



# ALL DAY BREAKFAST & SANDWICHES

Available Daily from Opening Until 5 pm.

## Full Kiwi Breakfast 490 ฿

2 Organic Eggs—Poached, Scrambled or Fried  
Kai Bacon, Homemade NZ Spring Lamb Sausage,  
Roasted Tomato, Homemade Baked Beans with  
Bacon, Sautéed Mushrooms, Hashed  
Potatoes, Homemade Toasted Bread & NZ Butter

## Triple Pancake Stack / Bacon 320 / 420 ฿

Three Pancakes Cooked Home Style with NZ Butter  
Topped with Seasonal Fresh Fruits with a Side of  
Jungle Wild Honey with your choice of NZ Thick  
Whipped Cream or Runny Cream

## Eggs Royale 350 ฿

Homemade English Muffin, Sautéed Spinach,  
Kai Hot Smoked Salmon, 2 Organic Poached Eggs  
& Hollandaise Sauce

## Kai 3 Organic Egg Omelet 330 ฿

With our Kai Hot Smoked Salmon, Cream & Chives,  
Zealandia Salad & Toasted Homemade Bread

**OR**

With Kai Bacon, Mushrooms & Caramelized Onions,  
Zealandia Salad & Toasted Homemade Bread

## Eggs Benedict 320 ฿

Homemade English Muffin, Fresh Avocado, Kai Bacon,  
2 Organic Poached Eggs & Hollandaise Sauce

## Savory French Toast 320 ฿

Pan-Fried Homemade Bread with NZ Butter,  
Caramelized Onions, Fresh Mushrooms, Kai Bacon,  
Organic Poached Egg & Hollandaise Sauce

## Fresh Fruit Salad 190 ฿

Mixed Fresh Seasonal Fruit in Orange Juice &  
your choice of NZ Cream or Natural Yoghurt

## Hearty Porridge 180 ฿

Traditional Rolled Oats Cooked with Fresh Milk  
& Sugar, Seasonal Fresh Fruit & Drizzle of Wild Jungle  
Honey

## Toast 120 ฿

Our Homemade Toasted Bread, NZ Butter,  
Selection of our Homemade Fruit Conserves

## Kai Steak Sandwich 490 ฿

Argentinian Angus Rib-Eye Steak Caramelized  
Onions, Rocket leaves & Kai Wasabi Coleslaw

## Kai Club Sandwich 350 ฿

Egg Mayo, Roasted Chicken, Kai Bacon, Lettuce  
& Fresh Tomato, Split Over 3 Slices of Toasted  
Homemade Bread

**Sandwiches are served with either a  
Zealandia Salad or NZ Chips**

**Your choice of Fresh or Toasted  
Homemade Bread:**

White Bread ▪ Focaccia ▪ Whole Meal

## Breakfast “On the Sides”

Homemade NZ Spring Lamb Sausage	180 ฿
Home Hot Smoked Salmon	140 ฿
Kai Bacon	100 ฿
2 Organic Eggs Any Style	80 ฿
Homemade Baked Beans (Contains Bacon)	80 ฿
Hashed Potatoes	60 ฿

Sautéed Spinach	120 ฿
Fresh/ Mashed Seasoned Avocado	90 ฿
Sautéed Fresh Mushrooms	90 ฿
Toasted Homemade Bread/English Muffins	60 ฿
Roasted Beef Tomato	50 ฿
Hollandaise Sauce	40 ฿

**Our Kai Bacon is Home Cured & Smoked using NZ Mānuka Wood**

*All prices are in Thai Baht and subject to 10% service charge and 7% VAT*



kai

NEW ZEALAND

## **“Kiwi Burgers with NZ Chips” @ 495 Baht**

*NZ Prime Beef* ▫ *NZ Spring Lamb*

### **“SPECIAL” NZ Venison @ 595 Baht**

*Homemade Bun, Home Smoked Kai Bacon,  
Pickled Beetroot, Lettuce, Tomato, Caramelized Onions,  
Red Onion, NZ Cheddar Cheese, Organic Fried Egg,  
Kai's Homemade Tomato Sauce & Mayonnaise*

### **BBQ Braised Pork Burger @ 395 Baht**

*Braised Pork , Kai's Wasabi Coleslaw, Gherkins, Iceberg Lettuce  
& our Homemade BBQ Sauce*

## **KAI HOMESTYLE PIZZAS**

### **Wild Seafood Supreme**

**550 ฿**

*NZ Smoked Fish, NZ Green-Lipped Mussels, Wild Catch Prawns,  
Scallops, NZ Squid, Salted Anchovies, Caramelized  
Onions & Thai Sriracha Sauce*

