



## Kra Pow Thai Restaurant at Chinatown Point

### Description

It was Wilber's birthday. If you do not already know, Wilber is our creative director and he runs his own Thai blog [aroimakmak.com](http://aroimakmak.com). Since he was in office on his birthday, we decided to buy him lunch. The most appropriate meal for him would be Thai cuisine. Where better than Kra Pow Thai Restaurant at Chinatown Point. It was a short walk from our office and according to Wilber, this Thai restaurant is more than decent.

Fast forward. Wilber was pleased. See his face? Smiled so wide. I think he found the waitress attractive and he was so chuckled that everyone, including the waitress, were singing happy birthday to him.



I asked Wilber, “how do you know if the Pad Krapow is good?”

His response was, “the egg on the Pad Krapow must deep fried with a runny yolk!”

If this is not achieved, according to Wilber’s standards and his own words, the Pad Krapow “cannot eat”. So serious... just because of one egg...

Oh yes, Kra Pow Thai Restaurant went through some renovation. It looks a lot different when compared to the previous set up.

It looks a bit more upmarket. It looks a lot cleaner and less cluttered.



It was just after lunch hours so the restaurant was not filled.



This was their “beta” menu. Their new menu will be ready soon.

# KRAPOW

SOFT LAUNCH MENU

## SIDES & SALADS *ของทอด*

|   |      |
|---|------|
| <b>CRISPY THAI WINGS</b> <i>ไก่ทอด</i><br>Thai sweet chilli sauce   | 10.5 |
| <b>CLASSIC PAPAYA SALAD</b> <i>น้ำพริก</i><br>green papaya, corn, dried shrimp,<br>lime, chilli and toasted peanuts                                 | 11.5 |
| <b>LEAN PAPAYA SALAD</b> <i>น้ำพริก</i><br>green papaya, pla ra, dried<br>shrimp, lime, chilli and toasted<br>peanuts                               | 12.5 |
| <b>PAPAYA SALAD SALTED EGG &amp; CORN</b><br><i>น้ำพริก</i><br>green papaya, salted egg, corn,<br>lime, chilli, dried shrimp and<br>toasted peanuts | 14.0 |

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| <b>GARLIC FRIED PORK</b><br><i>หมูทอดน้ำพริก</i><br>nam jim sauce  | 15.0 |
| <b>FRIED CREAMY</b> <i>น้ำพริก</i><br>lean spice dust and sriracha<br>mayo                                   | 15.0 |
| <b>GREEN MANGO SALAD</b> <i>น้ำพริก</i><br>green mango, dried shrimp,<br>lime, chilli and toasted<br>peanuts | 12.0 |
| <b>THAI JASMINE RICE</b> <i>ข้าวหอม</i>  | 2.0  |
| <b>THAI STICKY RICE</b> <i>ข้าวเหนียว</i>  | 2.0  |
| <b>SUBBY SIDE</b> <i>น้ำ</i>   | 2.0  |
| <b>ROTI 2 PCS</b> <i>โรตีสายดำ</i>   | 3.5  |

## RICE & NOODLES *ข้าวและเส้น*

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| <b>KRAPOW WITH RICE</b> <i>ข้าวผัด</i><br>Thai holy basil, garlic, chilli,<br>sunny side and jasmine rice<br>minced pork <i>หมู</i><br>minced chicken <i>ไก่</i> | 13.5<br>13.5 |
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| <b>PAD SEE YOU</b> <i>เส้น</i><br>charred flat rice noodles<br>pork <i>หมู</i> / chicken <i>ไก่</i><br>beef <i>เนื้อ</i><br>seafood <i>ทะเล</i> | 13.5<br>15.8<br>18.0 |
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| <b>DRUNKARD NOODLES</b> <i>เส้น</i><br>wok-fried flat rice noodles, Thai<br>holy basil, garlic and chilli<br>pork <i>หมู</i> / chicken <i>ไก่</i><br>beef <i>เนื้อ</i><br>seafood <i>ทะเล</i> | 13.5<br>15.8<br>18.0 |
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| <b>KHAO PAD</b> <i>ข้าวผัด</i><br>wok-fried Thai egg fried rice<br>pork <i>หมู</i> / chicken <i>ไก่</i><br>beef <i>เนื้อ</i><br>seafood <i>ทะเล</i> | 13.5<br>15.8<br>18.0 |
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| <b>SAMBAN'S KHAO SOI</b> <i>ข้าวต้ม</i><br>slow-braised chicken leg,<br>coconut broth, egg noodles,<br>Thai mala-infused chilli oil | 16.0 |
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| <b>CLASSIC PAD THAI</b> <i>เส้น</i><br>wok-fried rice noodles,<br>toasted peanuts, dried shrimp,<br>chives and lime<br>chicken <i>ไก่</i><br>beef <i>เนื้อ</i><br>tiger prawn <i>กุ้ง</i> | 14.0<br>16.0<br>18.0 |
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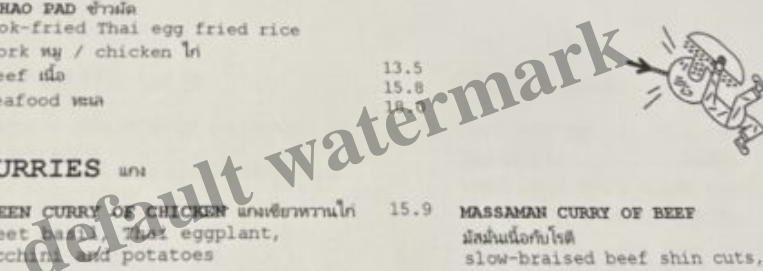
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| <b>DEVIL'S FRIED RICE</b> <i>ข้าวผัด</i><br>signature spicy fried rice<br>pork <i>หมู</i> / chicken <i>ไก่</i><br>beef <i>เนื้อ</i><br>seafood <i>ทะเล</i> | 14.5<br>16.8<br>19.0 |
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## CURRIES *แกง*

