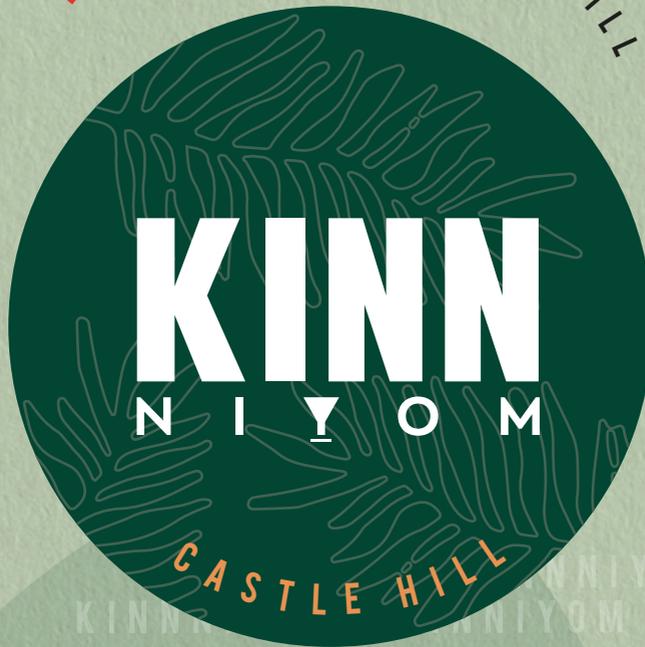


CASTLE HILL



KINN



- 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



**CORN TOD** (6 pcs) V VE  **14**  
Deep-fried sweet corn fritters with chili tamarind dipping, crushed peanut



**SALMON CRACKER** (2 pcs) G **12**  
Fresh salmon tossed in a spicy mustard mayo with dill, onion, herbs on rice sesame cracker



**CURRY PUFF** (4 pcs) V VE **14**  
Crispy puff stuffed with mixed vegetables



**SQUID SKEWER**  
(2 Skewers) **12**  
Grilled squid with chili lime sauce

**BETEL LEAF** G  **12**  
Tiger prawn, ginger, toasted coconut, mixed Thai herbs in betel leaf





**PETITE SATAY CHICKEN** (6 Skewers) 🥜 15  
 Char-grilled chicken skewers with cucumber relish, roti and peanut sauce



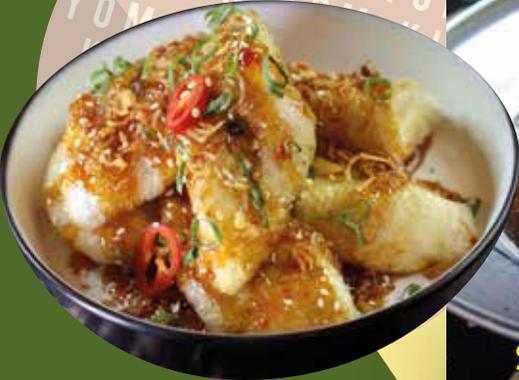
**PRAWN DONUT** (4 pcs) 16  
 Deep fried prawn cakes with sweet plum sauce



