

KALABAW

B A R & K I T C H E N



BOON RAWD

M E N U

**OUR BLEND RECIPES FROM THAILAND, PHILIPPINES,
AND OTHER SOUTHEAST ASIAN REGIONS
ARE NOW AVAILABLE IN BELLTOWN!
WWW.KALABAW-USA.COM**



Chef Supanut, a distinguished graduate of Le Cordon Bleu, is the creative force behind Secret Savory in Seattle. Infused with his Thai heritage, Chef Supanut skillfully combines Asian Fusion elements to offer a unique culinary journey. His latest venture, Kalabaw, captures the essence of Southeast Asia, with the symbolic mascot, Boon Rawd, reflecting the strength and loyalty that define his culinary approach.

Each dish meticulously crafted by Chef Supanut tells a tale of cultural diversity and unwavering dedication. Featuring influences from Thailand, the Philippines, and Southeast Asia, the menu invites guests to relax and enjoy the warm hospitality of the Kalabaw team while relishing the exquisite flavors perfected during his time at Le Cordon Bleu.



Chef Supanut Jiratearune

Bachelor's Degree from Le Cordon Bleu Institute.

Kalabaw Bar & Kitchen

SPECIAL COCKTAILS



UBE MILK PUNCH

Coconut-citrus infused bourbon with ube syrup and basil. \$17

SPICY WATERMELON MARGARITA



Spicy tequila, agave nectar, lime juice, watermelon, and a spicy rim. \$17

RECLINING BUDDHA



Buddha's Hand Vodka, orange liqueur, jasmine green tea, calamansi, and grenadine make a delightful mix. \$16

*Concerns you may have: A 20% auto-gratuity will be added to all parties of 6 or more. Consumption of raw or undercooked meat, poultry, seafood, shellfish, or eggs may result in foodborne illness, especially if you have certain medical conditions.

Kalabaw Bar & Kitchen

SHAREABLE



KALABAW BIBB LETTUCE WRAPS \$13

Ground chicken thighs, garlic, shiitake mushrooms, and onions sautéed in a flavorful Kalabaw sauce, encased in crisp Bibb lettuce. Finished off with a zesty Pineapple herbal sauce and crispy fried garlic on top.

Kalabaw Bar & Kitchen

SHAREABLE



🇲🇲 MANDALAY MUSHROOM CRUNCH \$11 🌿

Organic oyster mushrooms are coated in sesame seed batter, fried until crunchy, and served with zesty plum sauce.



🇹🇲 CHIANG-RAI CHIP & LYCHEE TOMATO DIP \$9 🌿🌶️

Crunchy, warm corn chips meet a splash of sweet lychee salsa. Simple, fresh, and full of flavor.



🇵🇭 LUMPIANG ROLLS \$10 🌿

A colorful mix of vegetables like cabbage, onions, carrots, green beans, ginger, and garlic seasoned with black pepper and sesame oil. Accompanied by a sweet and tangy plum sauce.



🇹🇲 BANGKOK CHIVES CAKE \$11 🌿

Delectable chives and crunchy tapioca wrapped, topped with dried garlic, and drizzled with Ginger Chili Sweet Soy Sauce.



🇸🇬 CHANGI GYOZA \$12

Pan-Fried pork gyoza are like tiny parcels of happiness, paired perfectly with our tangy Ginger Chili Sweet Soy Sauce that's made with love.



🇲🇲 GINGER TRUFFLE FRIES \$12 🌿

Crispy fries seasoned with house blend ginger salt, truffle oil, Grana Padano cheese, and parsley powder. Served with homemade creamy Truffle Aioli.



🇲🇲 TURMERIC GOLDEN CAULI \$12 🌿

Dipped in a zesty turmeric coating and fried till golden and crispy, our Golden Cauliflower is a crunchy sensation! Partnered with our famous Coconut Galangal Sauce for a flavor explosion.

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🌶️ MILD SPICY | 🌶️🌶️ SPICY | 🌿 VEGETARIAN | 🍃 GLUTEN-FREE
🐘 BOON RAWD RECOMMEND

Kalabaw Bar & Kitchen

S O U P



≡ CREAMY TOM-YUM SOUP \$15 🌿 🌶️

Blended coconut cream and evaporated milk with vibrant Thai spices. Incorporate tomatoes, shallots, lemongrass, galangal, lime leaves, culantro, cilantro, and cremini mushrooms for a subtly spicy fusion.

