

BANGKOK'S BEST SUNDAY ROAST

Available from 12 noon every Sunday



'FAMILY STYLE' SHARING PLATTER

Enjoy a Taste of all our Roasted Meats

And don't be shy to ask for more gravy!

590 Per Person (Minimum of 2 People)

THE MEAT CHOICES

- **Roast NZ Beef Striploin** **650**
with Horseradish Cream
- **Roast Leg of NZ Spring Lamb** **590**
with Mint Sauce
- **Organic Chicken, 24 Hour Brined and Spit Roasted** **490**
with Homemade Stuffing

All are accompanied with :

Roasted Potatoes

Roasted Carrots

Char-Grilled Onions

Homemade Yorkshire Pudding

Roasted Pumpkins

NZ Peas

Homemade Gravy

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

ALL DAY BREAKFAST & SANDWICHES

Available until 5pm



- **Homemade English Style Muffin** **260**
Stuffed with Kai Bacon, Cheddar Cheese, Organic Fried Egg and Homemade Tomato Sauce
- **Savoury French Toast** **290**
Pan-Fried Homemade Bread with NZ Butter, Caramelised Onions, Fresh Mushrooms, Kai Bacon, Organic Soft Poached Egg & Hollandaise Sauce
- **Double Pancake Stack/Kai Bacon** **250/290**
2 Pancakes Cooked Home Style with NZ Butter. Topped with Seasonal Fresh Fruits, a side of Jungle Wild Honey and your choice of Whipped Cream or Runny Cream
- **Eggs Benedict** **320**
Homemade English Muffin, Fresh Avocado, Kai Bacon 2 Organic Soft Poached Eggs & Hollandaise Sauce
- **Kai 3 Organic Egg Omelet** **330**
Kai Hot Smoked Salmon, Cream & Chives
OR Kai Bacon, Mushrooms & Caramelised Onions
Both served with Zealandia Salad & Toasted Homemade Bread
- **Eggs Royale** **350**
Homemade English Muffin, Sautéed Spinach, Kai Manuka Hot Smoked Salmon, 2 Organic Soft Poached Eggs and Hollandaise Sauce
- **Smoked Salmon Breakfast** **380**
Kai Manuka Hot Smoked Salmon, AU Wild Rocket, Organic Soft Poached Egg, Fresh Avocado, Roasted Organic Tomato
- **Kiwi Full Breakfast** **490**
2 Organic Eggs (Poached, Scrambled or Fried), Kai Bacon Handmade Cumberland Pork Sausage, Roasted Organic Tomato Homemade Baked Beans with Bacon, Sautéed Mushrooms Hashed Potatoes, Homemade Toasted Bread & NZ Butter



Double Pancake Stack



Smoked Salmon Breakfast



Kai Club Sandwich

Breakfast 'On the Sides'

Hollandaise Sauce	40
Roasted Organic Tomato	50
Toasted Homemade Bread/English Muffins	60
Hashed Potatoes	60
2 Organic Eggs, any style	80
Homemade Baked Beans (contains Bacon)	80
Sautéed Fresh Mushrooms	80
Fresh/Mashed Seasoned Avocado	90
Kai Bacon (NZ Manuka wood cured & smoked)	100
Sautéed Fresh Baby Spinach	120
Kai Manuka Hot Smoked Salmon	140
Handmade Cumberland Pork Sausage	180

SANDWICHES

- **Kai Steak Sandwich** **490**
NZ Striploin Steak, Caramelised Onions Rocket Leaves, & Kai Wasabi Coleslaw
Homemade Baguette
- **Kai Club Sandwich** **350**
Egg Mayo, Roasted Chicken, Kai Bacon Lettuce & Fresh Tomato, split over 3 Slices of Toasted Homemade White Bread