**DUCK SAN CHOI BAO** 8 each  
 Duck minced, water chestnuts, chilli and fresh iceberg lettuce cup



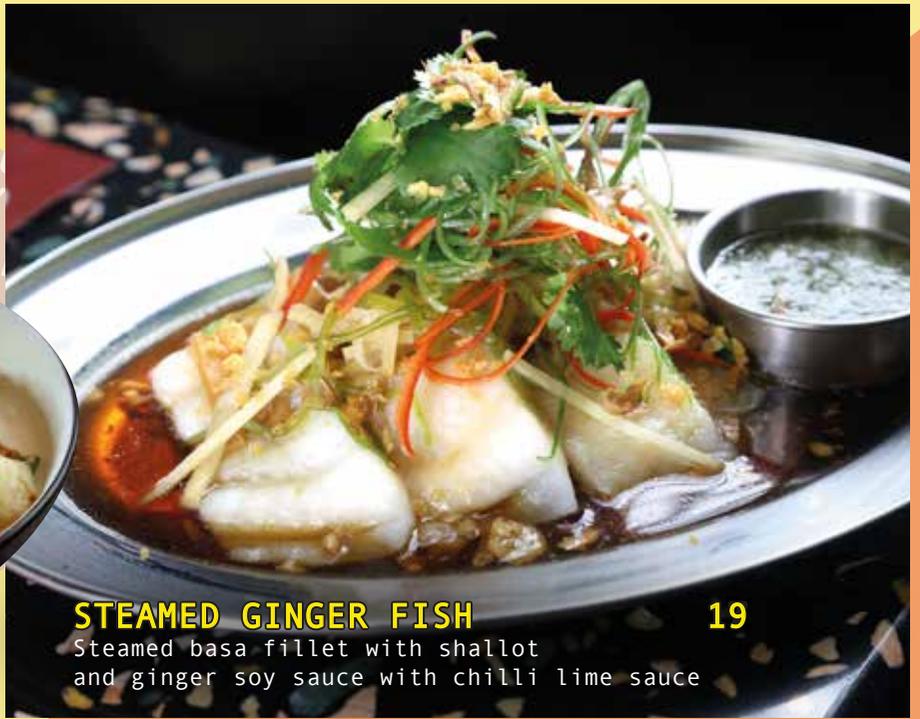
**CRAB PRAWN ROLL** (4 pcs) 9  
 Deep fried net roll filled with crab & prawn meat, plum sauce



**CRISPY EGGPLANT STICKS** V VE **18**

Deep-fried eggplant sticks, sesame, chilli, spiced sweet vinegar sauce

**SMALL DISH**



**STEAMED GINGER FISH**

**19**

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



**CHILLI & GARLIC CRISPY PORK**

**19**

Wok tossed crispy pork belly, fried garlic, chilli, shallots



**SALMON CARPACCIO** G **20**

Salmon sashimi with soy sauce and sesame vinaigrette



**SPICY SALMON** G 🌶️

**20**

Salmon sashimi with chilli-lime dressing



**SEARED SCALLOP** G 🌶️ 20  
Lightly seared sea scallop with Thai herbs, chilli-lime dressing



**PAPAYA CRAB** 🌶️ 🥜 21  
Green papaya salad, garlic, chilli, peanut with crispy soft-shell crab

# SMALL DISH



**PAPAYA CHICKEN** 🌶️ 🥜 20  
Green papaya salad, garlic, chilli, peanut with grilled chicken



**SQUID CHILLI TRUFFLE MAYO** 20  
Deep Fried squid with chilli, Spicy Truffle Mayo



**GARLIC CHIVE DUMPLING** V VE 12  
Thai-style deep fried garlic chive dumplings with sweet and sour sauce



**GRILLED CHICKEN** 28  
Char grilled marinated chicken thigh fillet with wok tossed mixed vegetables



**GRILLED WAGYU BEEF** 32  
Char grilled wagyu beef with wok tossed mixed vegetables and roasted rice powder

# GRILLED



**GRILLED LAMB CUTLET SALAD** 31  
Grilled lamb cutlet with pear salad and roasted rice powder



**PORK RIBS** 33  
Grilled pork rib with sesame oil, spices tomatoes and honey sauce

WELCOME

**YUM NUEA**   **31**

Grilled wagyu beef with roasted rice powder sliced grapes, chilli, Thai herbs, chilli-lime dressing



