bean sprouts
- 46 Lard Na**
Vegetarian \$14 Chicken, Beef or Pork \$14½ Prawns \$16½ Mixed Seafood \$17½
Pan fried rice noodles with egg & mixed vegetables in soya gravy
- 47 Ba-Mee Lard Na**
Vegetarian \$14 Chicken, Beef or Pork \$14½ Prawns \$16½ Mixed Seafood \$17½
Stir fried mixed vegetables in soya gravy on crispy egg noodles

- 48 Kaow Pad Supparod \$14¾**
Fried rice with egg, prawns, pineapples, peas and onions Chicken, Beef or Pork
- 49 Basil Fried Rice \$14¾**
Fried rice with egg, peas, onions and sweet basil leaves Chicken, Beef or Pork
- 50 Kaow Pad \$14¾** 🌶️
Fried rice with egg, peas and onions Chicken, Beef or Pork
- 51 Kaow Pad Goong \$16¾**
Fried rice with prawns, egg, onions, peas and tomatoes
- 52 Kaow Pad Pak (Veg) \$14**
Fried rice with mixed vegetables and egg

Jasmin Rice \$2½ Sticky Rice \$3 Rice Noodle \$3
Coconut Rice \$3 Crispy Noodles \$3

Add-ons

Veggie \$3½ Meat \$5½ Prawns \$6 ½

ALLERGY WISE: We use ingredients such as dairy, peanuts, shellfish, fish oil, soy and certain dishes may contain gluten. We do not add any MSG to our food. Please inform your server of any allergies.

White Wine

	6oz	9oz	Btl
Pinot Grigio	8	13	39

Take it to the grave, NSW, Australia
It's zippy and zesty with apple and nashi pear flavours working up a fair amount of chatter. Musky spice plays a role too. The components of course don't really matter: it's frisky and fruity and has enough length to satisfy."
90 Points, The Wine Front

Chardonnay	11	16	48
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Quails Gate, Kelowna, BC
Consistently one of BC's best Chardonnays, this elegant wine is full-bodied and crisp, with aromas of white peach, honey and delicate floral notes. It has flavours of pear, apple and toasty hazelnut notes that make it ideal for spicy food

Sauvignon Blanc	8	13	39
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Kono, Marlborough, New Zealand
This refreshing white offers a clear, focused mix of passion fruit, lime, mango and green apple flavours on a light, smooth body. Finishes with a succulent juiciness, showing echoes of lemon verbena.



	6oz	9oz	Btl
Riesling	9	14	37

Selbach Mosel, Germany
Floral, honeydew, petrol, and lemon notes chased with green apple, citrus, slate and nectarine flavours describe this Riesling. It's smooth, crisp and balanced with bright acidity and a spicy finish making it a sublime food wine.

Prosecco			39
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Lamarca, Italy
Scents of dried grasses and sweet apples carry through this Prosecco. It lasts on nutty flavors, pleasantly balanced. Try this stone fruit and herbal-scented Prosecco with our curries.

Rose	7	12	37
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Qualis Gate, Kelowna, BC
Hinting at delicate red fruits and some good fresh acidity, the wine is very well balanced with good length of flavor.

Red Wine

Cabernet Sauvignon	12	17	51
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J Lohr, California
Ripe fruit aromas of black plum, blueberry and cherry mix with a bouquet of toasted pastry, anise, and vanilla from a year of barrel aging.

Red Blend	7	12	34
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Apothic wineries, California
The Apothic blend continues but in this case is an unusual combo of Petite Sirah and Pinot Noir grapes as Apothic Crush. Red fruit flavours, caramel and chocolate mingle with an easy going palate that is luscious and smooth

Pinot Noir			51
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Hahn Wineries, California
Fresh raspberry and black cherry scents are intense and concentrated followed in the mid-palate by decadent berry compote flavours with fragrant cardamom and clove undertones. This is a rich and vibrant wine with a light touch of toasty oak, supported by earthy tannins and classic cool-climate acidity.

Bordeaux Blend Merlot	10	14	45
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Heritage Block, Stags Hollow, BC
Cabernet and Merlot blends from the Okanagan tend to combine both ripe fruitiness and spicy and dried sage notes. This example has aromas of ripe, dark fruits such as blueberry, plum, cassis and spice, smoke and chocolate liqueur notes with dried herb undertones

Cabernet Sauvignon	9	13½	39
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Carnivor, California
Carnivor says it all! This big, bold and intense California red is packed with flavours of toasty oak, espresso, chocolate and dark jammy fruit

Beer

Rotating Tap \$6 ½
 Four Winds – Pale Ale
 Saporro

Bottles (\$6 ½)

Singha (Thai Beer)
 Singha Large (\$10 ¼) limited availability
 1664 Kronenberg Blanc
 Corona
 Guinness Lrg Can (\$8)
 Four Winds IPA
 Budwieser Light
 Coors Banquet

Ciders

Smirnoff Ice \$6 ½
 Strongbow Apple \$7 ¼

Blended Drinks \$8

Mangolini
 Mango flavored bellini topped with sangria

Lime Margarita

Cocktails \$11 (2oz)

Old Fashioned
 Bourbon, Bitters, Soda, Burnt Orange

Ceaser
 Clamato, Vodka, Worchester, Tabasco

Negroni
 Gin, Vermouth rosso, Campari, Orange

Martinis
 We shake it how you like it

Moscow Mule
 Vodka, Ginger Beer, Lime Juice

Penthouse Mai Tai
 Dark Rum, Orange Juice, Bitters, Orange



Non- Alcoholic Beverages

Thai Ice Tea \$4 ¾
 Thai Ice Coffee \$4 ¾

Virgin Mangolini \$6
 Mango flavored Bellini topped
 with grenadine

Shirley Temple \$4 ¾
 Coke. Diet Coke. 7up.
 Gingerale. Ice Tea \$2 ¾

Coconut Juice with Pulp \$4
 Orange, Apple & Pineapple Juice \$3 ½

Orange & Lemon
 San Pellegrino \$4 ½

Prohibition Budweiser-N/A Beer \$5

Sparkling Water (Large) \$4 ¾