



WELCOME TO KING OF SNAKE

Spinach Leaf

Roasted Coconut Spinach Leaf with Peanuts, Garlic, Chilli & Lime GFO/VO	(1) 8
Smoked Salmon Spinach Leaf with Galangal Ginger & Salmon Roe GFO	(1) 9

Oyster & Scallop

Fresh Natural Oyster wit Nashi Pear & Black Pepper Vinaigrette GFO	POA
Fried Oyster in a Crunchy angel-hair shell, Lettuce Wrap with Wasabi Mayo	POA
Grilled Scallop with Seaweed Butter & Seaweed Salad GFO	(1) 7

Dumplings in Supreme Broth

Prawn Dumplings in Supreme Broth	(3) 17 (4) 22
Spinach & Tofu Dumpling in a Vegan Supreme Broth v	(3) 14 (4) 18

Wontons

Sticky Beef Wontons	(3) 15 (4) 19 (5) 23
Pork Wontons	(3) 15 (4) 19 (5) 23

Small Shared Plates

Crispy Eggplant with Fragrant Sauce vo	24
Chatham Island Crayfish Mini Brioche Slider with a Spicy Asian Mayo	(1) 18 (2) 35
Crispy Squid, Garlic & Peppercorns GFO	21
Chicken Fried Rice Balls with Kaffir Lime Cream Sauce GFO	20
Asian Style Chatham Island Paua Patties	(2) 29
Akaroa Salmon with organic White Miso & Salmon Caviar GFO	28
Sashimi of Market Fish, young Coconut, Nuoc Cham & Cherry Tomato GFO	28
Wild Venison Carpaccio, Chilli Black Bean Dressing	32
Marinated Chicken Wings KOS Sweet Chilli Sauce GFO	(9) 20
Mini Chicken Rotis with Sriracha Mayo	(2) 20 (3) 30
Refreshing Thai Carrot Salad <i>spicy</i> GFO/VO	16
Moong Dal, Mixed Seeds Salad, Avocado & Fresh Lime GFO/VO	22

Trust the King

A carefully selected offering of our signature dishes	70pp / 85pp
<i>Whole table experience</i>	

Larger Shared Plates

Vegetable Dishes

Sichuan Silken Fried Tofu, Red Dragon Sauce & Spicy Cucumber Salad GFO/V	28
Yellow Curry of Pumpkin, Green Beans, Tofu, Spinach, Herbs & Cashews GFO/V	34
King of Snake "Supreme" Mapo Tofu, Braised Shiitake Mushrooms vo	26

Seafood

Marinated Yellow Fin Tuna, Chilli, Mandarin & Coconut Salad GFO	36
Grilled Chatham Island Blue Cod, Shitake Mushroom purée, Seaweed Butter & Fish Roe GFO	49
Stir Fried Chilli Prawns, Cherry Tomatoes, Kaffir Lime leaf & Lime Sauce GFO	38
Grilled Seafood Salad with Peanuts, Lime, Green Chilli, Lettuce & Green Beans GFO	35

Chicken & Duck

Kung Pao Chicken, Sichuan Pepper, Chilli & Peanuts	36
Crispy Pressed Half Duck with Caramelized Mandarin Sauce	50
Roasted Duck Salad with Hot Sour Dressing, Mint, Coriander & Kaffir Lime GFO	34
Red Curry of Duck, Cherry Tomatoes, Pineapple & Kaffir Lime leaf GFO	42

Beef, Lamb, Venison & Pork

Sticky Beef Rib with Peking Wong Bok	36
Penang Curry Beef Cheeks, Green Beans, Fried Shallots, Eggs & Kaffir Lime GFO	40
Stir Fried Beef Tender Loin with Ginger, Garlic & Spinach GFO	35
Stir Fried Chilli Basil Lamb GFO	36
13 Spice Venison Cutlets with Fragrant Chilli Sauce	(2) 32 (4) 62
Crispy Pork Belly, Chashu Style, Spiced Red Cabbage & Shitake Mushroom Broth GFO	35

Sides

Stir Fried Green Beans, Garlic, Chives & Black Vinegar GFO/VO	18
Stir Fried Bok Choy, Garlic & tofu GFO/V	18
Fresh Salad with a Palm Sugar Vinaigrette GFO/V	17
Tam Taeng Kwaa with Nahm Jim <i>fresh cucumber salad</i> GFO/VO	16
Truffle Fries with Miso Mayo GFO/V	13
Grilled Roti Bread v	(2) 10

Please advise us on any dietary requirements.

We cannot guarantee dishes do not contain traces of allergens.

Surcharge for credit cards and paywave 1.5%

Dessert

Exotic Sphere of Passionfruit & Pineapple, with Coconut Sorbet & White Chocolate Crumb GFO	24
Chocolate & Ginger Tart with Hazel Praline & Mandarin Sorbet	22
Lime Pudding with Fresh Coconut Milk, Citrus Salad & Yam Biscuit Crumb GFO	20
Selection of Sorbets Coconut, Mandarin, Feijoa & Pandan Syrup GFO/V	16

Affogato

Traditional Italian dessert served with Vanilla Ice Cream, Espresso & Liqueur

Choose from one of the following:

Frangelico	18
Quick Brown Fox	18
Vanilla Liqueur	18
Rose Rabbit Orange Liqueur	22
Rose Rabbit Butterscotch Liqueur	22

Dessert Cocktail

U.B.E	22
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Frangelico, Chambord, Edradour Cream Liqueur, Ube Extract & Coconut Cream

Marou Ba Ria-infused Espresso Martini	22
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Belvedere Vodka, Fresh Espresso, Orange Curaçao & Cinnamon Syrup

Whisky

Glenmorangie, <i>Highland Scotland</i>	12
Nikka Coffey Grain, <i>Japan</i>	18
Lagavulin 16y, <i>Islay Scotland</i>	26

Port/Congac

Penfolds Club Reserve Classic Tawny Port N.V.	13
Penfolds Grandfather 20y Tawny Port	30
Hennessy	(VS) 12, (VSOP) 16, (XO) 32

Coffee

Made using freshly ground beans from All Press coffee

Short Black, Long Black, Americano, Flat White, Cappuccino, Latte	5
Liqueur Coffee	POA
Hot Chocolate	5
Soy & Decaf	0.5

Tea

English Breakfast	5
Earl Grey	5
Japanese Sencha Green	5
Chamomile	5