

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 quests.



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









S1 Som-Gam-Plon-La-(Dai ส้มตำผลไม้

Sweet and sour mixed fruits salad

S2 Som-Gam-Ghai ส้มตำไทย 14.90
Sweet and sour papaya salad

15.50

S3 Por-Pic-Gord ปอเปี๊ยะทอด 15.90

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

S4 Kar-Thong-Tong 14.90 กระทงทอง

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

S5 Mieng-Kam เมี่ยงคำ 🥰 18.90

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







S11 Gord-Man-Pla ทอดมันปลา Deep fried minced fish with red curry paste served with sweet sour sauce topped with cucumber and crushed peanut (5pcs) S12 Gord-Man-Goong ทอดมันกุ้ง 20.70 Deep fried prawn cakes served with sweet and sour plum sauce (5pcs) S13 Gai-Nor-Bai-Goey ไก่ห่อใบเตย 21.80 Chicken wrapped with pandan leaves (5pcs) S14 Som-Gam-Pal-Doog-Foo สัมตำปลาดกฟ

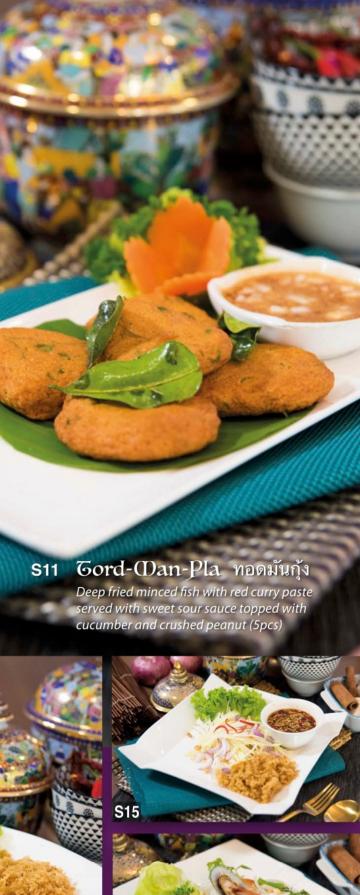
Deep fried prawn cakes served with sweet and sour plum sauce (5pcs)

S13 Gai-Ŋor-Bai-Goey ไก่ห่อใบเตย 21.80
Chicken wrapped with pandan leaves (5pcs)

S14 Som-Gam-Pal-Doog-Foo สัมตำปลาดุกฟู
Young papaya salad topped with crispy fish

S15 Uam-Wamamung-Pa-Doog-Foo ยำมะม่วงปลาดุกฟู
Young mango salad with crispy fish and roasted peanut, served with spicy sour sauce

S16 Uam-Woon-Sen-Galay 29.90
ยำวันเส้นทะเล
Prawn, scallop, squid, Chinese spring onion with spicy lime juice

