

ไก่งวง



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## MAE'S KITCHEN

### COMFORT FOOD

Rich, unusual flavors with hot and spicy combinations have made Thai cooking the favorite cuisine to sample. Now try our home cooking – comfort food. From soup with surprising depths of flavor, to intense condiments or soul-satisfying dishes with delicate rice noodles.

Just don't ask for the secrets of her recipes!



## KAI YANG



### THAI STREET FOOD EXPERIENCE

Re-imagining the vibrant atmosphere of the market experience – walking around in between the different booths...looking at all the strange and wonderful. Here you would find sampling your way through the countless street food stalls is a food lovers dream.

A cultural experience you won't be able to find anywhere else in the world.

Every taste and mouthwatering dish, we can bring to you, it's a flavor bonanza!

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## A P P E T I Z E R

- VEGETARIAN SPRING ROLLS** carrot, glass noodle with plum dipping sauce **7**  
**CHICKEN DUMPLINGS** chicken, shitake mushroom with garlic and ginger dipping sauce **8**  
**VEGETABLE CURRY PUFFS** potato, carrot, onion with plum dipping sauce **9**  
**CHICKEN SATAY** with peanut dipping sauce **9**  
**FRIED CALAMARI** with tamarind dipping sauce **9**

## S O U P

- TOM YUM** lemongrass, mushroom, red onion, scallion  
**TOM KHA** coconut milk, lemongrass, mushroom, red onion, scallion  
 chicken **4** | vegetable **4** | shrimp **5**

## S E A F O O D

- GRILLED SALMON** with tom-kha, panang or ginger gravy **21**  
**CRISPY WHOLE FISH** with basil, ginger or tamarind gravy **MARKET PRICE**

## S T I R F R Y

- KRA-PROW** string bean, green pepper, onion, basil  
 chicken **14** | vegetable **14** | shrimp **17**  
**KRA-TIAM** garlic, broccoli, carrot  
 vegetable **14** | shrimp **17**

## C U R R Y

- GREEN** or **RED** bamboo shoot, green pepper, eggplant, basil  
**PANANG** string bean, carrot  
**MASSAMAN** potato, onion, carrot, pineapple, crushed peanut  
**KAREE** potato, onion, carrot  
 chicken **14** | vegetable **14** | shrimp **17**

## N O O D L E

- PAD THAI** rice noodle, egg, scallion, bean sprout, crushed peanut  
**PAD KEE-MOW** flat rice noodle, egg, green pepper, onion, carrot, basil  
**PAD SE-EW** flat rice noodle, egg, carrot, broccoli  
 chicken **11** | vegetable **11** | shrimp **13**

## F R I E D R I C E

- PINEAPPLE FRIED RICE** onion, scallion, egg, pineapple  
**BASIL FRIED RICE** onion, egg, green pepper, carrot, basil  
 chicken **11** | vegetable **11** | shrimp **13**

## S P E C I A L T Y D I S H E S

- PINEAPPLE CHICKEN** crispy chicken, red onion, carrot, green pepper, scallion, pineapple **14**  
**CHICKEN RAMA** crispy chicken, broccoli, carrot **14**

## D U C K

- DUCK TAMARIND** crispy, roasted duck, red onion, carrot, green pepper, scallion, pineapple **21**  
**DUCK RED CURRY** bamboo shoot, green pepper, eggplant, basil **21**

## K A I Y A N G

### MARINATED ALL DAY

Traditionally crafted, organic chickens are marinated with a coarse herbal rub, bringing a wonderful depth of flavor (including garlic, lemongrass, black peppercorn, palm sugar and coriander root). As the herbs are sliced up, they are pounded using a traditional stone mortar and pestle and added to infuse the whole chicken.

### SERVED TO ORDER

The custom grill station rotates our chickens slowly – cooking at an even, low heat (hear the soft sizzle). We continuously monitor the meat, with extra marinade basted throughout cooking...

half chicken **17** | whole chicken **25**

#### C O M B I N A T I O N S

##### ONE

Papaya Salad

Moo Ping (2 grilled pork sticks)

Sticky Rice

##### TWO

Papaya Salad

Nuea Yang (sliced grilled beef)

Sticky Rice

##### THREE

Papaya Salad

Larb Kai (minced chicken)

Sticky Rice

### SIDES AND DISHES TO COMPLEMENT

The art of the side dish – what goes perfectly with our chicken? Dipping sauces are key – don't forget about them! Our selected dishes pair great as classic combos. Taken from Thai street markets, these textures play off each other.

