

PRANZO

LUNCH

อาหารกลางวัน

RINDII  
BAAN THAI



# KINDII LUNCH PRANZO MENU SET

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## Bangkok menu

€ 13

Pad Thai  
Involtini Primavera *Fried Spring rolls*  
Acqua *Water*  
Caffè *Coffee*

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## Bangkok menu Special

€ 18

Pad Thai  
Involtini Primavera *Fried Spring rolls*  
Green Papaya salad  
Bibita *Soft Drink*  
Caffè *Coffee*

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## Pai menu

€ 13

Basil fried rice pork/chicken  
Spiedino di Maiale *Pork skewer*  
Acqua *Water*  
Caffè *Coffee*

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## Pai Menu Special

€ 18

Basil fried rice pork/chicken  
Spiedino di Maiale *Pork skewer*  
Mango  
Bibita *Soft Drink*  
Caffè *Coffee*

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## Ko Samui menu

€ 13

Tom Yum Kung / Noodles  
Spiedino di Gambero *Shrimp skewer*  
Acqua *Water*  
Caffè *Coffee*

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## Ko Samui menu Special

€ 18

Tom Yum Kung / Noodles  
Spiedino di Gambero *Shrimp skewer*  
Green salad  
Bibita *Soft Drink*  
Caffè *Coffee*

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## Snacking menu

€ 12

Involtini Primavera *Fried Spring rolls*  
Sandwich  
Acqua *Water*  
Caffè *Coffee*

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## Snacking Deluxe

€ 18

Involtini Primavera *Fried Spring rolls*  
Sandwich  
Mango  
Bibita *Soft Drink*  
Caffè *Coffee*

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## Ko Chang menu

€ 13

Basil fried rice Shrimps/Squids  
Involtini Primavera *Fried Spring rolls*  
Acqua *Water*  
Caffè *Coffee*

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## PP Island menu

€ 16

Basil fried rice mixes seafood  
Spiedino di Gambero *Shrimp skewer*  
Bibita *Soft Drink*  
Caffè *Coffee*

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## Phuket menu

€ 13

Spaghetti mixed seafood  
Involtini Primavera *Fried Spring rolls*  
Acqua *Water*  
Caffè *Coffee*

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## Ko Tao Menu

€ 14

Tom yum fried rice with shrimp  
Fried chicken  
Acqua *Water*  
Caffè *Coffee*

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## Ayutthaya Menu

€ 18

Green curry soup  
Riso bianco *White rice*  
Acqua *Water*  
Caffè *Coffee*

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## Samut Prakan Menu

€ 13

Tom kha gai  
Riso bianco *White rice*  
Acqua *Water*  
Caffè *Coffee*

Su richiesta, i piatti possono essere preparati anche in versione vegetariana o vegana.  
*Upon request, dishes can also be prepared in a vegetarian or vegan version.*

## APPETIZER



ไก่ทอด

€ 5 / 9

**FRIED CHICKEN (4pcs/8pcs)**

Petto di pollo, farina di patate, farina, sale, acqua gasata, uovo, salsa di soia, latte

*Chicken breast, potato starch, flour, salt, sparkling water, egg, soy sauce, milk*



ปีกไก่ทอด

€ 6 / 10

**FRIED CHICKEN WINGS (4pcs/8pcs)**

Ali di pollo, sale, aromi, olio

*Chicken wings, salt, flavorings, oil*



ปอเปี๊ยะ

€ 5

**FRIED SPRING ROLLS (4pcs)**

Involtini primavera, carote, cavolo, zucchine, salsa di soia, aromi

*Spring rolls, carrots, cabbage, zucchini, soy sauce, flavorings*



ปอเปี๊ยะกุ้ง

€ 6

**FRIED SPRING ROLLS WITH SHRIMP (4pcs)**

Involtini primavera, gamberi, farina

*Spring rolls, shrimp, flour*



เมนูเสียบไม้ย่าง

€ 4

**GRILL SKEWERS (Spiedini) (2pcs)**

Maiale / Pollo / Salsiccia / Gambero

*Pork / Chicken / Sausage / Shrimp*

Su richiesta, i piatti possono essere preparati anche in versione vegetariana o vegana.  
*Upon request, dishes can also be prepared in a vegetarian or vegan version.*

