

Kitima Starter Platter (for 2) - 165

2 salmon roses, 2 prawn toast, 2 chicken satay and 2 vegetable spring rolls

Spring Roll Platter (for 1) - 89

Variety of 1 vegetable spring roll, 1 prawn toast, 1 duck spring roll and 1 cheese spring roll

Tempura Prawns (4) - 95

Crispy fried prawns in light batter served with traditional Japanese condiments

Duck Spring Rolls (2) - 69

Golden fried spring rolls filled with crispy duck, spring onions and carrots served with our homemade duck sauce

Chilli-Pepper-Salt Squid - 78

Crispy fried squid tossed with a chilli-pepper-salt and served with sweet chilli sauce

Chicken Satay (3) - 65

Pan grilled skewers of chicken fillets marinated in coconut milk served with a peanut sauce

Cheese Spring Rolls (3) - 65

Goats' milk Camembert wrapped in phyllo pastry served with a sweet chilli sauce

Vegetable Spring Rolls (2) - 52

Golden fried vegetable spring rolls served with a delicately flavoured sweet plum sauce

Prawn Toast - 78

Deep fried prawn toast lightly spiced with coriander, chilli and soya sauce

Chicken Wonton - 78

Deep fried chicken marinated in Thai spices with coriander and chilli in a crispy wonton pastry served with sweet chilli sauce

Prices shown are per piece for Sashimi and Nigiri

Salmon (Sashimi – 25 / Nigiri – 23)

Tuna (Sashimi – 23 / Nigiri – 21)

CHEFS SIGNATURE DISHES

New Style Sashimi (4) – 92

Salmon or Tuna sashimi thinly sliced and dressed in a sesame and soy topped with ginger, chilli, spring onion and coriander

Prawn Roof (4) – 82

Salmon and avocado California roll topped with tempura prawns, dressed in a signature spicy miso dressing

Duo of Tartare – 76

Yellowfin tuna with spicy miso and leeks and salmon with lime leaves, coriander and lemongrass

Koh Samui Style Duo of Fish Carpaccio – 74

Salmon and tuna with aromatic Thai herbs and fresh garden cress

Ceviche – 72

Cubed kingklip cured in lime juice and coconut, with avocado and cucumber, served with homemade rice crackers

TEMAKI 'HAND ROLL CONES'

Salmon, Avocado and Japanese Mayonnaise – 62

Spicy Tuna, Avocado and Japanese Mayonnaise – 62

Prawn, Avocado and Japanese Mayonnaise – 62

FASHION SANDWICH (8)

Salmon and Avocado – 74

Salmon and Avocado Tempura – 74

MAKIMONO

Prawn and Avocado (8) - 76

"Inside out" roll - sushi rice outer with a filling of crispy fried tempura prawn, avocado and chilli mayonnaise

Salmon Roses (4) - 72

Thinly sliced salmon delicately wrapped around a core of sushi rice topped with caviar

Tuna Roses (4) - 72

Thinly sliced tuna delicately wrapped around a core of sushi rice topped with caviar

Rainbow Roll (8) - 72

Rice roll with salmon and tuna outer wrap and filling of tuna, salmon and avocado

Tuna and Avocado (8) - 69

"Inside out" roll - sushi rice outer with filling of tuna and avocado

Vegetable Roll (8) - 59

"Inside out" roll - sushi rice outer with filling of cucumber, carrot, pickled radish and avocado

Spicy Tuna Tartare Tempura (8) - 65

"Inside out" roll - sushi rice outer with filling of spicy tuna tartare and avocado

SUSHI SETS

Lotus - 225

4 salmon sashimi, 4 tuna sashimi, 2 salmon nigiri, 2 prawn nigiri and 2 salmon roses

Orchid - 255

2 salmon roses, 4 prawn roof, 4 salmon & avocado fashion sandwich, 2 salmon sashimi

Jasmine - 255

4 rainbow rolls, 2 salmon roses, 2 tuna roses, 4 prawn roof

Ka Num Jeeb Goong (4) - 74

Dumplings filled with minced prawns, bamboo shoots and water chestnuts – steamed

Ka Num Jeeb Gai (4) - 68

Dumplings filled with marinated chicken, coriander and ginger – steamed

Sal La Pao Nuea (4) - 70

Dumplings filled with spicy beef, mushrooms, coriander, ginger and garlic – steamed or grilled

Kui - Chay (4) - 74

Traditional Thai dumplings filled with prawns and chives

Geaw Za (3) - 68

Dumplings filled with minced pork, garlic and ginger – grilled

Vegetable Gau (4) - 64

Dumplings filled with carrots, shiitake mushrooms, baby corn, snap peas and bamboo shoots – steamed

Spinach and Cream Cheese Gau (4) - 62

Dumplings filled with spinach and cream cheese – steamed

Tom Yum Prawn 80 / Wild Mushroom 78

Spicy prawn broth with coconut milk, mushrooms, galangal, lemongrass and lime leaf garnished with fresh coriander

