

## WET YOUR APPETITE

*Our full drinks & bar menu is on your table*

### OUR MOST LOVED COCKTAILS

King of Snake - Famous around the world since 2003:  
Ginger, palm sugar, chilli, Vodka, Grand Marnier \$17  
Daiquiris: Passionfruit or Black Doris Plum \$16  
Mojitos: Classic, Passionfruit or Cucumber \$16  
Millionaire \$21  
Martinis: Espresso, Elderflower or Hazelnut berry  
Espressotini \$16  
Kaffir Lime Sour \$16

### CHAMPAGNE BY THE GLASS

Quartz Reef Organic Brut NV \$14  
Moet & Chandon Imperial NV \$19

### WINE BY THE GLASS

Giesen Vineyard Selection Marlborough Sav Blanc \$10  
Spy Valley Marlborough Sav Blanc \$12  
Cloudy Bay Marlborough Sav Blanc \$18  
Giesen Vineyard Selection Hawke's Bay Chardonnay \$10  
Carrick Central Otago Oaked Chardonnay \$16  
Ara Single Vineyard Pinot Gris \$11  
Misha's Dress Circle Central Otago Pinot Gris \$14  
Spy Valley Gewürztraminer \$12  
Palliser Estate Martinborough Dry Riesling \$11  
Greenhough Rielsing \$13  
Ara Single Estate Pinot Noir Rose \$10  
Amisfield Central Otago Rose \$16  
Giesen Vineyard Selection Marlborough Pinot Noir \$10  
Misha's Cantana Central Otago Pinot Noir \$14  
Amisfield Central Otago Pinot Noir \$20  
Peter Lehmann The Barossan Shiraz \$12  
Saint Clair Pioneer Block 17 Merlot \$13

### ICE COLD BEER

Asahi Super Dry (Japan) 330ml \$9  
Tiger (Singapore) 330ml \$9  
Corona (Mexico) 355ml \$10  
Heineken 330ml \$10  
Sapporo Premium Lager (Japan) 355ml \$10  
Kirin Ichiban (Japan) 330ml \$11  
Captain Fantastic Hazy Pale Ale (NZ) 330ml \$11  
Garage Project Pils 'n Thrills (NZ) 330ml \$11  
Garage Project Garagista IPA (NZ) 330ml \$11  
Garage Project "Choose Love" Asian Pale Ale (NZ) 330ml \$12  
Rochdale Classic Apple Cider (NZ) 330ml

*Non-alcoholic drink options are listed in the drinks menu on your table*

# MAIN MENU

## OYSTERS

(variety subject to availability)

Natural oyster served with a nashi pear & black pepper vinaigrette \$5.5 each **GF**  
Fried heavenly oyster wrap with wasabi \$8

## A PERFECT START

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  
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) with sriracha mayonnaise \$16.5  
Blade cut salmon with organic white miso & salmon caviar \$23.5 **GF**  
Fries with miso mayonnaise \$9.5 **GF/ V\***

## SALADS

Mandarin marinated yellow fin tuna & grated coconut salad \$29 **GF**  
Moong dal & mixed seed salad, avocado & fresh lime \$17.5 **GFO/V\***



## KING OF SNAKE

## SEAFOOD

Grilled market fish of the day, shitake mushroom puree, seaweed butter & salmon caviar \$34.5 **GF**  
Stir fried chilli prawns & cherry tomatoes \$36.5 **GF**  
Prawn Pad Thai with tofu & mung beans \$36.5 **GFO**

## POULTRY

Crispy pressed half duck with caramelized mandarin sauce \$42.5  
Kung Pao chicken - Sichuan peppercorns, heavenly facing chilli & peanuts \$28.5  
Stir fried duck with bok choi, green beans, bean sprouts, cashews and chilli \$37  
Crispy skin half chicken, 10 spices & black vinegar \$28.5 **GFO**  
Classic chicken satay, chilli relish & pickled cucumber \$25 **GF**  
Red curry of duck, cherry tomatoes, pineapple, basil and kaffir lime \$36  
Chicken Pad Thai with tofu & mung beans \$30 **GFO**

## BEEF & LAMB

Penang curry of beef cheeks, green beans & fish crackling \$36 **GF**  
Stir fried prime beef, brown and button mushrooms & garlic \$30 **GFO**  
Stir fried Sichuan lamb with basil & chilli \$34 **GFO**  
Sticky beef rib, Peking wong bok \$30.5  
Wagyu Beef Rump Steak seasoned with roasted glutenous rice powder, nanjim spicy cucumber & herb salad \$36 **GF**



## PORK

Crispy Roast Pork Belly, Chashu style, Pineapple & lettuce salad with wasabi dressing, Kimchi, & Chilli, Garlic & Lime Nan Jim \$33  
Sweet & sour pork, pineapple & cherry tomato \$33.5

## VEGETARIAN

Stir fried exotic & common greens \$14.5 **GFO/V\***  
Yellow curry of pumpkin, mushroom, eggplant, green beans, herbs & cashew nuts \$28 **GF/V\***  
Sichuan fried tofu, spicy cucumber salad & reddragon sauce \$17.5 **GFO/V\***  
Vegetarian Pad Thai with tofu, bok choi & green beans \$26 **GFO/V\***

## (: DESSERTS :)

Deep fried organic banana ice cream with salted caramel sauce \$13.5 **V**  
Crème brulee with vanilla bean ice cream & crispy fried banana \$16.5 **GFO/V**  
Marou Ba Ria chocolate fondant, passionfruit gel, roasted rhubarb & vanilla ice cream \$16.5

**PLEASE ADVISE US ON YOUR DIETARY REQUIREMENTS. OUR DISHES ARE DESIGNED FOR SHARING**

**GF = GLUTEN FREE GFO = GLUTEN FREE OPTION  
V = VEGETARIAN \* = VEGAN OPTION**

**GIFT VOUCHERS, FUNCTIONS & GROUP BOOKINGS AVAILABLE**