## MAIN DISH RICE



### ผัดกระเพรา (หมู/ไก่)

€ 11

#### BASIL FRIED RICE WITH PORK/CHICKEN

Riso Jasmine, maiale/pollo, uovo fritto, olio di oliva, peperoncino verde, basilico, aglio, peperoncino, salsa di soia, salsa di ostriche, zucchero di canna, carote, aromi

*Jasmine rice, pork/chicken, fried egg, olive oil, green chili, basil, garlic, chili pepper, soy sauce, oyster sauce, brown sugar, carrots, flavorings*



### ผัดกระเพรากุ้ง

€ 12

#### BASIL FRIED RICE WITH SHRIMP

Riso Jasmine, gamberetti, olio di oliva, peperoncino verde, basilico, aglio, peperoncino, salsa di soia, salsa di ostriche, zucchero di canna, carote, aromi

*Jasmine rice, shrimp, olive oil, green chili, basil, garlic, chili pepper, soy sauce, oyster sauce, brown sugar, carrots, flavorings*



### ผัดกระเพราปลาหมึก

€ 12

#### BASIL FRIED RICE WITH SQUIDS

Riso Jasmine, calamari, olio di oliva, peperoncino verde, basilico, aglio, peperoncino, salsa di soia, salsa di ostriche, zucchero di canna, carote, aromi

*Jasmine rice, squid, olive oil, green chili, basil, garlic, chili pepper, soy sauce, oyster sauce, brown sugar, carrots, flavorings*



### ผัดกระเพรารวมทะเล

€ 13

#### BASIL FRIED RICE MIXED SEAFOOD

Riso Jasmine, frutti di mare, olio di oliva, peperoncino verde, basilico, aglio, peperoncino, salsa di soia, salsa di ostriche, zucchero di canna, carote, aromi

*Jasmine rice, seafood, olive oil, green chili, basil, garlic, chili pepper, soy sauce, oyster sauce, brown sugar, carrots, flavorings*



### ทอดกระเทียมราดข้าว

#### Pork/Chicken Shrimp/Squid

€ 10

€ 12

#### GARLIC AND PEPPER WITH RICE

Maiale/Pollo/Gamberetti/Calamari, riso Jasmine, olio di oliva, aglio, peperoni, salsa di soia, salsa di ostriche, zucchero di canna

*Pork/Chicken/Shrimp/Squid, Jasmine rice, olive oil, garlic, bell peppers, soy sauce, oyster sauce, brown sugar*

Su richiesta, i piatti possono essere preparati anche in versione vegetariana o vegana.  
*Upon request, dishes can also be prepared in a vegetarian or vegan version.*

## MAIN DISH

### RICE



#### ข้าวผัดหมู/ไก่

€ 10

#### FRIED RICE WITH PORK / CHICKEN

Riso Jasmine, maiale/pollo, uovo, olio di oliva, carote, salsa di soia, salsa di ostriche, aromi, zucchero di canna  
*Jasmine rice, pork/chicken, egg, olive oil, carrots, soy sauce, oyster sauce, flavorings, brown sugar*



#### ข้าวผัดกุ้ง

€ 11

#### FRIED RICE WITH SHRIMP

Riso Jasmine, gamberetti, uovo, olio di oliva, carote, salsa di soia, salsa di ostriche, aromi, zucchero di canna  
*Jasmine rice, shrimp, egg, olive oil, carrots, soy sauce, oyster sauce, flavorings, brown sugar*



#### ข้าวผัดปลาหมึก

€ 11

#### FRIED RICE WITH SQUIDS

Riso Jasmine, calamari, uovo, olio di oliva, carote, salsa di soia, salsa di ostriche, aromi, zucchero di canna  
*Jasmine rice, squid, egg, olive oil, carrots, soy sauce, oyster sauce, herbs/spices, brown sugar*



#### ข้าวผัดต้มยำ

€ 11

#### TOM YUM FRIED RICE WITH SHRIMP

Riso Jasmine, gamberi, peperoncino, peperoni verde, citronella, latte di cocco, foglie di combava scalogno, aglio, galangal, sale, zucchero  
*Jasmine rice, shrimp, chili, green bell peppers, lemongrass, coconut milk, kaffir lime leaves, shallot, garlic, galangal, salt, sugar*



#### ผัดพริกแกงแดง หมู/ไก่

€ 12

#### THAI RED CURRY FRIED WITH PORK/CHICKEN

Riso Jasmine, maiale/pollo, peperoncino, peperoncino secco, scalogno, aglio, citronella, galangal, buccia di combava, sale, pasta di gamberetti, olio di oliva, fagiolini, zucchero, basilico, peperoni  
*Jasmine rice, pork/chicken, chili, dried chili, shallot, garlic, lemongrass, galangal, kaffir lime peel, salt, shrimp paste, olive oil, green beans, sugar, basil, bell peppers*

Su richiesta, i piatti possono essere preparati anche in versione vegetariana o vegana.  
*Upon request, dishes can also be prepared in a vegetarian or vegan version.*

## MAIN DISH NOODLES



### ผัดไทย (ไก่/กุ้ง/หมึก/ทะเล)

€ 11

#### PAD THAI (chicken/shrimp/squid/mixed)

Pollo/Gamberetti/Calamari, noodles di riso, tofu, uovo, cipollotto, germogli di soia freschi, tamarindo, zucchero di palma, sale, salsa di soia dolce, peperoncino di cayenna, arachidi  
*Chicken/Shrimp/Squid, rice noodles, tofu, egg, spring onion, fresh bean sprouts, tamarind, palm sugar, salt, sweet soy sauce, cayenne chili, peanuts*



### ผัดวุ้นเส้น

€ 9

#### STIR FRIED GLASS NOODLES

Spaghetti di soia, pollo, uovo, cavolo, carote, aglio, salsa di soia, salsa di ostriche, aromi, zucchero di canna  
*Glass noodles (or soy noodles), chicken, egg, cabbage, carrots, garlic, soy sauce, oyster sauce, herbs/spices, brown sugar*



### ก๋วยเตี๋ยวต้มยำ

€ 12

#### TOM YUM NOODLES

Noodles di riso, gamberetti, funghi, citronella, galangal, coriandolo, peperoncini freschi, pasta di peperoncino, salsa di pesce, latte fresco, latte di cocco, lime, foglie di combava  
*Rice noodles, shrimp, mushrooms, lemongrass, galangal, coriander, fresh chili peppers, chili paste, fish sauce, fresh milk, coconut milk, lime, kaffir lime leaves*



### สปาเก็ตตี้กระเพราทะเล

€ 12

#### SPAGHETTI WITH BASIL SEAFOOD

Spaghetti, frutti di mare, olio di oliva, peperoncino verde, basilico, aglio, peperoncino, salsa di soia, salsa di ostriche, zucchero di canna, carote, aromi  
*Spaghetti, seafood, olive oil, green chili, basil, garlic, chili pepper, soy sauce, oyster sauce, brown sugar, carrots, flavorings*

## MAIN DISH SOUP



### ต้มยำกุ้ง

€ 12

#### TOM YUM KUNG

Gambero, funghi, citronella, galangal, coriandolo, peperoncino, pasta di peperoncino, salsa di pesce, latte fresco, latte di cocco, lime, foglie di combava

*Shrimp, mushrooms, lemongrass, galangal, coriander, chili, chili paste, fish sauce, fresh milk, coconut milk, lime, kaffir lime leaves*



