

# KUVE

## COCKTAILS

THAI ICED TEA	12
THAI ICED COFFEE	12
NILLSON FIZZ	15
BOTTLE ROCKET	12
PINA COLADA	15
FRENCH "75"	15
COSMONAUT	12
RUM BUCK	12
BASIL FIX	12
SHISO MOJITO	12

## DIM SUM AND THEN SOME

SHRIMP DUMPLINGS	7
STEAMED POTSTICKERS	7
CHICKEN DUMPLINGS	7
SHUMEI	7

CRAB DUMPLINGS	8
DUCK DUMPLINGS	7
BACON WRAPPED TIGER SHRIMP	7
SEAFOOD DUMPLINGS	8

BAMBOO HEART DUMPLINGS	7
SNOW PEA LEAF DUMPLINGS	7
SPINACH DUMPLINGS	7
MUSHROOM DUMPLINGS	7
JADE DUMPLINGS	7
DIM SUM PLATTER	43
VEGETARIAN DIM SUM PLATTER	20

## SMALL PLATES/ APPETIZERS

POACHED EGG/ BLACK PEPPER	3
KURVE TOFU/ PONZU SAUCE	6
YUCCA FRIES/ GOMAE MAYO	6
WOK CHARRED EDAMAME	6
SPICY EGGPLANT	7
FIVE SPICE CRISPY CALAMARI	9
ROCK SHRIMP TEMPURA	11
SALMON COCONUT CRISPY CUP	9
SPICY SALMON TARTARE	9
ANAGO AVOCADO SUSHI SANDWICH	14
MISO CURED BLACK COD	12
SALT AND PEPPER SHRIMP	10
CHICKEN AND STICKY RICE IN LOTUS LEAF	8
FOIE GRAS TORCHON/ RED CURRANT JAM	16
CHICKEN LIVER/ GRILLED BREAD	7
BACON WRAPPED ASPARAGUS TEMPURA	6
THAI CHORIZO	5
THAI NACHOS	7
OVEN ROASTED PORK PIE	7
SHISO WRAPPED SEA URCHIN TEMPURA	16
SALMON WRAPPED LARB DUCK	14
SPICY GRILLED PORK CARPACCIO	10
GRILLED KUROBUTA PORK SKEWERS	9
VEAL CHOP/ BLACK PEPPER	8

## SOUP AND SALAD

COCONUT SALMON SOUP	9
TOM YUM LOBSTER SOUP	14
ORGANIC MARKET SALAD/ HIJIKI	11
MIXED SEAWEED SALAD	11
PAPAYA SALAD/ SEARED BLUEFIN TUNA	14

## ENTREE

### LEGS

GRILLED A-5 IMPORTED WAGYU STEAK	36
CILANTRO RUBBED FLATIRON STEAK	25
WOK CHARRED WILD BOAR/ FLAT NOODLES	15
BASIL RUBBED WAGYU BEEF BURGER	18
KUROBUTA PORK BELLY/ SWEET RISOTTO	15
PRIME ANGUS RIB EYE/ SHIITAKE MUSHROOMS	24
SPAGHETTI CARBONARA/ BACON/ BASIL	15
WILD BOAR STEW/ ASIAN HERBS	16

### WINGS

ORGANIC CHICKEN/ MASSAMAN CURRY	17
CRISPY GARLIC DUCK/ STEAMED BROCCOLI	16
MINCED SHRIMP AND CHICKEN/ THAI BASIL	15
PAD THAI "OMELETTE"/ CHICKEN AND SHRIMP	16
FRIED CHICKEN/ YUCCA WAFFLE	17
BBQ QUAIL/ BLACK PEPPER MARINADE	17

### GILLS, FINS AND SHELLS

STEAMED BLACK COD/ PLUM/ SPRING ONION	26
LOBSTER THERMIDOR/ UNI/ MISO/ CAVIAR	32
WHOLE CRISPY RED SNAPPER/ THAI RED CURRY	26
GARLIC SKATE WING	18
KING SALMON/ COCONUT GREEN CURRY	22
GRILLED DAURADE ROYALE	22

### EARTH

GRILLED VEGETABLE PLATE	14
VEGETABLE STEW THAI STYLE	12
VEGETABLES/ LIGHT CURRY BROTH	14
WOK CHARRED FLAT NOODLES/ SOY/ TOFU	12

### SIDES

COCONUT FRIED RICE	9
MASHED POTATOES/ COCONUT OR CURRY	6
WOK SAUTEED ASIAN BROCCOLI/ GARLIC	7
ANDY'S OMELETTE	11
ROTI/ GREEN CURRY BEEF	7

## DESSERT BY PICHET ONG

GREEN TEA TIRAMISU WITH PINK RHUBARB	9
CARROT CAKE / CREAM CHEESE CHANTILLY	9
DEVIL'S FOOD CAKE/ BING CHERRIES	9
BUTTERSCOTCH PUDDING/ CARAMEL POPCORN	9
YUZU PANNA COTTA/ HUCKLEBERRIES	9