

Food Menu

Kha's Tempura

Served with tom yum aioli sauce

Vegetarian	120
Prawn	180
Calamari	190

Fried Sriracha Chicken

170

Fried chicken with homemade Sriracha glaze, with sesame and preserved lemon, served with jasmine rice

Kha's Tom Kha Salad

Layered white turmeric and crunchy mushrooms served with:

Vegetarian	180
Chicken	200
Prawn	250
Calamari	260

Tomato & Goat Cheese Salad

190

Served with balsamic jelly, preserved apple, and basil and cashew nut pesto

Tuna Salsa with Mango

250

Served cold with nam dokmai mango and Kha's crispy rice paper

Kha's Tom Yum Bisque

Thailand's most famous soup, delivered in Kha's unique style and served with:

Straw Mushroom	150
Prawn	250
Sea Bass	250

Marinated Belgian Fries

170

Served with homemade ketchup

Stir-Fried Shiitake Mushrooms

With tamarind sauce, served with:

Tofu (Vegetarian)	120
Egg wrapped with pork	150
Egg wrapped with prawns	180

Specials

Grandma's Signature Pad Thai

With crispy pan fried egg tofu, served with:

Tofu (Vegetarian)	140
Chicken	190
Prawn	250
Duck confit (best selling)	350

Kao Soi Dumplings

Kao soi sauce reduction, crispy noodles and homemade pickles, served with:

Mushrooms	180
Pork	215
Prawn	225

Kha's Duck Confit

390

Pan seared duck confit served with fried curry rice ball, red curry sauce, pumpkin puree & crispy taro

Tapas Bites

Lotus Flower Herbal Wrap

90

Filled with job's tears salad

Hot & Spicy Green Olive

90

Thai holy basil flavour

Nam Prik Noom with Cucumber

90

Northern style chilli paste

Spicy Prawn and Watermelon

90

Desserts

Prik Ka Klau

190

Pandan cake served with torched pineapple marinated mascarpone and homemade ice cream

It's Not Just A Cheesecake

190

Kha's homemade cheesecake served with fresh mango and passion fruit sorbet

Kha's Signature Cocktails

Delirious	350
<i>Gin, triple sec, Campari, rose syrup</i>	
Kar Ka	350
<i>Gin, Campari, rose syrup, olive juice</i>	
Sunset in Suan Plu	350
<i>Whiskey, Campari, lemon, orange juice</i>	
Deep Shadow	350
<i>Rum, dark rum, triple sec, soda</i>	
The Black Swan	350
<i>Whiskey, Kahlua, homemade lemon syrup</i>	
Roselle Angelique	350
<i>Gin, triple sec, cherry, roselle</i>	
Bloody Kisses	350
<i>Whiskey, triple sec, watermelon, rose syrup</i>	
Flowing Tears	350
<i>Whiskey, peach schnapps, passionfruit, soda</i>	
Kha's Tom Yum Razorbliss	350
<i>Vodka, Malibu, coconut cream, coconut water</i>	
Dream of Red Dragon	350
<i>Whiskey, Campari, triple sec, orange juice</i>	

Kha's Mocktails

Grapefruit Rosemary	190
<i>Roselle juice, cinnamon, orange</i>	
Virgin Mojito	190
<i>Lime, mint, passion fruit puree, soda</i>	
R&B	190
<i>Green apple, rambutan, soda</i>	
Ginger Watermelon	190
<i>Ginger root, watermelon</i>	
Virgin Pina Colada	190
<i>Coconut water, pineapple</i>	
Strawberry Lemonade	190
<i>Homemade strawberry syrup, lemon, soda</i>	
Blue Hawaii	190
<i>Curacao, pineapple, soda</i>	
Lemonade	190
<i>Homemade lemon syrup, soda</i>	

Classic Cocktails

Long Island Iced Tea	250
Mojito	250
B52	250
Old Fashioned	250
Dry Martini	250
Vodka Martini	250
Strawberry Martini	250
Watermelon Martini	250
Passionfruit Martini	250
Margarita	250
Cosmopolitan	250
Pina Colada	250
Daiquiri	250
White Russian	250
Black Russian	250
Pink Lady	250

Beers

Full Moon Pale Ale	250
Hoegaarden	220
Heineken	120
Singha	100

Soft drinks

Fresh Fruit Smoothies

<i>Banana, pineapple, orange, apple, passion fruit, mango, or watermelon</i>	
One fruit	120
Two fruits	150

Fruit juices

<i>Lime, pineapple, cranberry, mango, orange, or passion fruit</i>	90
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Coca-Cola, Sprite, Tonic Water, Ginger Ale, Soda Water	70
Mineral Water	50
Perrier Sparkling Water	110

Coffee & Tea

Espresso	90
Americano	100
Latte	130
Cappuccino	130
Fresh Teas (a selection of flavours)	120

All prices are subject to 10% service charge and 7% tax

Red Wines

		Glass	Bottle
2015	Andeluna 1300 Malbec <i>Mendoza, Argentina</i>	260	1,300
2018	Cantine Pirovana Collezione Primativo <i>Puglia, Italy</i>	260	1,300
2018	Lapostolle Grand Selection Carmenère <i>Raphel Valley, Chile</i>	290	1,400
2018	Casas del Bosque Gran Reserva Cabernet Sauvignon <i>Maipo, Chile</i>	---	1,450
2017	Casas del Bosque Gran Reserva Syrah <i>Casablanca, Chile</i>	---	1,500
2015	Dom. de la Clapière "Gatefer" (Rhone Blend) <i>Languedoc, France</i>	---	1,600
2018	Susana Balbo, Benmarco Malbec <i>Mendoza, Argentina</i>	---	1,600
2018	Yabby Lake, Red Claw Pinot Noir <i>Mornington Australia</i>	---	1,700

White Wines

2019	Colle Corviano, Pinot Grigiot Colline Pescari IGP <i>Abruzzo, Italy</i>	260	1,200
2019	Clearwater Cove Sauvignon Blanc <i>Marlborough, New Zealand</i>	280	1,350
2019	Schild Estate Moscato <i>Barossa Valley, Argentina</i>	---	1,350
2017	Reichsgraf v. Kesselstatt RK Riesling Trocken/Dry <i>Pfalz, Germany</i>	---	1,500
2018	Dom. Tournon Landsborough Vineyard Chardonnay <i>Pyrenees Aus</i>	---	1,700
2018	J. Hofstätter "Joseph" Gewürztraminer <i>Alto Adige, Italy</i>	---	1,900
2018	Jean Pablot Dom. Des Fines Cailottes Pouilly-Fumé <i>Loire, France</i>	---	1,900

Rosé and Sparkling Wine

2019	Lapostolle "Le Rose" <i>Raphel Valley, Chile</i>	---	1,250
2018	Figuiera "Premiere" Cotes de Provence Rosé <i>Provence, France</i>	---	1,950
	Louis Perdrier Brut Rose <i>Bourgogne, France</i>	---	950
	Montelliana Prosecco Extra Dry <i>Vente, Italy</i>	---	1,200

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