### ต้มข่าไก่

€ 12

#### TOM KHA GAI

Petto di pollo, funghi, latte di cocco, galangal, citronella, lime, salsa di pesce, zucchero, sale, coriandolo, peperoncino, foglie di combava, cipolla rossa

*Chicken breast, mushrooms, coconut milk, galangal, lemongrass, lime, fish sauce, sugar, salt, coriander, chili, kaffir lime leaves, red onion*



### แกงพะเนียง หมู/ไก่

€ 15

#### THAI PANANG CURRY WITH PORK/CHICKEN

Maiale/Pollo, peperoncino, peperoncino verde, citronella, scalogno, aglio, galangal, buccia di combava, sale, pasta di gamberetti, olio di oliva, latte di cocco, zucchero, basilico, peperoni, arachidi

*Pork/Chicken, chili, green chili, lemongrass, shallot, garlic, galangal, kaffir lime peel, salt, shrimp paste, olive oil, coconut milk, sugar, basil, bell peppers, peanuts*



### แกงเขียวหวาน หมู/ไก่

€ 16

#### GREEN CURRY WITH PORK/CHICKEN

Maiale/Pollo, zucchine, melanzane, peperoncino, peperoncino verde, citronella, scalogno, aglio, galangal, buccia di combava, sale, pasta di gamberetti, olio di oliva, latte di cocco, zucchero, basilico, peperoni

*Pork/Chicken, zucchini, eggplant, chili, green chili, lemongrass, shallot, garlic, galangal, kaffir lime peel, salt, shrimp paste, olive oil, coconut milk, sugar, basil, bell peppers*

## ACCOMPANYING DISHES



**ข้าวสวย**

€ 2,5

**STEAMED RICE**

Riso bianco



**ขนมปัง**

€ 2

**BREAD**

Pane



**FRIED RICE WITH SHRIMP**

## OTHERS



### ผัดผักรวม

€ 8

#### STIR FRIED MIXED VEGETABLES

Broccoli, carote, cavolfiore, zucchine, peperoni, salsa di soia, salsa di ostriche, zucchero di canna, aglio, aromi  
*Broccoli, carrots, cauliflower, zucchini, bell peppers, soy sauce, oyster sauce, brown sugar, onion, herbs/spices*



### ผัดผักรวมมิตรกุ้ง

€ 10

#### STIR FRIED MIXED VEGETABLES WITH SHRIMP

Gamberetti, broccoli, carote, cavolfiore, zucchine, peperoni, salsa di soia, salsa di ostriche, zucchero di canna, aglio, aromi  
*Shrimp, broccoli, carrots, cauliflower, zucchini, bell peppers, soy sauce, oyster sauce, brown sugar, onion, herbs/spices*



### ไก่ผัดซอส

€ 10

#### STIR FRIED CHICKEN

Petto di pollo, salsa di soia, salsa di ostriche, aromi, zucchero di canna  
*Chicken breast, soy sauce, oyster sauce, herbs/spices, brown sugar*



### ส้มตำไทย

Small

€ 7

Big

€ 9

#### GREEN PAPAYA SALAD

Papaya verde, pomodoro, carote, peperoncino, lime, salsa di pesce, zucchero di palma, arachidi, aglio  
*Green papaya, tomato, carrots, chili, lime, fish sauce, palm sugar, peanuts, onions*



### ส้มตำปลาร้า

€ 12

#### SOM TAM PLA-RA

Papaya verde, pla ra, pomodoro, carote, peperoncino, lime, salsa di pesce, zucchero di palma, aglio  
*Green papaya, pla ra (fermented fish sauce), tomato, carrots, chili, lime, fish sauce, palm sugar, onion*

Su richiesta, i piatti possono essere preparati anche in versione vegetariana o vegana.  
*Upon request, dishes can also be prepared in a vegetarian or vegan version.*