Tom Khaa Prawn 80 / Chicken 78 / Wild Mushroom 78

Coconut milk broth with mushrooms, lemongrass, galangal and lime leaf, garnished with fresh coriander

Shrimp Won Ton Soup - 78

Classic Chinese bouillon with baby spinach and minced prawn dumplings

Phlaa Goong (Prawn Salad) – 95

Succulent shelled prawns tossed with fresh lemongrass, mint, garlic, chillies and a roasted chilli paste

Larb Ped (Duck Salad) – 115

Eastern style spicy duck salad with fresh onions, spring onions, dried chillies and fresh coriander

Yum Nua (Beef Salad) – 88

Pan grilled juicy beef slices tossed with fresh spring onions, onions, tomatoes, cucumber and garlic with a tangy spicy dressing

Miang Pla Tu (Tuna Salad) 85

Seared yellowfin tuna shredded and tossed with an Asian inspired lemongrass and lime leaf dressing

Larb Hed (Mushroom Salad) 80

Exotic mushroom salad with roasted rice grains, dried chilli flakes, lime juice and fish sauce

Salmon Panang – 189

Fillets of Norwegian salmon and poached pear in a mild and creamy red Panang curry sauce

Pla Neng Ma Nao Kingklip 178 / Salmon 185

Delicately steamed fillets of kingklip or salmon on Chinese cabbage with a fresh chilli and lime broth

Pla Sam Rod 178

Marinated kingklip fillets in a light batter, golden fried and topped with our homemade hot, sweet & sour sauce with basil and green peppercorns

Kitima's Prawn Basket 148

Prawns, shelled and wok fried with cashew nuts, onions, garlic, carrots, mushrooms and water chestnuts nestled in a crispy potato basket

Sweet & Sour Prawns 148

Prawns, shelled and wok fried, served in our homemade sweet & sour sauce with cucumbers, onions, peppers and pineapple

Szechaun Ku Po Prawn 148

Prawns, shelled and wok fried in a piquant Chinese Szechuan sauce with onions and carrots

Kitima's Duck L'Orange – 225

Confit duck leg and roasted duck breast with a saffron and orange glaze served with baby vegetables on a hot sizzling plate

Aromatic Duck & Pancakes – 220

Crispy fried duck, de-boned and sliced, accompanied by our homemade duck sauce, pancakes and served with julienne spring onions, cucumber and carrots

Crispy Duck – 220

Crispy fried duck, de-boned and sliced with stir fried vegetables in an oyster sauce with mushrooms, chilli, garlic and herbs

Ped Pi Roed (Angry Duck) – 195

Wok fried slices of aromatic duck tossed with a blend of Thai herbs, sautéed vegetables, garlic, fresh chilli and lemongrass

Kitima's Chicken Basket – 135

Wok fried tender chicken fillets with cashew nuts, mushrooms, onions, carrots and water chestnuts nestled in a crispy potato basket

Phad Ka Phrao Gai (Chicken & Basil) – 135

Wok fried minced chicken with green beans, sweet peppers, onions and basil with a hint of fresh chilli and garlic

Sweet & Sour Chicken – 135

Wok fried tender chicken fillets with fresh pineapple, cucumber, onions and sweet peppers in our homemade sweet & sour sauce

DESSERT COCKTAILS

Chilli Chocolate Martini 70

Vodka, nachtmusik chocolate liquor, chilli infused sugar and cream

Espresso Martini 70

Vodka, kahlua coffee liquor, espresso, sugar and cream

Nut Supreme 76

Vodka, frangelico, cream, monin chestnut, mixed nuts (pistachio, macadamia and roasted cashew)

Irish Coffee single 50 / double 68

A single shot of coffee with Jameson Irish Whiskey topped with cream

Don Pedro 80

A delicious blend of ice-cream, cream with a double shot of whiskey, frangelico or kahlua

Korean Beef served on a Sizzling Hot Plate – 149

Bulgogi style slices of beef accompanied by kimchi, chilli bean sauce and garden greens

Phad Prik Gaeng Moo Khob – 142

Crispy pork belly tossed in red curry paste with green beans and basil

Nok / Nua Phad Prik Thai Orn – Beef 138 / Ostrich 150

Wok fried slices of marinated beef or ostrich with Thai lime leaves, sliced bamboo shoots, curry paste, fresh chilli and rhizome root green peppercorns and coconut milk

Kitima's Wok – Beef 138 / Ostrich 150 / Pork 130

Slices of marinated beef, ostrich or pork, wok fried with carrots, green beans, peas, garlic, coriander, mushrooms and oyster sauce served on a sizzling hot plate

Nua Nam Mun Hoy – 138

Wok fried slices of marinated beef in oyster sauce with onions, garlic, sweet peppers, mushrooms, carrots and spring onions

Phad Ka Phrao – Beef 138 / Ostrich 150

Choice of minced beef or ostrich, wok fried with green beans, onions, sweet peppers and sweet basil with a hint of fresh chilli and garlic

