FRIED RICE

Please refer below for protein options.

Spicy Fried Rice

\$16+

Stir-fried white rice with red and green bell peppers, fresh chilies, basil leaves, in a spicy garlic sauce.

BKK Fried Rice Gluten-free option available. Please let your server know. \$14+ Homestyle fried rice with green and white onions, egg, and soy sauce.

Hawaiian Fried Rice \$18+

A combination of white rice, eggs, red and green peppers, pineapples, peas, carrots and curry powder.

CURRIES

Please refer below for protein options.

Red Curry \$15+

Spiced red curry simmered with coconut milk, bell peppers, bamboo shoots, and basil leaves.

Green Curry \$15+

Pungent green curry simmered with basil leaves, green peas, eggplants, and fresh green and red peppers, thickened with coconut milk.

Yellow Curry \$15+

Nice and mellow turmeric, with potatoes and white onions simmered in coconut milk.

DESSERT

Ice Cream \$4
Tell us your favorite flavor!

Coconut, Mango, Halo Halo

Ice Cream Combo \$8
A combination of Coconut, Mango and Halo Halo

NOTE ABOUT PROTEIN OPTIONS

Your dish is served with your choice of chicken, tofu, or mixed vegetables. To sub it for shrimp and beef, it will be an additional \$3 each. For extra protein, charges are as follows -

- Chicken \$5
- Shrimp \$5
- Tofu
- Mixed Vegetables \$3



MEET MR. SUCHIN PRAPAISILP

Suchin Prapaisilp remembers selling homemade meals that his mom cooked at their home to miners in his hometown of Yala, Thailand. After immigrating to the United States in the 1970's he missed the food of his homeland.

Finding an opportunity with his brother they opened the first Thai restaurant, King & I, in St. Louis in 1983.

Nearly four decades later it's our privilege to continue to serve our family's recipes to the St. Louis community.





Please notify our staff if you have an allergy.
20% gratuity will be added to parties of 5 or more

APPETIZERS

Tamarind Shrimp

Crispy shrimp served with a sweet tamarind sauce, topped with fried shallot and green onions.

Crab Rangoon (6 pieces)

Hand-folded wonton skins stuffed with imitation crab + cream cheese, served with a sweet + sour sauce.

Pot Sticker (6 pieces)

Choice of fried or steamed wontons stuffed with chicken, served with a light vinaigrette soy sauce and sprinkled with green onions.

Crispy Spring Roll (5 pieces)

Rolls filled with mung beans, carrot, onion, taro, egg, green peas, and bean thread noodles then fried. Served with a tangy plum sauce.

Chicken Egg Roll (2 pieces)

Ground Chicken and vegetables wrapped in egg roll wrapper and deep friedto perfection.

Fried Tofu



Delicately fried tofu served with a house plum sauce and peanuts.

Chicken Wing (6 pieces)

\$12

Thai-style chicken wings marinated in a peppery-garlic seasoning then deep fried to perfection.

Papaya Salad 认



Freshly shredded green papaya complemented by tomatoes, green beans, garlic, chilies + roasted peanuts, made in a tangy fish sauce.

Satav

Chicken marinated in a blend of Thai spices and rich coconut milk, then grilled on skewers, served with our signature peanut + cucumber sauce.

Entree size served with jasmine rice. Please refer to the back for protein options.

Tom Kha 🐫

Cup \$8+

Bowl \$16+

Rich coconut milk broth, flavored with lemongrass, kaffir leaves, fresh chilies, galangal, sliced mushrooms, a splash of lime juice and cilantro.

Tom Yum



Cup \$7+

Bowl \$15+

Signature Thai soup of sliced mushrooms, fresh chilies, kaffir leaves, lemongrass, galangal, and a splash of lime juice, served in a spicy broth, topped with cilantro.



SIGNATURE PLATES

Additional charges may incur.

3 Kings of Thailand

One of our signature dishes, Shrimp, Beef and Chicken. Stir-fried in a medley of red bell peppers, white onions, green onion and carrots, glazed with a roasted chili sauce.

Flavorful spicy creamy broth with shrimp, clams, scallops, calamari, imitation crab, mushrooms, fresh chilies, kaffir leaves, lemongrass, galangal, and a splash of lime juice.

Thai Red Curry Duck

Roasted duck simmered with red and green pepper, pineapple, tomato, coconut milk and basil leaves in a red curry sauce.

Sweet & Sour Duck

Crispy duck with Thai sweet & sour tamarind sauce, steamed vegetables topped with fried shallot and green onion.

Mango Salmon

Crispy fried salmon filet, topped with shredded green mango, red onion, carrot and cilantro dressed with our special Thai-style vinaigrette.

Spicy Mango Tofu

\$17

Shredded green mango, crispy tofu red onion, carrot mixed in a tangy vegetarian vinaigrette topped with cilantro.

Sliced grilled beef mixed with tomato, green onion, red onion, cilantro, cucumber and dressed with our special Thai-style vinaigrette.

Crispy fried tofu mixed with red onion, roasted rice powder, fresh mint, roasted chilies, a splash of lime juice and our Thai-style vinaigrette.

Choo Chee Salmon

\$19

Fried salmon filet in our red curry sauce, coconut milk and steamed vegetables.

Spicy Basil (Pad Kapow)

Stir fried ground meat, red and green peppers, basil leaves, fresh chili, and garlic.

King Veggie

Stir-fried mixed vegetables, broccoli, carrots, green bean, cabbage, zucchini and bean sprouts in our house vegetarian sauce.

STIR-FRIED NOODLES

Pad Thai

\$16+

Thin rice noodles stir fried with egg, green onions, and bean sprouts in a tangy-sweet sauce and roasted peanuts.

Pad See Ew \$16+

Flat rice noodles stir-fried with broccoli, carrots and egg in Thai soy sauce.

Spicy Kee Mao Noodle

\$16+

Flat rice noodles stir-fried along with garlic, red and green peppers, tomatoes, fresh chilies, and basil leaves flavored with a splash of wine in our specialty spicy sauce.

NOODLE SOUP



Tom Yum Seafood Noodle Soup

A combination of Thai vinaigrette and spices to the broth with thin rice noodles bean sprouts. Shrimp, squid, clams, imitation crab, ground chicken, crushed peanut, green onion and cilantro.

Chicken Noodle Soup

\$16

Thin rice noodles, shredded chicken, bean sprouts, green onion and cilantro.

