

## DINNER, A LA CARTE

### THAI TAPAS

Coconut and organic chicken relish with crispy jasmine rice crackers	7
Kittichai fish cakes with cucumber and red onion chutney	11
Grade A "Meing" tuna tartare, limestone tartlets, peanut, ginger and lime	12
Crispy rock shrimp, grilled eggplant and palm sugar-tamarind sauce	15

### SOUPS

Coconut and galangal soup with organic chicken and straw mushrooms	8
Spicy and sour seafood soup with kaffir lime leaves, Thai bird chili and tomato	10

### APPETIZERS

Green papaya and mango salad with dried shrimp and chili-cashew dressing	11
Chocolate baby back ribs with Thai spices	14
Banana blossom and artichoke salad, roasted cashew nuts and chili jam	12
Northern Thai beef salad, Chinese long beans and roasted sticky rice powder	14
Sashimi of hamachi, squid ink salt, red Holland pepper dressing	16
Bangkok style pork tonnato with grapes and chili-truffle aioli	15
Lobster Sukiyaki, "3 ways", grilled claws, tempura knuckles, sauteed tail	19

### FISH & SHELLFISH

Pan-seared arctic char, dtom yum broth, Shanghai shoots, micro basil salad	26
Crispy whole fish in lesser ginger curry	29
Thai seafood bouillabaisse with tiger prawns, scallops and mussels	28
Baked Chilean sea bass marinated in yellow salted beans with morning glory	28
Coriander-crust swordfish, micro zucchini and patty pan squash, chu chee curry	27

### POULTRY & MEAT

Broiled coconut chicken breast, wok fried choy sum	22
Pineapple-braised short ribs in green curry, Thai eggplant and sweet basil	25
Thai barbeque pork tenderloin, wok braised vegetables	24
Chili-smoked hanger steak, green beans and preserved chili jam	25
Hudson Valley duck breast, duck confit salad, tamarind-date sauce	27
Grilled prime rib-eye, king of oyster mushroom, Thai hot basil sauce	36
Braised lamb shank in Mussamun curry	29

### SIDES

Steamed jasmine rice	3
Wok sautéed gai-lan with garlic and ginger	7
Charred cauliflower	7
Sugar snap peas	7
Stir-fried jasmine rice, green onions, pork sausage, cashews	7
Crispy taro root croquettes, sweet-spicy dipping sauce	7
Wok-sautéed tofu, Asian greens, black pepper sauce	7/14
Stir-fried Asian vegetables with garlic and ginger-soy sauce	7/14
Thai omelette, lump crab meat, sriracha sauce	9

### DESSERT

Flourless Valrhona chocolate cake with fresh cream	9
"Sankaya" Pandan-Valrhona white chocolate sauce with seasonal fruit	8
Banana spring rolls with burnt honey ice cream	8
Thai tea ice cream sundae with palm seeds and coconut jelly	9
Selection of ice cream or sorbet	8

## TASTING MENUS

Kittichai fish cakes with cucumber and red onion chutney  
Grade A "Meing" tuna tartare, limestone tartlets, peanut, ginger and lime  
Northern Thai beef salad, Chinese long beans and roasted sticky rice powder

Crispy whole fish in lesser ginger curry  
Pan-seared Arctic char, dtom yum broth, Shanghai shoots, micro green salad  
Sautéed gai-lan with garlic and ginger

Broiled coconut chicken breast, wok fried choy sum  
Pineapple-braised short ribs in green curry, Thai eggplant and sweet basil  
Steamed jasmine rice

Flourless Valrhona chocolate cake with fresh cream  
Banana spring rolls with burnt honey ice cream

*50 per person / menu served family style      20 per person / additional 4-course wine pairing*

Kittichai fish cakes with cucumber and red onion chutney  
Coconut and organic chicken relish with crispy jasmine rice crackers  
Sashimi of hamachi, squid ink salt, red Holland pepper dressing

Northern Thai beef salad, Chinese long beans and roasted sticky rice powder  
Chocolate baby back ribs with Thai spices  
Banana blossom and artichoke salad, roasted cashew nuts and chili jam

Baked Chilean sea bass marinated in salted yellow beans with morning glory  
Thai seafood bouillabaisse with tiger prawns, scallops and mussels  
Sautéed gai-lan with garlic and ginger

Broiled coconut chicken breast, wok fried choy sum  
Pineapple braised short ribs in green curry, Thai eggplant and sweet basil  
Stir-fried Asian vegetables with garlic and ginger-soy sauce  
Steamed jasmine rice

Flourless Valrhona chocolate cake with fresh cream  
Banana spring rolls with burnt honey ice cream

*65 per person / menu served family style      25 per person / additional 5-course wine pairing*

# KITTICHA I

## **Dinner Prix-Fixe Menu, 35**

(additional 3-course wine pairing, 15)

*please select 1 item from each course*

Lemongrass scented grilled squid salad, chili roasted almonds

Chocolate baby back ribs with Thai spices

“Meing” style salmon tartare with limestone tartlets, peanuts, ginger and lime

Grilled spanish mackerel, spicy tamarind water, cucumber salad

Broiled coconut chicken breast, wok fried choy sum

Pineapple-braised short ribs in green curry, Thai eggplant and sweet basil

Flourless valrhona chocolate cake with fresh cream

Jasmine flan on a sweet and sour fruit salad with jasmine rice ice cream

*available Sunday - Friday 5:30pm - close & Saturday 5:30pm - 7:00pm*