



# KING <sup>OF</sup> SNAKE

## **DRINKS & BAR MENU**

---

# COCKTAILS

---

## KING OF SNAKE COCKTAIL

- King of Snake** 17  
Created by one of the current owners for King of Snake in 2003 as Indochine's signature cocktail, King of Snake has become an international contemporary classic. Try the original and find out why it is one of New Zealand's most famous cocktails (*Martini option available*) Chilli infused vodka, fresh ginger, lemon, palm sugar & Grand Marnier

## MARTINI GLASS COCKTAILS

- Passion Fruit Daiquiri** 16  
Santiago Carta Blanca white rum, fresh lime juice, mango nectar & passion fruit puree shaken with ice
- Spiced Black Doris Daiquiri** 16  
Cinnamon infused Santiago Rum, licor 43, black doris plum & lime
- Elderflower Martini** 16  
Tanqueray Gin shaken with Sake, St. Germain elderflower liqueur & fresh mint, served with cucumber
- Hazlenut Berry Espressotini** 16  
Chambord Raspberry liqueur, Frangelico Hazelnut liqueur, Vodka & fresh espresso shaken and strained into a chilled martini glass
- Chilli and Guava Margarita** 16  
Chilli infused Reposado tequila, Grand Marnier, guava nectar & lemon juice shaken with ice & strained into a glass edged with chilli salt
- Dragon** 16  
Belvedere pink grapefruit macerated vodka, fresh chilli, mint, pink grapefruit, orange & lemon juice, shaken with ice & strained
- Lychee Martini** 16  
Fresh muddled lychee & vodka

## TALL GLASS COCKTAILS

<b>Cucumber Mojito</b>	16
Santiago Carta Blanca rum, fresh lime, mint leaves & cucumber served over crushed ice & topped with soda	
<b>Passionfruit Mojito</b>	16
Santiago Carta Blanca rum, fresh lime, mint leaves, Passionfruit and served over crushed ice & topped with soda	
<b>Plum and Basil Mule</b>	16
Vodka, doris plum, agave nectar, basil leaves served tall over cubed ice, topped with ginger beer	
<b>Sweet and Sour Berry Fizz</b>	16
Tanqueray Gin, blueberry liqueur, lemon, egg white, strawberry syrup, topped with ginger beer	

## ROCKS GLASS COCKTAILS

<b>Mandarita</b>	16
Muddled fresh mandarin & limes, Reposado Tequila, Mandarin Liqueur & agave nectar	
<b>Kaffir Lime Sour</b>	16
Jameson's whiskey, pineapple, kaffir lime, egg white	
<b>Chilli Negroni</b>	16
Tanqueray gin, freshly muddled ginger & chilli, Campari & cinzano	
<b>Orange Cinnamon Dram</b>	18
Jameson's whiskey, Napoleon Mandarine liqueur, cinnamon & orange juice	

## CHAMPAGNE COCKTAILS

<b>Millionaire Mojito</b>	21
Santiago Carta Blanca rum, fresh lime juice & mint leaves in a large martini glass, topped with Moet & Chandon Champagne	
<b>Chinese Snow Kiss</b>	16
Belvedere vodka, lychee juice & Quartz Reef NV served with mint & lychee	
<b>Flirtini</b>	16
Black raspberry liqueur, pineapple juice & topped with Quartz Reef NV	

# WINE

---

## CHAMPAGNE / SPARKLING

	Glass	Bottle
Moet Imperial Brut NV	19	130
Moet Imperial Rose NV		140
Moet Imperial Grand Vintage 2009		170
Veuve Clicquot Yellow Brut NV		135
Tattinger Brut Reserve 2012		175
Tattinger Cuvée Prestige NV France	375ml Bottle 75	145
Dom Perignon 2008/2009		365
Dom Perignon P2 1998		649
Rivarose Reserve Rose NV France	12	60
Quartz Reef Organic Central Otago Brut NV	14	70

