

Savor the Art of Private Dining



Signature Dining by Kinthai

Welcome to Kinthai

At Kinthai, we craft an exceptional dining experience, personalized just for you. Our signature private dining concept blends a variety of tantalizing flavors with stunning locations, all complemented by your very own chef and attentive service. Your evening with us promises to be a blend of romance and unforgettable moments.

The Perfect Culinary Journey

Our diverse menu selection brings you the finest flavors from around the world. Choose from a lavish seafood barbecue, authentic Thai cuisine, timeless Italian dishes, or contemporary vegan creations. Or collaborate with our team to design a custom menu that reflects your unique tastes. For the perfect pairing, our in-house wine expert is on hand to recommend the ideal complement to every dish.

Dine in Your Perfect Setting

Imagine a magical dinner under the stars on a pristine beach, an elegant evening in a lush garden, or an intimate gathering in a serene oceanfront haven. Wherever your dream dining experience takes you, we handle every detail to create an unforgettable moment for you to savor.

Secure Your Reservation

Our exclusive venues are reserved for one couple at a time, offering complete privacy and a truly intimate atmosphere. To bring your dream dining experience to life, we recommend booking at least 24 hours in advance.

For reservations, contact us at: **+66 099 353 0593** or contact@kinthai.in.th



Signature Dining by Kinthai

Exquisite Custom-Crafted Dining Experiences

Royal Siam Experience

Indulge in the rich and delicate flavors of traditional Thai dishes, inspired by the majestic royal courts of Siam. A journey through time and taste, offering a truly authentic experience.

Contemporary Fusion

A modern take on timeless classics, blending the best of Thai and Western cuisines. Expect a fusion of flavors that excite the palate while honoring tradition.

Seafood BBQ

Freshly caught from the ocean, enjoy a luxurious seafood barbecue where each dish is grilled to perfection. A feast of the freshest marine delights for the true seafood enthusiast.

Vegan Escape

A vibrant and innovative plant-based experience, celebrating the diverse and bold flavors of vegan cuisine. Every dish is crafted with care, offering an unforgettable plant-based dining journey.





Signature Dining by Kinthai

Royal Siam Experience

Indulge in a curated selection of royal Thai dishes, each rich in tradition and bursting with flavor. This exclusive dining experience is designed for those seeking to savor the true essence of Thai culinary heritage.

฿12,900 net per couple (all included)

Appetiser

Sharing

Yam Talay

Spicy seafood salad

Yam Nue Yang

Grilled marinated beef with Thai vegetables, fresh lime and chili dressing

Laab Kai Thod

Deep fried spicy minced chicken with fresh Thai herbs and roasted ground rice.

Chicken Satay

Grilled and marinated chicken skewers.

Soup

Individual

Tom Kha Goong

Spicy and sour soup with prawns.

Main Course

Sharing

Khen Khiew Wan Kai

Chicken thigh in green curry (mild spicy)

Pla Nam Manao

Steamed seabass with lemon and chili.

Plaid Pak Ruam

Fried mixed vegetables in oyster sauce.

Khao Hom Mali

Steamed jasmine rice.

Dessert

Individual

Khao Niew Ma Muang

Fresh mango with sticky rice.



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Contemporary Fusion

A journey through global flavors, this menu brings together the best of both worlds with innovative dishes that merge Thai and Western culinary techniques. Perfect for those looking to explore new tastes and culinary artistry.

฿12,900 net per couple (all included)

Appetiser

Sharing

Variety of bruschettas

Entrée

Individual

Thai-spiced butternut squash soup
Coconut cream, lemongrass oil and crispy shallots

Pre-Main Course

Sharing

Garlic shrimps with chili and parsley

Roasted vegetables with eggplant hummus and ricotta

Main Course

sharing

Pan-seared salmon with Thai basil pesto
Served with coconut jasmine rice

Massaman-braised beef short ribs

Slow-cooked with potatoes and crushed peanuts

Pad Thai carbonara

Fresh pasta with prawns, tamarind and parmesan

Wok-tossed Asian greens

Fresh seasonal vegetables stir-fried with ginger, soy and sesame oil

Dessert

Individual

Cranberry Cheesecake



Signature Dining by Kinthai

Seafood BBQ

Savor the freshest catch of the day, expertly grilled by your private chef and served beach side or in a private setting of your choice. A true ocean-to-table experience designed for seafood lovers.

฿14,900 net per couple (all included)

Appetiser

Sharing

Scallops and Prawns
Cauliflower Purée
Spicy Sauce

Soup

Individual

Thai-Style Tom Yum Seafood Soup or
Mediterranean Seafood Soup
(Serve with steamed jasmine rice or garlic
bread)

Main Course

Sharing

Grilled Lobster
Grilled Tiger Prawn
Grilled Cuttlefish or Cha Am Squid
Grilled Crab Legs & Shell-Baked Thermidor
Stir Fried Vegetables
Barracuda Fillet Grilled

Dessert

Individual

Passion Fruit Mousse



Signature Dining by Kinthai

Vegan Escape

A vibrant feast of plant-based creations, inspired by nature's bounty. From indigenous flavors to modern culinary trends, this menu offers a colorful and wholesome dining experience.

฿11,900 net per couple (all included)

Appetiser

Sharing

Som Tum Jay

Vegetarian Green Papaya Salad

Vegetable Satay

Grilled vegetable skewers served with peanut sauce

Chuchi Kajib

Golden Fried Okra

Soup

Individual

Tom Yum Jay

Vegetarian Tom Yum Soup

Main Course

Sharing

Pad Thai Jay

Stir-fried rice noodles with vegetables, tamarind sauce, tofu, bean sprouts, and peanuts

Kaeng Phed

Vegetarian Red Curry with deep fried tofu - rice-accompanied dish

Dessert

Individual

Khao Niew Mamuang

Mango Sticky Rice

Kluay Buat Chee

Warm bananas cooked in sweet coconut milk





KINTHAI PRIVATE CHEF SERVICES

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