



# KING<sup>OF</sup> SNAKE

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

## CLASSIC – 70pp

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

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### FIRST COURSE

Roasted coconut spinach leaf, peanuts, garlic, chilli, lime

Moong dal, mixed seed salad, avocado, fresh lime

Pork wontons, house made sweet chilli sauce

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### SECOND COURSE

Marinated yellow fin tuna, chilli, mandarin, coconut salad

Stir fried beef, ginger, garlic, spinach

Yellow curry of pumpkin, green beans, tofu, spinach, basil, cashew

Wok fried greens, garlic, black vinegar

Jasmine rice



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## PREMIUM – 90pp

An elevated selection showcasing more premium ingredients.

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### FIRST COURSE

Roasted coconut spinach leaf, peanuts, garlic, chilli, lime  
Grilled scallop, seaweed butter, seaweed salad  
Sashimi of market fish, young coconut, nuoc cham, cherry tomato  
Crispy eggplant, fragrant sauce

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### SECOND COURSE

Crispy pressed half duck, caramelised mandarin sauce  
Penang curry of beef cheek, green beans, eggs, fried shallots, kaffir lime  
Crispy pork hock, sweet & sour, crispy shallots, chilli  
Marinated yellow fin tuna, chilli, mandarin, coconut salad  
Wok fried greens, garlic, black vinegar  
Jasmine rice



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## THE ROYAL – 100pp

An elevated selection showcasing more premium ingredients, with the addition of an individual dessert for each guest.

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### FIRST COURSE

Roasted coconut spinach leaf, peanuts, garlic, chilli, lime  
Banana prawn brioche slider, spicy mayo  
Akaroa salmon, organic white miso, salmon caviar  
Wild venison carpaccio, pickled green papaya, E.V.O, herb, khao khua

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### SECOND COURSE

Crispy pressed half duck, caramelised mandarin sauce  
Grilled Chatham Island blue cod, shiitake puree, seaweed butter  
Vietnamese lamb curry, pickles, chilli oil  
Som tum (spicy carrot salad)  
Wok fried greens, garlic, black vinegar  
Jasmine rice

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### THIRD COURSE

Individual dessert

*The precise selection and number of dishes may vary according to table size, dietary requirements, and guest preferences. Please advise us of any dietary requirements and allergies.*

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