



Step Underneath the Hanging Ferns and Fall In Love

BoHo Thai Lifestyle Café, a place to gather with friends or relax solo amidst the vibrant colors pulsating with life.

If it's your morning kickstart you are after, or a relaxing lunch or wind down with dinner and a cocktail, we've got you covered, all enjoyed in a botanic inspired gallery, complimented by contemporary Thai art and traditional handcraft.

Creative soda's will keep you hydrated, our house blend coffee caffeinated, and our cocktails elated, all enjoyed alongside Kimpton's Favorites or our Oh So Thai culinary delights infused with the warmth and hospitality of Thai culture.

Finish off, or just come for one of our signature desserts from HOM Baking Company.



Drinks

Coffee & Tea

Kitalay House Blend by Rostery Village

Our Signature blend of southern and sustainable shade-grown dark roast coffee from the forests of Northern Thailand. A well balanced, full body blend with a dark chocolate aroma and long aftertaste. Best enjoyed either black or in any of our milk based recipes.

Coffee Hot 120 / Iced 140

Espresso, americano, cappuccino, latte, macchiato, mocha, black, caramel latte

Turkish Coffee 160

Strong and rich made traditionally in quartz sand with a dark roast ground to a fine powder (served with small glass of cold water and Turkish delight)

Cold Brews 160

Black & tangerine, coconut nectar

Thai Specialities 90

Oliang (Thai iced coffee), Yok Lor (Thai iced coffee with milk), Nom Yen (iced pink milk), Nam Daeng (red soda), lychee soda, rosella tea, butterfly pea & lime soda, bael fruit tea

Fresh Juices 140

Orange, pineapple, apple

Sodas & Soft Drinks 95

Coke, Coke Light, Sprite, A&W Root Beer, Schweppes Ginger Ale, Schweppes Manao Soda

Frappuccinos 150

Chocolate & Peanut Butter
Coffee, chocolate, peanut butter, whipped cream

Salted Caramel
Coffee, milk, caramel sauce, vanilla, whipped cream

Mocha Cookie Crumble
Coffee, milk, chocolate chip, Oreo, chocolate sauce, whipped cream

Waters

San Pellegrino Sparkling (750 ml) 290

San Pellegrino Sparkling (500 ml) 200

Acqua Panna Still (750 ml) 250

Acqua Panna Still (500 ml) 200

Kimpton Alkaline Water 150

V-Water 140

1 liter infused with fresh fruit & herbs

Fresh : Cucumber, lime & mint

Citrus : Lemon, lime & orange

Berry : Strawberry, raspberry, blueberry

Mocktails 160

Fizzy Thyme Lemon Drop
Lemon, thyme, soda

Rosemary & Blueberry Bramble
Rosemary, blueberry, lime, soda

Strawberry & Mint Sour
Strawberry, mint, lime, egg white





Lipations

Cocktails

Negroni	380
French 75	380
Old Fashioned	380
Espresso Martini	350
Side Car	350
Martini	350
Whisky Sour	330
Pimms Cup	330
Pisco Sour	330
Caipirinha	330
Magarita	330
Cosmopolitan	330
Daiquiri	320
Mojito	320

Beers

Full Moon Chatri IPA	380
5.2% 330ml	
Full Moon Bussuba Ex Weisse	290
4.7 % 330ml	
Beer Lao Dark	240
6.5% 330ml	
Beer Lao IPA	240
5.0% 330ml	
Leo Bottle	190
5% 320ml	

Wines

White

Russian Jack Sauvignon Blanc Marlborough, New Zealand, 2019	420 / 2,100
Monsoon Valley Colombard Hua Hin, Thailand	370 / 1,850
Lungarotti Pinot Grigio, Umbria Igt, 2019	370 / 1,850
Clearwater Cove Sauvignon Blanc Marlborough, New Zealand, 2020	370 / 1,850

Red

The Hedonist Cabernet Sauvignon McLaren Vale, Australia, 2019	440 / 2,200
Monsoon Valley Shiraz Hua Hin, Thailand	370 / 1,850
Paul Jaboulet Aine Grenache & Syrah Parallele 45 Rhône Valley, France, 2019	370 / 1,850
Lapostolle D'alamel Merlot Reserva Maule Valley, Chile, 2018	320 / 1,650

Rose

Lapostolle Le Rose Casablanca, Chile, 2020	370 / 1,850
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Kimpton Favorites

Small Things to Share

Poached Crab Salad (SF) 380
Heirloom tomatoes, rocket, fried capers, roasted cherry tomato dressing

Tomato Salad (D, G) 340
Imported anchovies, olive puree, basil

Burmese Crispy Duck Salad 320
(SF, SS, SE)
Crispy marinated duck, tea leaves, roasted beans, tomato, shredded cabbage, fresh chili

Iberico Ham Board (G, P) 860
100% Iberico black pig, toasted sourdough tomato bread

Chicken & Prawn Chili Wontons 340
(D, E, N, SE, SS, G, SF)
Homemade wontons, secret recipe chili oil

Korean Chicken Popsicle 320
(D, E, SE, SS)
Korean sweet & sour sauce, kimchi slaw, sesame, green onion

Massaman Beef Bomba (N, D, B) 320
Spanish influenced Thai potato croquette, slow cooked beef massaman curry stuffing

Laab Tuna Tartare (N, SF, SE) 320
Fresh diced tuna, avocado, corn, toasted rice, dry chili fresh mint, lime, sesame cream