# GRILLED & SALAD

**COCONUT CHICKEN SALAD** 

**26**

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



**SALMON**

**NASHI SALAD**   **30**

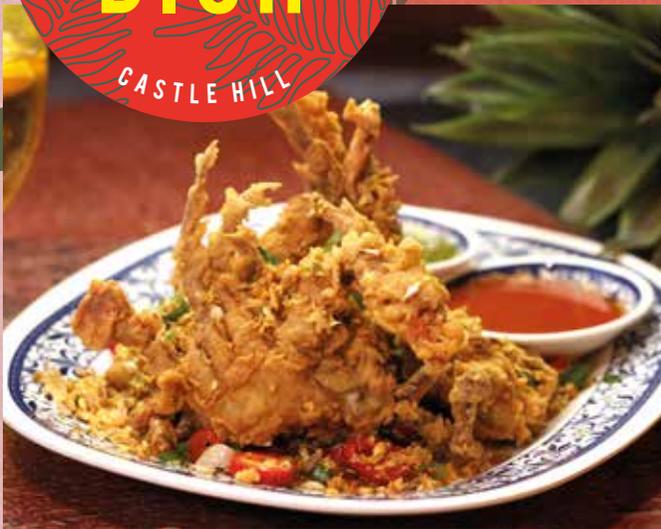
Seared slow-cooked salmon, green apple, nashi pear, Thai herbs, cashew nut with chilli lime dressing





**CRISPY PORK BELLY 32**

Crispy pork belly with capsicum chilli sauce, fresh mixed greens tossed in cucumber relish



