

WELCOME TO

KING^{OF} SNAKE

Established in 2013, King of Snake moved to our iconic
Oxford Terrace premises in 2021

King of Snake is famous for our Euro-Asian cuisine,
delicious cocktails and shared dining experience

We honour Asian traditions and European cooking
techniques, elevated by the best New Zealand
produce and uncompromised local craft

Immerse yourself in the atmosphere, let our team
guide you on your journey, and experience a night of
pure culinary theatre

TRUST THE KING

Whole Table Experience

Our signature whole-table sharing experience, featuring a carefully curated selection of King of Snake's most celebrated dishes.

Classic

70pp

A three-course selection of our long-standing favourites and signature dishes.

Premium

90pp

An elevated three-course selection showcasing more premium ingredients.

Royal

100pp

Similar to the Premium experience, with the addition of an individual dessert for each guest.



The precise selection and number of dishes may vary according to table size, dietary requirements, and guest preferences. Please advise your server of any dietary requirements and allergies when ordering.

Bills can be split evenly, but itemised or separate item billing is not available.

TO START

Roasted coconut spinach leaf, peanuts, garlic, chilli, lime GF/VO	(1) 8
Smoked salmon spinach leaf, galangal, chilli jam, salmon roe GF	(1) 9
Natural oyster, ginger vinaigrette GF	(1) 8.5
Thai-style oyster, chilli jam, galangal, garlic, tamarind juice, fried shallots GF	(1) 8.5
Tempura fried oyster, pickled wakame, sweet wasabi, cos GFO	(1) 10.5
Grilled scallop, seaweed butter, seaweed salad, fish roe GF	(1) 10

SMALL PLATES

Sticky beef wontons, mayo, tamarind sauce	(3) 16 (4) 20
Pork wontons, house made sweet chilli sauce	(3) 16 (4) 20
Prawn dumplings, chives, sesame, supreme broth	(1) 7 (3) 17 (4) 22
Banana prawn brioche slider, spicy mayo	(1) 14 (2) 26
Marinated chicken roti, sriracha mayo	(1) 10 (2) 18
Tofu roti, sriracha mayo	(1) 8 (2) 14
Crispy eggplant, fragrant sauce V	24
Crispy squid, garlic, sriracha, lemon GFO	21
Wild venison carpaccio, pickled green papaya, E.V.O, herb, khao khua GF	34
Sashimi of market fish, young coconut, nuoc cham, cherry tomato GF	28
Chatham Island Paua patties, chilli mayo	(2) 30
Akaroa salmon, organic white miso, salmon caviar GF	29
Chicken fried rice balls, kaffir lime cream GFO	20
Moong dal, mixed seed salad, avocado, fresh lime GFO/VO	22
Marinated chicken wings, mayo, sweet chilli sauce	22

Please advise us on any dietary requirements.

V – Vegan

GF – Gluten Free

VO – Vegan Optional

GFO – Gluten Friendly Option

Please ask your server for more information. We cannot guarantee dishes do not contain traces of allergens. Surcharge for credit cards and paywave 1.5%

LARGE SHARED PLATES

SEAFOOD

Marinated yellow fin tuna, chilli, mandarin, coconut salad GF	38
Grilled Chatham Island blue cod, shiitake puree, seaweed butter GFO	49
Stir fried chilli prawns, cherry tomatoes, chilli jam, kaffir lime	38
Grilled seafood salad, peanuts, chilli, lime, green beans, cos GF	36

CHICKEN & DUCK

Kung Pao chicken, peanuts, chilli, sichuan pepper	36
Crispy pressed half duck, caramelised mandarin sauce	63
Roasted duck salad, mint, coriander, kaffir lime, hot & sour dressing GF	35
Chicken larb, crispy rice, lettuce, chilli, herbs	32

BEEF, LAMB & PORK

Penang curry of beef cheek, green beans, eggs, fried shallots, kaffir lime GF	43
Cumin crusted lumina lamb loin, eggplant puree, masala sauce GF/DF	57
Stir fried beef, ginger, garlic, spinach GFO	36
Vietnamese lamb curry, pickles, chilli oil GF	45
Crispy pork hock, sweet & sour, crispy shallots, chilli	38

VEGETABLES

Sichuan silken fried tofu, red dragon sauce, spicy cucumber salad GFO/VO	28
Yellow curry of pumpkin, green beans, tofu, spinach, basil, cashew GFO/V	35
Stir fried eggplant, tofu, ginger, vinaigrette GFO/V	25

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SIDES

Wok fried greens, garlic, black vinegar GFO/VO	18
Green salad, palm sugar vinaigrette GFO/VO	16
Tam taeng kwaa, nahm jim (fresh cucumber salad) GF/VO	16
Som tum (spicy carrot salad) GF/VO	16
Egg fried rice GFO/VO	14
Tofu fried rice GFO/VO	14
Grilled roti bread	(2) 10
French fries, truffle salt GFO/V	14

DESSERT

Lemongrass panna cotta, lime granite, mint GFO	18
Hot sticky date pudding, salted caramel sauce, hokey pokey ice cream	20
Passionfruit, coconut & white chocolate sphere, kaffir lime ice cream GF	24
Coconut, raspberry, feijoa & pear sorbets, pandan syrup GF	18

VIETNAMESE AFFOGATO

House-made condensed milk ice cream, espresso & liqueur
Choose from one of the following:

Frangelico	18
Coffee Liqueur	18
Vanilla Liqueur	18
Orange Liqueur	22
Butterscotch Liqueur	22

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PORT

Penfolds Club Reserve Classic Tawny N.V.	13
Penfolds Father Grand Tawny 10y	17
Penfolds Grandfather Rare Tawny 20y	24

COGNAC

Hennessy VS	13
Hennessy VSOP	17
Hennessy XO	38

COFFEE

Made using Warring Group's signature blend from Rad Roasting Co.

Espresso, Long Black, Americano, Flat White, Cappuccino, Latte	6
Hot Chocolate	6
Alternative Milk	0.5

TEA

Tea selections by Love Tea only use organic and fairly sourced ingredients.

English Breakfast	6
French Earl Grey	6
Peppermint	6
Green Tea	6
Lemon	6
Chamomile	6
Jasmine	6
Licorice	6

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