







Dinner Set

3-course menu THB 1,200 net per person

Molocuzer

(Choose one)

Kimpton House Salad with Seabass (N, SF)

Mixed local leaves, cherry tomatoes, cucumber, avocado, spring onions, peanuts, chili, coriander, sweet sesame dressing

Yum Woon Sen (SF)

Glass noodles, prawns, squid, mussels, chili lime sauce

Chicken Yakitori (G)

Boneless chicken thigh, yakitori sauce

Eggplant Caponata Bruschetta (G, V)

Grilled eggplant, homemade caponata, toasted homemade sourdough

Chicken & Prawn Chili Wontons (G, SF, E)

Homemade wontons, secret recipe chili sauce

Larb Tuna (SF)

Raw sashimi grade tuna mixed with avocado, fragrant herbs, Thai spicy dressing







Thois lifestyle cafe





(Choose one)

Poke Bowl (V)

Japanese rice, seaweed, edamame, avocado, shredded carrots, sliced radish, diced mango, sesame, sliced cucumber

Choice of Tuna, Salmon or Tofu

The Kitalay Smashed Burger (B, G, P, D, PK)

Smashed beef burger, American cheese, crispy bacon, caramelized onions, rocket, pickles, ketchup, mustard, served with French fries

Miso Glazed Norwegian Salmon (SF)

Teriyaki sauce, cucumber & avocado salad

Baby Back Ribs (P, G)

Kimpton Kitalay rib rub, BBQ sauce, French fries

Massaman Beef(N)

Slow-cooked beef massaman curry, peanuts, potato, carrots and a blend of spices

Pla Kra Pong Tod Nam Pla (G, SF)

Deep fried whole seabass with green mango salad

Dessert
(Choose one)

Mango Sticky Rice (v)

Ruam-Mirt Inspiration (G, D, E, V)

The perfect combination of traditional Thai desserts and cakes Pandan Lod-Chong, Salim, Ruam-Mirt, jackfruit, corn, coconut

Apple Crisp A la Mode (G, D)

Vanilla ice-cream

Lod-Chong Tang-Thai (V)

Pandan short noodle, coconut milk, palm sugar, ice

Gluay Bauch-Chee (v, ss)

Warm served ripe banana in coconut sauce

I-Tim Kathi (V, N, D)

Coconut ice-cream, sticky rice, glass jelly, peanuts, sweet corn, compote potato



