

The logo for Kings & i features the word "Kings" in a purple serif font, followed by a purple square containing a white ampersand, and then the letter "i" in a purple serif font. A horizontal orange bar is positioned beneath the word "Kings".

**Kings & i**

Fine Taste of Siam

**Thai Restaurant**



# Fine Taste of *Siam*

**Kings & i** offers sumptuous Thai gourmet in a cosy and relaxing atmosphere. Every dish is served on exquisite crockery along with fine cutlery and with tradition always in mind. Complementing our varied and sumptuous ala carte menu is soothing music that exudes a quiet elegance of our contemporary Thai décor. It is a perfect dining experience of authentic Thai cuisine in a unique atmosphere.

We take pride in our innovative Thai Chefs who not only can prepare a blend of authentic and modern dishes as a feast for your palate but also creations for your eyes to admire. Herbs and natural seasonings are the main ingredients we use to create a variety of colours and sensations in taste that make a meal at **Kings & i** memorable, exciting and enjoyable experience.





Since commencing business in 2008, **Kings & i** have been recognized with a number of awards. In 2008/2009, we were rated as Malaysia's "best innovative restaurant" and "best oriental restaurant" by the ministry of Tourism Malaysia.

When you dine at **Kings & i**, be prepared for an experience that borders on the aesthetic and the exotic. The minute you enter our premises, not only will you be charmed by the sophisticated setting, but also by its serene ambiance. Our staff are available to assist you in making choices and in customizing of menu for your private dining or functions. Bartenders are also available to concoct your favorite drinks. Private rooms are available for corporate events, families and entertaining guests.



Kings & i Thai Restaurant is the proud winner of the 2008/2009 Malaysia Tourism Premier Award for Innovative Restaurant Oriental Restaurant





# Appetizers



S5



S1

S1 Som-Tam-Plon-La-Mai 15.50

ส้มตำผลไม้

Sweet and sour mixed fruits salad

S2 Som-Tam-Thai ส้มตำไทย 14.90

Sweet and sour papaya salad



S3 Por-Pie-Tord ปอเปี๊ยะทอด 15.90

Deep fried Thai spring roll with chicken, prawn and vegetable served with sweet and sour plum sauce (5pcs)

S4 Kar-Thing-Tong 14.90

กระทงทอง

Top hat filled with minced chicken, corn and french bean (8pcs)

S5 Mieng-Kam เมืองคำ 18.90



Wild pepper leaf wrapped with crispy coconut, shallot, dried shrimp, ginger and chili with sweet peanut sauce (10pcs)



S2



S3







## S6 Kar-Boung-Ta-Lay กระเบื้องทะเล 16.70

Fried seafood pancakes served with sweet and sour sauce (6pcs) 

## S7 Peek-Kai-Tord ปีกไก่ทอด 17.80

Deep fried chicken wings

## S8 Kow-Tang-Na-Tang 19.00

ข้าวตังหน้าตั้ง  
Crispy rice served with dipping sauce (8pcs)

## S9 Toong-Thong ถุ้งทอง 18.90

Crispy golden bag (8pcs) 

## S10 Kings & I Combinations 22.70

คิงส์ แอนด์ ไอ  
Deep fried boneless chicken wrapped with pandan leaves, deep fried Thai spring roll with chicken, prawn and vegetable, top hat filled with minced chicken, corn and french bean and sweet and sour papaya salad



S6



S7



S8

## S9 Toong-Thong

ถุ้งทอง

Crispy golden bag (8pcs)





# Appetizers

## S11 Tord-Man-Pla ทอดมันปลา 22.70

Deep fried minced fish with red curry paste served with sweet sour sauce topped with cucumber and crushed peanut (5pcs)

## S12 Tord-Man-Goong ทอดมันกุ้ง 20.70

Deep fried prawn cakes served with sweet and sour plum sauce (5pcs)

## S13 Gai-Hor-Bai-Toey ไก่ห่อใบเตย 🍳 21.80

Chicken wrapped with pandan leaves (5pcs)

## S14 Som-Tam-Pal-Doog-Foo 18.90

ส้มตำปลาตกฟู

Young papaya salad topped with crispy fish

## S15 Yam-Mamamung-Pa-Doog-Foo 20.00

ยำมะม่วงปลาตกฟู

Young mango salad with crispy fish and roasted peanut, served with spicy sour sauce