### **The Meat Lover**

**450 ฿**

*Minced NZ Grass-Fed Prime Beef, Onions, Kai Bacon, Salami,  
Fresh Mushrooms, & Capsicum*

### **Kai Margherita**

**320 ฿**

*Chunky Premium Beef Tomatoes, Fresh Basil Pesto,  
Mozzarella & Cheddar*

**Our bases are homemade with tangy tomato sauce & they are what  
we like to call a “Medium Crust”**

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## LITE BITES

Marinated Olives in Chili, Garlic, Cherry Tomato & Extra Virgin Olive Oil	80 ₪
Homemade Garlic Bread	100 ₪
Selection of Homemade Sliced Mini Bread NZ Butter and Black Sea Salt Flakes	120 ₪
Kai Bruschetta with Premium Fresh Tomato & Garlic Salsa	130 ₪
Kumara Fries (Maori for Sweet Potato) with Sour Cream & Sweet Chili Sauce	180 ₪
Crumbed NZ Fish Cakes with Rocket & Wasabi Mayo	220 ₪
Deep Fried Calamari, Garlic Aioli Dip	240 ₪
NZ Fish Bites Battered with Homemade Tartar Sauce	240 ₪
Cheese Croquettes, Kai Bacon Jam	280 ₪
NZ Spring Lamb Croquettes, Mint Sauce	320 ₪
Kai Smoked NZ Green-Lipped Mussels, Spicy Caramelized Onions & Homemade Crostini	300 ₪
Battered Wild Catch Sea Prawns, Thai Citrus Sauce	320 ₪
NZ Avocado Guacamole, Manuka Hot Smoked Salmon Bruschetta with Citrus Cream Cheese	350 ₪
Salmon Trout Bites Battered, Wild Honey, Soy & Wasabi Dip	360 ₪

## SOUP SELECTION

<b>Kai Seafood Chowder</b>	NZ White Fish, Smoked NZ Fish & NZ Mussels	290 ₪
<b>Bisque of the Day</b>	Homemade Bisque Soup	290 ₪
<b>Kai Soup of the Day (V)</b>	Today's Selection	190 ₪

All Soups come with Kai Toasted Homemade Bread & NZ Butter



## VEGGIE CORNER

**Sunset Pasta (V) 460 \$**

Homemade Fettuccine Pasta, Spinach, Mushroom, Zucchini, Shaved Parmesan, Red Capsicum Pesto (contains nuts)

**Kai Risotto (V) 460 \$**

NZ Pea Purée, Sautéed Mushrooms, Sautéed Spinach, Sun-Dried Tomatoes & Shaved Parmesan

**Veggie Stack (V) 320 \$**

Grilled Pumpkin, Zucchini & Eggplant, Blanched Spinach & Mixed Roasted Capsicum, Shaved Carrot, Toasted Walnuts, Tomato Relish, Drizzled with Basil Pesto

## OUR SALADS

**Kai Popeye 390 \$**

Baby Spinach, Fried Capers, Lemon Zest, Red Onion, Coriander, Tossed in a Mild Spicy Kai Fusion Dressing, In-House Smoked Marinated Tuna, Organic Poached Egg & Hollandaise

**The Pickled Beetroot (V) 360 \$**

Chunks of Pickled Beetroot, Red & Green Oak, Swiss Chard, Beetroot Crisps, Caramelized Apple, Toasted Walnuts, Citrus Segments, Soft Cheese, Classic Dijon Dressing

**The Pocket Rocket (V) 340 \$**

Imported Wild Rocket, Roasted Pumpkin, Roasted Walnuts, Slices of Apple, Citrus Segments, Tangy Balsamic Dressing

**Kai Niçoise 320 \$**

Mixed Leafy Greens, Soft Cheese, Marinated Olives, Red Onions, Capsicum, Quails Eggs, Blanched Green Beans, Roasted Kumara, Honey & Mustard dressing

**Kiwi Salad (V) 290 \$**

Iceberg Lettuce, Australian Wild Rocket, Cherry Tomatoes, Cucumber, Red Onion, Carrot Slivers, Roasted Capsicum, Sliced Hard Boiled Organic Egg, Shaved Parmesan Traditional Sweet & Tangy Kiwi Dressing

**Classic Caesar 290 \$**

Cos Lettuce, Kai Crispy Bacon, Chopped Anchovies, Parmesan Cheese, Croutons & Kai Caesar Dressing

**Roasted Seasonal Vegetables (V) 290 \$**

Hot Salad of Roasted Pumpkin, Eggplant & Zucchini, Imported Wild Rocket, Balsamic Glazed Cherry Tomatoes, Crumbed Mozzarella Balls & Orange Dressing