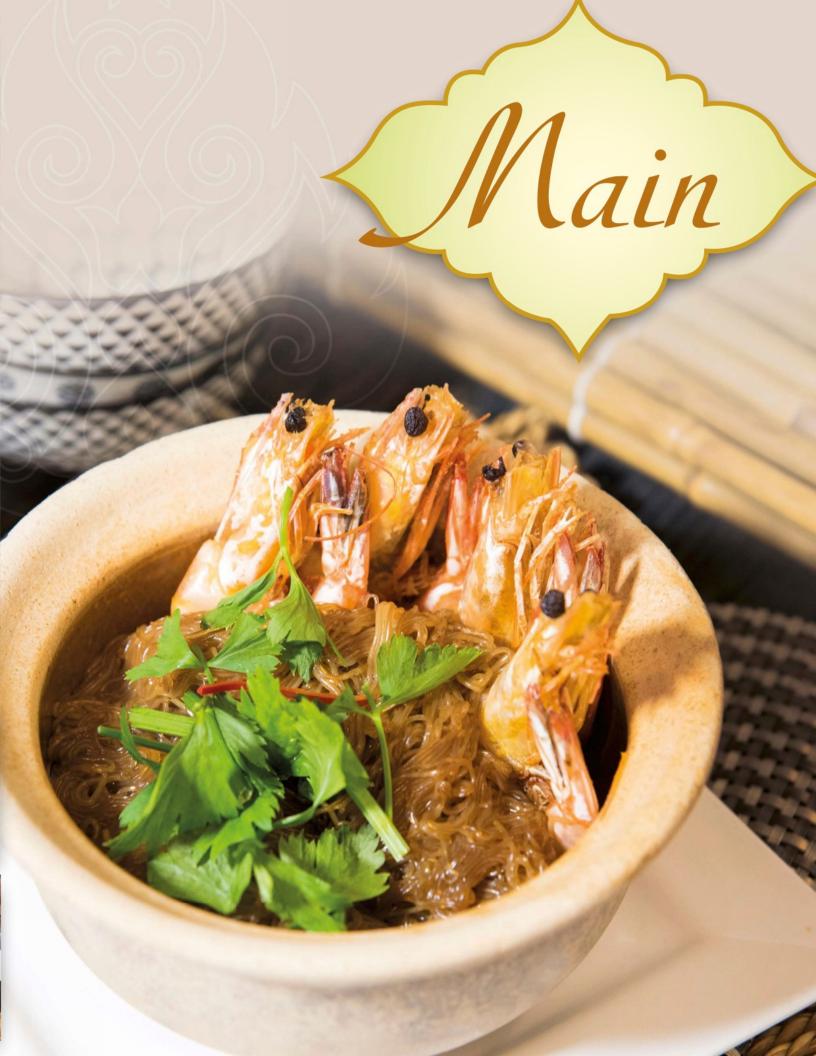


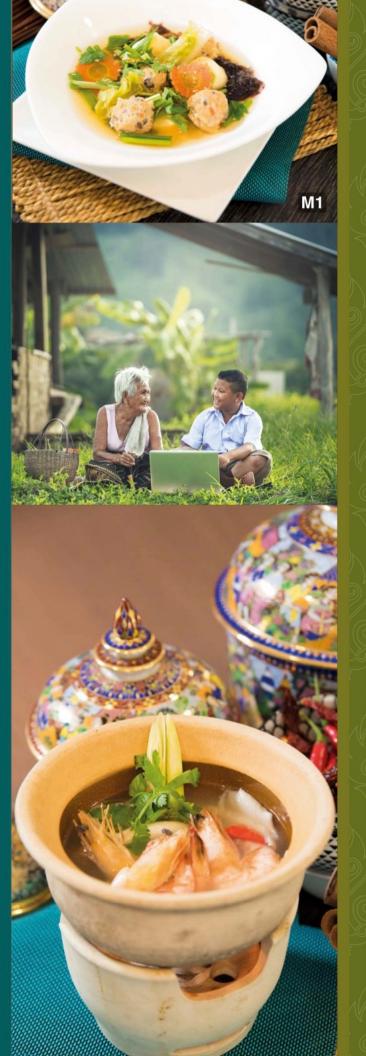






S14 S16





Soups

M1 Kaeng-Jued-Gao-กุoo-Sa-Rai 6 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 Gom-Yam-Goong ตัมยำกุ้ง 🕳 25.50
Traditional spicy and clear soup with prawns and herbs

M4 Gom-Yam-Galay-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-Gunn เนื้อตุ๋น 🕰 💮 27.80