## S16 Yam-Woon-Sen-Talay 🍳 29.90

ยำวุ้นเส้นทะเล

Prawn, scallop, squid, Chinese spring onion with spicy lime juice



## S11 Tord-Man-Pla ทอดมันกุ้ง

Deep fried minced fish with red curry paste served with sweet sour sauce topped with cucumber and crushed peanut (5pcs)



S12



S13



S14



S15



S16



# *Main*







M1



# Soups

M1 Kaeng-Jued-ᨶao-ᨶoo-Sa-Rai  16.50

แกงจืดเต้าหู้กับสาหร่าย

Clear soup with homemade chicken meatball,  
Japanese tofu and seaweed

M2 Kaeng-Jued-Woon-Sen-Song-Krueng 16.50

แกงจืดวุ้นเส้นทรงเครื่อง

Clear soup with homemade chicken meat ball  
with transparent vermicelli

M3 ᨶom-ᨶam-Goong ต้มยำกุ้ง  25.50

Traditional spicy and clear soup with prawns and herbs

M4 ᨶom-ᨶam-ᨶalay-Nam-Khon  25.50

ต้มยำทะเลน้ำข้น

Red spicy and sour soup with prawn, squid,  
NZ half shell mussel, mushroom, milk,  
roasted chilli paste and herbs

M5 Nue-ᨶunn เนื้อตุ๋น  27.80

Traditional beef soup with sliced beet water spinach  
and bean sprout

M6 Graa-Paw-Pla กระเพาะปลา 24.80

Fish maw soup



M2



M5



M4



M6



# Fish



M10



M8

M7 Pa-Tord-Ta-Krai ปลาทอดตะไคร้ 31.90  
Deep fried sea bass topped with fried lemongrass

M8 Kaeng-Som-Pae-Sa แกงส้มแป๊ะซะ 31.90  
Spicy sour curry with deep fried sea bass and vegetable

M9 Pla-Kraphong-Nueng-Ma-Nao 🍳 31.90  
ปลากะพงนึ่งมะนาว  
Steamed boneless sea bass in spicy lime juice

M10 Pla-Sam-Rote ปลาสามรส 39.90  
Deep fried rock cod with three flavoured sauce

M11 Pla-Tord-Lad-Prik ปลาทอดราดพริก 39.90  
Deep fried rock cod with sweet and spicy sauce

M12 Pla-Neung-Si-ew ปลาหนึ่งซีอิ้ว 🍳 39.90  
Steamed rock cod with soya sauce



M11 Pla-Tord-Lad-Prik ปลาทอดราดพริก 39.90  
Deep fried rock cod with sweet and spicy sauce



M7



M9



M12



# Prawns

**M13 Woon-San-Pad-Goong 39.90**

วุ้นเส้นผัดกุ้ง

*Stir fried prawns with transparent vermicelli*

**M14 Goong-Ope-Woon-San 35.80**

กุ้งอบวุ้นเส้น

*Claypot transparent vermicelli with prawns*

**M15 Chu-Chi-Goong 41.90**

กุ้งผัดฉ่ำ

*Stir fried prawns topped with red curry and herbs*

**M16 Goong-Graa-Tiem-Prik-Thai 34.80**

กุ้งกระเทียมพริกไทย

*Stir fried prawns with garlic and pepper sauce*

**M17 Goong-Sauce-Da-Karm 34.80**

กุ้งทอดมะขาม

*Deep fried prawns topped with tamarind sauce*

**M18 Hor-Mok-Ta-Lay 24.50**

ห่อหมกทะเล

*Steamed red curry paste with seafood, chinese cabbage, sweet basil and kaffir lime leaves in banana leaf basket*



M13



M15



**M14 Goong-Ope-Woon-San**

กุ้งอบวุ้นเส้น

*Claypot glass noodles with prawns*



M16



M17



M18





M19



M20



M21



M22



M23

## M24 Gai-Pad-King ไก่ผัดขิง

Stir fried boneless chicken with ginger,  
onion and pepper



# Chickens

M19 Pad-Ga-Phao-Gai 21.90  
ผัดกะเพราไก่  
Stir fried minced chicken with basil leaf

M20 Gai-Pad-Prik-Kaeng 21.90  
ไก่ผัดพริกแกง  
Spicy fried chicken with red curry

M21 Kaeng-Kiew-Wan-Gai 22.50  
แกงเขียวหวานไก่   
Homemade chicken green curry with  
baby eggplant, sweet basil and  
kaffir lime leaves