## ADDITIONAL TOPPINGS

Flame-Grilled Chicken 90 \$

Home Hot Smoked Salmon 140 \$

Seared Marinated Tuna 140 \$



## APPETIZER

**Fresh Fin De Clair Oysters (6 / 12 pcs) 690 / 1,290 ฿**

Served with Either French Mignonette Dressing or Spicy Thai Citrus Sauce & Lemon Wedges  
(Please Ask Our Staff for Availability)

**Pan Seared Hokkaido Scallops 690 ฿**

Cauliflower Purée, Kai Bacon, Australian Wild Rocket, Chili & Black Pepper Oil

**Kai Smoked Seafood Platter 590 ฿**

NZ Manuka Hot Smoked NZ Fish & NZ Mussels, with Homemade Bread & Condiments

**Kai NZ Beef Tartare 390/590 ฿**

Diced NZ Beef Tenderloin, Special Blend of Seasonings, Beetroot Crisps, Soft Quails Egg,  
Toasted Homemade Bread & NZ Chips

**Crab & NZ Smoked Mussel Tower 390 ฿**

Wild Caught Crab in Paprika Wasabi Mayonnaise, Smoked NZ Mussels,  
Mashed Avocado, Crostini, Pickled Cucumber & Baby Spinach

**Salmon Tartare 390 ฿**

Diced Salmon Trout Tossed in Lime & Thai Citrus Dressing  
Fresh Avocado, Mango Salsa, Crostini & Mini Salad

**Braised NZ Squid 350 ฿**

Tomato and Kalamata Olive Sauce, Homemade Toasted Focaccia Bread

**South Pacific Ceviche 350 ฿**

Wild Caught Snapper Marinated in a Citrus Blend, Avocado, Red Onions, Diced Tomatoes  
Coconut Cream & Coriander, Homemade Toasted Focaccia Bread

**Drunken Tuna 340 ฿**

Strips of Yellowfin Tuna Marinated in Dark Rum, Soy Sauce, Sesame Oil  
Grated Ginger, Grated Orange Peel, Fresh Coriander, Sea Salt & Aged Balsamic

**Tuna Tartare 340 ฿**

Diced Yellowfin Tuna Tossed in Lime & Thai Citrus Dressing  
Fresh Avocado, Mango Salsa, Crostini & Mini Salad

**NZ Green-Lipped Mussels Arrabiata 320 ฿**

Baked with Jalapeño Arrabiata Sauce & Melted NZ Cheddar Cheese

**Kai Duck Terrine 320 ฿**

NZ Mānuka Smoked Duck Breast & Confit Duck Leg Terrine  
with Toasted Homemade Bread & Homemade Spiced Fruit Chutney



## Kiwi “Fush & Chups”

*(That’s How We Say It Back Home)*

### Fish Options:

**NZ Blue Cod** **750 ฿**

Considered New Zealand's Number One Table Fish by  
“SOUTH ISLANDERS”, Moist & Mild Flavoured

**NZ Orange Roughy** **550 ฿**

Extreme Deep Ocean Fish with a Delicate Flavour & Firm, Pearly White Fillets

**Red Snapper** **550 ฿**

Mild & Moist White Table Fish, you can't go wrong with Red Snapper

**NZ Deep Sea Cod** **450 ฿**

Mild Flavoured & Tender, Medium Flake, Deep Ocean Fish

**NZ Southern Hake** **450 ฿**

Mild Flavoured & Tender, Large Flake, Deep Ocean Fish

### Cooking Options:

**Crumbed**  **Battered**  **Pan Fried**  **Tinfoil Steamed**

**Choice of Side Dish:** NZ Chips (Standard or Thick Cut) or our Zealandia Salad

**Or:** A Side Dish of Your Choice from the “**PLATED SIDE DISH**” Section

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**Choice of Sauces:** Tartar, Garlic Aioli, Tomato Salsa, Butter Lemon, Thai Citrus

**Tinfoil Steamed Sauces:** Creamy Arrabiatta, Butter Lemon, Thai Citrus or Spicy Butter & Coconut

### Additional Side Dishes

Battered Wild Caught Tiger Prawn 70 ฿ NZ Mushy Garden Peas 100 ฿



## FROM THE KAI GRILL

*"We make sure all our meats come from only the highest quality sources, ensuring tenderness & flavour"  
All our NZ meats (Halal Certified) are free range & pasture raised, even our premium NZ grain finished beef.  
We also in-house "wet & dry" age many of our beef cuts to ensure the best experience possible.*

### NZ Spring Lamb

NZ Boneless Lamb Striploin (250g)	1,150 ₪
NZ Lamb Frenched Rack (cap off)	1,050 ₪
NZ Lamb Chops 3 pieces	790 ₪

