



WELCOME TO KING OF SNAKE

## Spinach Leaf

Roasted Coconut Spinach Leaf with Peanuts, Garlic, Chilli & Lime <b>GFO/VO</b>	(1) 7
Smoked Salmon Spinach Leaf with Galangal Ginger & Salmon Roe <b>GFO</b>	(1) 8

## Oyster & Scallop

Fresh Natural Oyster with Nashi Pear & Black Pepper Vinaigrette <b>GFO</b>	POA
Fried Oyster in a Crunchy angel-hair shell, Lettuce Wrap with Wasabi Mayo	9
Grilled Scallop with Seaweed Butter & Seaweed Salad <b>GFO</b>	(1) 7

## Dumplings in Supreme Broth

Prawn Dumplings in Supreme Broth	(3) 15, (4) 20
Spinach & Tofu Dumpling in a Vegan Supreme Broth v	(3) 13, (4) 16

## Wontons

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

## Small Shared Plates

Crispy Eggplant with Fragrant Sauce <b>vo</b>	22
Chatham Island Crayfish Mini Brioche Slider with a Spicy Asian Mayo	(1) 18, (2) 32
Crispy Squid, Garlic & Peppercorns <b>GFO</b>	20
Chicken Fried Rice Balls with Kaffir Lime Cream Sauce <b>GFO</b>	19
Asian Style Chatham Island Paua Patties	(2) 28
Akaroa Salmon with organic White Miso & Salmon Caviar <b>GFO</b>	25
13 spice Lamb Rib with fragrant Chilli Sauce	28
Marinated Chicken Wings KOS Sweet Chilli Sauce <b>GFO</b>	(9) 20
Mini Chicken Rotis with Sriracha Mayo	(2) 20, (3) 30
Refreshing Thai Carrot Salad <i>spicy</i> <b>GFO/VO</b>	16
Moong Dal, Mixed Seeds Salad, Avocado & Fresh Lime <b>GFO/VO</b>	20

## Trust the King

Carefully selected offering of our signature dishes	55pp
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## Larger Shared Plates

### Vegetable Dishes

Sichuan Silken Fried Tofu, Red Dragon Sauce & Spicy Cucumber Salad <b>GFO/V</b>	28
Stir Fried Green Beans, Garlic, Chives & Black Vinegar <b>GFO/VO</b>	18
Yellow Curry of Pumpkin, Green Beans, Tofu, Spinach, Herbs & cashews <b>GFO/V</b>	33
Fresh Salad with a Palm Sugar Vinaigrette <b>GFO/V</b>	17
Stir Fried Bok Choy, Garlic & tofu <b>GFO/V</b>	18
Truffle Fries with Miso Mayo <b>GFO/V</b>	11

### Seafood

Mandarin Marinated Yellow Fin Tuna & a Grated Coconut Salad <b>GFO</b>	33
Grilled Chatham Island Blue Cod, Shitake Mushroom purée, Seaweed Butter & Fish Roe <b>GFO</b>	44
Stir Fried Chilli Prawns, Cherry Tomatoes, Kaffir Lime leaf & Lime Sauce <b>GFO</b>	37
Grilled Seafood Salad with Peanuts, Lime, Green Chilli, Lettuce & Green Beans <b>GFO</b>	34

### Chicken & Duck

Kai-Yang Chicken Marinade Skewer with Chilli Flakes & Lime <b>GFO</b>	28
Kung Pao Chicken, Sichuan Pepper, Chilli & Peanuts	35
Crispy Pressed Half Duck with Caramelized Mandarin Sauce	47
Roasted Duck Salad with Hot Sour Dressing, Mint, Coriander & Kaffir Lime	33

### Beef & Lamb

Penang Curry Beef Cheeks, Green Beans, Fried Shallots, Eggs & Kaffir Lime <b>GFO</b>	40
Thai Wakanui Beef Salad with Rice Crackling 300g <b>GFO</b>	45
Stir Fried Beef Tender Loin with Ginger, Garlic & Spinach <b>GFO</b>	35
Stir Fried Chilli Basil Lamb <b>GFO</b>	36

**PLEASE ADVISE US ON YOUR DIETARY REQUIREMENTS**

## Dessert

Fresh Fruit with Pineapple & Rum Granita <b>GFO/V</b>	18
KOS Ice Cream Vanilla Sundae, Honeycomb, Fresh Fruit & Raspberry Sauce <b>GFO</b>	19
Lime Pudding with Fresh Coconut Milk, Citrus Salad & Yam Biscuit Crumb <b>GFO</b>	18
Marou Ba Ria Chocolate Fondant, Passionfruit Gel, Roasted Rhubarb & Berry Ice Cream	19

## Affogato

POA

Traditional Italian dessert served with Vanilla Ice Cream, Espresso & Liqueur  
Choose from one of the following:

- Frangelico
- Home-made vanilla Liqueur
- Quick Brown Fox
- Rose Rabbit Orange Liqueur
- Rose Rabbit Butterscotch Liqueur

## Whiskey

Glenmorangie, <i>Highland Scotland</i>	11
Naked Malt blend, <i>Scotland</i>	12
Ardberg, <i>Islay Scotland</i>	13
Lagavulin 16y, <i>Islay Scotland</i>	22
Glenmorangie 18y, <i>Highland Scotland</i>	27
Suntory Chita, <i>Japan</i>	16
Nikka Coffey Grain, <i>Japan</i>	18
Nikka from the Barrel, <i>Japan</i>	23
Glenlivet 18y, <i>Speyside Scotland</i>	35

## Port/Congac

Penfolds Club Reserve Classic Tawny Port N.V.	12.5
Penfolds Grandfather 20y Tawny Port	17
Hennessy	<b>(VS)</b> 12, <b>(VSOP)</b> 16, <b>(XO)</b> 23

## Coffee

### Made using freshly ground beans from All Press Coffee

Short Black, Long Black, Americano, Flat White, Cappuccino, Latte	4.5
Liqueur Coffee	12
Hot Chocolate	4.5
Soy & Decaf	0.5

## Tea

English Breakfast	4
Earl Grey	4
Japanese Sencha Green	4.5
Chamomile	4.5