

1	chilli and lime leaf cashews and peanuts (vg)	3.50
2	hand-dived barra scallop, red nam jim (each)	4.50
3	grilled aubergine and chilli dip, pork skins and crudités	4.00
4	padron peppers, tamarind and soy (vg)	4.50
5	white crab and shrimp cracker, calamansi and coconut	9.50
6	grilled lamb skewers	5.00

7	salt and szechuan pepper oyster mushrooms, pickled mooli (vg)	6.00
8	corn ribs, salted coconut, shrimp and lime	4.50
9	vegan corn ribs, salted coconut, soy and lime (vg)	4.50
10	cured langoustine, lime, watermelon and cashews	9.50
11	grilled sea bream, shredded cabbage, peanut, ginger and rhubarb	10.00
12	crispy duck leg, green papaya and jaew	9.50
14	fried chicken, spicy caramel	6.00
15	crispy pork belly, sorrel, watercress and calamansi salad	7.50

DESSERT

31	coconut and pandan soft serve	
32	mango and calamansi soft serve (vg)	4.50
33	a twist of both	

16	hispi cabbage, cashew nut butter and sriracha (vg)	7.00
17	pork and prawn rice noodles, samphire, brown butter and chilli jam	11.00
18	whole grilled mackerel, herb salad and green nam jim	10.00
19	red curry of hake, sea trout and langoustine, burnt tomato and lime leaf	13.50
20	stir-fried minced venison and pork, chilli, lime leaf and lemongrass	9.00
21	roast pork belly, burnt tomato sambal and choy sum	9.00
22	green curry of lamb shoulder, peas, broad beans and banana chilli	10.00
23	braised beef, jersey royal potato and peanut massaman curry	13.50
24	grilled cauliflower, crispy potato and ajat pickle (vg)	8.00
25	courgettes, peas, broad beans, bird's eye chilli and green peppercorns (vg)	8.00

26	cucumber salad, prik nam pla and peanuts	5.00
27	heritage tomato and herb salad (vg)	5.00
28	stir-fried yellow beans, sugar snaps, banana chilli and puffed rice (vg)	6.50
29	steamed jasmine rice (vg)	2.00

34	cardamom and almond sponge, thai basil and lime curd	6.00
35	warm sticky rice, strawberries and lemongrass	6.00



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KA PAO

30	KA PAO sharing menu for 4 or more diners, priced per person	24.00
white crab and shrimp cracker, calamansi and coconut		
grilled sea bream, shredded cabbage, peanut, ginger and rhubarb		
corn ribs, salted coconut, shrimp and lime		
fried chicken, spicy caramel		
pork and prawn rice noodles, samphire, brown butter and chilli jam		
hispi cabbage, cashew nut butter and sriracha		
cucumber salad, prik nam pla and peanuts		
roast pork belly, burnt tomato sambal and choy sum		
red curry of hake, sea trout and langoustine, burnt tomato and lime leaf		
green curry of lamb shoulder, peas, broad beans and banana chilli		
stir-fried yellow beans, sugar snaps, banana chilli and puffed rice		
steamed jasmine rice		

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guest wi-fi password: kapaoBANG



for our drinks menu, please scan this QR code, or visit ka-pao.com

allergies or intolerances?
please ask staff for our allergen menu