Sandwiches are served with either a Zealandia Salad or NZ Chips

LITE BITES & SHARING SNACKS



- **Homemade Garlic Bread** **100**
- **Kumara Fries (Maori for Sweet Potato)** **120**
with Sour Cream and Sweet Chili Sauce
- **Kai Bruschetta** **130**
with Premium Fresh Tomato & Garlic Salsa
- **Deep Fried Calamari** with Garlic Aioli Dip **240**
- **NZ Fish Bites** Battered with Homemade Tartar Sauce **240**
- **Kai Mussel Duo** **290**
Battered Smoked Mussels and Grilled Smoked Mussels
with NZ Garlic Butter



NZ Spring Lamb Croquettes

- **NZ Spring Lamb Croquettes** **320**
Mint Sauce
- **Battered Wild Caught Prawns** **320**
with Medium Spicy Thai Citrus Sauce



NZ Fish Bites

APPETISERS

- **Fresh Fine De Claire Oysters (2/6/12 pcs)** **225/590/1150**
Served with either French Mignonette Dressing or
Thai Medium Spicy Citrus Sauce & Lemon Wedges
- **Pan Seared Hokkaido Scallops** **590**
Jerusalem Artichoke Purée, Kai Bacon, Australian
Wild Rocket, Chili & Black Pepper Oil
- **NZ Venison Teriyaki** **450**
Seared NZ Venison Slices, Shaved Asparagus, AU Rocket
Bok Choy, Parmesan Crisps, Sesame Seeds & Berry Coulis
- **Kai NZ Beef Tartare** **360**
Diced Beef Tenderloin, Special Blend of Seasoning, Beetroot
Crisps, Soft Quails Eggs served with Toasted Homemade Bread
- **Tuna or Salmon Tartare** **340**
Diced Yellowfin Tuna or Salmon Trout, Tossed in a Lime &
Thai Citrus Dressing, Fresh Avocado, Mango Salsa Crostini
and Mini Salad
- **Kai NZ Duck Rillettes** **320**
Confit NZ Duck Leg Rillettes, Toasted Homemade Bread
Spiced Fruit Chutney & Cornichons



Pan Seared Hokkaido Scallops

- **South Pacific Ceviche** **350**
Wild Snapper Marinated in an Apple Citrus Blend
Avocado, Watermelon, Diced Tomatoes, Coconut Cream
Coriander, Homemade Toasted Focaccia Bread



Salmon Tartare

- **NZ Green-Lipped Mussels Arrabbiata** **290**
Baked with Jalapeno Arrabbiata Sauce & Melted NZ Cheddar

SALADS



- **Kai Niçoise Salad** **360**
Baby Potato, Green Beans, Soft Quails Egg, Red Onion
Sun-Dried Tomato, Marinated Kalamata Olives, Crispy Capers
& Capsicum tossed in an Apple Cider Vinaigrette

- **Kai Popeye Salad** **390**
Baby Spinach, Fried Capers, Lemon Zest, Red Onion, Coriander
In-House Smoked & Marinated Tuna, Tossed in a Mildly Spicy Kai
Fusion Dressing, Organic Poached Egg and Hollandaise Sauce



Kai Popeye Salad

- **The Pocket Rocket Salad (V)** **340**
Imported Wild Rocket, Roasted Pumpkin, Roasted Walnuts
Slices of Apple, Citrus Segments, Tangy Balsamic Dressing

- **Kiwi Salad (V)** **320**
Baby Cos Lettuce, Cherry Tomatoes, Red Onion, Hard-Boiled
Shredded Organic Egg, Pickled Beetroot, Capsicum, Quail Egg
Shaved Parmesan, Red Radish with a Traditional Sweet &
Tangy Kiwi Dressing



Classic Caesar Salad

- **Classic Caesar Salad** **300**
Cos Lettuce, Kai Crispy Bacon, Chopped Anchovies, Parmesan
Cheese, Croutons & Kai Caesar Dressing

ADDITIONAL TOPPINGS

- Flame-Grilled Chicken 90
- Home Hot Smoked Salmon 140
- Seared Marinated Tuna 140

- **Veggie Stack (V)** **320**
Grilled Pumpkin, Zucchini & Eggplant, Blanched Spinach
& Mixed Roasted Capsicum, Shaved Carrot, Toasted Walnuts
Tomato Relish, Drizzled with Basil Pesto