Select your desired protein:

Chicken, Tofu, Shrimp +\$5, Japanese Sea Bass +\$10, Lobster (4oz) +\$18, King Crab Leg (160g) +\$20.

Kalabaw Bar & Kitchen

S O U P



🇮🇩 BALI KING CRAB SOUP \$22 🌿🌶️🌶️

Offering Pindang Patin with King Crab Leg(120g), sun-dried Swai fish, roasted king crab shell in spicy herbal broth with onions, and fresh cilantro.

Additional:

Shrimp +\$5, Japanese Sea Bass +\$10,
Lobster (4oz) +\$18, King Crab Leg (160g) +\$20.

S A L A D



🇮🇩 PAPAYA SALAD \$15 🌿

A colorful salad with green papaya, green beans, tomatoes, carrots, and peanuts on Bibb lettuce, topped with house dressing.

Additional:

Shrimp +\$5 or Japanese Sea Bass +\$10.



🇮🇩 AVOCADO SWEET CORN \$15 🌿

Avocado, corn, green beans, tomatoes, peanuts, shrimp, carrots, and Bibb lettuce in house dressing.

Additional:

Shrimp +\$5 or Japanese Sea Bass +\$10.



🇮🇩 LUANG PRABANG SALAD \$16 🌿

The dish features a unique blend of flavors and textures including shrimp paste, fermented fish sauce, and pickle crabs in a rich dressing. It contains fresh papaya, green beans, tomatoes, and Bibb lettuce.

Additional:

Shrimp +\$5 or Japanese Sea Bass +\$10.



🇮🇩 LARB E-SAN SALAD \$15 🌿

Prepare a vibrant chicken tango salad featuring mint, green onions, cilantro, roasted rice powder, dried chilies, lime dressing, Bibb lettuce, and cucumber slices, promising a burst of flavors.



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Kalabaw Bar & Kitchen

M E A T



 **CRISPY PATA \$29**

Get ready for a pork leg party! Slow-cooked in a magical blend of spices, then fried to crispy goodness. It comes with a trio of flavorful sauces: zesty Ginger Chili Sweet Soy, tangy Kalabaw pineapple herbal, and a side of Pickled Vegetables.

Kalabaw Bar & Kitchen

M E A T



🇲🇾 KOR-LAE CHICKEN \$14 🌿
Grilled Marinated Chicken Tender, glazed with a homemade Malaysian curry paste and topped with creamy coconut milk. Served with a side of cucumber sweet chili sauce.



🇹🇼 KALABAW WINGS \$14
Immerse in celestial Mid Joint Wings with lemongrass flavor, paired with Coconut Galangal Elixir for a unique taste experience. **(Kalabaw must try!)**



🇸🇬 SENTOSA WET WINGS \$14 🌶️
Indulge in Fried Mid Joint Wings adorned with Singapore chili sauce, culantro, cilantro, and crisp basil for a delectable delight.



🇻🇲 LAO'S SAUSAGE (SAI-KORK E-SARN) \$15
Crafted with care, a 130g sour sausage made of ground pork, garlic, sticky rice, salt, and pepper in a natural hog casing. Served with ginger, chili, cilantro, cucumber, crisp bibb lettuce, juicy tomatoes, and roasted peanuts.



🇹🇭 CHIANG-MAI SAUSAGE (SAI-OUA) \$15 🌶️
Take a mini 130g trip to Northern Thailand with our sizzling Chiang Mai sausage, bursting with pork and a kick of local spices. Served with ginger, spicy fried chili, fresh cilantro, crunchy cucumber, crisp bibb lettuce, juicy tomatoes, and roasted peanuts.

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Kalabaw Bar & Kitchen

SEAFOOD



 **AU-GRATIN KING CRAB LEGS \$29** 

Savor our tender wild-caught King Crab Legs (160g), enveloped in a luxurious combination of Gouda, Cheddar, and Mozzarella cheeses. Enhanced with garlic and parsley for a delightful herbal infusion, served with our unique Kalabaw pineapple herbal sauce.

Kalabaw Bar & Kitchen

SEAFOOD



🇮🇩 SUMATRA CRAB CAKE \$22
Pan-fried Indonesian blue crab lump in a crunchy Kalabaw chestnut and panko coating served with Kalabaw pineapple herbal elixir.



