

BANQUET 1

(MINIMUM 4 GUESTS)

Banquets served with steamed rice and prawn crackers

EDAMAME Kong sauce (gf) (df) (ve)

12 SPICE SALT & SICHUAN PEPPER SQUID

Rick & Morty sauce (gft) **AA**

KONG FRIED CHICKEN WINGS Sweet & sticky dried chilli sauce, shallots, kewpie mayonnaise (df) **AA**

BOK CHOY DUMPLINGS Truffle oil, Kong sauce (df) (ve) **A**

PAD THAI Wok fried rice noodles in sweet tamarind sauce with mushrooms, peanuts, tofu, and mung beans (df) (ve)

PORK BELLY MEE GORENG Twice cooked pork belly on Indonesian street noodle mee goreng (df) **A**

UBE MOCHI (one per person) Yam and coconut custard, drunken cherries, coconut snow, and almonds

\$64.0
PER PERSON

KEY

YUZU: East Asian citrus fruit.

SICHUAN: South Western Chinese province famous for the Yangtze river, giant pandas, and kick-ass food.

FURIKAKE: Japanese seasoning.

GOCHUJANG: Korean fermented chilli paste.

RICK & MORTY SAUCE: Kong's Sichuan sauce.

HOISIN: Fragrant southern Chinese dipping sauce.

KEWPIE: A cult classic, super creamy, rice vinegar mayonnaise.

NILAGA: Filipino stewing or slow poaching method.

PONZU: Japanese citrus soy sauce.

CHINKIANG: Rice based black vinegar.

KINILAW: Filipino marinated fish, similar to ceviche.

TATAKI: Rare seared and marinated meat or fish.

MOCHI: Soft Japanese rice cake.

PIMIENTO: Heart-shaped chilli peppers.

"A falling tree makes more noise than a growing forest" - PROVERB

Master Kong makes every attempt to use **locally sourced, free range and environmentally friendly products and ingredients**. While we can make most dishes nut free on request, we can't guarantee a dish is 100% free of trace elements.

SNACKS

EDAMAME Kong sauce / 9 (gf) (df) (ve)

PRAWN CRACKERS Chilli salt, lemongrass dip / 8 (df)

POPCORN PRAWNS Taiwanese spices, yuzu mayonnaise, cured egg yolk / 22 (df)

12 SPICE SALT & SICHUAN PEPPER SQUID Rick & Morty sauce / 21 (gft) **AA**

KONG FRIED CHICKEN WINGS Sweet & sticky dried chilli sauce, shallots, kewpie mayonnaise / 22 (df) **AA**

FRIED CAULIFLOWER Walnut crumble, dried cranberries, gochujang sauce, lotus root crisp, and Vietnamese mint / 19 (gf) (ve) **A**

KOREAN PORK BELLY BARBECUE Grilled pork, galbi glaze, ssamjang, lettuce, and pickled cucumber / 21 (gf) (df)

CHEESEBURGER SPRING ROLLS Tasty cheese, Gorilla burger sauce / 19

SATAY TOFU SKEWERS Crispy tofu skewers with satay sauce / 17 (df) (ve) **A**

Don't leave without trying our

BAO BUNS

(ALL \$19.50, 2 PER SERVE)

PULLED PORK BELLY Char Sui sauce, onions, coriander mayo, and crackling dust (df) **A**

KARAAGE CHICKEN Smoked maple syrup, Kaitaia mayonnaise, slaw (df) **A**

JACKFRUIT Mesclun, basil mayonnaise, spring onions (df) (ve)

TEMPURA BATTERED FISH Edamame salsa, miso mayonnaise (df)

GRAND MASTERS

GET DUCKED Roast Peking duck, cucumber & spring onion, Chinese pancakes with plum, cherry and hoisin sauces / Half - 47 / Whole - 94 (df)

12 HOUR WAGYU SHORT-RIB Filipino Asado sauce, prawn crackers, roast garlic and chive butter served with duck fat fried rice / 43 (gf)

YELLOW COCONUT CURRY Fried tofu, kumara, pumpkin, mushroom and seasonal vegetables / 32 (gf*) (df) (ve) **A** add chicken katsu / +6

KONG SPECIALTIES

FIRECRACKER CHICKEN Sizzling lemongrass chicken in firecracker sauce, compressed pineapple with steamed rice / 35 (df) **AA**

PORK BELLY MEE GORENG Twice cooked pork belly on Indonesian street noodle mee goreng / 35 (df) **A**

PAD THAI Wok fried rice noodles in sweet tamarind sauce with mushrooms, peanuts, tofu, and mung beans / 32 (df) (ve) add chicken / +6

TERIYAKI SALMON SALAD Lychee, baby spinach, Asian herbs, teriyaki glazed salmon fillet, mung beans, sesame, fermented honey & miso dressing / 35 (gf) swap salmon for fried tofu (ve)

RAMEN Chicken and pork broth with egg noodles, soft boiled egg and your choice of grilled pork belly or karaage chicken / 35 (df) **AA**

FRESH

WAGYU BEEF TATAKI Mandarin & yuzu ponzu, miso mayo, furikake, spring onions, wakame, truffle oil, and rice crisp / 22 (gf) (df)

SOJU CURED SALMON Kiwifruit, kaffir lime cream, pickled daikon, tobiko, and wasabi ponzu / 22 (gf)

CEVICHE Fish of the day, spicy coconut sauce, coriander oil, lime curd, onions, and crisp kumara / 22 (gf)

DUMPLINGS

(ALL \$15, 4 PER SERVE)

PORK & CABBAGE

Pork crackling dust, Kong sauce (df) **A**

BOK CHOY

Truffle oil, Kong sauce (df) (ve) **A**

PRAWN & GINGER

With Chinkiang vinegar and chilli oil **A**

NUNCHUCK CHILLI GUIDE

Most of our food has a hint of spice. Here's what to expect!

A LIGHT TOUCH

AA PUNCH TO THE GUTS

AAA K.O.

BANQUET 2

(MINIMUM 4 GUESTS)

Banquets served with steamed rice and prawn crackers

EDAMAME Kong sauce (gf) (df) (ve)

POPCORN PRAWNS Taiwanese spices, yuzu mayonnaise, cured egg yolk (df)

PORK & CABBAGE DUMPLINGS Pork crackling dust, Kong sauce (df) **A**

CRISPY PORK BELLY BAO Roy Choi sauce, onions, coriander mayo, and crackling dust (df)

FIRECRACKER CHICKEN Sizzling lemongrass chicken in firecracker sauce, compressed pineapple with steamed rice (df) **AA**

12 HOUR WAGYU SHORT-RIB Filipino Asado sauce, kumara crisps, roast garlic and chive butter served with duck fat fried rice (gf)

UBE MOCHI (one per person) Yam and coconut custard, drunken cherries, coconut snow, and almonds

\$79.0
PER PERSON

RICE, SPICE AND GREENS

DUCK FAT FRIED RICE With 6-minute egg / 14 (gf) (df)

HOT ASIAN GREENS / 11 (gf) (df) (ve)

STEAMED RICE / 5 (gf) (df) (ve)

SWEET TREATS

UBE MOCHI Yam and coconut custard, drunken cherries, coconut snow, and almonds / 16

SAGO Coconut sago pudding with raspberry gel and seasonal fruits / 16 (gf) (df) (ve)

CARAMEL MONKEY Grilled bananas, pineapple, coconut caramel sauce and vanilla ice cream / 16 (gf) (df*) (ve*)

(gf) - entirely gluten free

(gft) - gluten free with possible traces

(df) - dairy free

(v) - vegetarian

(ve) - vegan

(ve*) - vegan on request