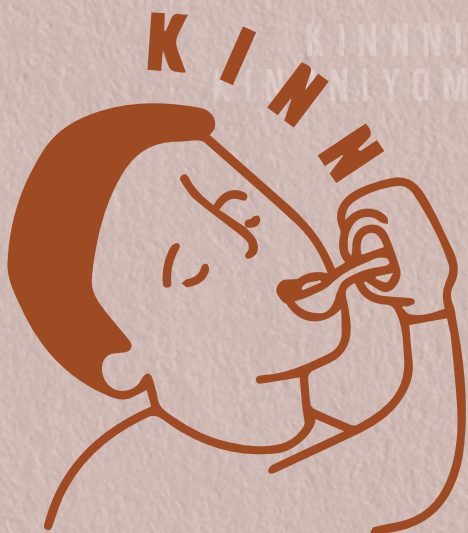


KINN NIYOM CASTLE HILL



- BYO \$10 per bottle (wine only)
- 15% surcharge on public holiday
 - All prices are included GST
- Please note that a payment processing fee is added to card payments
 - If you are concerned with allergies to certain ingredients please inform our staff.
- Food ingredients and prices are subject to be change without prior notice
 - No seperate bill

STARTER

BETEL
LEAF



BETEL LEAF (2 pcs) **12**
Tiger prawn, ginger,
toasted coconut
& mix herbs in
betel leaf

SWEET CORN FRITTER (4 pcs) **10**
Crispy corn fritter with
sweet chilli sauce
& crushed peanut

CURRY
PUFF



GOLDEN TOFU (8 pcs) **11**
Crispy soft tofu with salted
tamarind sauce &
crushed peanut

CURRY PUFF (4 pcs) **13**
Crispy puff stuffed with
mixed vegetable

SWEET CORN
FRITTER



GOLDEN
TOFU



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DUCK SAN
CHOI BAO



SALMON
CARPACIO



CRISPY
EGGPLANT
STICKS



STEAMED
GINGER
FISH



SMALL DISH

SALMON CARPACIO G 18

Salmon sashimi with soy sauce and sesame vinaigrette

CRISPY EGGPLANT STICKS V VE 16

Crispy eggplant sticks, spices sweet vinegar

DUCK SAN CHOI BAO 8 each

Duck mince, water chestnuts and fresh iceberg lettuce cup

STEAMED GINGER FISH 17

Steamed basa fillet with shallot and ginger soy sauce served with chilli lime dipping

