

BRUNCH A LA CARTE

APPETIZERS

Kittichai fish cakes with cucumber and red onion chutney	11
Coconut and organic chicken relish with crispy jasmine crackers	7
Northern Thai beef salad, Chinese long beans and roasted sticky rice powder	9
Grade A "Meing" tuna tartare, limestone tartlets, peanuts, ginger and lime	10
Thai salad, green mango, cashew nut, apple eggplant, tamarind dressing	7

SOUPS

Galangal and chicken coconut soup with straw mushrooms and kaffir lime	6
Corn dashi soup, jumbo lump crab, scallion	6/8

"THAI" BRUNCH CLASSICS

Asian five spice French toast, Thai basil and fruit compote	10
Kaffir lime leaf pancake, lemongrass butter	9
Kittichai omelette, Thai sour sausage, jumbo lump crab	14
Three egg omelette, yellow curry roasted potatoes	12
choice of ham, tomato, scallion, red onion, mushroom, cheddar or swiss	
Chili-smoked hanger steak and eggs	18
Norwegian smoked salmon, grilled naan bread	14
Eggs Benedict, Penang curry hollandaise, with morning glory, Canadian bacon or Norwegian smoked salmon	12
Duck egg omelette, bacon, wok-fried morning glory with nam jim jaow sauce	14

ENTRÉES

Duck leg confit salad, carmelized onions, ginko nuts and hoisin-chili sauce	12
Green papaya salad, dried shrimp, coconut-rice, coriander chicken, cashew dressing	12
Bangkok style pork tonnato with grapes and chili-truffle aioli	14
Shrimp fried rice, green mango, cucumber, shrimp roe	11
Kittichai Pad Thai, shrimp, garlic chive and peanuts	14
Angel hair rice noodle soup, chicken confit, snake beans and cashews	15
Pineapple-braised short ribs in green curry, Thai eggplant and sweet basil	16

SIDES

Black Forest ham, Thai sour sausage, Breakfast sausage	6
Canadian bacon, Smoked bacon	
Pineapple fried rice, Wok-fried morning glory	

DESSERTS

Flourless Valrhona chocolate cake with fresh cream	7
"Sankaya" Pandan-Valrhona white chocolate sauce with seasonal fruit	8
Banana spring rolls with burnt honey ice cream	6
Jasmine flan on a sweet and sour fruit salad with jasmine rice ice cream	6
Thai tea ice cream sundae with palm seeds and coconut jelly	7
Coconut crepes with warm kalamanci sauce	6
Selection of ice cream or sorbet	6

"THAI BRUNCH CLASSICS" Prix-Fixe, 20

select 1 item

Smoked salmon, grilled naan bread, classic accompaniments
Asian five spice french toast, thai basil and fruit compote
Kaffir lime leaf pancake soufflé, lemongrass butter
Eggs benedict, penang curry hollandaise with morning glory
Kittichai omelette, thai sour sausage, jumbo lump crab
Three egg omelette, yellow curry roasted potatoes
Kittichai pad thai, shrimp, garlic chive and peanuts

Includes Unlimited Kittichai Brunch Cocktails
passion fruit bellini, blood orange mimosa & kittichai bloody mary

LUNCH Prix-Fixe, 20 with Wine Pairing, 32 available on Saturday & Sunday

LUNCH PRIX-FIXE CHANGES WEEKLY

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