## WHITE WINES

Giesen Vineyard Selection Marlborough Sauvignon Blanc	10	50
Spy Valley Marlborough Sauvignon Blanc	12	60
Cloudy Bay Marlborough Sauvignon Blanc	18	80
Giesen Vineyard Selection Marlborough Chardonnay	10	50
Craggy Range Kidnappers Chardonnay Hawkes Bay 2018	14	70
Carrick Bannockburn Oaked Chardonnay	16	80
Cloudy Bay Hawke's Bay Chardonnay		90
Palliser Estate Martinborough Riesling	11	55
Greenhough Nelson Riesling	13	55
Ara Single Estate Pinot Gris	11	55
Framingham Pinot Gris		65
Misha's Dress Circle Central Otago Pinot Gris	14	70
Spy Valley Gewürztraminer	12	60
Pegasus Bay Gewürztraminer		75
Marc Bredif Vouvray		75
Milton Te Arai Vineyard Chenin Blanc		80

## ROSE WINES

	Glass	Bottle
Ara Single Estate Pinot Noir Rose	10	47.5
La Vieille Ferme Luberon Rose France	13	65
Rivarose Reserve Sparkling NV France	12	60
Amisfield Central Otago Rose	16	80

## RED WINES

Giesen Vineyard Selection Marlborough Pinot Noir	10	50
Mishas Cantana Central Otago Pinot Noir	14	70
Gibbston Valley GC Central Otago Pinot Noir		96
Rockburn Central Otago 2017 Pinot Noir		97
Amisfield Central Otago Pinot Noir	20	100
Pegasus Bay Waipara 2016 Pinot Noir		115
Pegasus Bay Aged Release Waipara 2009 Pinot Noir		130
Cloudy Bay Marlborough Pinot Noir		130
Amisfield 2017 Reserve Breakneck CO Pinot Noir		135
Cloudy Bay Te Wahi 2015 Pinot Noir		160
Thorn Clark Sandpiper Shiraz	10	50
Peter Lehmann The Barossan Shiraz	12	60
Langmeil 'Hangin Snakes' Shiraz	13	65
Saint Clair Pioneer Block 17 Merlot	13	60

## DESSERT WINES

Campbells Rutherglen Muscat NV 375ml		60
PORT & COGNAC		
Taylor's 10yr Tawny Port (60ml)	12.5	
Hennessey VS/V SOP/XO (30ml)	8.5/12/20	

# BOTTLED BEER & CIDER

---

Asahi Japan (330ml)	9
Heineken (330ml)	10
Corona Mexico (355ml)	10
Tiger Singapore (330ml)	9
Kirin Ichiban Japan (334ml)	11
Sapporo Premium Lager Japan (355ml)	10
Wigram Brewery Captain Fantastic Hazy Pale Ale (330ml)	11
Garage Project Pilsner Pils n' Thrills (330ml)	11
Garage Project Aro Noir Stout NZ (330ml)	11
Garage Project Garagista IPA NZ (330ml)	11
Garage Project "DFA" Asian Pale Ale NZ (330ml)	12
Garage Project Fugazi IPA 2.5% (330ml)	9
Heineken Light 2.5% (330ml)	7
Heineken 0% (330ml)	9
Rochdale Classic Pear Cider NZ (330ml)	9
Rochdale Classic Apple Cider NZ (330ml)	9

# COLD DRINKS - NON ALCOHOLIC

---

Antipodes Sparkling Water (New Zealand) 1000ml	9.5
Antipodes Still Water (New Zealand) 1000ml	9.5
Lemon Lime and Bitters	4.5
Coke	4
Coke Zero	4
Gladstone Ginger Beer	6
Schweppes Ginger ale	4
Schweppes Tonic water	4
Sprite Lemonade	4
Lemon Squash	4
Orange Juice	5
Apple Juice	5
Tomato Juice	5
Pineapple Juice	5
Cranberry Juice	5
Grapefruit Juice	5

# GIN

Double

---

Tanqueray London Dry (Scotland)	10
Tanqueray 10 (Scotland)	11
Hendricks (Scotland)	13
Reefton Distilling Co. Little Biddy 40% (New Zealand)	12
Reefton Distilling Co. Little Biddy Gold 43% (New Zealand)	14
Martin Millers (England + Iceland)	12
Roku (Japan)	12
Scapegrace (New Zealand)	12
Scapegrace Goldi Locks (New Zealand)	14
Botanist (Scotland)	14
Monkey 47 (Germany)	14

