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## NYC Restaurant Week Winter 2010

January 25 – February 7, 2010 (excludes Saturday dinner)

### Three-Course Prix-Fixe

Lunch \$20.00 | Dinner \$35.00

exclusive of beverages, gratuities and tax

A la Carte Menus Available

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### LUNCH

#### APPETIZER, select 1

Corn fritters with chili aioli  
“Meing” style salmon tartare with limestone tarlet  
Steamed mussels in sour curry broth, grilled naan bread

#### ENTREE, select 1

Chicken confit in massaman curry, pineapple and red onion chutney  
Crispy catfish, shanghai shoots, pickled cucumber, red pepper  
Braised beef brisket, fava bean and parsnip puree, lemongrass and thai bird chili jus

#### DESSERT, select 1

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

### DINNER

#### APPETIZER, select 1

Corn fritters with chili aioli  
“Meing” style salmon tartare with limestone tarlet  
Steamed mussels in sour curry broth, grilled naan bread  
Chocolate baby back ribs with thai spices

#### ENTREE, select 1

Chicken confit in mussamun curry, pineapple and red onion chutney  
Crispy catfish, Shanghai shoots, pickled cucumber, red pepper  
Braised beef brisket, fava bean and parsnip puree, lemongrass and thai bird chili jus  
Thai BBQ pork tenderloin, pickled cabbage, nam jim jaew sauce

#### DESSERT, select 1

Coconut tapioca pearls, passion fruit sorbet  
Banana spring roll with burnt honey ice cream  
Flourless valrhona chocolate cake with fresh cream

MENUS SUBJECT TO MARKET CHANGE

RESERVATIONS RECOMMENDED 212-219-2000 / [reservations@kittichairestaurant.com](mailto:reservations@kittichairestaurant.com)

THANK YOU.