## SANDWICHES



### แซนด์วิชหมู

€ 8

#### PORK SANDWICH

Pane, peperone, maiale, zucchine, olio di oliva, salsa di soia, salsa di soia dolce, peperoncino verde, cipollotto, insalata a foglia intera, insalata tagliata, carote, arachidi, olio, sale

*Bread, bell pepper, pork, zucchini, olive oil, soy sauce, sweet soy sauce, green chili, spring onion, whole leaf lettuce, chopped lettuce, carrots, peanuts, oil, salt*



### แซนด์วิชไก่

€ 8

#### CHICKEN SANDWICH

Pane, zucchine, ananas, pollo, olio di oliva, salsa di soia, salsa di soia dolce, peperoncino verde, cipollotto, insalata a foglia intera, insalata tagliata, carote, arachidi, olio, lime, sale

*Bread, zucchini, pineapple, chicken, olive oil, soy sauce, sweet soy sauce, green chili, spring onion, whole leaf lettuce, chopped lettuce, carrots, peanuts, oil, lime, salt*



### แซนด์วิชไส้กรอก

€ 8

#### SAUSAGE SANDWICH

Pane, salsiccia, melanzana, funghi, cipollotto, olio di oliva, salsa di soia, salsa di soia dolce, peperoncino verde, insalata a foglia intera, insalata tagliata, carote, arachidi, olio, lime, sale

*Bread, sausage, eggplant, mushrooms, spring onion, olive oil, soy sauce, sweet soy sauce, green chili, whole leaf lettuce, chopped lettuce, carrots, peanuts, oil, lime, salt*



### แซนด์วิชผัก

€ 8

#### VEGGIE SANDWICH

Pane, melanzane, zucchine, funghi, cipollotto, olio oliva, salsa di soia, salsa di soia dolce, peperoncino verde, insalata a foglia intera, insalata tagliata, carote, arachidi, olio, lime, sale

*Bread, eggplant, zucchini, mushrooms, spring onion, olive oil, soy sauce, sweet soy sauce, green chili, whole leaf lettuce, chopped lettuce, carrots, peanuts, oil, lime, salt*



### แซนด์วิชกุ้ง

€ 8

#### SHRIMP SANDWICH

Pane, gamberi, zucchine, peperoni, olio di oliva, salsa di soia, salsa soia dolce, peperoncino verde, cipollotto, insalata a foglia intera, insalata tagliata, carote, arachidi, olio, sale

*Bread, shrimp, zucchini, bell peppers, olive oil, soy sauce, sweet soy sauce, green chili, spring onion, whole leaf lettuce, chopped lettuce, carrots, peanuts, oil, salt*

Su richiesta, i piatti possono essere preparati anche in versione vegetariana o vegana.  
*Upon request, dishes can also be prepared in a vegetarian or vegan version.*

# DRINKS

## Water

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- Aqua microfiltrata naturale/gasata  
*Microfiltered water natural / sparkling*
- 1 € 0,5 l  
2 € 1 l
- Aqua naturale/gasata - bottiglia di plastica  
*Still/sparkling water - plastic bottle*
- 1 € 0,5 l

## 3 € Soft Drinks

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- Estathè limone / pesca . *Estathè lemon / peach*  
Redbull  
Coca Cola / Coca Cola Zero  
Aranciata . *Orange soda*  
Acqua Tonica . *Tonic water*  
Schweppes lemon  
Lemonsoda  
Gassosa . *Lemonade*  
Ginger beer  
Chinotto

## Succhi di frutta / Juices

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- 3 € Ananas, Albicocca, Pesca, Pera, Mirtillo, Ace, Pomodoro  
*Pineapple, Apricot, Peach, Pear, Blueberry, Ace, Tomato*
- 4 € Spremuta / *Fresh Juice*

## Bubble tea

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- 6 € Rosso, Verde  
*Red, Green*