**SALT & PEPPER CRISPY SOFT SHELL CRAB 33**

Wok fried crispy soft shell crab with chilli & garlic



**CHILLI JAM SOFT SHELL CRAB 33**

Crispy soft-shell crab with homemade chilli jam sauce



**CHILLI JAM CRISPY PORK 28**

Stir fried crispy pork with chilli jam and vegetables

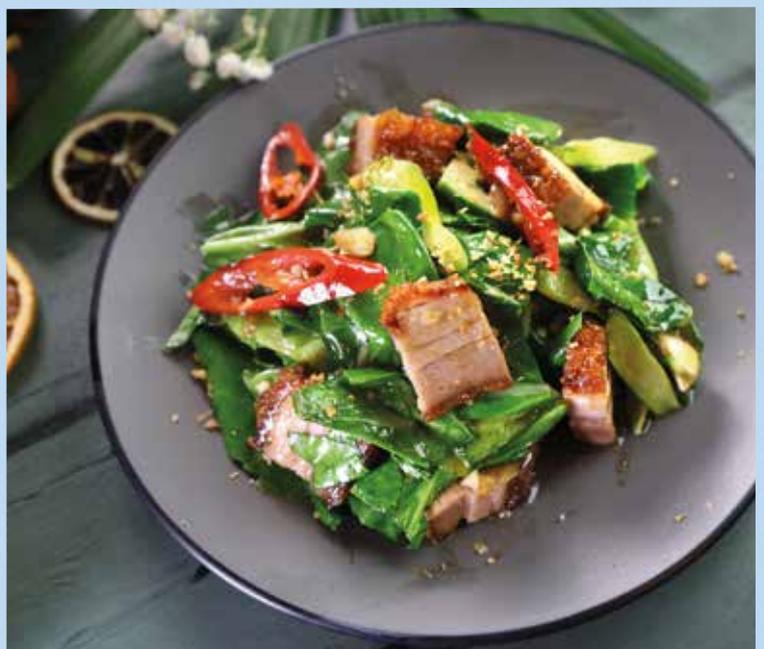


**CHILLI & GARLIC KING PRAWN 35**

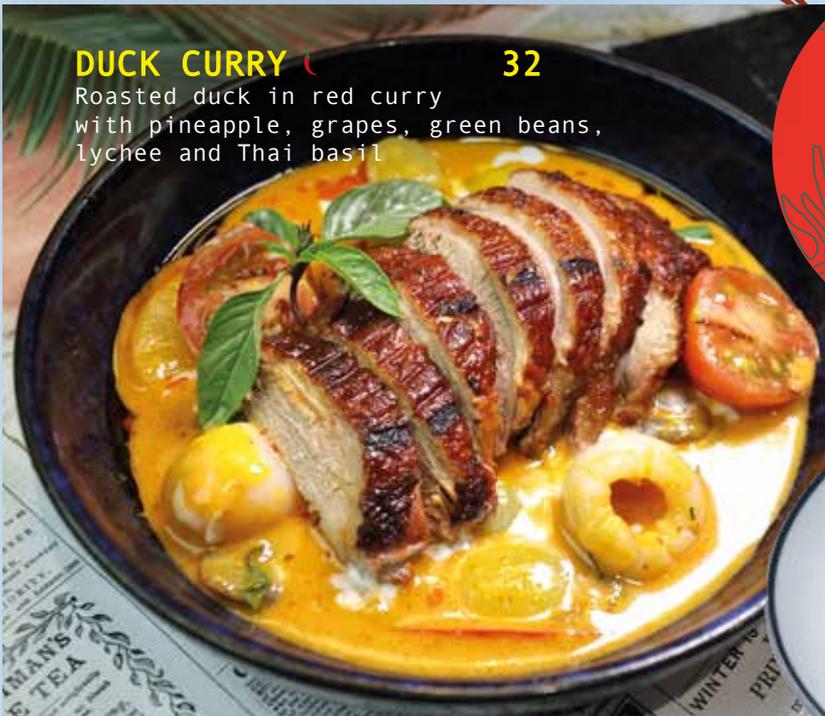
Deep-fried prawns tossed with fragrant garlic and chilli, including crispy battered prawn shells



**BARRAMUNDI CURRY** 🍲 🌶️ 30  
Pan fried wild barramundi fillet with Southern Thai yellow curry, chilli, betel leaf, broccoli



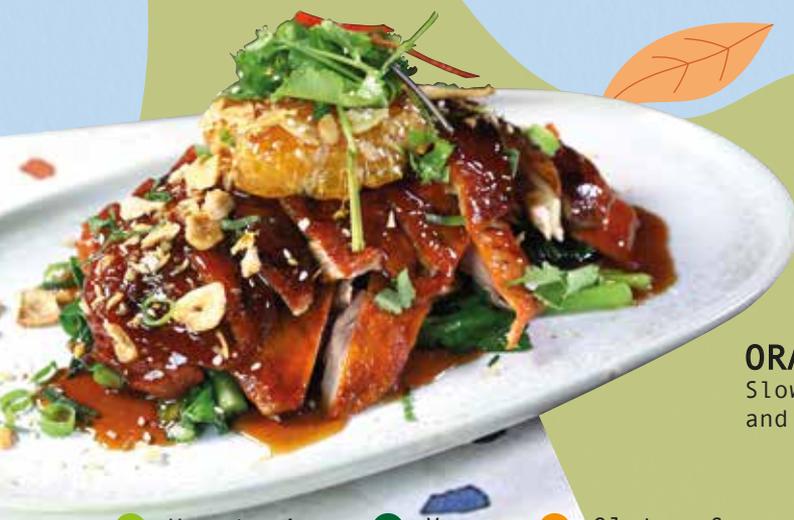
**KANA MOO GROB** 🌶️ 28  
Stir fried crispy pork with garlic, chilli and Chinese broccoli



**DUCK CURRY** 🌶️ 32  
Roasted duck in red curry with pineapple, grapes, green beans, lychee and Thai basil



**LAMB CUTLET CURRY** 🌶️ 33  
Grilled marinate lamb cutlets, green beans, Southeast Asian curry sauce and mashed potato



**ORANGE DUCK** 33  
Slow-cooked duck, Chinese broccoli and orange plum sauce

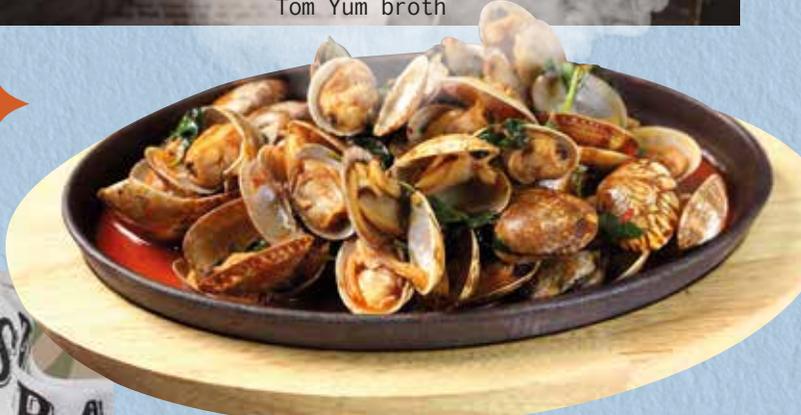


# Special

**HOTPOT TOM YUM SEAFOOD** 🍴 39

Sharing hotpot of mixed seafood, mushroom, Thai herbs in authentic spicy Tom Yum broth

