

chilli and lime leaf cashews and peanuts (vg) [10, 11, 13]	3.50
loch creran oyster, green nam jim (each) [5, 8]	3.00
charred san marzano and chilli dip, pork skins and crudité [3, 5]	4.50
padron peppers, tamarind and soy (vg) [13]	5.50
white crab, calamansi and coconut, shrimp cracker [3, 5]	10.50
grilled beef fillet skewers, pickled cucumber and peanuts [5, 11, 13, 14]	7.50

salt and szechuan pepper oyster mushrooms, pickled mooli (vg) [13, 14]	6.50
corn ribs, salted coconut, shrimp and lime [2, 3, 5]	6.00
vegan corn ribs, salted coconut, soy and lime (vg) [2, 13]	6.00
cured stone bass, lime, blood orange and cashews [5, 10]	9.50
grilled sea trout, shredded cabbage, peanut, ginger and charred grapes [5, 11, 13, 14]	10.50
crispy pork belly, sorrel, watercress and calamansi salad [5]	9.00
fried chicken, spicy caramel [5, 14]	7.50
grilled pork and bone marrow sausage, peanuts and herbs [11]	7.50

hispi cabbage, cashew nut butter and sriracha (vg) [2, 10, 13]	7.50
jungle curry of monkfish cheeks, pork belly and ramiro pepper [3, 5]	12.50
whole grilled sea bream, herb salad, and green nam jim [3, 5]	14.50
red curry of sea trout, coley and langoustine, burnt tomato and lime leaf [3, 5]	14.00
stir-fried minced venison and pork, chilli, lime leaf and lemongrass [3, 5]	9.50
stir-fried ox tongue, wild garlic, oyster sauce and green peppercorns [2, 8, 13]	9.00
green curry of lamb shoulder, broad beans, peas and banana chilli [3, 5]	12.50
braised beef, apache potato and peanut massaman curry [2, 5, 11]	13.50
roasted cauliflower curry, crispy potato and ajat pickle (vg) [13, 14]	8.50
courgette, peas, broad beans, bird's eye chilli and green peppercorns (vg) [13]	8.50

cucumber salad, chilli, lime and peanuts (vg) [2, 11, 13]	5.00
shaved carrot salad, brown shrimp, hazelnut and rhubarb [3, 5, 10]	5.00
stir-fried asparagus, gem lettuce, chilli and soybean (vg) [2, 13]	5.50
steamed jasmine rice (vg)	2.00



# KA PAO

IG | FB | TW : @kapaofeeds

<b>KA PAO sharing menu</b> for 4 or more diners, priced per person	27.50
grilled beef fillet skewers, pickled cucumber and peanuts [5, 11, 13, 14]	
white crab, calamansi and coconut, shrimp cracker [3, 5]	
grilled sea trout, shredded cabbage, peanut, ginger and charred grapes [5, 11, 13, 14]	
corn ribs, salted coconut, shrimp and lime [2, 3, 5]	
crispy pork belly, sorrel, watercress and calamansi salad [5]	
jungle curry of monkfish cheeks, pork belly and ramiro pepper [3, 5]	
hispi cabbage, cashew nut butter and sriracha (vg) [2, 10, 13]	
shaved carrot salad, brown shrimp, hazelnut and rhubarb [3, 5, 10]	
red curry of sea trout, coley and langoustine, burnt tomato and lime leaf [3, 5]	
stir-fried minced venison and pork, chilli, lime leaf and lemongrass [3, 5]	
green curry of lamb shoulder, broad beans, peas and banana chilli [3, 5]	
stir-fried asparagus, gem lettuce, chilli and soybean (vg) [2, 13]	
steamed jasmine rice (vg)	

## DESSERT

coconut and pandan soft serve [7]	4.50
mango and calamansi soft serve (vg)	
a twist of both [7]	

cardamom and almond sponge, thai basil and lime curd [2, 4, 7, 10]	6.00
palm sugar panna cotta, pineapple, papaya and mango [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

## LUNCH MENU

monday - friday | 12:00 - 16:00 | £17.50 per person

salt and szechuan pepper oyster mushrooms, pickled mooli (vg) [13, 14]

crispy pork belly, sorrel, watercress and calamansi salad [5]

cured sea trout, lime, blood orange and cashews [5, 10]

+

green curry of minced chicken, thai basil and banana chilli [3, 5]

red curry of coley, burnt tomato and lime leaf [3, 5]

roasted cauliflower curry, crispy potato and ajat pickle (vg) [13, 14]

+

cucumber salad, chilli, lime and peanuts (vg) [2, 11, 13]

shaved carrot salad, hazelnut and rhubarb [5, 10]

stir-fried asparagus, gem lettuce and soybean (vg) [2, 13]

+

steamed jasmine rice (vg)

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 potato curry [vg, 13]		
crispy fish [2, 4, 5, 7, 13]		5.00
crispy chicken [13]		
all served with grilled sweetcorn, tomato and cucumber salad, curry sauce and steamed rice		

## DESSERTS

soft serve		
coconut and pandan ice cream [7]		
mango and calamansi sorbet [vg]		4.50
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