Kai Seafood Chowder

SOUP SELECTION

- **Kai Seafood Chowder** **290**
NZ White Fish, Smoked NZ Fish, NZ Mussels & Salmon Trout
- **Kai Soup of the Day (V)** **190**
Please check with staff for todays selection

Soups come with Kai Toasted Homemade Bread & NZ Butter

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FRESH LIVE OYSTERS

Imported from France

Fines de Claire (No.2)

- 2 Oysters 225
- 6 Oysters 590
- 12 Oysters 1,150

Served with either :

French Mignonette Sauce, or
Spicy Thai Citrus Sauce



SEAFOOD

- **Char-Grilled Wild Caught Tiger Prawns** 720
Garlic Butter, Zealandia Salad & Homemade Fries
- **Pan-Fried Salmon Trout Fillet** 650
Red Capsicum & Chorizo Puree, Grilled Bok Choy, NZ Honey & Soy Glaze Sauce
- **Kai Mixed Seafood Squid Ink Fettuccine** 590
NZ Fish, Wild Catch Tiger Prawns, Fresh AU Mussels, Hokkaido Scallops and Squid in a Chili & Garlic Sauce and served on a bed of Squid Ink Fettuccine

FRESH LIVE MUSSELS

Imported Australian Mussels 590

Steamed in Spicy NZ Beer Sauce

With your choice of either :

Toasted Focaccia Bread or NZ Chips



ASIA'S BEST KIWI "FUSH & CHUPS"



(Because that's how we say it back home)

Kai is committed to using only the best quality fish and finest chips in order to produce what we believe are the best Fish & Chips in Asia.

Fish Options

- **NZ Ocean Perch** **650**
Deep Ocean Fish. Delicate Flavour & Medium to Firm Texture
- **NZ Orange Roughy** **550**
Extreme Deep Ocean Fish. Delicate Flavour & Firm Pearly White Fillets
- **NZ Kingklip** **500**
Deep Water Fish. Firm & Versatile with a Mild Flavour
- **NZ Deep Sea Cod** **450**
Deep Ocean Fish. Tender with a Mild Flavour and a Medium Flake
- **NZ Southern Hake** **450**
Deep Ocean Fish. Tender with a Mild Flavour and a Large Flake

COOKING OPTIONS

Battered : Crumbed : Pan-Fried : Tinfoil Steamed

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

Tinfoil Steamed Sauces : Creamy Arrabbiata, Butter Lemon, Thai Citrus, Virgin Olive Oil & Sea Salt

Choose From

Hand Cut Fries (Skin On) or NZ Chips (Standard Cut or Thick Cut)

Or choose one side dish from the following:

- Sautéed Fresh Baby Spinach
- Zealandia Salad
- Baby Carrots & Roasted Almonds
- Flame-Grilled Asparagus
- Yellow Kumara & Potato Mash
- Cauliflower Cheese Gratin
- Flame-Grilled Bok Choy
- Sautéed Mushrooms
- NZ Mushy Garden Peas



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MEAT



- **New Zealand Mixed Grill** **790**
NZ Grass-Fed Striploin Steak, Flame-Grilled Chicken, Handmade Artisan Cumberland Pork Sausage, Sautéed Mushrooms, Roasted Garlic Bulb, Pea Purée, Crushed Potatoes, Homemade Toasted Bread & Onion Gravy Sauce
- **Savoury NZ Lamb Shank** **690**
Slow Cooked NZ Lamb Shank, Yellow Kumara & Potato Mash Sautéed Baby Carrots, Dry Fig & Lamb Sauce Glaze
- **Kai NZ Beef Tartare** **540**
Diced NZ Beef Tenderloin, Special Blend of Seasoning, Beetroot Crisps, Soft Quail Eggs served with Toasted Homemade Bread & NZ Chips
- **Kai Bangers and Mash** **540**
Handmade Artisan Cumberland Pork Sausages, Yellow Kumara & Potato Mash, Caramelised Onion Gravy
- **Kai Pie of the Day** **450**
Our Homemade Pie of the Day, Yellow Kumara & Potato Mash Sautéed Garden Vegetables
- **NZ Beef Bolognese** **390**
Ground NZ Beef in a Rich Tomato & Herb Sauce with Parmesan Cheese. Served on a Bed of Silky Spaghetti



