



WELCOME TO KING OF SNAKE
DINNER MENU

Spinach Leaf

Roasted coconut spinach leaf with peanuts, garlic, chilli, lime GF/V	7
Smoked salmon Spinach leaf with galangal ginger, salmon roe GF	8

Oyster & Scallop

Fresh natural oyster with nashi pear, black pepper vinaigrette GF	POA
Fried oyster in crunchy angel-hair shell, lettuce wrap, wasabi mayo	8.5
Grilled scallops with seaweed butter, seaweed salad (1) GF	6.5 ea

Dumplings in Supreme Broth

Prawn dumplings (3) in supreme broth	15
Chatham Island Crayfish dumplings (3) in supreme broth	39
Spinach, tofu dumpling (3) in vegan supreme broth v	12

Wontons

Sticky Beef Wontons	(3) 12, (4) 16, (5) 20
Pork Wontons	(3) 12, (4) 16, (5) 20

Small Shared Plates

Roasted spiced cashews with fragrant Thai spice	6
Crispy eggplant with fragrant sauce v	18
Chatham Island crayfish mini brioche slider spicy Asian mayo	18 ea
Chatham Island crayfish salad with fresh lettuce, Asian mayo GF	49
Crispy squid, garlic, peppercorns GF	19.5
Chicken fried rice balls with kaffir lime cream sauce GF	17
Asian style Chatham Island paua patties (2)	27.5
Blade-cut Ora King salmon with organic white miso, salmon caviar GF	24.5
13 spice lamb rib with fragrant chilli sauce GF	25.5
Marinated Chicken wings (9) KOS sweet chilli sauce GF	19.5
Mini chicken rotis (2) with siracha mayo	19
Refreshing Thai carrot salad (spicy) GF	16
Moong Dal, mixed seeds salad, avocado, fresh lime GF/V	19

Larger Shared Plates

Vegetarian

Steamed silken tofu with black vinegar, ginger dressing GF/V	26
Stir fried green beans with KOS XO sauce GF	18
Yellow curry of pumpkin, green beans, tofu, spinach, herbs, cashews GF/V	32
Fresh salad with palm sugar vinaigrette GF/V	17
Stir fried bok choy, garlic, tofu GF/V	17
Truffle fries with miso mayo V/GFO	11

Seafood

Mandarin marinated yellow fin tuna, grated coconut salad GF	32
Grilled Chatham Island blue cod, shitake mushroom puree, seaweed butter, salmon caviar GF	36
Cloudy Bay clams with KOS XO sauce GF	33
Stir fried chilli prawns, cherry tomatoes, kaffir lime leaf, lime sauce GF	37
Grilled seafood salad with peanut, lime green chilli, lettuce, green beans GF	33

Seafood platter for two – crayfish salad, fresh oysters (2), mandarin marinated yellow fin tuna salad, smoked salmon spinach leaf with galangal ginger, salmon roe (2) GF	POA
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Chicken & Duck

Kai-yang chicken marinade skewer with chilli flakes, lime	25
Kung pao chicken, sichuan pepper, chilli, peanuts	32
Crispy pressed half duck with caramelized mandarin sauce	43
Duck, shitake pie with shitake mushroom broth	27
Roasted duck salad with hot sour dressing, mint, coriander, kaffir lime	33
Red curry of duck, cherry tomatoes, kaffir lime leaf GF	39

Beef, Lamb & Pork

Sticky beef rib with peking wong bok	33
Penang curry beef cheeks, green beans, fried shallots, eggs, kaffir lime GF	38
Thai wagyu beef salad with rice crackling 300g GF	39
Stir fried beef tender loin with ginger, garlic, onions, spinach GF	30
Stir fried chilli basil lamb GF	34
Crispy pork belly, chashu style, spiced red cabbage, ginger pork broth	36

Dessert

Fresh fruit with pineapple, rum granita GF/V	18
KOS ice cream vanilla sundae, honeycomb, fresh fruit, raspberry sauce GF	19
Lime pudding with fresh coconut milk, citrus salad, yam biscuit crumb GF	18
Marou ba ria chocolate fondant, passionfruit get, roasted rhubarb, strawberry ice cream	19