Nua Pi Roed – 138

Wok fried slices of marinated beef tossed with a blend of Thai herbs, sautéed vegetables, garlic, fresh chilli and lemongrass

Phad Chaa – Beef 138 / Ostrich 150

Slices of marinated beef or ostrich wok fried with Thai herbs, lemongrass, vegetables, red onions and garlic

Sweet & Sour Pork – 130

Wok fried pork neck with fresh pineapple, cucumber, carrots and sweet peppers in our homemade sweet & sour sauce

Moo Khob – 139

Crispy roasted pork belly served with spiced salt and barbeque sauce

Kari Kambing Madras – 195

Deboned leg of lamb curry with a fluffy butter roti

Gaeng Phed Ped Yank – 185

De-boned roast duck breast cooked in coconut milk with red curry paste, cherry tomatoes, pineapple, bamboo shoots, baby marrows and basil

Gaeng Phed / Kaew Wan – 165

Red or green traditional Thai prawn curry in coconut milk with baby marrows, carrots, peas, Thai lime leaves and fresh basil (red curry with bamboo shoots and without peas)

Panang Chicken Curry – 135

Tender strips of chicken cooked in a mild and creamy red Panang curry sauce with cherry tomatoes and lychees

Gaeng Massaman – Chicken 136 / Beef 141

Tender pieces of chicken thigh or beef chunks slow cooked in coconut milk with peanut curry paste, sweet potatoes, onions and roasted peanuts

Gaeng Phed / Kaew Wan Gai – 136

Tender strips of chicken breast cooked in a red or green curry with coconut milk, baby marrows, carrots, peas, Thai lime leaves and fresh basil (red curry with bamboo shoots and without peas)

Chicken Mkhani – 139

Tender chicken thighs in aromatic Indian spices, cashews and coconut, served on a homemade butter roti, served with raita, banana atchar and tomato sambal

Indonesian Beef Rendang – 141

Braised beef shin in coconut, lemongrass, cinnamon and star anise, shredded and served with pickled cucumber and spring onion

Bami Goreng - 135

Wok fried egg noodles with prawns, pak choi, grilled banana and a marinated chicken satay served with a fried egg

Phad Thai - Chicken 130 / Prawn 148 / Vegetable 108

Wok fried rice noodles with chicken, prawns or vegetables tossed with spring onions, tofu, sweet radish, crushed peanuts and tamarind sauce served in a classic Thai omelette

Chicken Chow Mein - 130

Wok fried egg noodles with chicken and mixed seasonal vegetables, shiitake mushrooms and bean sprouts

Singapore Noodles - 108

Wok fried rice vermicelli with diced prawn, chicken, onions, sweet peppers and bean sprouts tossed with curry powder, with sesame seeds and omelette slices

Nasi Goreng - 129

Wok fried rice with prawns, pak choi, grilled banana and sweet soy marinated chicken satay served with a fried egg

Egg Noodles - 30

Egg Fried Jasmine Rice - 28

Steamed Jasmine Rice - 20

Homemade Fluffy Butter Roti (1) - 28

Homemade Fluffy Garlic Roti (1) - 28

Green Beans - 52

Deep fried green beans served with garlic, chilli and pickled vegetables

Pak Choi - 58

Fresh pak choi plain steamed or wok fried with garlic and oyster sauce

Bean Sprouts - 49

Fresh bean sprouts plain steamed or wok fried with garlic and oyster sauce

Kitima's Mushroom Basket - 115

Wok fried exotic mushrooms with cashew nuts, onions, carrots and water chestnuts nestled in a crispy potato basket

Green / Red Vegetable Curry - 110

A variety of seasonal vegetables delicately cooked with a green or red coconut milk curry

Phad Pak Ruam - 99 / With Tofu 110

A variety of seasonal vegetables, and exotic mushrooms wok fried with garlic and oyster sauce

Sweet & Sour Vegetables with Tofu - 112

Wok fried variety of seasonal vegetables, tofu and pineapple served with our homemade sweet & sour sauce

Truffle Teriyaki Asian Mushroom - 105

Wok fried mixed exotic mushrooms with a teriyaki glaze served on a sizzling hot plate

Fondant - 75

Valhrona chocolate fondant, chocolate soil, miso caramel ice-cream

Parfait - 72

Peanut butter parfait, sesame brittle, chocolate truffle, peanut dust tuille

Kitima Mess - 69

Fresh berries, sesame brittle, burnt honey, yoghurt & thyme ice-cream, meringue

Cheesecake - 68

Banana, toffee and tonka bean cheesecake

Brulee - 66

Chai tea creme brulee spiced with vanilla pods and Middle Eastern spices

Chocolate Spring Roll - 68

Valhrona 70% dark chocolate wrapped in pastry and deep fried, served with vanilla bean spice ice-cream and a seasonal fruit salsa

Sorbet Of The Day - 40

Ice-Cream Of The Day - 40