M22 Gai-Pad-Med-Ma-Maung 22.90  
ไก่ผัดเม็ดมะม่วง   
Stir fried chicken with cashew nuts and dried chili

M23 Labb-Gai 20.14  
ลาบไก่  
Spicy chicken salad

M24 Gai-Pad-King 19.50  
ไก่ผัดขิง  
Stir fried boneless chicken with ginger,  
onion and pepper



# Seafoods & Meats

M25 Poo-Nim-Pad-Poong-Curry 34.90

ปูผัดผงกระหรี่

Stir fried flower crab with curry sauce

M26 Pla-Muek-Pad-Kai-Kem 24.50

ปลาหมึกผัดไข่เค็ม

Stir fried squid with salted egg yolk,  
onion and Chinese celery

M27 Nue-Pad-Nam-Man-Hoy 27.90

เนื้อผัดน้ำมันหอย

Stir fried Australian striploin beef  
in oyster sauce with onion

M28 Nue-Pas-Prik-Thai-Dum 27.90

เนื้อผัดพริกไทยดำ

Stir fried Australian striploin beef  
with black pepper sauce

M29 Sur-Ah-Raung-Hiy (Crying Tiger) 36.00

เสื่อร้องไห้

Traditional grilled beef with special sauce

M30 Yam-Nue-Yang ยำเนื้อย่าง 26.00

Spicy beef salad

M31 Kai-Jeaw ไข่เจียว 17.50

Fried egg with prawns



M29 Sur-Ah-Raung-Hiy (Crying Tiger)

เสื่อร้องไห้

Traditional grilled beef with special sauce



M25



M26



M27



M28



M30



M31





# Vegetables

M32 Pug-Boong-Fai-Dang 13.50

ผักบุ้งไฟแดง

Stir fried water spinach with oyster sauce

M33 Pad-Pak-Nam-Man-Hoy 15.50

ผัดผักน้ำมันหอย

Stir fried mixed vegetables with oyster sauce

M34 Kha-Na-Pal-Kem 15.50

คะน้าปลาเค็ม

Stir fried kailan with salted fish

M35 Pad-Nor-Mai-Falung-Goong-Sod 21.80

ผัดหน่อไม้ฝรั่งกุ้งสด

Stir fried asparagus with prawns

# Rice

M36 Kow-Sauy 3.00

ข้าวสวย (ข้าวหอมมะลิ)

Steamed Thai fragrant rice



M32



M33



M34



M35



M36





A1



A2



A4



A8



A5



A7

## A6 Kow-Ope-Sap-Pa-Rote

ข้าวอบสับปะรด

Pineapple fried rice with chicken meat loaf, chicken sausage and raisin served in pineapple boat



# Ala-Carte

## A1 Pad-Si-Ew-Talay ผัดซีอิ้วทะเล

Stir fried flat noodles with seafood

18.80

## A2 Kuay-Tiew-Tom-Uam-Nam-Khon ก๋วยเตี๋ยวดัมยำน้ำซัน

Seafood tom yam with flat noodles

17.80

## A3 Pad-Thai ผัดไทย



Stir fried Thai traditional noodle

17.80

## A4 Lard-Naa-Talay ราดหน้าทะเล

Fried flat noodle with seafoods gravy

17.80

## A5 Kow-Pad-Tom-Uam ข้าวผัดต้มยำ

Spicy fried rice, shrimp, lemon grass, galangal and kaffir lime leaves

19.80

## A6 Kow-Ope-Sap-Pa-Rote ข้าวอบสับปะรด



Pineapple fried rice with chicken meat loaf, chicken sausage and raisin served in pineapple boat

17.80

## A7 Kow-Pad-Nam-Prik-Long-Rue ข้าวผัดน้ำพริกขิงเรือ

Fried rice with spicy paste dipping served with crispy fish, salted egg and vegetables

17.80





A9



A11

**A12 Kow-Kloong-Ga-Pe**  
ก๋วยเตี๋ยวคั่วไก่  
Fried rice with shrimp paste  
served with fried egg,  
sweet chicken and vegetable