**KINN DISH**  
CASTLE HILL



**SIZZLING STIR-FRIED PIPI** 26

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



**THREE FLAVOURS 6 42**  
**CRISPY WHOLE BARRAMUNDI**

Deep-Fried Whole Barramundi, Sweet, Sour, Spicy Sauce With Lychee, Pineapple, Tomato



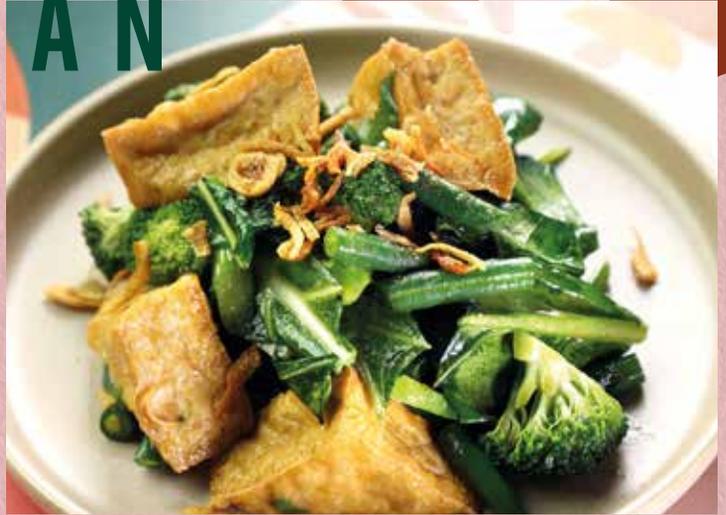
**SWEET CRISPY WHOLE BARRAMUNDI** 42

Deep-fried whole barramundi, sweet fish & soy sauce and green apple salad

# VEGETARIAN



**CHILLI GARLIC  
PLANT BASED** V VE 🌶️ 19  
Wok tossed plant based,  
fried garlic, chilli, shallot



**ASIAN GREEN** V VE 22  
Mixed Asian green vegetables,  
tofu and mushroom sauce



**STIR FRIED  
MUSHROOM** V VE 22  
Mixed three mushrooms,  
green beans, chilli



**STIR FRIED  
VEGETARIAN EGGPLANT** V VE 🌶️ 22  
stir-fried eggplant with  
chilli, basil and diced tofu



**STIR FRIED  
GREEN SUGAR BEAN  
PLANT BASED** V VE 22  
Wok tossed sugar bean,  
plant based, fried garlic,  
chilli

### PANANG CURRY G 🌶️

Chicken or Beef 24

Prawn 26

Light curry with green beans, broccoli & Thai basil



### GREEN CURRY G 🌶️

Chicken or Beef 24

Prawn 26

Green curry with Thai apple eggplants, bamboo shoots, broccoli, green beans, & Thai basil



# CURRY & SOUP

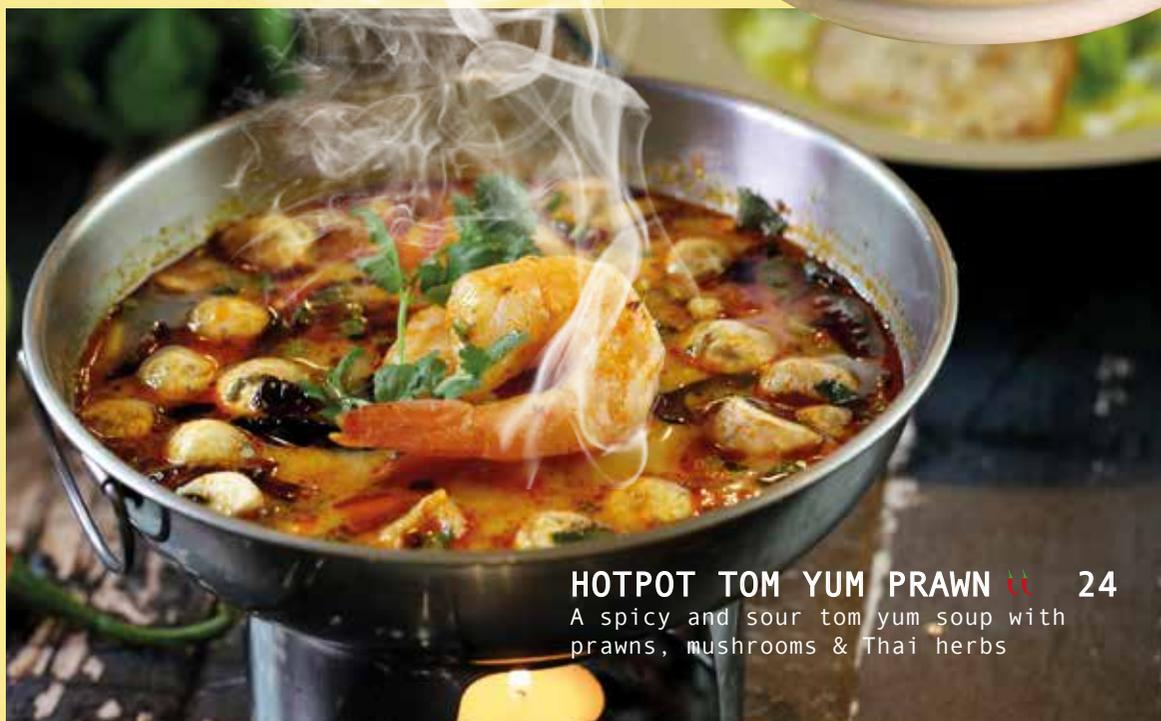
### MASSAMUN BEEF CURRY G 26

Braised beef in massamun curry with mashed potato



### HOTPOT TOM YUM PRAWN 🌶️ 24

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



# STIR FRIED

CHOICE OF

Vegetable	21
Chicken	23
Beef	23
Prawn	26

CASHEW NUT SAUCE



PEANUT SAUCE 🥜

Stir fried with house made peanut sauce & vegetables

CASHEW NUT SAUCE

Stir fried with mild chilli jam, vegetables & roasted cashew nuts

CHILLI BASIL SAUCE 🌶️🌿

Stir fried with crushed garlic, chilli & Thai basil, onions, beans



PEANUT SAUCE

CHILLI BASIL SAUCE

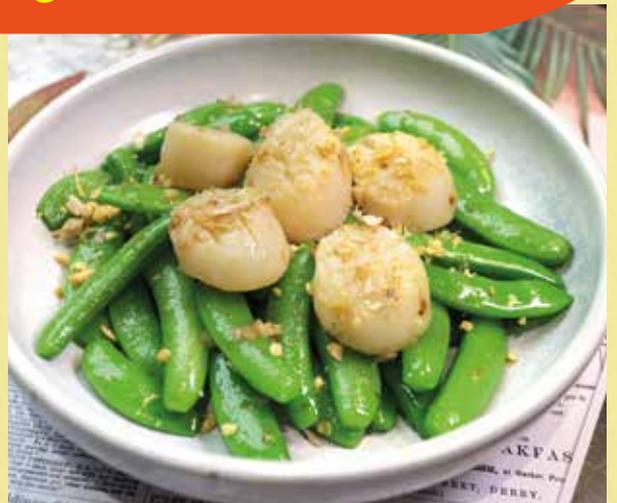


## Special STIR FRIED



PAD KA PRAO NUEA SAP 🌶️🌿 29

Stir fried minced beef with crushed garlic, chilli & Thai basil.



