



WELCOME TO KING OF SNAKE

Spinach Leaf

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

Oyster & Scallop

Fresh Natural Oyster with Nashi Pear & Black Pepper Vinaigrette GFO	POA
Fried Oyster in a Crunchy angel-hair shell, Lettuce Wrap with Wasabi Mayo	9
Grilled Scallop with Seaweed Butter & Seaweed Salad GFO	(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 vo	22
Chatham Island Crayfish Mini Brioche Slider with a Spicy Asian Mayo	(1) 18, (2) 32
Crispy Squid, Garlic & Peppercorns GFO	20
Chicken Fried Rice Balls with Kaffir Lime Cream Sauce GFO	19
Asian Style Chatham Island Paua Patties	(2) 28
Akaroa Salmon with organic White Miso & Salmon Caviar GFO	25
13 spice Lamb Rib with fragrant Chilli Sauce	28
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	20

Trust the King

Carefully selected offering of our signature dishes	65pp
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Larger Shared Plates

Vegetable Dishes

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

Seafood

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

Chicken & Duck

Kai-Yang Chicken Marinade Skewer with Chilli Flakes & Lime GFO	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
Red Curry of Duck, Cherry Tomatoes, Pineapple & Kaffir Lime leaf	40

Beef, Lamb & Pork

Sticky Beef Rib with Peking Wong Bok	35
Penang Curry Beef Cheeks, Green Beans, Fried Shallots, Eggs & Kaffir Lime GFO	40
Thai Wakanui Beef Salad with Rice Crackling 300g GFO	45
Stir Fried Beef Tender Loin with Ginger, Garlic & Spinach GFO	35
Stir Fried Chilli Basil Lamb GFO	36
Crispy Pork Belly, Chashu Style, Spiced Red Cabbage & Shitake Mushroom Broth GFO	38

PLEASE ADVISE US ON YOUR DIETARY REQUIREMENTS

Dessert

Fresh Fruit with Pineapple & Rum Granita GFO/V	18
KOS Ice Cream Vanilla Sundae, Honeycomb, Fresh Fruit & Raspberry Sauce GFO	19
Lime Pudding with Fresh Coconut Milk, Citrus Salad & Yam Biscuit Crumb GFO	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
Glenmorangie 18y, <i>Highland Scotland</i>	27
Nikka Coffey Grain, <i>Japan</i>	18
Nikka from the Barrel, <i>Japan</i>	23
Lagavulin 8y, <i>Islay Scotland</i>	22
Glen Grant 26y, <i>Speyside Scotland</i>	45

Port/Congac

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