# **MAIN MENU**

Welcome to our world. A world of freshness, passion, and ranging free. 24 hours with the King of Snake.





## KING . SNAKE

### **SPARKLING WINE & CHAMPAGNE** BY THE GLASS

Moet & Chandon NV

Cloudy Bay Pelorus

#### WINE BY THE GLASS

Giesen VS Sauvignon Blanc Marlborough \$9.00

Ara Single Estate Sauvignon Blanc Marlborough 2015 \$11.00

Cloudy Bay Sauvignon Blanc Marlborough 2015 \$13.50

Kumeu River Village Chardonnay 2015 \$9.00

Giesen The Brothers Chardonnay Marlborough 2014 \$13.00

Cloudy Bay Chardonnay 2013 \$16.00

Mountford Estate Chardonnay Waipara 2010 \$18.00

Palliser Riesling Martinborough 2015 \$10.50

Farmers Market Pinot Gris Nelson 2015 \$11.50

Mudbrick Reserve Pinot Gris Waiheke 2016 \$19.50

Zephyr Gewürztraminer Marlborough 2015 \$11.50

Elephant Hill Viognier Hawkes Bay 2014 \$13.50

Marc Bredif Vouvray Loire Valley 2014 \$14.50

Millton Te Arai Vineyard Chenin Blanc Gisborne 2015 \$14.50

Chandon Pinot Rosé Yarra Valley 2015 \$11.00

Two Rivers Rosé Marlborough 2015 \$14.00

Rockface Pinot Noir Waipara 2015 \$9.00

Mount Edward Pinot Noir Central Otago 2013 \$15.50

Mountford Estate Pinot Noir Waipara 2011 \$18.00

Amisfield Pinot Noir Central Otago 2013 \$20.50

Passage Rock Sisters Waiheke Island 2014 \$12.50

Cape Mentelle Trinders Cabernet Merlot WA 2013 \$16

Langmeil 'Hanging Snake' Shiraz Barossa 2013 \$14.00

Mudbrick Cabernet Merlot Malbec 2014 \$15.00

Peter Lehmann Futures Shiraz Barossa Valley 2013 \$15.00

### **KOS PATCHES**

KOS Logo \$10 Year Of The Goat \$20 Year Of The Monkey \$20

GIFT VOUCHERS ARE AVAILABLE

#### OYSTER

Freshly shucked oyster natural/nashi pear and black pepper vinaigrette (variety subject to availability. min 3 per order) \$5.50 each GFO

Hairy oyster wrap with wasabi (variety subject to availablility) \$8

### **COLDS AND SALADS**

Spinach leaf with roasted coconut, peanuts, garlic, chilli and lime \$6 GEO/\

Moong dal and mixed seed salad, avocado and fresh

Roasted eggplant salad \$11.50V

Mandarin marinated yellow fin tuna and grated coconut salad \$28.50 GFO

#### **HOT START**

Sichuan fried tofu, spicy coriander salad and red dragon sauce \$18.50 V

Fried rice balls, lime cream \$11.50

Sticky beef wontons (3) \$12.50 (5) \$20.50

Sung choi bao of pork \$23.50

Crispy squid with garlic and peppercorns \$18.50

Spiced chicken wings (9), tofu cream \$14.50

Prawn dumplings (3) supreme broth \$14.50

Crispy pork belly, plum sauce and sichuan pickled

Blade cut Akaroa salmon with organic white miso

**GFO** Gluten free option available

Vegetarian

PLEASE ADVISE US IF YOU HAVE ANY **DIETARY REQUIREMENTS** 

#### **SEAFOOD**

Stir fried chilli prawns \$34.50 GEO

Steamed Marlborough Tua Tua with house made XO sauce \$26.50 GFO

Grilled market fish, shitake puree and seaweed butter

Fresh seafood salad with green mango, curry dressing

#### **POULTRY**

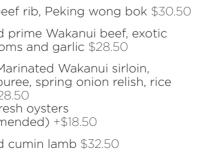
Crispy pressed half duck with caramelized mandarin

Kung Pao chicken - sichuan peppercorns, heavenly facing chillies and peanuts \$26.50

Stir fried duck with bean sprouts, cashews and chilli \$37.50

Crispy skinned half chicken, 10 spices and black vinegar \$26.50 GFO

Roast duck and lychee salad \$35.50



Marou Ba Ria chocolate fondant, passionfruit

Deep fried organic banana ice cream, salted

Lime pudding with fresh coconut milk, citrus salad and yam biscuit crumb \$14.50 GFO

Coconut mousse, jelly and lime syrup \$13.50 GFO

**OUR INSPIRED OFFERINGS** ARE DESIGNED FOR YOUR SHARED TABLE.





# **VEGETABLES** Yellow curry of pumpkin, mushroom. herbs and cashew nuts \$30.00 GFO Stir fried exotic and common greens \$12.50 GFO/V Fresh salad with palm sugar vinaigrette \$12.50 V Fries with miso mayonnaise \$9.50

## (: HAPPY ENDING :)

**PORK** 

Bo ssäm - slow cooked pork hock, kimchi puree,

spring onion relish, rice mayo \$27.50 GFO

Add 4 fresh oysters (recommended) +\$18.50

Sweet and sour pork, pineapple and cherry

gel and roasted rhubarb \$14.50

caramel sauce \$13.50