SCALLOP SUGAR BEAN 30

Stir fried sugar bean, scallops, crushed garlic with oyster sauce

## PAD THAI 🍜

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



# NOODLE & FRIED RICE

## CHOICE OF

Vegetable	21
Chicken	23

Beef	23
Prawn	26



## SPICY FRIED RICE 🌶️

Spicy and aromatic fried rice with egg, green beans, fresh chilli and basil



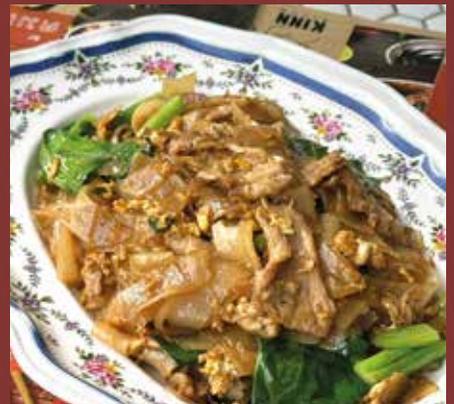
## FRIED RICE

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



## SPICY NOODLE 🌶️

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



## PAD SEE IW

Stir-fried wide rice noodle with egg, Chinese broccoli



## CRAB FRIED RICE 34

Crab meat fried rice with egg, onions and shallots

# SIDE DISH

Steamed Rice	4
Peanut Sauce 🥜	6
Roti	4
Steamed Vegetable	8
Steamed Noodle	5
Rice & Peanut Sauce 🥜	8
Potato Fries	9



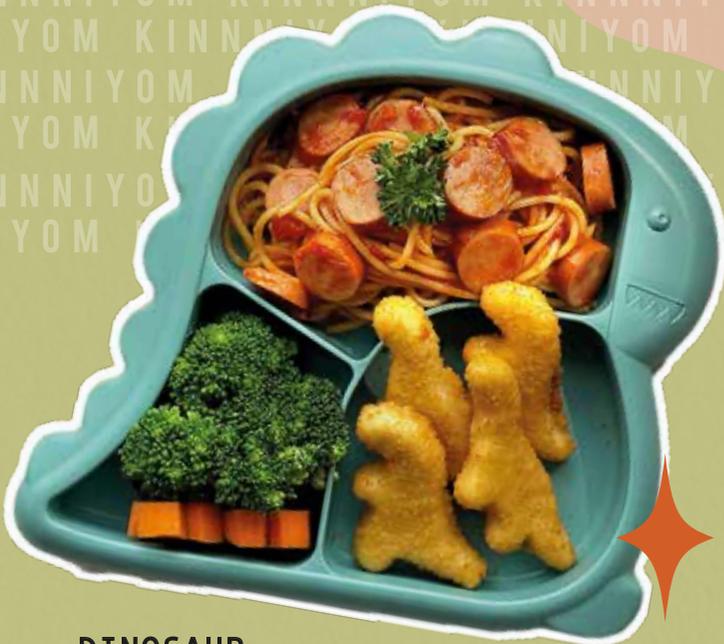
**DINOSAUR CHIPS 13**  
Chicken nuggets with potato fries

# KID MEAL

(Under 12 years old)



