

1	chilli and lime leaf cashews and peanuts (vg)	3.50
2	loch creran oyster, green nam jim (each)	3.00
3	grilled aubergine and chilli dip, pork skins and crudités	4.00
4	padron peppers, tamarind and soy (vg)	5.50
5	white crab, calamansi and coconut, shrimp cracker	10.50
6	grilled lamb skewers	5.00

7	salt and szechuan pepper oyster mushrooms, pickled mooli (vg)	6.50
8	corn ribs, salted coconut, shrimp and lime	6.00
9	vegan corn ribs, salted coconut, soy and lime (vg)	6.00
10	cured langoustine, lime, granny smith apple and cashews	9.50
11	grilled sea bream, shredded cabbage, peanut, ginger and charred grapes	10.50
12	crispy pork belly, sorrel, watercress and calamansi salad	9.00
14	fried chicken, spicy caramel	7.50
15	grilled pork and bone marrow sausage, peanuts and herbs	7.50

## DESSERT

32	coconut and pandan soft serve	
33	mango and calamansi soft serve (vg)	4.50
34	a twist of both	

16	hispi cabbage, cashew nut butter and sriracha (vg)	7.50
17	jungle curry of shetland mussels and ramiro pepper	10.00
18	whole grilled mackerel, herb salad and green nam jim	12.50
19	red curry of sea trout, coley and langoustine, burnt tomato and lime leaf	14.00
20	stir-fried turkey laab, roasted chilli, radicchio and cos lettuce	9.00
21	roast pork belly, burnt tomato sambal and choy sum	10.50
22	green curry of lamb shoulder, leeks and banana chilli	12.50
23	braised beef, apache potato and peanut massaman curry	13.50
24	charcoal-grilled celeriac, almond and turmeric curry, crispy kale (vg)	8.50
25	roast jerusalem artichoke and harlequin squash, bird's eye chilli and green peppercorns (vg)	8.50

26	cucumber salad, chilli, lime and peanuts (vg)	5.00
27	shaved carrot salad, brown shrimp, hazelnut and apple	5.00
28	stir-fried brussels sprouts, pork fat, chilli and crispy rice	5.50
29	stir-fried brussels sprouts, soy bean, chilli and crispy rice (vg)	5.00
30	steamed jasmine rice (vg)	2.00

35	cardamom and almond sponge, thai basil and lime curd	6.00
36	palm sugar panna cotta, pineapple, papaya and mango	6.00



# KA PAO

IG | FB | TW : @kapaofeeds

31	<b>KA PAO sharing menu</b> for 4 or more diners, priced per person	27.50
<p>grilled lamb skewers</p> <p>white crab, calamansi and coconut, shrimp cracker</p> <p>grilled sea bream, shredded cabbage, peanut, ginger and charred grapes</p> <p>corn ribs, salted coconut, shrimp and lime</p> <p>crispy pork belly, sorrel, watercress and calamansi salad</p> <p>jungle curry of shetland mussels and ramiro pepper</p> <p>hispi cabbage, cashew nut butter and sriracha</p> <p>shaved carrot salad, brown shrimp, hazelnut and apple</p> <p>red curry of sea trout, coley and langoustine, burnt tomato and lime leaf</p> <p>stir-fried turkey laab, roasted chilli, radicchio and cos lettuce</p> <p>green curry of lamb shoulder, leeks and banana chilli</p> <p>stir-fried brussels sprouts, pork fat, chilli and crispy rice</p> <p>steamed jasmine rice</p>		

please scan this QR code to check into and out of Ka Pao

guest wi-fi password: kapaoBANG



for our drinks menu, please scan this QR code, or visit [ka-pao.com](http://ka-pao.com)

allergies or intolerances?  
please ask staff for our allergen information