Kimpton Twists

Kitalay's Burger (B, P, D, G) 520
Prime beef & pork, American cheese, grilled onion, smoked bacon, egg, rocket, ranch sauce, bread & butter pickles, fries

Kitalay's Style Club Sandwich 400
(G, E)
Marinated chicken breast, thick cut streaky bacon, fresh avocado, fried egg, rocket, Caesar dressing on homemade ciabatta bread, homemade pickles, fries

Khao Soi Sliders (B, SS, E, G) 380
Slow cooked beef cheek, khao soi sauce, pickled bok choy, crispy noodles, steamed rice flour bao buns

Lanai's Grilled Sandwich (G, D) 360
Vintage cheddar, French brie, pecorino, caramelized onions on toasted bread, assortment of pickles, tomato salsa

Steak & Eggs (B, E, D) 520
Prime Australian beef tenderloin, fried egg, creamy spinach, mushrooms, thyme roasted tomatoes

Mexican Marinated Chicken Bowl (D) 320
Grilled chicken, seasoned rice, pico de gallo, avocado, corn, jalapeno's, pickled shallot & cabbage, sour cream





Oh So Thai

Fresh Salads to Start

Surat Thani Oyster Salad (SF, SS) **580**
Long beans, chili paste dressing, deep-fried shallots

Soft Shell Crab Salad (SF) **420**
Pomelo, crispy onions, sweet coconut milk

Spicy Seafood Noodle Salad (SF) **380**
Fresh Samui seafood

Rice

Crab meat fried rice (SF) **360**
Dried beef fried rice **360**
Steamed jasmine rice **60**

Curries

Blue Crab Yellow Curry (SF, E, SS) **520**
Vermicelli noodles, crispy shallots, red chilies

Roasted Duck Breast Red Curry (SS) **420**
Roast duck breast cooked in a red curry sauce with seasonal fruit

Choo Chee Red Curry (SF) **420**
Fried prawns, Choo Chee red curry sauce

Khao Soi Gai (SS, P, E) **300**
Thai curry soup, organic chicken drumstick, crispy egg noodles, pickles

From the Grill

Australian Rib Eye Beef (B, SS) **860**
Classic spicy Thai tamarind dipping sauce

Pork Neck Nam Tok (P, SS) **480**
Marinated pork neck salad, roasted rice powder

Southern Thai Chicken Satay (N) **280**
Peanut sauce, pickled cucumber

Land & Sea

Pla Neung Manao (SF) **680**
Steamed fish, garlic, lime, traditional seafood sauce

Crispy Whole Seabass (SF) **680**
Deep fried seabass marinated in Thai spices and herbs, Thai green mango salad

Moo Hong (P, E, SS) **420**
Slow cooked pork belly, thick spiced gravy, quail egg

Soup

Sour Curry Soup (SF, SS, E) **360**
Traditional Thai sour soup, tiger prawns, Thai vegetable omelet

Tom Yum Fried Fish (SF, G, SS) **340**
Spicy & sour Thai soup, fried local fish

Wok This Way

Black Pepper Beef Tenderloin (SS, B) **680**
Beef tenderloin chunks, wok fried onions & peppers, Thai green peppercorn sauce

Chicken & Cashew Nuts (SS, N) **320**
Stir fried boneless chicken thigh, capsicum, cashew nuts

Pad Thai (SF, N, E) **280**
Classic stir-fried noodles, tiger prawns, egg, nuts

Pad Kraphao (SS, P, E) **280**
Wok fried spicy crispy pork belly & bacon, fried egg, Thai hot basil, steamed rice

Local Sweets

Mango Sticky Rice (N, G) **240**
Fresh sweet mango, aromatic coconut sticky rice

Seasonal Fresh Fruit **220**
Local seasonal fruits



Sweet Endings

Signature Desserts from HOM Baking Company

Loco for Choco (E)	100
Dark chocolate, cacao jelly, milk chocolate mousse	
Apple Crumble (G, E, D)	110
Homemade apple crumble, almond topping	
Cookies and Noucafe (G, E)	110
Nescafé mousse, crunchy Oreo, homemade nougatine	
♥ For the Love of Cheese (G, E, D)	110
Homemade cheesecake, raspberry mousse, cream cheese, fresh mango	
♥ Not Your Typical Banoffee (G, D)	110
Caramelized banana, Chantilly cream, vanilla condensed milk	
♥ Dolcezza Della Mia Vita (G, D)	110
Italian tiramisu, mascarpone cream, espresso sponge	
Le Choux de Paris (G, E, D)	95
Profiterole stuffed with white chocolate cream	
Macarons	
6 pieces	150
12 pieces	210
*All macarons come in a presentation box, perfect to consume, share or keep as a gift.	
Artisan Ice-cream (N, G, D)	
1 scoops	90
2 scoops	160
Vanilla, chocolate, rum & raisin, peanuts, choco-chips, caramel popcorns, mango, Thai lime, passion fruit	
Check with our team for the cake of the day	110
Coffee Combo	200
Pair any bakery or pastry with our single origin coffee or freshly brewed tea	



♥ Perfect for a late time sugar rush. Comes in an individual "safekeeping" container.

A. Alcohol B. Beef D. Dairy E. Egg G. Gluten N. Nuts P. Pork SE. Sesame SF. Seafood SS. Soy Sauce V. Vegetarian VG. Vegan

All prices are in THB and are subject to 10% service charge and 7% VAT