

## LUNCH A LA CARTE

### APPETIZER

Green papaya and mango salad, coriander chicken, dried shrimp chili cashew dressing	7
Wok-fried corn fritters, served with a chili aioli	7
Duck leg confit salad, carmelized onions, ginko nuts and hoisin-chili sauce	11
Green mango thai salad, cashew nuts, apple eggplant, tamarind dressing	6
"Meing" style salmon tartare with limestone tartlets, peanuts, ginger and lime	9
Northern Thai beef salad, Chinese long beans and roasted sticky rice powder	9
Kittichai fish cakes with cucumber and red onion chutney	7

### SOUP

Corn dashi soup, jumbo crab, scallion	6/8
Coconut and galangal soup with organic chicken and straw mushrooms	6

### ENTRÉE

Kittichai pad thai, shrimp, garlic chive and peanuts	14
Pan-seared Arctic char, dtom yum broth, pei mussels, chili jam crouton	14
Angel hair rice noodle soup, chicken confit, snake beans and cashews	15
Chili-smoked hanger steak, green beans and preserved chili jam	14
Pan seared pork tenderloin, roasted cauliflower, thai herb sauce	14
Wok-fried chicken, gai-lan, oyster-garlic sauce	13
Pineapple-braised short ribs in green curry, Thai eggplant and sweet basil	16
Shrimp fried rice, green mango, cucumber, shrimp roe	11
Stir-fried Asian vegetables with garlic and ginger-soy sauce	14
Jasmine Rice	3

### DESSERT

Coconut tapioca pearls, coconut jelly with passion fruit sorbet	4
Jasmine flan on a sweet and sour fruit salad with jasmine rice ice cream	
Banana spring rolls with burnt honey ice cream	
Selection of ice cream or sorbet	
Sliced fresh fruit, thai bird chili salt	

# KITTICHA I

## **LUNCH Prix-Fixe, 20 with Wine Pairing, 32**

available on Saturday & Sunday

SELECT 1 ITEM FROM EACH COURSE

Oxtail and Banana croquette with mango red onion chutney and Thai chili jam  
Tamarind ginger baby back ribs with red cabbage slaw, and pineapple Asian pears relish  
Penang curry lobster soup with shrimp and edamame pot sticker

WINE PAIRING: Picpoul de Pinet, Château Petit Roubié, Languedoc 2007

Crispy cat fish with Shanghai shoots, red pepper, pickled cucumber and banana peanut curry  
Wok Fried chicken with red onion, cauliflower, choy-sum, shitake mushroom and lesser ginger curry  
Braised short ribs with fava bean parsnip puree, morning glory and lemongrass Thai bird chili jus

WINE PAIRING: Carignan, Cul-Sec, Aix en Provence 2007

Coconut tapioca pearls with passion fruit sorbet  
Banana spring roll with burnt honey ice cream

WINE PAIRING: Rose, Charles Lafitte, Brut N.V. Listel

LUNCH PRIX-FIXE CHANGES WEEKLY

CURRENT MENUS, SUBJECT TO CHANGE