

KRU

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PRIX-FIXE DINNER

\$45/PP

bite, small plate, and main

PRIX-FIXE BRUNCH

\$30/PP

bite or small plate, and main

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.

FIRST • BITE

[SELECT ONE]

SAVORY FRUIT BITE [V]

caramelized mixture of coconut sugar, vegetable, and peanuts, served on fresh fruit

PICKLED SHRIMP

CRAB CURRY DEVEILED EGG

SECOND • SMALL PLATE

[SELECT ONE]

YOUNG JACKFRUIT SALAD [V]

chili jam, lemongrass, makrut lime leaf, fried shallot

COLD NOODLES

oro blanco citrus, dried prawns, ginger, pickled chilis, coconut cream dressing

STEAK TARTARE*

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

THIRD • MAIN

[SELECT ONE]

CURRIED RICE STUFFED IN BRANZINO

ROASTED HALF CORNISH HEN

“go lae” southern thai curry paste

CHOICE OF

HAMBURG STEAK OR

ROASTED CAULIFLOWER STEAK [V]

WITH GREEN CURRY SAUCE

- our food may contain shellfish, fish sauce, peanuts, tree nuts, soybean, dairy, eggs, gluten, sesame, or other allergens and is all prepared in the same environment
- due to the way we prepare our food, we are not able to accommodate changes or substitutions for dishes
- *consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness