

APPETIZERS

KITIMA STARTER PLATTER (FOR 2) 2 SALMON ROSES, 2 PRAWN BALLS, 2 CHICKEN SATAY AND 2 VEGETABLE SPRING ROLLS	155
SPRING ROLL PLATTER VARIETY OF 1 VEGETABLE SPRING ROLL, 1 GOLDEN PRAWN, 1 DUCK SPRING ROLL AND 1 CHEESE SPRING ROLL	75
TEMPURA PRAWNS (4) CRISPY FRIED PRAWNS IN LIGHT BATTER SERVED WITH TRADITIONAL JAPANESE CONDIMENTS	78
PRAWN BALLS WITH SMOKED DUTCH GOUDA (2) CRUNCHY FRIED PRAWN BALLS STUFFED WITH SMOKED DUTCH GOUDA AND SERVED ON A WASABI AVOCADO MOUSSE	68
GOLDEN PRAWNS (2) GOLDEN FRIED PRAWNS WRAPPED IN KATAIFI PASTRY SERVED WITH OUR CHEFS HOMEMADE LEMONGRASS AND CHILLI JAM	60
TUNA WONTONS (3) GOLDEN FRIED PARCELS WITH FIVE-SPICE TUNA, WATER CHESTNUTS AND SHIITAKE MUSHROOMS SERVED WITH A SWEET CHILLI SAUCE	55
DUCK SPRING ROLLS (2) GOLDEN FRIED SPRING ROLLS FILLED WITH CRISPY DUCK, SPRING ONIONS AND CARROTS SERVED WITH OUR HOMEMADE DUCK SAUCE	54
CHILLI-PEPPER-SALT SQUID CRISPY FRIED SQUID FLOWERS TOSSED WITH CHILLI-PEPPER-SALT AND SERVED WITH A SWEET CHILLI SAUCE	58
CHICKEN SATAY (3) PAN GRILLED SKEWERS OF CHICKEN FILLETS MARINATED IN COCONUT MILK SERVED WITH A PEANUT SAUCE	55
CHEESE SPRING ROLLS (3) GOATS' MILK CAMEMBERT WRAPPED IN PHYLLO PASTRY SERVED WITH A SWEET CHILLI SAUCE	55
VEGETABLE SPRING ROLLS (2) GOLDEN FRIED VEGETABLE SPRING ROLLS SERVED WITH A DELICATELY FLAVOURED SWEET PLUM SAUCE	42



SUSHI

	SASHIMI (PER PIECE)	NIGIRI (PER PIECE)
SALMON	25	23
TUNA	23	21

CHEFS SIGNATURE SASHIMI

YELLOWFIN TUNA TARTARE	75
TUNA TATARE WITH SPICY MISO, GINGER AND SPRING ONIONS TOPPED WITH A QUAIL EGG YOLK AND HOMEMADE FISH CRACKERS	
DUO OF TARTARE	72
YELLOWFIN TUNA WITH SPICY MISO & LEEKS, AND SALMON WITH LIME LEAVES, CORIANDER & LEMONGRASS	
KOH SAMUI STYLE DUO OF FISH CARPACCIO	68
SALMON AND TUNA WITH AROMATIC THAI HERBS AND FRESH GARDEN CRESS	
YELLOWFIN TUNA TATAKI	68
SEARED LOIN OF TUNA WITH A SEAWEED SALAD WITH A PONZU DRESSING	

TEMAKI 'HAND ROLL CONES'

SPICY CRISPY DUCK, AVOCADO AND A DUCK GLAZE	59
SALMON, AVOCADO AND JAPANESE MAYONNAISE	59
SPICY TUNA, AVOCADO AND JAPANESE MAYONNAISE	59
PRAWN, AVOCADO AND JAPANESE MAYONNAISE	59

FASHION SANDWICH (8)

