

'A Cook's Tour of Thailand – Season 3'

Episode 1 – Yaowarat Bangkok (Chinatown)

Wednesday 15th July 2026

On Arrival: *A Bespoke Kiin Cocktail*

GRATIEM TONE DTONG, CAP MU – Pickled garlic and pork crackling

PEEK PET PALOH TOD

Fried master stock Duck wings, green 'nahm jim', coriander

SALAPOW MOO SAB, NAHM PRIK PLA

Stuffed, steamed pork bun, garlic, pepper, egg

LUK CHIN PLA

Grilled Squid fish ball skewer, pickled cucumber, seafood sauce

Optional Wine Match: *2024 Vintelooper 'GRZZAH', Adelaide Hills/Clare Valley, SA*

Gewürtztraminer/Riesling

HOY LAI PAD NAM PRIK PAO

Stir-fried Goolwa Pippies, chilli jam, garlic, shallots, Thai basil, tamarind

HOI TOD, NAM PHRIK PAO

Crispy Mussel omelette, bean sprouts, spring onions, sweet chilli tomato sauce

Optional Wine Match: *2024 Vintelooper Chardonnay, Adelaide Hills, SA*

LENG ZABB

Free-range volcano Pork ribs, broth, chilli, coriander, garlic, lime

GAENG DAENG GAI SAI FAK KHIAO

Red curry Chicken, Winter melon, apple eggplant, Thai basil

YUM MAMUANG BRIOW

Green mango salad, fish sauce, roast chilli, sugar, lime

Optional Wine Match: *2025 Vintelooper 'NEO NOIR' Pinot Noir, Adelaide Hills, SA*

and 2022 Vintelooper 'ADELO' Gren/Shiraz/Touriga/Monte, Multi-regional, SA

PA THONG GO, SANGKAYA

Fried coconut doughnuts, pandan custard

Add: *Kiin's banana and coconut Moonshine 13*