#### Y U M

**PAPAYA SALAD** green papaya, string bean, tomato, carrot, peanut *with lime dressing* **10**

**LARB KAI** minced chicken, red onion, cilantro, scallion, toasted rice powder *with lime dressing* **12**

**MOO NAM TOK** grilled pork, red onion, cilantro, scallion, toasted rice powder *with lime dressing* **12**

**NUEA NAM TOK** grilled beef, red onion, cilantro, scallion, toasted rice powder **13**

#### S I D E O R D E R S

**JASMINE RICE 1**

**BROWN RICE 2**

**ROTI 3**

**STICKY/ SWEET STICKY RICE 3**

**MOO PING (2 sticks) 5**

**KAI JIAW (Thai Omelet) 5**

**HALF CHICKEN 8**

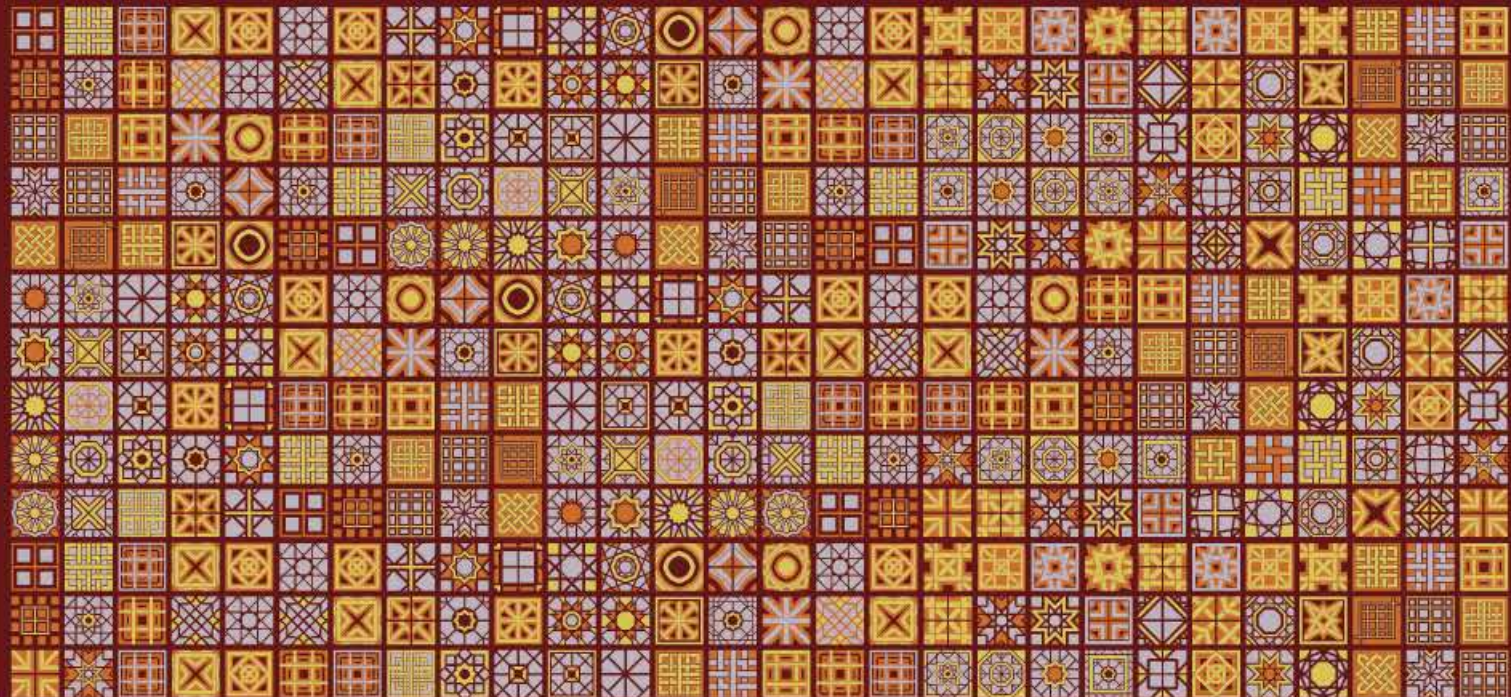
*all Kai Yang Chicken includes sweet chilli and tamarind dipping sauces*

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**ICE CREAM** (*assorted*) **7**  
**FRIED ICE CREAM** (*assorted*) **7**  
**FRIED BANANA** **6**  
**FRIED BANANA** *with ice cream* **7**  
**SWEET STICKY RICE** *with ice cream* **7**  
**SWEET STICKY RICE** *with fresh mango* **9**

**HOT TEA** **2**  
**THAI ICED COFFEE** **3**  
**THAI ICED TEA** **3**  
**COCONUT JUICE** **3**  
**JUICE** **3**  
**SODA** **2**  
**PERRIER WATER** **3.50**

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