

chilli and lime leaf cashews and peanuts (vg) [10, 11, 13]	4.00
dry-aged picanha skewers, jaew dipping sauce [13]	8.50
padron peppers, tamarind and soy (vg) [13]	6.00
pork and bone marrow sausage, coriander and shallot [2, 14]	7.00
arbroath smokie miang, galangal, spinach leaves and peanuts [3, 5, 11, 14]	7.50

salt and szechuan pepper oyster mushrooms, pickled mooli (vg) [13, 14]	7.50
corn ribs, salted coconut, shrimp and lime [2, 3, 5, 14]	7.00
vegan corn ribs, salted coconut, soy and lime (vg) [2, 13, 14]	7.00
beef tartare, chilli, lime and green peppercorns [3, 5]	9.50
shetland mussels, chilli jam and thai basil [3, 5, 8, 14]	10.00
crispy pork belly, watercress, cashew and ginger dressing [5, 10, 13]	10.00
fried chicken, fish sauce caramel and pickled banana chillies [5, 14]	9.00
cured stone bass, plum, cashews and green nam jim [5, 10]	11.00

hispi cabbage, cashew nut butter and sriracha (vg) [2, 10, 13]	9.00
grilled duke of berkshire pork neck, whisky jaew [13]	17.50
whole grilled sea bream, herb salad and green nam jim [3, 5]	18.50
stir-fried cod cheeks, king prawns, oyster sauce and green peppercorns [3, 5, 8, 13]	14.00
southern yellow curry of hake [3, 5, 14]	14.00
green curry of beef shin, aubergine and banana chilli [3, 5, 14]	15.00
roasted cauliflower curry, crispy potato and ajat pickle (vg) [13, 14]	10.50
phanaeng curry of confit duck leg, burnt grape and peanut [3, 5, 11, 14]	16.50
charcoal-grilled celeriac, almond and turmeric curry, crispy kale (vg) [1, 2, 10, 13, 14]	10.00

cucumber salad, chilli, lime and peanuts (vg) [2, 11, 13]	6.00
shredded beetroot, rhubarb and brown shrimp som tam [3, 5]	6.50
stir-fried purple sprouting broccoli, chilli and soybean (vg) [2, 13]	6.00
stir-fried lamb mince and haggis, chilli and lime leaf [2, 3, 5]	9.00
steamed jasmine rice (vg)	3.00



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KA PAO

KA PAO sharing menu for 4 or more diners, priced per person	30.50
arbroath smokie miang, galangal, spinach leaves and peanuts [3, 5, 11, 14]	
pork and bone marrow sausage, coriander and shallot [2, 14]	
corn ribs, salted coconut, shrimp and lime [2, 3, 5, 14]	
crispy pork belly, watercress, cashew and ginger dressing [5, 10, 13]	
shetland mussels, chilli jam and thai basil [3, 5, 8, 14]	
stir-fried cod cheeks, king prawns, oyster sauce and green peppercorns [3, 5, 8, 13]	
hispi cabbage, cashew nut butter and sriracha (vg) [2, 10, 13]	
roasted cauliflower curry, crispy potato and ajat pickle (vg) [13, 14]	
cucumber salad, chilli, lime and peanuts (vg) [2, 11, 13]	
southern yellow curry of hake [3, 5, 14]	
green curry of beef shin, aubergine and banana chilli [3, 5, 14]	
stir-fried purple sprouting broccoli, chilli and soybean (vg) [2, 13]	
steamed jasmine rice (vg)	

DESSERT

coconut and pandan soft serve [7]	5.00
mango and calamansi soft serve (vg)	
a twist of both [7]	

sticky tamarind and ginger sponge, coconut and lime mascarpone [2, 4, 7]	6.50
bare bones salted chocolate mousse, sriracha honeycomb [4, 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

KA PAO KIDS

cauliflower and celeriac curry [vg, 1, 13]	5.00
crispy fish [2, 5, 13]	
crispy chicken [1, 2, 13]	
all served with grilled sweetcorn, tomato and cucumber salad, curry sauce and steamed rice	

DESSERTS

soft serve	5.00
coconut and pandan ice cream [7]	
mango and calamansi sorbet [vg]	
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