SALMON AND AVOCADO	72
SALMON AND AVOCADO TEMPURA	72



SUSHI

MAKIMONO

PRAWN AND AVOCADO (8)	75
“INSIDE OUT” ROLL – SUSHI RICE OUTER WITH A FILLING OF CRISPY FRIED TEMPURA PRAWN, AVOCADO AND CHILLI MAYONNAISE	
SALMON ROSES (4)	72
THINLY SLICED SALMON DELICATELY WRAPPED AROUND A CORE OF SUSHI RICE TOPPED WITH SALMON TROUT CAVIAR	
RAINBOW ROLL (8)	72
RICE ROLL WITH SALMON AND TUNA OUTER WRAP AND A FILLING OF TUNA, SALMON AND AVOCADO	
TUNA AND AVOCADO (8)	68
“INSIDE OUT” ROLL – SUSHI RICE OUTER WITH FILLING OF TUNA AND AVOCADO	
VEGETABLE ROLL (8)	58
“INSIDE OUT” ROLL – SUSHI RICE OUTER WITH FILLING OF CUCUMBER, CARROT, PICKLED RADISH AND AVOCADO	
SPICY TUNA TARTARE TEMPURA (8)	62
“INSIDE OUT” ROLL – SUSHI RICE OUTER WITH FILLING OF SPICY TUNA TARTARE AND AVOCADO	

SUSHI SET

DELUXE	255
4 SALMON SASHIMI, 4 TUNA SASHIMI, 2 SALMON NIGIRI, 2 PRAWN NIGIRI AND 2 SALMON ROSES	



DIM SUM

SIU MAI (4) DUMPLINGS OF SEASONED MINCED PRAWN AND PORK TOPPED WITH SALMON TROUT CAVIAR – STEAMED	70
GOLDEN SECRETS (4) A COMPOSITION OF DICED PRAWN, SHIITAKE MUSHROOMS, CARROTS AND CELERY WRAPPED IN A CLEAR WHEAT AND RICE PAPER – STEAMED	70
HAR GAU (4) FRESH PRAWNS WRAPPED IN A CLEAR WHEAT AND RICE PAPER – STEAMED	70
CRYSTAL JADE SIU MAI (4) SPINACH DUMPLINGS FILLED WITH MIXED SEAFOOD – STEAMED	70
GEAW ZA (3) PAN FRIED DUMPLINGS FILLED WITH MINCED PORK, GARLIC AND GINGER	66
VEGGIE GAU (4) DUMPLINGS FILLED WITH CARROTS, PICKLED CHINESE RADISH, SHIITAKE MUSHROOMS AND BAMBOO SHOOTS WRAPPED IN A CLEAR WHEAT AND RICE PAPER – STEAMED	56
SPINACH AND CREAM CHEESE GAU (4) FINELY DICED SPINACH AND CREAM CHEESE WRAPPED IN A CLEAR WHEAT AND RICE PAPER – STEAMED	62



SOUP

- TOM YUM** **PRAWN 68 / SEAFOOD 72 / WILD MUSHROOM 64**
SPICY PRAWN BROTH WITH COCONUT MILK, MUSHROOMS, GALANGAL,
LEMONGRASS AND LIME LEAF, GARNISHED WITH FRESH CORIANDER
- TOM KHAA** **PRAWN 68 / CHICKEN 65 / WILD MUSHROOM 64**
COCONUT MILK BROTH WITH MUSHROOMS, LEMONGRASS, GALANGAL AND
LIME LEAF, GARNISHED WITH FRESH CORIANDER
- SHRIMP WON TON SOUP** **65**
CLASSIC CHINESE BOUILLON WITH BABY SPINACH AND MINCED
PRAWN DUMPLINGS



SALAD

- PHLAA GOONG (PRAWN SALAD)** **85**
SUCCULENT SHELLLED PRAWNS TOSSED WITH FRESH LEMONGRASS, MINT,
GARLIC, CHILLIES AND A ROASTED CHILLI PASTE
- LARB PED (DUCK SALAD)** **82**
EASTERN STYLE SPICY DUCK SALAD WITH FRESH ONIONS, SPRING ONIONS,
DRIED CHILLIES AND FRESH CORIANDER
- YUM NUA (BEEF SALAD)** **75**
PAN GRILLED JUICY BEEF SLICES TOSSED WITH FRESH SPRING ONIONS, ONIONS,
TOMATOES, CUCUMBER AND GARLIC WITH A SPICY TANGY DRESSING
- MIANG PLA TU (TUNA SALAD)** **72**
SEARED YELLOWFIN TUNA SHREDDED AND TOSSED WITH AN ASIAN INSPIRED
LEMONGRASS AND A LIME LEAF DRESSING
- LARB HED (MUSHROOM SALAD)** **68**
EXOTIC MUSHROOM SALAD WITH ROASTED RICE GRAINS, DRIED CHILLI FLAKES,
LIME JUICE AND FISH SAUCE