### Prime Beef

NZ Prime Rib of Beef 1,200g.— Perfect for Sharing	2,950 ₪
150 Days NZ Grain Fed Angus Tenderloin 250g.	1,890 ₪
150 Days NZ Grain Fed Angus Rib-Eye 300g.	1,750 ₪
NZ Grass Fed Prime Beef Tenderloin 250g.	1,190 ₪
NZ Grass Fed Prime Beef Striploin 300g.	950 ₪

### Chicken & Pork

Slow Roasted Chicken Thighs	590 ₪
Flame-Grilled Pork Chop	590 ₪

**All Options Come With:** Roasted Garlic Bulb  
and a Side Dish of your choice from the **"PLATED SIDE DISH"** section below

#### And your choice of sauce:

Wholegrain Mustard ▫ Onion Gravy ▫ Savoury Peppercorn ▫ Creamy Mushroom  
Red Wine Jus ▫ Kai Chimichurri Sauce (Olive Oil, Parsley, Garlic, Red Wine Vinegar, Dry Chili)

## Plated Side Dishes

Homemade Fries (Skin On)	120 ₪	Sautéed Spinach	120 ₪
NZ Chips (Standard/Thick Cut)	100 ₪	NZ Mushy Garden Peas	100 ₪
Yellow Kumara & Potato Mash	100 ₪	Flame-Grilled Asparagus	100 ₪
Zealandia Salad	100 ₪	Sautéed Fresh Mushrooms	100 ₪



## HOMEMADE DESSERTS

### Mango Cheesecake

220 ฿

Homemade Baked Mango Cheesecake,  
NZ Whipped Cream, Seasonal Fresh Fruits

### Kai Lemon Tart

220 ฿

Homemade Biscuit Based Lemon Curd with Meringue Pieces,  
Berry Sauce, Candied Lemon Zest

### Kiwi Pavlova

220 ฿

A Traditional New Zealand Meringue with a Crispy Crust, NZ Whipped Cream,  
Passion Fruit Sauce & Homemade Hokey Pokey NZ Ice Cream

### Jack Daniel's Chocolate Mud Cake

220 ฿

Chocolate Cake with a Hint of Jack Daniel's Whiskey, Homemade Mixed Berry Jam,  
Passion Fruit Tulle, Caramelized Banana, NZ Whipped Cream & Kiwi Coulis

### Kai Date Pudding

220 ฿

Butterscotch Sauce & Homemade Vanilla NZ Ice Cream

### Banoffee Pie

220 ฿

Crumbly Biscuit Base, Caramelized Banana, Spiced NZ  
Whipping Cream, Blueberry Drizzle

## Homemade New Zealand Ice Cream & Sorbet

Our Ice Creams are Homemade and using only NZ Cream

**Single Scoop**

**80 ฿**

**Double Scoop**

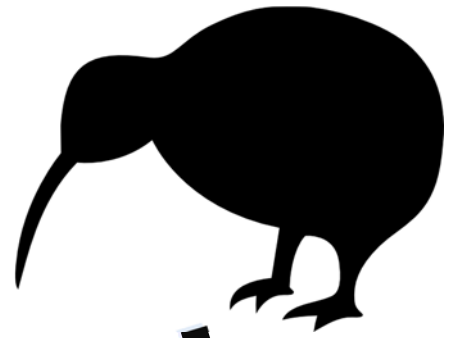
**120 ฿**

Vanilla ▫ Chocolate ▫ Hokey Pokey ▫ Rum Raisin ▫ Mango Sorbet ▫ NZ Avocado

## After Dinner Drinks

<b>Dessert Wine:</b>	NZ Sileni Estates Selection Late Harvest Semillon	Hawke's Bay	390 Baht
	NZ Pegasus Bay ENCORE Noble Riesling	Canterbury	430 Baht
<b>Port:</b>	Quinta Do Portal 6 Barrels (Tawny)		310 Baht
<b>Cognac:</b>	Hennessey VSOP		320 Baht / 540 Baht
	Martell VSOP		340 Baht / 560 Baht
<b>Digestif:</b>	Ambrosia First Knight (NZ Honey Liqueur with 23 Karat Gold Flakes)		330 Baht / 540 Baht





# KID'S MENU

Please Note: All children's dishes are available for children under 12 years old only

Kids Bangers & Mash Caramelized Onion Gravy	200 ฿
Kai Bacon & Banana Pancakes	200 ฿
NZ Fish Bites & NZ Chips	200 ฿
Crumbed Chicken & NZ Chips	200 ฿
The Hawaiianish Pizza	200 ฿
Kids Cheeseburger & NZ Chips	200 ฿



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