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| <b>GREEN CURRY OF CHICKEN</b> <i>แกงเขียวหวานไก่</i><br>sweet basil, Thai eggplant,<br>zucchini and potatoes | 15.9 |
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| <b>MASSAMAN CURRY OF BEEF</b><br><i>แกงมัสมั่นเนื้อ</i><br>slow-braised beef shin cuts,<br>ajat and roti | 25.0 |
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PLEASE ASK US ABOUT ALLERGENS, MOST OF OUR DISHES CONTAIN CHILLI, SHELLFISH, PEANUTS & PORK.  
SOME OF OUR DISHES ARE VERY SPICY, PLEASE MAKE US AWARE IF THIS IS NOT TO YOUR TASTE. ALL  
PRICES ARE SUBJECT TO GST. 10% SERVICE CHARGE IS APPLICABLE FOR DINE IN.



# KRAPOW

SOFT LAUNCH MENU

## FOR SHARING

|   |                                      |   |              |
|---|--------------------------------------|---|--------------|
| <b>CHICKEN SALAD</b> หมูไก่<br>minced chicken, lime, chili,<br>toasted rice and fresh herbs   | 17.0                                 | <b>THAI SLOW-BRAISED PORK SHOULDER</b><br>หมูสามชั้น<br>fresh herbs, garlic and chili   | 39.0         |
| <b>PORK SALAD</b> หมูสามชั้น<br>minced pork, lime, chili, toasted<br>rice and fresh herbs   | 17.0                                 | <b>THAI SLOW-BRAISED PORK MEAT CUTS</b> หมูสามชั้น<br>fresh herbs, garlic and chili   | 24.0         |
| <b>GRILLED PORK COLLAR SALAD</b><br>หมูสามชั้นย่าง<br>lime, chili, toasted rice and<br>fresh herbs  | 19.0                                 | <b>CRISPY SEABASS</b> ปลาแซลมอนย่าง<br>seabass cut, Thai herbs and<br>chili lime sauce   25 min<br>waiting time                   | 39.0         |
| <b>RED TOM YUM OF SEABASS</b><br>ปลาแซลมอนต้มยำ<br>seabass cuts, lemongrass, kaffir<br>lime leaves, galangal and chili<br>single portion 1/2 หมูสามชั้น<br>medium หมูสามชั้น<br>large หมูสามชั้น                                  | 15.9<br>32.0<br>40.0                 | <b>STEAMED SEABASS</b> ปลาแซลมอนนึ่ง<br>lemongrass, kaffir lime<br>leaves, herbs and lime-chili<br>broth<br>  25 min waiting time | 39.0         |
| <b>TOM YUM OF SEAFOOD</b> หมูสามชั้น<br>(red or clear soup) lemongrass,<br>kaffir lime leaves, galangal and<br>chili<br>single portion 1/2 หมูสามชั้น<br>medium หมูสามชั้น<br>large หมูสามชั้น                                    | 15.0<br>32.0<br>40.0                 | <b>GRILLED PORK COLLAR</b> หมูสามชั้น<br>nam jim sauce  | 21.0         |
| <b>ISAN GRILLED CHICKEN</b> ไก่ย่างอีสาน<br>Isan hot sauce<br>half chicken   15 min waiting time  | 27.0                                 | <b>MOO KROB</b> หมูกรอบ<br>roasted Thai pork belly, nam<br>jim sauce, ajat  | 22.0         |
| <b>KRAPOW (ALA-CARTE)</b> หมูสามชั้น<br>Thai holy basil, garlic, chili and<br>sunny side<br>minced pork หมูสามชั้น<br>minced chicken ไก่<br>roasted pork belly หมูสามชั้น<br>seafood หมูสามชั้น<br>"bomb" หมูสามชั้น<br>all meats | 22.0<br>22.0<br>26.0<br>28.0<br>35.0 | <b>WOK-FRIED MORNING GLORY</b><br>ผักกาดเขียว<br>chilli, garlic and yellow<br>beans   | 16.0         |
|   |                                      | <b>WOK-FRIED THAI KALE</b><br>ผักคะน้า<br>oyster sauce and garlic   | 16.0         |
|   |                                      | <b>FRIED OMELET</b> ไข่เจียว<br>minced pork หมูสามชั้น<br>prawn กุ้ง  | 16.0<br>18.0 |