**MR. BEAR SATAY 14**  
Chicken satay with egg fried rice, vegetables



**DINOSAUR SPAGHETTI 15**  
Bolognese tomato sauce with chicken sausage, chicken nuggets, vegetables



**TERIYAKI SALMON 16**  
Sesame & seaweed rice with teriyaki salmon, vegetables



# SET A

(minimum 2 people) \$45/Person



## ENTRÉE

PETITE SATAY CHICKEN 🍗  
SEARED SCALLOP 🍷 🌶️  
CRAB PRAWNS ROLL

## MAIN

MASSAMUN BEEF CURRY 🍷  
CHILLI JAM CRISPY PORK  
COCONUT CHICKEN SALAD 🍷  
STEAMED RICE

# SET MENU



# SET B

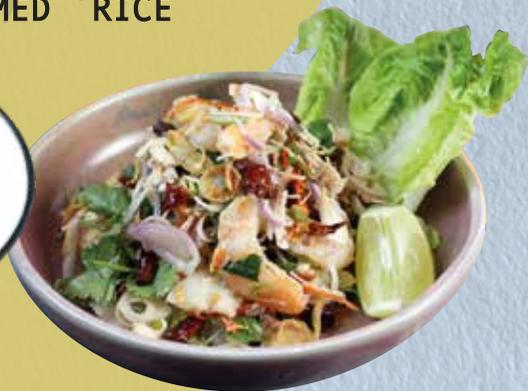
(minimum 4 people) \$49/Person

## ENTRÉE

SPICY SALMON 🌶️  
SQUID CHILLI TRUFFLE MAYO  
GARLIC CHIVE DUMPLING 🍷 🍷  
PETITE SATAY CHICKEN 🍗

## MAIN

DUCK CURRY 🌶️  
SIZZLING STIR-FRIED PIPI  
CHILLI & GARLIC CRISPY PORK 🌶️  
ASIAN GREEN 🍷 🍷  
STEAMED RICE



# SET MENU



SET **C**

(minimum 4 people) \$58/Person



ENTRÉE	MAIN
SEARED SCALLOP <b>G</b> 🌶️	CHILLI JAM SOFT SHELL CRABS
BETAL LEAF <b>G</b> 🥜	ORANGE DUCK
SALMON CARPACIO <b>G</b>	LAMB CULLET CURRY 🌶️
CRISPY EGGPLANT STICKS <b>V</b> <b>VE</b>	YUM NUEA <b>G</b> 🌶️
	STIR FRIED MUSHROOM <b>V</b> <b>VE</b>
	STEAMED RICE

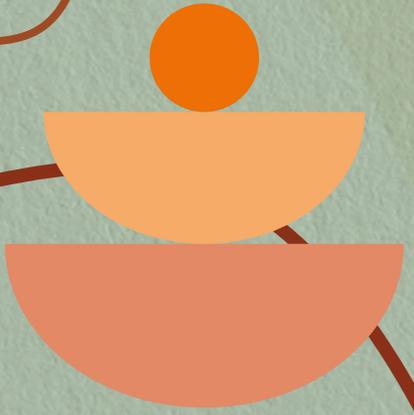


NNIYOM



KINN  
NIYOM

CASTLE  
HILL





# KINN NIYOM Dessert Menu



## 1. PANDAN DREAM

Coconut milk ice cream with creamy pandan custard, young coconut slices, whipped cream

\$15

## 2. GOLDEN CORN TOAST

Salted caramel ice cream with creamy corn, rich butterscotch sauce

\$15

## 3. MANGO STICKY RICE

Mango sorbet, coconut sticky rice, diced mango, caramelized pistachio

\$15

## 4. LUSCIOUS TOAST

Strawberry jam ice cream, rich butterscotch sauce, fresh strawberries

\$15

Please inform our staff of any dietary requirements  
(Image for advertising purposes only)

## 5. TARO COCONUT \$12

Taro ice cream in coconut milk with taro balls, sweet corn, young coconut, white sesame seeds

## 6. CHA THAI TRIO \$11

Thai tea ice cream, jackfruit, herbal jelly, sweet plam, crispy dough

## 7. TROPICAL DELIGHT \$12

Coconut milk ice cream topped with young coconut, jackfruit, sweet palm, herbal jelly, and crispy mung beans

## 8. COCONUT BUN \$9

Coconut ice cream on a soft bun, sweet palm, jackfruit, crunchy mung beans

## 9. FRESH MANGO STICKY RICE \$15

A traditional Thai dessert with coconut sticky rice, fresh mango and coconut milk \*(Seasonal)



### ICE CREAM SCOOP \$6

SORBET	DAIRY ICE CREAM
MANGO <sup>GF</sup> <sup>DF</sup>	COCONUT MILK
	VANILA
	CHOCOLATE
	SALTED CARAMEL <sup>GF</sup>
	TARO <sup>GF</sup>
	STRAWBERRY JAM <sup>GF</sup>
	THAI TEA

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(Image for advertising purposes only)