Traditional beef soup with sliced beet water spinach and bean sprout

M6 Graa-Paw-Pla กระเพาะปลา 24.80





Prawns

M13 Woon-San-Pad-Goong

Stir fried prawns with transparent vermicelli

M14 Goong-Ope-Woon-San 🗳 35.80 กังอบวันเส้น

Claypot transparent vermicelli with prawns

M15 Chu-Chi-Goong ฉู่ฉี่กุ้ง 🥰 41.90

M16 Goong-Graa-Giem-Prik-Ghai 34.80 กังกระเทียมพริกไทย

Stir fried prawns with garlic and pepper sauce

M17 Goong-Sauce-Ma-Karm 34.80 กุ้งซอสมะขาม

Deep fried prawns topped with tamarind sauce

M18 กุ๋or-Wok-Ga-Lay 🥰 ท่อหมกทะเล

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

24.50

39.90











Deafoods & Beefs

M25 Poo-Nim-Pad-Poong-Curry 34.90 ปูผัดผงกระหรื่

Stir fried flower crab with curry sauce

M26 Pla-(Duck-Pad-Kai-Kem 💋 24.50 ปลาหมึกผัดไข่เค็ม

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

M27 Nue-Pad-Nam-(Dan-Noy 27.90 เนื้อผัดน้ำมันหอย

Stir fried Australian striploin beef in oyster sauce with onion

M28 Nuc-Pas-Prik-Ghai-Dum 27.90 เนื้อผัดพริกไทยดำ

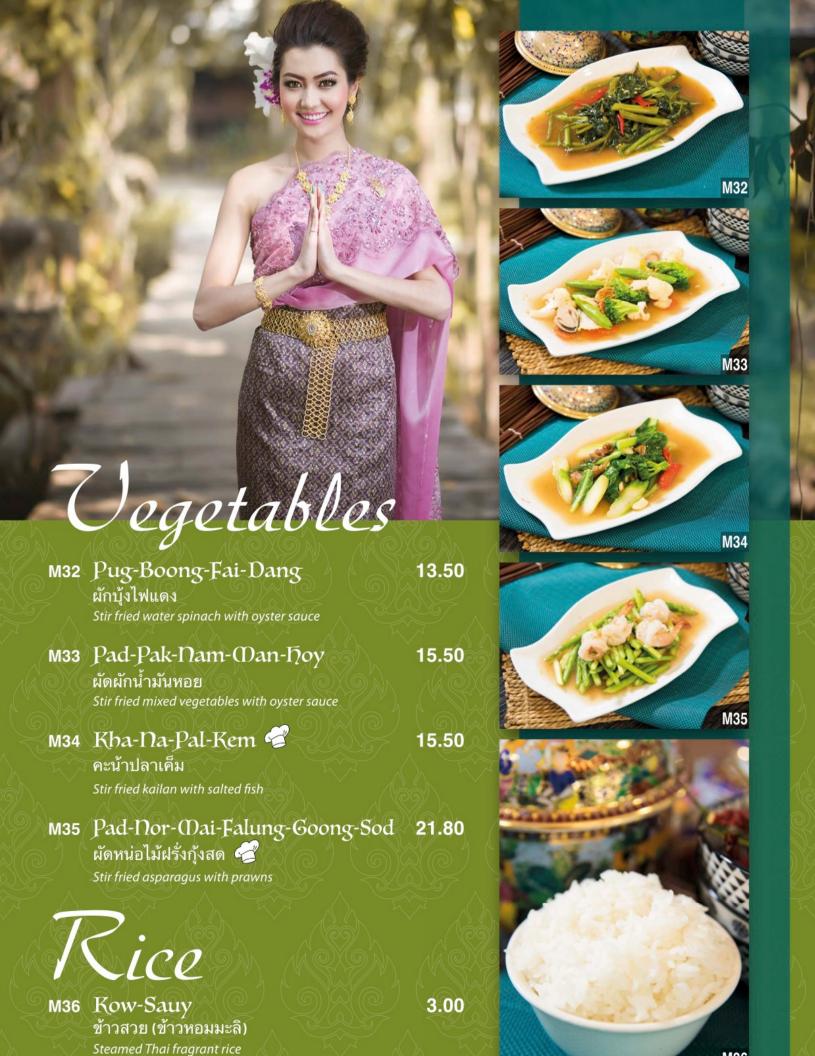
Stir fried Australian striploin beef with black pepper sauce

M29 Sur-Ah-Raung-Niy (Crying Tiger) 36.00 เส้อร้องให้

M30 Yam-Nue-Yang ยำเนื้อย่าง 26.00

M31 Kai-Jeaw ไข่เจียว 😅 17.50

















Beverages

Mocktails		Ceas	
Recover	13.00	Lipton	6.50
Pineapple, carrot, banana, lemon twist		English Breakfast	6.50
Chorning Purple Apple, orange, carrot, celery	14.00	Earl Grey	6.50
		Darjeeling	6.50
Kings Eye Strawberry, carrot, orange juice	9.00	Peppermint	6.50
Kings Fantasy Pineapple, orange, grenadine syrup	13.00	Green Gea with Jasmine	6.50
Fruit Punch Pineapple, orange, sprite, grenadine syrup	14.00		
Duices		Coffee Classics	
Orange	8.50	Espresso	9.00
Watermelon	8.50	Double Espresso	15.00

Juces '		Coffee Classies	
Orange	8.50	Espresso	9.00
Watermelon	8.50	Double Espresso	15.00
Carrot	8.50	Long Black	9.00
Green Apple	8.50	Cappuccino	9.00
Pineapple	8.50	Flat White	9.00
Lemon Grass	1.50		
Atlas Drinking Water (500ml)	2.70		

Soft Drink		Special Coffee.	S
Coke	7.00	Caffe's Shakerato	15.00
Sprite	7.00	Triple shot of ice shaken espresso	
Diet Coke	7.00	Affogato	12.00
Gonic Water	7.00	Vanilla ice cream drowned in a shot of espresso	
Soda Water	7.00		
Ginger Ale	7.00		

