

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

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 \$11.50 V

Mandarin marinated salmon 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 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 salmon with organic white miso \$21.50 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

(: HAPPY ENDING :)

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

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

OUR INSPIRED OFFERINGS ARE DESIGNED FOR YOUR SHARED TABLE.



SPARKLING WINE & CHAMPAGNE BY THE GLASS

Moët & Chandon NV \$19.00

Nautilus Brut NV \$12.50

WINE BY THE GLASS

Marc Bredif Vouvray Loire Valley 2015/16 \$14.00

Millton Te Arai Vineyard Chenin Blanc Gisborne 2016 \$14.00

Sanctuary Sauvignon Blanc Marlborough 2017 \$9.00

Carrick Sauvignon Blanc Central Otago 2015 \$12.00

Huia Sauvignon Blanc Marlborough 2017 \$14.00

Grove Hill Chardonnay Marlborough 2015 \$10.00

Theory & Practice Chardonnay Hawkes Bay 2016 \$13.00

Nautilus Chardonnay Marlborough 2017 \$16.00

Palliser Riesling Martinborough 2016 \$10.00

Sanctuary Pinot Gris Marlborough 2017 \$11.00

Saint Clair Gewürztraminer Marlborough 2015 \$9.50

Bond Road Gewürztraminer Hawkes Bay 2009 \$18.00

Brightwater 'Sophies Kiss' Rose Nelson 2017 \$11.00

Mishas 'Soloist' Pinot Rose Central Otago 2016/17 \$13.00

Sanctuary Pinot Noir Marlborough 2016 \$9.00

Mishas 'Cantana' Pinot Noir Central Otago 2015 \$14.50

Gibbston Valley GV Collection Pinot Noir Central Otago 2016 \$20.00

Elephant Hill 'Le Phant Rouge' MSC Hawkes Bay 2015 \$13.00

Thorn Clarke Sandpiper Shiraz Barsossa Valley 2013 \$10.00

Te Awanga Syrah Hawkes Bay 2015 \$14.50

Langmeil 'Hanging Snake' Shiraz Viognier 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 IF YOU HAVE A FOOD ALLERGY OR DIETARY REQUIREMENT