

KILN

Aged Lamb & Cumin Skewer	2.90
Monkfish Miang	3.50
Slow Grilled Chicken & Soy	4.50
Smoked Sausage with Turmeric	6.50
Stir Fried Squid with Garlic Chives	6.90
Mackerel Dry Red Curry	7.30
Wild Mussels Sour Turmeric Curry	7.50
Langoustines, Kaffir Lime & Sweet Mint	8.80
Grilled Lemon Sole	16.00
Half Lobster with Curried Egg	19.00
Northern Style Pork Laap	6.90
Beef Laap with Makhwaen	7.20
Southern Style Chicken Liver Curry	7.50
Wild Ginger & Beef Cheek Curry from Burma	7.50
Guinea Fowl Jungle Curry from Phetchaburi	8.50
Grilled Beef Rib & Nahm Prik Gapi (800g)	43.00
Clay Pot Baked Glass Noodles	
Tamworth Belly & Brown Crab Meat	5.75 / 16.00
Brown Jasmine Rice	2.00
Stir Fried Cornish Greens & Soy	4.50
Stir Fried Banana Peppers	6.50
Wild Mushroom Salad with Bitter Herbs	6.90

We serve regional Thai food, guided by carefully sourced native produce. Some dishes are influenced by Yunnan and Burma, whilst others are more likely to be found on the Yarowat Road (Bangkok's Chinatown).

Some of these dishes are very spicy, however we can usually adjust to your taste.

Grower Sean O'Neil supplies Thai and Chinese herbs and vegetables for us. We work from whole pigs and hogget, bred for us by Phillip Warrens Farmers, so available cuts change daily. Dayboat seafood is delivered every morning.

Please ask about allergies & dietary requirements. Most of our dishes contain shellfish & pork.

A 12.5% discretionary service charge will be added to your bill. 100% of all cash & card tips go to our team.

Kitchen Hours

Monday - Saturday :12.00 - 14.30, 17.00 - 22.30

Sundays : 13.00 - 20.00

Counter

Walk in only (leave a number and come back)

Dining Room

Tables of 4 or more by reservation (kilnsoho.com) & walk in