

NYC RESTAURANT WEEK - SUMMER 2024

*\$60 per person
(select one from each course)*

FIRST COURSE	papaya salad sinigang shrimp brussels sprouts
SECOND COURSE	sizzling sisig khao soi pork belly adobo (sub tofu*)
THIRD COURSE	bbq baby back ribs isaan steak crispy cauliflower
RICE	jasmine coconut
DESSERT	turon ricotta donuts

*Participation of the entire party is required for Restaurant Week Dinner menu.
(6 guest maximum)*

COCKTAIL TASTING

\$31 per person

Cocktail tasting may be ordered with or without Restaurant Week menu.

SPICY PAKWAN
thai chili tequila,
sherry, watermelon,
lime

KENTUCKY PIG
bourbon, ginger,
curry leaf, lime,
angostura,

COUNTRY GENTLEMAN
rye, cocchi americano,
nixta corn liqueur, suze,
peychaud's + orange
bitters

BOTTOMLESS DRAFT!

21

90 minutes. 1 Solo Cup.
All you can drink. Serve yourself.

with purchase of food

P&K JELLO SHOTS!

8

WHITE NEGRONI
gin, suze,
cocchi americano,
lemon

SMALL PLATES

GREEN PAPAYA SALAD | 15
green papaya, crispy taro, peanuts,
herbs, fish sauce, lime juice
add fried tofu | 2

CURRIED BEEF SKEWERS | 17
lemongrass marinated sirloin,
ajat, peanuts

SIZZLING SISIG | 18
pork head, chili, whole egg

KARE KARE BRISKET DUMPLINGS | 18
PIG BEACH smoked brisket,
peanut sauce, pickled chilies

SHRIMP & PORK SPRING ROLL | 17
green leaf lettuce, mushroom, herbs,
pickled daikon + carrot

P&K WINGS | 17
southern thai curry, scallions, cilantro

PORK BELLY ADOBO | 17
soy sauce, slow poached egg, vinegar,
crispy garlic, szechuan peppercorns

SINIGANG SHRIMP | 18
fried shrimp + okra, daikon, long
beans, tamarind aioli

NOODLES

KHAO SOI | 20
red curry, coconut milk, chicken,
egg noodles, pickled mustard
greens, red onions

CHILI PAN MEE | 20
spicy pork ragu, ramen noodles,
crispy anchovies, slow poached egg

LARGE PLATES

WHOLE FRIED FISH | 37
chuu chee curry, coconut cream,
thai basil

BBQ BABY BACK RIBS | 30
p&k bbq sauce, asian slaw

BELLYCHON | 41
crispy rolled pork belly, pineapple atchara,
spiced vinegar, sweet + sour liver sauce

ISAAN STEAK | 38
12oz sirloin, rice noodle, cabbage,
peanuts, fresh herbs, spicy sauce

HAINANESE DUCK | 49
duck fat rice, ginger sauce, chili sauce

CRISPY CAULIFLOWER | 24
Vietnamese dressing, crispy shallots,
herbs, peanuts

CRAB FOO YOUNG | 33 **limited availability**

jumbo lump crab omelet, super special crunch, foo young gravy

SIDES

FRIED BRUSSELS | 12
lime-chili, fish sauce,
toasted rice powder, herbs
add crispy pork belly | 3

CHARRED LONG BEANS | 12
sambal butter, crispy shallot, scallion

P&K FAMOUS COCO RICE | 5

JASMINE RICE | 4

PIG AND KHAO

RESTAURANT WEEK BRUNCH SUMMER '24

*\$30 per person
(select one from each course)*

STARTER

green papaya salad | banh mi sliders | french toast

MAIN

khao soi | sizzling sisig | steak & eggs

COCKTAIL TASTING

\$30 per person

*Cocktail tasting may be ordered with or without Restaurant Week Prix Fixe
(6 guest maximum).*

BLOODY MARY

P&K mix,
thai basil vodka
(mimosa available
upon request)

KENTUCKY PIG

bourbon, ginger,
curry leaf, lime,
angostura

SPICY PAKWAN

thai chili tequila, sherry,
watermelon, lime



*Participation of the entire party is required for Prix Fixe Menu.
(6 guest maximum)*