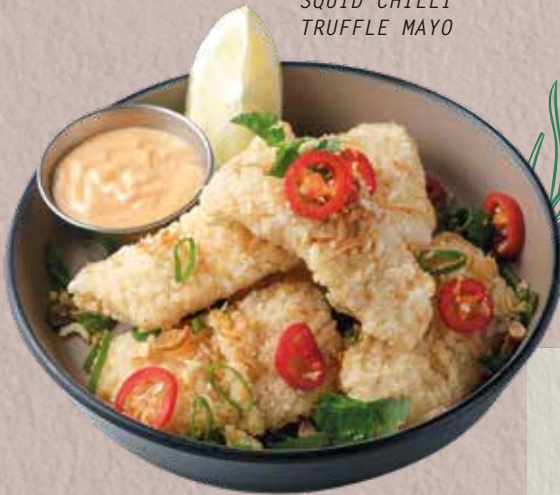
PAPAYA
CRAB



GRAPE FRUIT
WAGYU SALAD



SQUID CHILLI
TRUFFLE MAYO



SMALL DISH



GARLIC CHIVE
DUMPLING

SQUID CHILLI TRUFFLE MAYO 18

Deep Fried Calamari with
Spicy Truffle Mayo

PAPAYA CRAB 🌶️ 🥜 20

Green papaya salad, garlic,
chilli, peanut
with crispy soft-shell crab

GARLIC CHIVE DUMPLING 🌿 🌿 12

Deep fried garlic chive dumpling
served with sweet & sour dressing

**GRAPE FRUIT
WAGYU SALAD** 🌿 🌶️ 18

Grilled Wagyu beef served with
Thai Grapefruit salad



GRILLED

GRILLED CHICKEN G 27

Char grilled marinated chicken thigh fillet with wok tossed mix vegetable

GRILLED WAGYU BEEF G 30

Char grilled wagyu beef with wok tossed mix vegetable and ground roasted rice

PORK RIBS



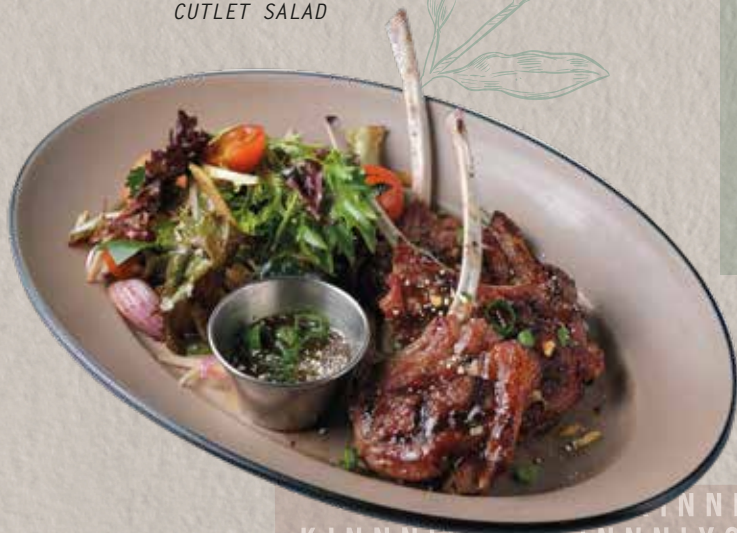
GRILLED LAMB CUTLET SALAD G 30

Grilled lamb cutlet with rocket pear salad and ground roasted rice

PORK RIBS G 32

Grilled pork rib with sesame oil, spices tomatoes and honey sauce

GRILLED LAMB CUTLET SALAD



CASTLE HILL

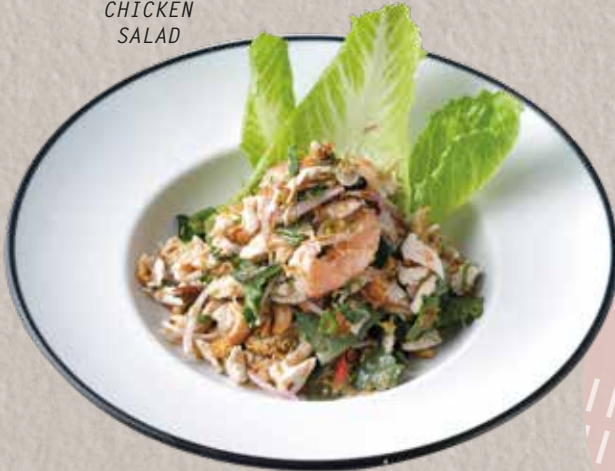
GRILLED WAGYU BEEF



GRILLED CHICKEN

SALAD

COCONUT
CHICKEN
SALAD



NAM TOK
WAGYU BEEF



SALMON NASHI
SALAD



GRILLED & SALAD

SALMON

NASHI SALAD G 🌶️ 30

Seared slow-cooked salmon, nashi pear, Thai herbs with chilli lime dressing

COCONUT G CHICKEN SALAD 24

Poached chicken and prawn, betel leaf, Thai herbs with coconut milk dressing

NAM TOK WAGYU BEEF G 🌶️🌶️ 29

Grilled wagyu beef with ground roasted rice, dry chilli, herbs & lime dressing

BARRAMUNDI
CURRY



CASTLE HILL

KINN DISH

KANA
MOO GROB



BARRAMUNDI CURRY 🌶️ 30

Pan fried wild barramundi fillet with Southern Thai yellow curry & betel leaf

DUCK CURRY 🌶️ 30

Red curry of roasted duck with pineapple, lychee and Thai basil

KANA MOO GROB 26

Stir fried crispy pork with garlic, chilli and Chinese broccoli

DUCK
CURRY



SIZZLING
STIR-FRIED PIPI



**SIZZLING
STIR-FRIED PIPI 26**

Wok stir-fried pipis with, garlic, chilli, basil and chilli jam sauce served in hot plate

SIZZLING BEEF 29

Sizzling marinated wagyu beef with onion & shallot & capsicum served in hot plate

SIZZLING
BEEF



**CHILLI JAM
CRISPY PORK 27**

Stir fried crispy pork with chilli jam and vegetables

CASTLE HILL

KINNDISH



CHILLI JAM
CRISPY PORK

LAMB CUTLET CURRY 30

Grilled marinate lamb cutlet, green bean, south east Asian curry & mashed potato

**CRISPY WHOLE
BARRAMUNDI 41**

Crispy fried whole barramundi, sweet soy sauce and green apple salad

CRISPY WHOLE
BARRAMUNDI



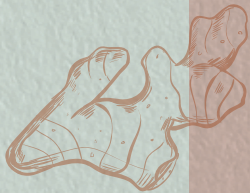
LAMB CUTLET CURRY

CASTLE HILL

ASIAN GREEN



ASIAN GREEN V VE 21
Mix Asian green vegetable stir-fried, tofu and mushroom sauce



VEGETARIAN

STIR FRIED V VE 22
VEGETARIAN EGGPLANT
stir-fried eggplant with chilli, basil and Soy Protein



STIR FRIED
VEGETARIAN EGGPLANT



VEG CURRY

VEG CURRY G V VE 🌶️ 20
Homemade vegetarian green curry with vegetable





GREEN CURRY



PANANG CURRY



CURRY & SOUP

CASTLE HILL

PANANG CURRY G U

Chicken or Beef 23

Prawn 26

Light curry with green bean, broccoli & Thai basil

GREEN CURRY G U

Chicken or Beef 23

Prawn 26

Green curry chicken with apple eggplant, bamboo shoot, green bean, broccoli & Thai basil

MASSAMUN BEEF CURRY G 25

Braised beef in massamun curry with mashed potato

HOTPOT TOM YUM PRAWN U 24

A mild spicy and sour tom yum soup with prawns, mushrooms & Thai herbs

HOTPOT TOM YUM PRAWN



MASSAMUN BEEF CURRY



NOODLE & FRIED RICE



PAD
SEE IW



CHOICE OF



Vegetable	20
Chicken	22
Beef	22
Prawn	26

PAD THAI



PAD THAI 6 🍲

Thin rice noodle stir-fried with egg, bean sprout and crushed peanut

PAD SEE IW

Stir-fried wide rice noodle with egg, Chinese broccoli

SPICY NOODLE 🌶️🌶️🌶️

Stir-fried wide rice noodle with egg, green peppercorn, chilli & basil

FRIED RICE

Fried rice with egg, onion, tomatoes, dice pumpkin and Chinese broccoli



SPICY
NOODLE



FRIED RICE



M KINNNIYOM
NNNIYOM
M KINNNIYOM
NNNIYOM
M KINNNIYOM
NNNIYOM

SIDE DISH

Steamed Rice	4
Peanut Sauce 🥜	5
Roti	4
Steamed Vegetable	8
Steamed Noodle	5
Rice & Peanut Sauce 🥜	7
Potato Fries	8



Satay Chicken



CASTLE HILL



KID MEAL

(Under 12 years old)



Prawn Batter

Satay Chicken	14
Prawn Batter	17
Chicken Schnitzel	15
Choice of Side	- Steamed Rice
	- Fried Rice
	- Potato Fries



Chicken Schnitzel

SET A

(minimum 2 people) \$42/Person



ENTRÉE	MAIN
PETITE SATAY CHICKEN 🍗	MASSAMUN BEEF CURRY 🍲
SEARED SCALLOP 🍷 🌶️	CHILLI JAM CRISPY PORK
CRAB PRAWNS ROLL	COCONUT CHICKEN SALAD 🍷
	STEAMED RICE



SET B

(minimum 4 people) \$48/Person

ENTRÉE	MAIN
DUCK PANCAKE	DUCK CURRY 🍲
SQUID CHILLI TRUFFLE MAYO	SIZZLING BEEF
GARLIC CHIVE DUMPLING 🌿 🌿	CRISPY PORK BELLY
PETITE SATAY CHICKEN 🍗	ASIAN GREEN 🌿 🌿
	STEAMED RICE



