

1	chilli and lime leaf cashews and peanuts (vg)	3.50
2	loch creran oyster, green nam jim (each)	3.00
3	grilled aubergine and chilli dip, pork skins and crudités	4.00
4	padron peppers, tamarind and soy (vg)	5.50
5	white crab, calamansi and coconut, shrimp cracker	10.50
6	grilled lamb skewers	5.00

7	salt and szechuan pepper oyster mushrooms, pickled mooli (vg)	6.50
8	corn ribs, salted coconut, shrimp and lime	6.00
9	vegan corn ribs, salted coconut, soy and lime (vg)	6.00
10	cured langoustine, lime, granny smith apple and cashews	9.50
11	grilled sea bream, shredded cabbage, peanut, ginger and charred grapes	10.50
12	crispy pork belly, sorrel, watercress and calamansi salad	10.50
14	fried chicken, spicy caramel	7.50
15	grilled pork and bone marrow sausage, peanuts and herbs	7.50

16	hispi cabbage, cashew nut butter and sriracha (vg)	7.50
17	jungle curry of shetland mussels and ramiro pepper	10.00
18	whole grilled mackerel, herb salad and green nam jim	12.50
19	red curry of sea trout, coley and langoustine, burnt tomato and lime leaf	14.00
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, leeks and banana chilli	12.50
23	braised beef, apache potato and peanut massaman curry	13.50
24	charcoal-grilled celeriac, almond and turmeric curry, crispy kale (vg)	8.50
25	roast jerusalem artichoke and harlequin squash, bird's eye chilli and green peppercorns (vg)	8.50

26	cucumber salad, chilli, lime and peanuts (vg)	5.00
27	shaved carrot salad, brown shrimp, hazelnut and apple	5.00
28	stir-fried green beans, sugar snaps, banana chilli and puffed rice (vg)	6.00
29	steamed jasmine rice (vg)	2.00



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KA PAO

30	KA PAO sharing menu for 4 or more diners, priced per person	27.50
<p>grilled lamb skewers</p> <p>white crab, calamansi and coconut, shrimp cracker</p> <p>grilled sea bream, shredded cabbage, peanut, ginger and charred grapes</p> <p>corn ribs, salted coconut, shrimp and lime</p> <p>crispy pork belly, sorrel, watercress and calamansi salad</p> <p>jungle curry of shetland mussels and ramiro pepper</p> <p>hispi cabbage, cashew nut butter and sriracha</p> <p>shaved carrot salad, brown shrimp, hazelnut and apple</p> <p>red curry of sea trout, coley and langoustine, burnt tomato and lime leaf</p> <p>stir-fried minced venison and pork, chilli, lime leaf and lemongrass</p> <p>green curry of lamb shoulder, leeks and banana chilli</p> <p>stir-fried green beans, sugar snaps, banana chilli and puffed rice</p> <p>steamed jasmine rice</p>		

DESSERT

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

34	cardamom and almond sponge, thai basil and lime curd	6.00
35	palm sugar panna cotta, pineapple, papaya and mango	6.00

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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 information