SEAFOOD

SALMON PANANG	152
FILLETS OF NORWEGIAN SALMON AND POACHED PEAR IN A MILD AND CREAMY RED PANANG CURRY SAUCE	
PLA NENG MA NAO	KINGKLIIP 139 / SALMON 152
DELICATELY STEAMED FILLETS OF KINGKLIP OR SALMON ON CHINESE CABBAGE WITH A FRESH CHILLI AND LIME BROTH	
PLA SAM ROD	139
MARINATED KINGKLIP FILLETS IN A LIGHT BATTER, GOLDEN FRIED AND TOPPED WITH OUR HOMEMADE HOT, SWEET & SOUR SAUCE WITH BASIL AND GREEN PEPPERCORNS	
KITIMA'S PRAWN BASKET	132
PRAWNS, SHELLLED AND WOK FRIED WITH CASHEW NUTS, ONIONS, GARLIC, CARROTS, MUSHROOMS AND WATER CHESTNUTS NESTLED IN A CRISPY POTATO BASKET	
SWEET & SOUR PRAWNS	132
PRAWNS, SHELLLED AND WOK FRIED, SERVED IN OUR HOMEMADE SWEET & SOUR SAUCE WITH CUCUMBERS, ONIONS, PEPPERS AND PINEAPPLE	
SZECHUAN KU PO PRAWN	132
PRAWNS, SHELLLED AND WOK FRIED IN A PIQUANT CHINESE SZECHUAN SAUCE WITH ONIONS AND CARROTS	
PHAD CHAA TALAY	132
WOK FRIED PRAWNS, MUSSELS, KINGKLIP AND CALAMARI WITH SPICY THAI HERBS, LEMONGRASS, VEGETABLES, RED ONIONS AND GARLIC	
TALAY PHAD NAM PRIK PRAO	132
WOK FRIED PRAWNS, MUSSELS, KINGKLIP AND CALAMARI WITH ROASTED CHILLI PASTE AND BASIL	

DUCK ~ CHICKEN

KITIMA'S DUCK L'ORANGE	175
CONFIT DUCK LEG AND ROASTED DUCK WITH A SAFFRON AND ORANGE GLAZE SERVED WITH BABY VEGETABLES ON A HOT SIZZLING PLATE	
AROMATIC CRISPY DUCK	170
CRISPY FRIED DUCK, DE-BONED AND SLICED, ACCOMPANIED BY OUR HOMEMADE DUCK SAUCE, PANCAKES AND SERVED WITH JULIENNE SPRING ONIONS, CUCUMBER AND CARROTS	
CHINA TOWN ROAST DUCK	170
ROASTED DUCK SERVED WITH FIVE-SPICE BRAISED PEANUTS, PICKLED GINGER AND OUR HOMEMADE ROAST DUCK SAUCE	
PED PI ROED	168
WOK FRIED SLICES OF AROMATIC DUCK TOSSED WITH A BLEND OF THAI HERBS, SAUTÉED VEGETABLES, GARLIC, FRESH CHILLI AND LEMONGRASS	
KITIMA'S CHICKEN BASKET	115
WOK FRIED TENDER CHICKEN FILLETS WITH CASHEW NUTS, MUSHROOMS, ONIONS, CARROTS AND WATER CHESTNUTS NESTLED IN A CRISPY POTATO BASKET	
PHAD KA PHRAO GAI	105
WOK FRIED MINCED CHICKEN WITH GREEN BEANS, SWEET PEPPERS, ONIONS AND BASIL WITH A HINT OF FRESH CHILLI AND GARLIC	
SWEET & SOUR CHICKEN	105
WOK FRIED TENDER CHICKEN FILLETS WITH FRESH PINEAPPLE, CUCUMBER, ONIONS AND SWEET PEPPERS IN OUR HOMEMADE SWEET & SOUR SAUCE	

