

## SMALL PLATES

### SAVORY FRUIT BITE

6/PERSON

[มีชื่อ "MA HOR"] caramelized mixture of coconut sugar, pork, chicken, and peanuts, served on fresh fruit

### CRISPY NOODLES WITH LOBSTER TOMALLEY

18

[หมี่กรอบมันหัวลอบสเตอร์ "MII GROU"] rice noodles, egg, prawn, chicken, pork, mandarin zest

### SQUID SALAD\*

15

[เสิร์ฟว่าปลาหมึก "SAENG WA"] lemongrass, shallot, ginger, garlic, cilantro, chili, lime

### YOUNG JACKFRUIT SALAD

16

[ยำกบเทียม "YUM GOB TIEM"] chicken, chili jam, lemongrass, makrut lime leaf

### STEAK TARTARE\*

18

[สะเต็กตาต้า ประยุกต์] beef, cured egg yolk, ma kwan spice, bird's eye chili, rice field bug [maeng da] infused fish sauce, crispy tripe

## RELISHES *Thai dip with a market vegetable set and soft boiled egg*

### ALMOND

19

[น้ำพริกถั่ว "NAM PRIK"] dried chili, galangal, tamarind, coconut sugar

### CRABMEAT

24

[หลนเนื้อปู "LON"] chili miso, coconut cream, tamarind water

### PINEAPPLE-COD

21

[แก้มักน็ด "KHEM BUCK NUD"] cured pineapple & cod, pork, egg, coconut cream

### FERMENTED FISH

18

[ปลาร้าทรงเครื่อง "PLA RA"] chilis, grachai, shallot, makrut lime

## MAIN

### RED CURRY-RUBBED HALF BRANZINO

26

[งบบปลา "NGOHP PLA"] coconut, chili, grachai, lemongrass, shallot, basil, dill, egg

### ROASTED COCONUT MILK BBQ choice of

25

### HALF CORNISH HEN [CHICKEN] or CAULIFLOWER STEAK

[กอลละ "GOLAE"] chili, galangal, turmeric, shallot, tamarind

### DUCK BREAST & BRAISED VEGETABLE STEW

28

[ต้มจับฉ่ายกับอกเป็ด "CHAB CHAI"] lily blossom, water spinach, daikon, shiitake mushrooms

### WAGYU HAMBURG STEAK WITH GREEN CURRY

23

[เนื้อบะซ้อเขียวหวาน "KAENG KIEW WAAN"] spiced beef patty, corn, green curry herbs and spices, coconut milk

### BEEF TONGUE CURRY

27

[แกงปลาลิ้นวัว "KAENG PA"] jungle curry style, heart of palm, apple eggplant, baby corn, thai basil, thai chili, green peppercorn

### PINEAPPLE CURRY WITH WHOLE MAINE LOBSTER

45

[แกงถั่วสรรพาส ไช้แมงดาเทียม "KAENG KUA"] salted egg yolk pearls, coconut, chili paste

## SIDES

### SWEET PORK BELLY

12

[หมูหวาน "MUU WAAN"] caramel fish sauce, fried shallots, cilantro

### THAI RICE OMELETTE

10

[ไข่พระอาทิตย์ "KHAI PHRA ARTHIT"]

### FRESH MARKET VEGETABLE

10

### SOFT BOILED EGG

3

# KRU

Modern interpretation of 100-year-old Thai recipes, Kru is Thai for "guru" or "mentor" and honors the many teachers and books that have enriched our profound culinary understanding and vision.

*\*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*