## Caffetteria / Coffee

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- 1,2 € Caffè normale / *Espresso*  
1,3 € Caffè americano / *American coffee*  
1,2 € Caffè macchiato / *Coffee with milk*  
1,3 € Caffè dek / *Decaffeinated espresso*  
1,7 € Caffè corretto / *Coffee with spirits*  
1,5 € Caffè al ginseng / *Ginseng coffee*  
1,5 € Latte bianco / *White milk*  
1,7 € Latte macchiato / *Milk with coffee*  
1,7 € Latte macchiato soia / *Soy milk with coffee*  
1,5 € Cappuccino  
1,7 € Cappuccino dek / *Decaffeinated Cappuccino*  
1,7 € Cappuccino con latte di soia / *Cappuccino with soy milk*  
3 € Caffè shakerato / *Shaked coffee*  
3,5 € Crema al caffè / *Coffee cream*  
3 € Cioccolata calda / *Hot chocolate*  
3,5 € Cioccolata calda con panna / *Hot chocolate with whipped cream*  
3 € Tisane / *Herbal teas*

# DRINKS

## Birre / Beers

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### IN BOTTIGLIA / BOTTLED

- 4,5 € Singha thai beer 33cl
- 7 € 66cl

### ALLA SPINA / DRAFT

- 3,5 € Lager 20cl
- 6 € 40cl

- Birra artigianale / *Craft beer*
- 4 € 20cl
- 7 € 40cl

## Spritz

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- 6 € Aperol
- Campari
- Select
- Hugo

## Cocktails

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- Gin tonic / lemon
- 8 € con *with* Tanqueray Gin
- 10 € con *with* Hendrick's Gin
- 10 € con *with* Malfy Gin
- 12 € con *with* Gin Mare
  
- 12 € Cocktail di stagione / *Seasonal cocktail*
  
- 12 € Mojito
  
- 8 € Negroni / Americano / Sbagliato

## Vini / Wine

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€ bicchiere / bottiglia - € glass / bottle

### Vini Bianchi / White Wines

- 6 / 24 € Chardonnay
- 6 / 24 € Falanghina
- 6 / 24 € Vermentino

### Vini Rossi / Red Wines

- 6 / 24 € Primitivo

### Bollicine / Sparkling Wines

- 6 / 18 € Prosecco
- 6 / 24 € Prosecco millesimato

## ITALIAN DESSERT

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- 1,3 € Croissant
- 1,5 € Muffin
- 5,5 € Semifreddo Bindi / *Bindi frozen dessert*
- 4 € Fetta di Torta / *Slice of cake*
- 3 € Fetta di Crostata / *Slice of tart*
- 1 € Pasticcino / *Mignon pastry*
- 4 € Frutta fresca / *Fresh fruit*



SPAGHETTI WITH BASIL SEAFOOD



**I piatti sono tutti preparati al momento e dobbiamo rispettare i tempi di preparazione per garantirne la qualità, per questo vi chiediamo di essere pazienti.**

**The dishes are all freshly prepared  
and we must respect the preparation times to guarantee  
its quality, so we ask you to be patient.**

**I nostri piatti sono tutti leggermente piccanti.  
A richiesta possono essere preparati più o meno piccanti  
o in versione vegetariana.**

**Our dishes are all slightly spicy.  
On request they can be prepared more or less spicy  
or in a vegetarian version.**

Per eventuali allergie e/o intolleranze alimentari è presente e consultabile l'elenco dei prodotti contenenti gli allergeni. Alcuni prodotti possono essere surgelati all'origine e congelati in loco (mediante abbattimento rapido di temperatura) come descritto nelle procedure del Manuale di Autocontrollo Igienico ai sensi del Reg. CE n. 852/04. Per maggiori informazioni siamo a vostra completa disposizione.  
For allergies or intolerances, the list of products containing allergenic substances can be consulted. Some products may be frozen at the origin or on site (by rapid temperature decay) in accordance to procedures of HACCP systems as defined in Regulation CE n. 852/04. We are happy to provide you further information.



Join us @kindii.milano

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