**A8 Kow-Pad-Talay ข้าวผัดทะเล**  **17.80**  
Fried rice with seafoods

**A9 Kuay-Tiew-Pad-Kee-Mow** **18.90**  
ผัดซี๋เมาทะเลราดข้าว  
Stir fried noodles with seafoods and Thai herbs

**A10 Pad-Kee-Mow-Ta-Ta-Lard-Kow** **18.90**  
ผัดซี๋เมาทะเลราดข้าว  
Stir fried chicken spicy with rice and herbs

**A11 Kuay-Tiew-Khaw-Gai** **18.00**  
ก๋วยเตี๋ยวคั่วไก่  
Stir fried flat noodles with squid and chicken

**A12 Kow-Kloong-Ga-Pe** **19.80**  
ข้าวคลุกกะปิ  
Fried rice with shrimp paste served with  
fried egg, sweet chicken and vegetable

**A13 Kow-Pad-Pal-Kam** **18.90**  
ข้าวผัดปลาเค็ม  
Fried rice with salted fish

**A14 Kow-Kha-Na-Hai-Trod** **18.90**  
ข้าวคะน้าไก่ทอดไข่ดาว  
Deep fried chicken and stir fried kailan and rice

**A15 Gai-Pad-Prik-Kaeng-Lard-Kow** **18.90**  
ไก่ผัดพริกแกงราดข้าว  
Spicy fried chicken with red curry and rice

**A16 Steamboat Thai Style 3-4 pax** **180.00**  
สุกี้ยากี้ (Prior reservation required)



A8



A13



A14



A15





D4



D3

# Desserts

D1 Tub-Tim-Krob  8.90  
ทับทิมกรอบ

*Steamed water chesnut covered with flour and served with coconut milk*

D2 Bue-Loy-Puek 8.90  
บัวลอยเผือก

*Steamed taro with flour and served with coconut milk*

D3 Sung-Ka-Ya-Funk-Tong 11.80  
สังขยาฟักทอง 

*Steamed Thai custard pumpkin (3pcs)*

D4 Ice Cream Strawberry 8.50  
ไอศกรีมสตอเบอรี่

D5 Phon-La-Mai-Ruam 8.50  
ผลไม้รวม

*Mixed fruits (Small)*

D6 Phon-La-Mai-Ruam 13.80  
ผลไม้รวม

*Mixed fruits (Big)*



D2 Bue-Loy-Puek  
บัวลอยเผือก  
*Steamed taro with flour and served with coconut milk*



D1



D5



D6





**D7 Kow-Niew-Ma-Maung** 🍳 **14.90**

ข้าวเหนียวมะม่วง

Steamed sticky rice with coconut milk and mango fruit

**D8 Ice-Cream-Kruay-Nom-Trod** **12.50**

ไอศกรีมกล้วยหอมทอด

Deep fried banana with ice cream

**D9 Woon-Ka-Ti** วุ้นกะทิ **11.90**

Coconut jelly Thai style (4pcs)

**D10 Tako** ตะโก้ 🍳 **11.90**

Jasmine scented coconut pudding set in cups of fragrant pandan leaf

**D11 Ice-Cream-Ka-Ti** **12.80**

ไอศกรีมกะทิ

Thai traditional ice cream



D9



D10



D8



# Beverages

## Mocktails

Recover 13.00

*Pineapple, carrot, banana, lemon twist*

Morning Purple 14.00

*Apple, orange, carrot, celery*

Kings Eye 9.00

*Strawberry, carrot, orange juice*

Kings Fantasy 13.00

*Pineapple, orange, grenadine syrup*

Fruit Punch 14.00

*Pineapple, orange, sprite, grenadine syrup*

## Juices

Orange 8.50

Watermelon 8.50

Carrot 8.50

Green Apple 8.50

Pineapple 8.50

Lemon Grass 1.50

Atlas Drinking Water (500ml) 2.70

## Soft Drink

Coke 7.00

Sprite 7.00

Diet Coke 7.00

Tonic Water 7.00

Soda Water 7.00

Ginger Ale 7.00

## Teas

Lipton 6.50

English Breakfast 6.50

Earl Grey 6.50

Darjeeling 6.50

Peppermint 6.50

Green Tea with Jasmine 6.50

## Coffee Classics

Espresso 9.00

Double Espresso 15.00

Long Black 9.00

Cappuccino 9.00

Flat White 9.00

## Special Coffees

Caffe's Shakerato 15.00

*Triple shot of ice shaken espresso*

Affogato 12.00

*Vanilla ice cream drowned in  
a shot of espresso*





# Kings & i

Fine Taste of Siam