## DESSERTS

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| <b>MANGO &amp; STICKY RICE</b> (seasonal)<br>ผลไม้สดและข้าวเหนียว<br>fresh mango, coconut sticky rice<br>and mung bean | 12.8 |
|--|------|

## DRINKS

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| <b>THAI MILK TEA</b> (hot/iced) ชาเย็น                  | 4.8 |
| <b>LEMONGRASS</b> (hot/iced) น้ำเลมอน                   | 4.8 |
| <b>ICED LEMON TEA W/HONEY</b> ชาเย็น                    | 4.8 |
| <b>YOUNG THAI COCONUT</b> มะพร้าวอ่อน                   | 8.0 |
| <b>SOFTS</b> (COKE, COKE ZERO, SINGHA<br>SODA) น้ำอัดลม | 4.5 |
| <b>STILL WATER</b> น้ำเปล่า                             | 4.0 |
| <b>SPARKLING WATER</b> น้ำอัดลม                         | 4.5 |

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**THAI-INSPIRED COCKTAILS**

- Snakeblood Negroni** 18  
 Hapusa gin, Campari, sweet vermouth, pandan, fish sauce
- Vodka Farang** 17  
 Chilli vodka, lime, kumquats, calamansi, palm sugar, soda
- Lin Cin Paloma** 19  
 Mezcal, tequila, lychee, long pepper, grapefruit, bubbles

**KRAPOW**

SOFT LAUNCH MENU

**BEER ON TAP**

- Suntory Premium Malt** 12  
 Kyoto, Japan Draught



**WINE - BOTTLE ONLY**

- |   |   |
|---|---|
| <b>RED</b>  | <b>WHITE</b>  |
| <b>Delinquent Wine Co. "Roxanne the Razor" 2023</b> 75<br><i>Negroamaro, Nero d'Avola, Aglianico   Riverland, South Australia</i> | <b>Unico Zelo "Riversands" Fiano 2023</b> 97<br><i>Fiano   Riverland, South Australia</i> |
| <b>BK Wines "Carbonic" Pinot Noir 2022</b> 95<br><i>Pinot Noir   Adelaide Hills, South Australia</i>                              | <b>DB Schmitt Riesling 2022</b> 86<br><i>Riesling   Mosel, Germany</i>                    |

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Oh and as for the egg... I ordered one egg just to run the restaurant through Wilber's quintessential Pad Krapow test...

It passed. Legit.



Here were what we ordered.

This is the Devil's Fried Rice. My colleague Kevin ordered this. He said that this is not as spicy as the name entails. But tasty enough.





This is Green Curry of Chicken. The green curry is not overly spicy.



This is the Drunkard Noodles. Wilber ordered this. He mentioned that this is Pad Krapow in noodle form. He mentioned that it is “packed with flavour”. Whatever that means...

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This is the Wok-Fried Morning Glory. I accidentally ordered non-spicy...

This was my lunch since I am vegetarian. With a fried egg of course! (I am vegetarian not vegan)

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This was the Crispy Thai Wings. Wilber gave it a solid 7.5/10. Wilber commented that it was a bit too dry.



The Grilled Pork Collar did not pass the Wilber test. He mentioned that this did not taste like the one in Thailand. To the chef, please consult him as to how you can improve this dish. He has eaten his fare share of pork... Apparently he is the authority when it comes to what is good pork!



These were our drinks.

Lemongrass...





Thai Milk Tea...

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The beer was on promotion. Buy 3 get 1 free.

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No wonder Wilber was so happy!

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Would I come back? Well yes. Despite some disappointing dishes, Krapow got most of the quintessential Thai dishes spot on. Like what Wilber said... If you want to know what is good Pad Krapow... Judge it by the egg!

And in that vein, Kra Pow Thai Restaurant at Chinatown Point passed the test with flying colours!

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Yours sincerely,

Daryl

**Kra Pow Thai Restaurant (Chinatown Point)**

Address:

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#02-39  
Chinatown Point  
Singapore 059413

Opening Hours:

11:30am to 3pm and 5 to 930pm (daily)

**Date Created**

27/01/2025

**Author**

daryllum

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