Savoury NZ Lamb Shank



Kai Pie of the Day

CHEF'S SHARING PLATES

- **Whole NZ Lemon Sole 'Meunière'** **890**
Whole NZ Lemon Sole
Brown NZ Butter
Lemon Capers & Parsley Sauce
- **Free Range Baby Chicken** **790**
Marinated and Roasted Free Range Baby Chicken, Roasted Potatoes
Roasted Pumpkin & Thyme Jus



FROM THE KAI GRILL



We make sure that all our meats come from only the highest quality sources to ensure optimum tenderness and flavour.

All our NZ meats (halal certified) are free-range and 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 Lamb Frenched Rack (fat & cap removed) **1,180**
- NZ Lamb Chops (3 Pieces) **790**

Prime Beef

- 150 Days NZ Grain Fed Angus Prime Rib of Beef 1,200g - **Perfect for sharing** **3,280**
- 150 Days NZ Grain Fed Angus Rib-Eye 350g **1,890**
- 150 Days NZ Grain Fed Angus Tenderloin 200g **1,590**
- NZ Grass Fed Prime Beef Tenderloin 200g **990**
- NZ Grass Fed Prime Beef Striploin 250g **750**

Chicken & Pork

- Flame-Grilled Pork Chop **550**
- Sous Vide Roasted Chicken Thighs **450**

Plated Side Dishes

Hand Cut Fries (Skin On)	120
NZ Chips (Standard or Thick Cut)	100
Yellow Kumara & Potato Mash	100
Sautéed Fresh Baby Spinach	120
Baby Carrots & Roasted Almonds	120
Zealandia Salad	100
Flame-Grilled Asparagus	100
NZ Mushy Garden Peas	100
Cauliflower Cheese Gratin	100
Sautéed Mushrooms	100
Flame-Grilled Bok Choy	80

* Please note extra cooking time will be required for all orders of the Prime Rib of Beef 1,200g



All options come with a Roasted Garlic Bulb and one side dish of your choice from the 'Plated Side Dishes' section above.

Please also choose your sauce from the following:

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

KIWI BURGERS with NZ Chips



- **NZ Venison Burger**

Premium NZ Venison Burger, served on a Homemade English Muffin and loaded with Home Smoked Kai Bacon, Pickled Beetroot, Lettuce, Tomato, Caramelised Onions, Red Onion, NZ Cheddar Cheese, Organic Fried Egg and Kai's Homemade Tomato Sauce & Mayonnaise

490



NZ Prime Beef Burger

- **NZ Prime Beef Burger**

Made from Topside of NZ Beef and served on a Homemade English Muffin and Loaded with Home Smoked Kai Bacon, Pickled Beetroot, Lettuce, Tomato Caramelised Onions, Red Onion, NZ Cheddar Cheese Organic Fried Egg and Kai's Homemade Tomato Sauce & Mayonnaise

450

- **NZ Fish Burger**

A lightly Battered Premium NZ White Fish Fillet, served on a Homemade English Muffin with Lettuce, Freshly Sliced Tomato and Homemade Tartar Sauce

390



NZ Fish Burger



KID'S MENU

All Kid's Menu dishes are available for children under 12 years old only

- **Spaghetti with NZ Beef Bolognese** 190
- **NZ Fish Bites with NZ Chips** 190
- **Kids Cheeseburger with NZ Chips** 190
- **Kai Bacon and Banana Pancakes** 190



Kids Cheeseburger & Chips

PASTA



- **Spaghetti Carbonara** **450**
Sous Vide Organic Egg, Parmesan Crisp, Kai Bacon
NZ Peas with a NZ Cream Sauce



Spaghetti Carbonara

- **Kai Mixed Seafood Squid Ink Fettuccine** **590**
NZ Fish, Wild Catch Tiger Prawns, Fresh AU Mussels,
Hokkaido Scallops and Squid in a Chili & Garlic Sauce.
Served on a bed of Squid Ink Fettuccine