🇰🇲 PHNOM PENH CHARCOAL BANANA SQUID \$14 🌿
Juicy banana squid, getting the royal treatment Cambodian street-food style, kissed by charcoal flames for that perfect finish. Served with pineapple herbal sauce and a side of tangy pickled veggies.



🇻🇳 SAIGON SOFT-SHELL CRAB \$19
Whole Soft-Shell Crab undergoes a flavorful transformation as it is coated in a vibrant black pepper batter before being fried to a golden crispiness. Complemented by crispy fried garlic and served with a delectable sweet plum sauce.



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Kalabaw Bar & Kitchen

RICE + CURRY + DISHES



SHAN CURRY \$19

(Ook Kai) - A vibrant Burmese curry fusion infused with chili and lemongrass, stir-fried alongside red chili and aromatic kaffir lime leaves. Served alongside an assortment of fresh vegetables.

Pair with Jasmine White Rice or Roti Pancake.

Select your protein: Chicken, Tofu, or Shrimp +\$5,
or an upgrade to Japanese Sea Bass for an extra +\$10.

Kalabaw Bar & Kitchen

RICE + CURRY + DISHES



🇮🇩 BEGAWAN CURRY \$19 🌿🌶️

(Udang Sambal Serai Bersantan). Delicate shrimp embraced by velvety coconut milk and a tango of chili, entwined with the essence of a fragrant dry curry. Served atop a cloud of Jasmine rice infused with the aroma of coconut.



🇹🇭 SONGKHLA TURMERIC CURRY \$20 🌿🌶️

A forgettable flavors, with turmeric curry paste and freshly grated turmeric root in creamy coconut milk. Crunchy beans, sweet bell peppers, and fragrant cumin leaves join the party.

Enjoy with Jasmine rice or Roti Pancake.

Pick your protein: Chicken, Tofu, or Shrimp +\$5.



🇲🇾 KALABAW CURRY BOWL \$22 🌿

(Bhun-Baii Curry) Stewed USDA Choice beef chuck in creamy coconut cream and traditional Malaysian curry pastes with shallots, cucumber, Kalabaw water chestnuts, and tomatoes.

Served with Jasmine White Rice or Roti Pancake.



🇲🇻 YANGON CURRY \$22 🌿🌶️

(Hung-Lae) Specially trimmed pork belly slow-simmered in spiced curry with ginger, pickled garlic, and roasted peanuts for flavor.

Served with Jasmine White Rice or Roti Pancake.



🇹🇭 BANGKOK CRAB MEAT FRIED RICE \$25

Eggs sautéed with generous chunks of Indonesian Blue Crab meat, combined with white rice, garlic, onion, and flavorful Kalabaw stir-fry sauce. This delightful dish is complemented by a side of Pineapple Seafood Sauce for a perfect finish.



🇹🇭 KALABAW CRISPY CHICKEN \$19

Each thigh piece is coated in a light flour batter, then fried to achieve that irresistible golden crisp. Toss the chicken in a tantalizing Thai herb and garlic chili sauce, crisp Bibb lettuce, and crispy basil on top.

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Kalabaw Bar & Kitchen

SANDWICH



ASIAN LOBSTER ROLL \$28

The meal combines a perfect balance of subtle Lobster meat (4oz) paired with our artisanal spicy chive turmeric mayo. The texture of celery and a touch of lemon zest adds a vibrant contrast to the creamy lobster. Accompanied by the enticing taste of Ginger Truffle Fries.

Kalabaw Bar & Kitchen

S A N D W I C H



🇺🇸 CHICKEN ROTI MATABA \$20

Tender chicken pieces, marinated in a unique blend of aromatic spices and our special homemade Malaysian curry paste, create a dish bursting with rich and intricate flavors. Each piece is coated in creamy coconut milk and served with fresh Bibb lettuce, cucumber, tomato, all wrapped in a warm, soft Roti Pancake.



🍖 KALABAW BURGER \$20

Made with handcrafted Angus chuck beef, this burger is a delight for meat enthusiasts. It comes with creamy American cheese, crispy bacon, our special Kalabaw sauce, grilled onion, homemade pickled cucumber, Bibb lettuce, and ripe tomatoes. Served with our unique Ginger Truffle Fries and a side of green salad.

Additional: Cheese +\$3, Bacon +\$5.



🍖 ASIAN PULL PORK BURGER \$18

Succulent pork belly, slow simmered in a fresh spiced curry with zesty ginger and tangy pickled garlic, American cheese, fresh cilantro, crisp onion, and tender Bibb lettuce on a toasted bun. Accompanied by our signature Ginger Truffle Fries and a green salad.

