

SUM RESTAURANT MER WEEK 2024

BITE

LOBSTER TARTARE BITE

lobster meat, tomato three ways, crispy nori*

SAVORY FRUIT BITE

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

SALMON ROE LEAF-WRAPPED SALAD BITE

smoked whitefish, finger lime, coconut caramel sauce, betel leaf

SMALL

HEART OF PALM SALAD

chili jam, lemongrass, coconut cream, makrut lime leaf

COLD NOODLES

shrimp, pineapple, citrus, ginger, dried prawns, japanese fish sauce pickled chili, coconut cream dressing

BONE MARROW

chili, galangal, turmeric, shallot, tamarind

MAIN+RICE

ROASTED CURRY-RUBBED HALF BRANZINO

coconut, chili, grachai, lemongrass, shallot, basil, dill, egg

GRILLED SAFFRON CHICKEN

cornish hen, masala spice inspired

BEEF TONGUE “MASSAMAN” CURRY

slow braised beef tongue, potato, peanut, massaman spices, coconut milk

\$45 DINNER 3-COURSE

\$30 WEEKEND LUNCH 2-COURSE

\$39 BOTTLE OF WINE

taxes and gratuity not included

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