BEEF ~ PORK ~ OSTRICH

KOREAN BEEF SERVED ON A SIZZLING HOT PLATE	128
BULGOGI STYLE SLICES OF BEEF ACCOMPANIED BY KIMCHI, CHILLI BEAN SAUCE AND GARDEN GREENS	
PHAD PRIK GAENG MOO KHOB	125
CRISPY PORK BELLY TOSSED IN A RED CURRY PASTE WITH GREEN BEANS AND BASIL	
NOK / NUA PHAD PRIK THAI ORN	BEEF 114 / OSTRICH 129
WOK FRIED SLICES OF MARINATED BEEF OR OSTRICH WITH LIME LEAVES, SLICED BAMBOO SHOOTS, CURRY PASTE, FRESH CHILLI AND RHIZOME ROOT, GREEN PEPPERCORNS AND COCONUT MILK	
KITIMA'S WOK	BEEF 114 / OSTRICH 129 / PORK 112
SLICES OF MARINATED BEEF, OSTRICH OR PORK, WOK FRIED WITH CARROTS, GREEN BEANS, PEAS, GARLIC, CORIANDER, MUSHROOMS AND OYSTER SAUCE SERVED ON A SIZZLING HOT PLATE	
NUA NAM MUN HOY	114
WOK FRIED SLICES OF MARINATED BEEF IN OYSTER SAUCE WITH ONIONS, GARLIC, SWEET PEPPERS, MUSHROOMS, CARROTS AND SPRING ONIONS	
PHAD KA PHRAO	BEEF 114 / OSTRICH 129
CHOICE OF MINCED BEEF OR OSTRICH, WOK FRIED WITH GREEN BEANS, ONIONS, SWEET PEPPERS AND SWEET BASIL WITH A HINT OF FRESH CHILLI AND GARLIC	
NUA PI ROED	114
WOK FRIED SLICES OF MARINATED BEEF TOSSED WITH A BLEND OF THAI HERBS, SAUTÉED VEGETABLES, GARLIC, FRESH CHILLI AND LEMONGRASS	
PHAD CHAA	BEEF 114 / OSTRICH 129
SLICES OF MARINATED BEEF OR OSTRICH WOK FRIED WITH THAI HERBS, LEMONGRASS, VEGETABLES, RED ONIONS AND GARLIC	
SWEET & SOUR PORK	114
WOK FRIED PORK NECK WITH FRESH PINEAPPLE, CUCUMBER, CARROTS AND SWEET PEPPERS IN OUR HOMEMADE SWEET & SOUR SAUCE	
MOO KHOB	120
CRISPY ROASTED PORK BELLY SERVED WITH SPICED SALT AND BARBEQUE SAUCE	



CURRIES

GAENG MASSAMAN GAE	178
LAMB SLOW COOKED IN COCONUT MILK WITH PEANUT CURRY PASTE, CHERRY TOMATOES, ONIONS AND POTATOES	
KARI KAMBING MADRAS	178
DEBONED LEG OF LAMB CURRY SERVED WITH A FLUFFY BUTTER ROTI	
GAENG PHED PED YANK	140
DE-BONED ROAST DUCK BREAST COOKED IN COCONUT MILK WITH RED CURRY PASTE, CHERRY TOMATOES, GRAPES, PINEAPPLE, BAMBOO SHOOTS, BABY MARROWS AND BASIL	
PANANG PED LYCHEE	140
DE-BONED ROAST DUCK BREAST WITH FRAGRANT LYCHEES IN A MILD AND CREAMY RED PANANG CURRY SAUCE	
GAENG PHED / KAEW WAN TALAY	132
RED OR GREEN TRADITIONAL THAI SEAFOOD CURRY IN COCONUT MILK WITH BABY MARROWS, CARROTS, PEAS, LIME LEAVES AND FRESH BASIL (RED CURRY WITH BAMBOO SHOOTS AND WITHOUT PEAS)	
PANANG CHICKEN CURRY	117
TENDER STRIPS OF CHICKEN COOKED IN A MILD AND CREAMY RED PANANG CURRY SAUCE WITH CHERRY TOMATOES AND LYCHEES	
GAENG MASSAMAN	CHICKEN 112 / BEEF 117
TENDER PIECES OF CHICKEN THIGH OR BEEF CHUNKS SLOW COOKED IN COCONUT MILK WITH PEANUT CURRY PASTE, SWEET POTATOES, ONIONS AND ROASTED PEANUTS	
GAENG PHED / KAEW WAN GAI	112
TENDER STRIPS OF CHICKEN BREAST COOKED IN A RED OR GREEN CURRY PASTE WITH COCONUT MILK, BABY MARROWS, CARROTS, PEAS, LIME LEAVES AND FRESH BASIL (RED CURRY WITH BAMBOO SHOOTS AND WITHOUT PEAS)	

NOODLES ~ RICE

BAMI GORENG	95
WOK FRIED EGG NOODLES WITH PRAWNS, PAK CHOI, GRILLED BANANA AND A MARINATED CHICKEN SATAY SERVED WITH A FRIED EGG	
PHAD THAI	CHICKEN 95 / PRAWN 112 / VEGETABLE 82
WOK FRIED RICE NOODLES WITH CHICKEN, PRAWNS OR VEGETABLES TOSSED WITH SPRING ONIONS, TOFU, SWEET RADISH, CRUSHED PEANUTS AND TAMARIND SAUCE SERVED IN A CLASSIC THAI OMELETTE	
CHICKEN CHOW MEIN	92
WOK FRIED EGG NOODLES WITH CHICKEN, CHINESE CABBAGE, PAK CHOI, CARROTS, SHIITAKE MUSHROOMS AND BEAN SPROUTS	
SINGAPORE NOODLES	92
WOK FRIED RICE VERMICELLI WITH DICED PRAWN, CHICKEN, ONIONS, SWEET PEPPERS AND BEAN SPROUTS TOSSED WITH CURRY POWDER, SESAME SEEDS AND OMELETTE SLICES	
NASI GORENG	92
WOK FRIED RICE WITH PRAWNS, PAK CHOI, GRILLED BANANA AND A MARINATED CHICKEN SATAY SERVED WITH A FRIED EGG	
HOMEMADE EGG NOODLES	26
EGG FRIED JASMINE RICE	22
STEAMED JASMINE RICE	16
HOMEMADE FLUFFY BUTTER ROTI (1)	25

VEGETABLES

KITIMA'S MUSHROOM BASKET	92
WOK FRIED EXOTIC MUSHROOMS WITH CASHEW NUTS, ONIONS, CARROTS AND WATER CHESTNUTS IN A CRISPY POTATO BASKET	
GREEN / RED VEGETABLE CURRY	89
A VARIETY OF SEASONAL VEGETABLES DELICATELY COOKED WITH A GREEN OR RED COCONUT MILK CURRY	
ASIAN MUSHROOM TEMPURA	89
EXOTIC MIXED MUSHROOMS DEEP FRIED IN A LIGHT BATTER SERVED WITH TRADITIONAL CONDIMENTS	
SZECHUAN FRIED GREEN BEANS	82
DEEP FRIED GREEN BEANS SERVED WITH GARLIC, CHILLI AND PICKLED VEGETABLES	
PHAD PAK RUAM	82
A VARIETY OF SEASONAL VEGETABLES AND EXOTIC MUSHROOMS WOK FRIED WITH GARLIC AND OYSTER SAUCE	
SWEET & SOUR VEGETABLES WITH TOFU	82
WOK FRIED VARIETY OF SEASONAL VEGETABLES, TOFU AND PINEAPPLE SERVED WITH OUR HOMEMADE SWEET & SOUR SAUCE	
TRUFFLE TERIYAKI ASIAN MUSHROOM	82
WOK FRIED MIXED EXOTIC MUSHROOMS WITH A TERIYAKI GLAZE SERVED ON A SIZZLING HOT PLATE	
MA PO TOFU	82
TOFU CUBES, SHIITAKE MUSHROOMS, PICKLED VEGETABLES SERVED IN A PIQUANT SZECHUAN SAUCE	
PAK CHOI	75
FRESH PAK CHOI PLAIN STEAMED OR WOK FRIED WITH GARLIC AND OYSTER SAUCE	
CHINESE CABBAGE	75
FRESH CHINESE CABBAGE PLAIN STEAMED OR WOK FRIED WITH GARLIC AND OYSTER SAUCE	
BEAN SPROUTS	62
FRESH BEAN SPROUTS PLAIN STEAMED OR WOK FRIED WITH GARLIC AND OYSTER SAUCE	