

# MAIN MENU

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



## KING OF SNAKE

### 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 availability) \$8

### SEAFOOD

Stir fried chilli prawns \$34.50 GFO

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

Grilled market fish, shitake puree and seaweed butter \$33.50 GFO

Fresh seafood salad with green mango, curry dressing \$28.50 GFO

### 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 tomato \$33.50

### COLDS AND SALADS

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

Moong dal and mixed seed salad, avocado and fresh lime \$17.50 V

Roasted eggplant salad \$11.50V

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

### POULTRY

Crispy pressed half duck with caramelized mandarin sauce \$42.50

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

### 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 GFO/V

### 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 GFO

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

Prawn dumplings (3) supreme broth \$14.50

Crispy pork belly, plum sauce and sichuan pickled cucumber \$16.50

Blade cut Akaroa salmon with organic white miso \$21.50 GFO

### BEEF AND LAMB

Sticky beef rib, Peking wong bok \$30.50

Stir fried prime Wakanui beef, exotic mushrooms and garlic \$28.50

Ssäm -Marinated Wakanui sirloin, kimchi puree, spring onion relish, rice mayo \$28.50  
Add 4 fresh oysters (recommended) +\$18.50

Stir fried cumin lamb \$32.50

Penang curry of beef cheeks with green beans and fish crackling \$34.50 GFO

### (: HAPPY ENDING :)

Marou Ba Ria chocolate fondant, passionfruit gel and roasted rhubarb \$14.50

Deep fried organic banana ice cream, salted caramel sauce \$13.50

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

Coconut mousse, jelly and lime syrup \$13.50 GFO

### SPARKLING WINE & CHAMPAGNE BY THE GLASS

Moët & Chandon NV \$17.50

Cloudy Bay Pelorus \$12.50

### 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
- Milton 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

**GFO** Gluten free option available

**V** Vegetarian

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

OUR INSPIRED OFFERINGS ARE DESIGNED FOR YOUR SHARED TABLE.