# VODKA

---

Pinnacle (France)	10
Belvedere Pure (Poland)	11
Wyborowa (Poland)	11
Grey Goose (France)	12

# WHISKY

---

## Scotch Whisky

Glenfiddich 12Y 40% (Speyside)	11
Johnnie Walker Black Label 12Y 40% (Blend)	11
Monkey Shoulder 40% (Blend)	12
Laphroaig 10Y 40% (Islay)	12
Glenmorangie 10Y 40% (Highland & The Islands)	13
Ardbeg 10Y 46% (Islay)	13
Glenmorangie Lasanta 12Y 43% (Highland & The Islands)	14
Lagavulin 16Y 43% (Islay)	22

## Irish Whisky

Jameson (Cork)	10
Jameson Black Barrel (Cork)	14



<b>American Whisky</b>	Double
Canadian club (Ontario)	9
Jack Daniels (Tennessee)	9.5
Wild Turkey (Kentucky)	10
Makers Mark (Kentucky)	10
Woodford Reserve (Kentucky)	11
Gentleman Jack (Tennessee)	12
Canadian Club 12 Y (Ontario)	12
Canadian Club 20 Y (Ontario)	16
Jack Daniel Rye (Tennessee)	11

<b>Asian Whisky</b>	
Amrut Fusion (India)	11
Nikka 'Miyagikyo' (Japan)	17
Nikka "from the barrel" 51% (Japan)	22

## RUM

---

Santiago Carta Blanca (Cuba)	9
Santiago Anejo (Cuba)	9
Sailor Jerry Spiced (Virgin Islands)	10
Kraken Spiced (Trinidad)	11
Diplomatico Planas (Venezuela)	12
Diplomatico Reserva Exclusivo (Venezuela)	13
Appleton 12 Year (Jamaica)	12
Appleton 21 Year (Jamaica)	18

## TEQUILA

---

Espolon Reposado (Mexico)	10
Patron Silver (Mexico)	12
Herradura Reposado (Mexico)	12
Herradura Anejo (Mexico)	13
Don Julio Reposado	14
Casamigos Reposado (Mexico)	15

# COFFEE

---

Coffee made using freshly ground beans from C4 coffee, christchurch

Short Black	4.5
Short Macchiato	4.5
Piccolo Latte	4.5
Long Black	4.5
Americano	4.5
Long Macchiato	4.5
Flat White	4.5
Cappuccino	4.5
Latte	4.5
Liqueur Coffee	12
Lemon, Honey and Ginger	3.5
Hot Chocolate	4.5
Spice Chai	4.5
Soy	0.5
Decaf	0.5

# TEA

---

English Breakfast	4
Earl Grey	4
Chinese Sencha Green	4.5
Chamomile	4.5
Peppermint	4.5
Organic White Tea	4.5

# BAR FOOD

---

Oysters: Natural oyster served with a nashi pear & black pepper vinaigrette				5.5 each	GF
Fried heavenly oyster wrap with wasabi				8	
Variety is subject to availability					
Roasted coconut Spinach leaf with peanuts, garlic, chilli & lime				7 each	GFO/V*
Sticky beef wontons	(3) 12	(4) 16	(5) 20		
Pork wontons	(3) 12	(4) 16	(5) 20		
Fries with miso mayonnaise				9.5	GF/V*
Pork Belly with Plum Sauce				19.5	
Crispy squid with garlic, peppercorns & spicy Sichuan sauce				19.5	GFO
Prawn dumplings (3) with supreme broth				14.5	
Fried chicken & rice balls, kaffir lime cream sauce				12.5	GF
Marinated chicken wings (9) KOS sweet chilli sauce				15.5	GF
Mini Chicken Roti's (2)				16.5	
Blade cut salmon with organic white miso & salmon caviar				23.5	GF

*Sorry, we do not accept cheques or Diners Card*

GF = Gluten Free    GFO = Gluten Free Option

V = Vegetarian    \* = Vegan Option