- **Steamed Fresh Clams Vongole** **390**
Fresh Clams Steamed in White Wine, Garlic & Chili Paste
with a NZ Fusion Creamy Sauce, Tossed in Linguine

- **NZ Beef Bolognese** **390**
Ground NZ Beef in a Rich Tomato & Herb Sauce with
Parmesan Cheese, Served on a Bed of Silky Spaghetti

- **Sunset Pasta (V)** **390**
Spinach, Mushrooms, Zucchini & Eggplant, Shaved
Parmesan, Red Capsicum Pesto and Spinach Fettuccine
(contains nuts)



Kai Mixed Seafood
Squid Ink Fettuccine

RISOTTO

- **Kai Risotto (V)** **460**
Premium Italian Arborio Rice, NZ Pea Purée, Sautéed Mushrooms, Sautéed Spinach
Sun-Dried Tomatoes & Shaved Parmesan



Homemade Italian Style Bases with a Tangy Tomato Sauce & Mozzarella

- **Kai Margherita** **320**
 Chunky Premium Organic Tomato, Basil Pesto, Mozzarella & Cheddar Cheese
 - **Chicken Español** **390**
 Chunks of Organic Chicken, Red Yellow & Green Capsicum, Red Onion and Mozzarella on a Chorizo & Red Capsicum Purée Base
 - **Three Little Pigs** **390**
 Thyme Infused Confit Pork Belly, Kai Smoked Bacon Bricks, Grated Pork Crackling Brandy Flambéed Caramelised Apples
 - **Meat Lover** **490**
 NZ Prime Ground Beef, Kai Smoked Bacon, Mildly Spicy Chorizo, Chunks of Handmade Artisan Cumberland Pork Sausage, Onions, Mushrooms and Capsicum (+ Optional Kai BBQ Sauce)
- **Wild Smoked Seafood** **550**
 In-House NZ Manuka Wood Hot Smoked NZ Fish, NZ Mussels & Ocean Trout Cream Cheese, Caramelised Onions and Thai Sriracha Sauce
- **Traditional Seafood** **490**
 Clams, Calamari, Prawns and NZ Mussels with a Sriracha & Tomato Sauce



HOMEMADE DESSERTS



- **Kai Lemon Tart** 220
Homemade Biscuit Based Lemon Curd with Meringue Pieces
Berry Sauce and Candied Lemon Zest



Kai Lemon Tart

- **Jack Daniel's Chocolate Mud Cake** 220
Rich, Moist Chocolate Cake with a Hint of Jack Daniel's
Whiskey, Homemade Mixed Berry Jam, Passion Fruit Tuille
Caramelised Banana, NZ Whipped Cream and Kiwi Coulis

- **Kiwi Pavlova** 220
A Traditional New Zealand Meringue with a Crispy Crust
NZ Whipped Cream, Passion Fruit Sauce, and Homemade
Hokey Pokey Ice Cream

- **White Chocolate Orange Pudding** 220
With Orange & NZ Honey Syrup, Homemade Tuille and
NZ Whipping Cream

- **Crumble of the Day** 220
Today's Selection, served with Homemade NZ Vanilla
Ice Cream

- **Cheesecake of the Day** 220
Today's Selection, served with NZ Whipped Cream

- **Kai Sticky Date Pudding** 220
Butterscotch Sauce and Homemade NZ Vanilla Ice Cream



Kai Kiwi Pavlova

Homemade New Zealand Ice Cream & Sorbet

Our Ice Creams are made using only NZ Cream

SINGLE SCOOP : 90

DOUBLE SCOOP : 140

Madagascar Vanilla Bean : French Chocolate : Hokey Pokey

Rum Raisin : Mango Sorbet : Raspberry Sorbet

AFTER DINNER DRINKS

Dessert Wine :	NZ Pegasus Bay ENCORE Noble Riesling	430
Port :	Porto Marquez Tawny	250
Cognac :	Hennessey VSOP	Single : 320 / Double : 540
	Martel VSOP	Single : 340 / Double : 560

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