Additional: Cheese +\$3, Bacon +\$5.



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Kalabaw Bar & Kitchen

NOODLES



BOON RAWD LOBSTER PAD KEE MAO \$32

A succulent (4oz) lobster tail atop a bed of al dente fettuccini, signature Kalabaw herbal sauce, a blend finger root and mushrooms, basil, green beans, and kaffir lime.

Kalabaw Bar & Kitchen

N O O D L E S



≡ TOM-YUM NOODLE SOUP \$19 🌿 🌶️

A cozy bowl filled with the creamy richness of coconut cream and evaporated milk, spiced up with a symphony of Thai flavors. Tomatoes, onion, lemongrass, galangal, lime leaf, culantro, cilantro, hard-boiled egg, bean sprouts, and cremini mushrooms dance around rice-noodles, offering a soul-soothing experience.

Choose your protein: Chicken, Tofu or Shrimp +\$5, Japanese Sea Bass +\$10, Lobster (4oz) +\$18, King Crab Leg (160g) +\$20.



≡ PHAD-THAI \$16 🌿

Wok-fried Rice-Noodles, drenched in tangy tamarind sauce, with the perfect mix of egg, bean sprouts, shallots, pickled turnip, and chives. Sprinkled with ground peanuts and served with a lime wedge for that extra zing.

Choose your protein: Chicken, Tofu or Shrimp +\$5, Japanese Sea Bass +\$10, Lobster (4oz) +\$18, King Crab Leg (160g) +\$20.



🐷 KALABAW NOODLE \$19 🌿

Sautéed Soybean Noodles, mingling with shiitake mushrooms and onions, all tossed in our house stir-fried sauce. Topped with fried garlic and served with Bibb lettuce and pickled jalapeños on the side.

Choose your protein: Chicken or Tofu.

SIDE ORDER

Galangal Sauce \$3
Plum Sauce \$3
Sweet chili Sauce \$3
Burger Sauce \$3

Pineapple Herbal Sauce \$3
Corn Chips \$6
Ginger chili Sweet Soy Sauce \$3

Jasmine White Rice \$3
Roti Pancake \$5
Truffle Aioli \$3

***CHICKEN MEAT AS HALAL FOR OUR GUESTS.**

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DESSERT



 **HALO HALO \$11** 🌿🌱

A harmonious blend of tapioca pearls, coconut milk, corn, and ube dancing together in a sweet melody. Crowned with a dollop of vanilla ice cream, a drizzle of evaporated milk, and a sprinkle of peanuts.

Kalabaw Bar & Kitchen

DESSERT



YOUNG COCONUT TARO BALL \$ 12 🌿🌿

Taro Balls bathed in a delicate harmony of creamy coconut milk.



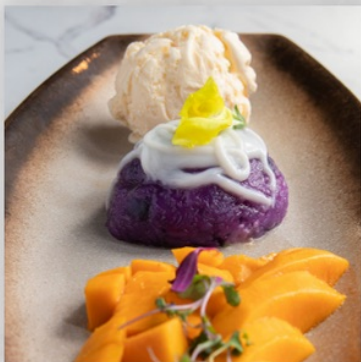
ROTI PANCAKE WITH ICE CREAM \$12 🌿

Delicate Roti Pancakes embraced by a golden buttery haze, twirling in a sweet duet with creamy Vanilla Ice Cream.



TARO BALL WITH VANILLA ICE CREAM \$15 🌿🌿

Delightful Taro Balls Enveloped in Fragrant Young Coconut, Accompanied by a Dollop of Vanilla Ice Cream.



UBE STICKY RICE, SWEET MANGO, AND VANILLA ICE CREAM \$15 (SEASONAL) 🌿🌿

Sweet Mango and Vanilla ice cream join forces, waltzing with Ube sticky rice and popping Ube chunks for that extra burst of flavor, all drizzled with a dollop of homemade Coconut sauce.



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KALABAW

BAR & KITCHEN



Thank you for choosing Kalabaw !
It has been a pleasure to create and share these
dishes with you. Your enjoyment and satisfaction are
what inspire us every day.

We hope you have a delightful dining experience and
looking forward to welcome you back again.

Chef Supanut Jirathkarune



We love hearing about your experiences and suggestions.
Please feel free to share your thoughts with us.
www.kalabaw-usa.com