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## NYC Restaurant Week Winter 2009

Jan 18-23 & Jan 25-30, 2009

**EXTENDED THROUGH MARCH 31, 2009**

**Three-Course Prix-Fixe**

**Lunch \$20.00 | Dinner \$35.00**

**exclusive of beverages, gratuities and tax**

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# KITTICHA I

### LUNCH \$20

APPETIZER, select 1

Spicy and sour seafood soup with kaffir lime leaves, Thai bird chili and tomato  
Spring roll with minced pork, mushroom, glass noodles  
Green papaya salad, coriander chicken, coconut rice, cashew dressing  
Duck leg confit, asian pear, apple, cucumber, chili-tamarind dressing

ENTREE, select 1

Artic char, Thai broth, pei mussels  
Wok-fried chicken, gai-lan, chili jam  
Pan seared pork, northern style pork sausage, thai herb sauce  
Grilled hanger steak, penang curry, roasted vegetables

DESSERT, select 1

Jasmine flan, coconut jasmine rice tulle  
Banana spring roll, burnt honey ice cream

### DINNER \$35

APPETIZER, select 1

Grade A "meing" tuna tartar, limestone tartlets, peanut, ginger and lime zest  
Wok-fried mussels, lemongrass broth  
Banana blossom and artichoke salad, roasted cashew nuts and chili jam  
Northern thai beef salad, Chinese long beans and roasted sticky rice powder

ENTREE, select 1

Pan-seared arctic char, dtom yum broth, shanghai shoots  
Lemongrass chicken breast, wild mushrooms, chili jam  
Thai seafood bouillabaisse, tiger prawns, scallops, and mussels  
Basil crusted skate fish, gai-lan, scallion, fried garlic  
Pineapple braised short ribs in green curry, thai eggplant and sweet basil

DESSERT, select 1

Flourless valrhona chocolate cake with fresh cream  
Jasmine flan, coconut jasmine rice tulle  
Banana spring roll, burnt honey ice cream

MENUS SUBJECT TO MARKET CHANGE

RESERVATIONS RECOMMENDED 212-219-2000

THANK YOU FOR YOUR INTEREST.