

## CAVIAR & OYSTERS

### SAKOSHI OYSTER

70 / 745

*per pcs / per dozen*

*Japanese Sakoshi Bay oyster, Tabasco, mignonette*

### ADAMAS

950

*10 gr*

*Siberian sturgeon, brown butter waffles, sour cream, pickled onions*

### PRESTIGE

1.250

*25 gr*

*Siberian sturgeon, brown butter waffles, sour cream, pickled onions*

### RUSSIAN RED CAVIAR

1.750

*125 gr*

*Northeast Pacific salmon roe, brown butter waffles, sour cream, pickled onions*

## SNACKS / SMALL PLATES

### LOBSTER SPOON

80 / 120 / 220

*2 pcs / 3 pcs / 6 pcs*

*Bamboo lobster, mushroom truffle duxelles, lobster emulsion*

### TRIPLE-COOKED FRIES

60

*Black pepper, parmesan, truffle, chilli garlic dip*

### BLACK GARLIC HUMMUS

60

*Fried chickpeas, salsa verde, olive bread, fennel crackers*

### FRIED HALLOUMI CHEESE

65

*Lemon thyme infused honey*

### ZUCCHINI FLOWER TEMPURA

70

*Ricotta cheese, mushroom duxelles, truffle ponzu*

### FRIED CALAMARI

80

*Baby calamari, sauce marinara, parmesan, lemon oil*

## SHARING MENU

<b>PIRI-PIRI PRAWNS</b>	<b>140</b>
<i>Tiger prawns, chilli garlic sauce, elderflower, toasted sourdough</i>	
<b>TUNA TARTARE</b>	<b>120</b>
<i>Sashimi-grade tuna, mint cream, dill emulsion, pickled jalapeños, nori rice crackers</i>	
<b>BROWN BUTTER WAFFLES</b>	<b>135</b>
<i>House smoked salmon, dill powder, pickled onions</i>	
<b>BAKED CAMEMBERT</b>	<b>150</b>
<i>Coconut ash-coated local camembert, caramelized hazelnut butter, varieties of bread</i>	
<b>CHEESE &amp; CHARCUTERIE BOARD</b>	<b>195</b>
<i>Premium local and imported cheese, Italian charcuterie, wild honeycomb, garlic butter, olives</i>	
<b>TOMATO &amp; RICOTTA CHEESE SALAD</b>	<b>115</b>
<i>Baturiti farmed tomatoes, whipped ricotta cheese, sun-dried tomato pesto, basil</i>	
<b>SALT-BAKED BEETROOT SALAD</b>	<b>120</b>
<i>Baked in salted crust, sweet balsamic dressing, stracciatella, beetroot sorbet</i>	
<b>CAESAR SALAD</b>	<b>95</b>
<i>Baby romaine, anchovy dressing, quail egg, parmesan crouton, cured egg</i>	
<b>HOUSE-SMOKED SALMON</b>	<b>135</b>
<i>Tasmanian salmon, horseradish cream, dill oil, multigrain crackers</i>	
<b>GRILLED OCTOPUS</b>	<b>145</b>
<i>Three-hour braised, charred with miso glaze, butter poached baby potatoes, sauce vierge</i>	
<b>CHICKEN UMAMI POPS</b>	<b>120</b>
<i>Umami marinated, lime and chilli sauce, pickled shallots</i>	

## FROM THE BISTRO

<b>WAGYU FOIE GRAS TORTELLONI</b>	<b>215 / 240</b>
<i>S / L</i> <i>Homemade pasta, French foie gras, wagyu, black garlic, mustard jus</i>	
<b>GARLIC PRAWNS</b>	<b>210</b>
<i>Jumbo prawns, garlic butter, tomato onion salsa, lemon oil</i>	
<b>BEEF TARTARE</b>	<b>105 / 255</b>
<i>S / L</i> <i>Black Angus beef, tarragon creme, pickled shallots, crispy potato</i>	
<b>SALMON FILLET</b>	<b>210</b>
<i>Truffle teriyaki, baby cabbage, butter poached potatoes, herb salad</i>	
<b>SHORT RIBS</b>	<b>445</b>
<i>12-hour braised US prime short rib, red wine jus, pommes purée, varieties of onions</i>	
<b>SEARED BARRAMUNDI</b>	<b>190</b>
<i>Clams, market veggies, tomato butter sauce, capers, hazelnut</i>	
<b>LOBSTER CAPELLETTI</b>	<b>145 / 210</b>
<i>S / L</i> <i>Homemade pasta, butter-poached lobster, ricotta, pickled jalapeños, lobster bisque, hazelnut hollandaise</i>	
<b>PRAWNS SPAGHETTI</b>	<b>195</b>
<i>Homemade pasta, chili prawn bisque, lemon gremolata, crustacean oil</i>	
<b>CRISPY PORK BELLY</b>	<b>245</b>
<i>Spanish pork, apple onion jam, carrot creme, baby cabbage, apple cider jus</i>	
<b>ROASTED DUCK BREAST</b>	<b>195</b>
<i>Sauteed mix mushroom, pommes puree, black pepper sauce, fresh tomato salsa.</i>	
<b>LAMB RAGU TAGLIATELLE</b>	<b>210</b>
<i>Slowly braised lamb shoulder, Italian tomato sauce, tarragon oil, parmesan</i>	
<b>WAGYU BURGER</b>	<b>195</b>
<i>Butter brioche bun, mustard aioli, caramelized onion, emmental cheese, house friess</i>	
<b>VEGETARIAN LASAGNA</b>	<b>165</b>
<i>Tempeh bolognaise, triple cheese bechamel, parmesan, basil</i>	

# KONG

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BALI

## FROM THE FIRE

<b>BONE-IN KOROBUTA PORK CHOPS</b>	<b>300</b>
<i>Fermented chili butter sauce, smoked aubergine puree, market veggies</i>	
<b>WAGYU PICANHA M7+</b>	<b>645</b>
<i>300 gr Australian wagyu rump cap, served with pickled and crispy onions, choice of side and sauce</i>	
<b>RIBEYE</b>	<b>620</b>
<i>300 gr prime ribeye, caramelized onion, herbs, choice of side and sauce</i>	
<b>WAGYU STRIPLOIN M8+</b>	<b>1.230</b>
<i>300 gr Australian wagyu striploin, thyme salt, herbs, crispy onion, choice of side and sauce</i>	

## SAUCE

<b>PEPPERCORN JUS</b>	<b>40</b>
<b>CLASSIC RED WINE JUS</b>	<b>40</b>
<b>BEARNAISE</b>	<b>40</b>

## SIDES

<b>POMMES PUREE</b>	<b>50</b>
<b>BEETROOT</b>	<b>50</b>
<b>CAESAR SALAD</b>	<b>50</b>
<b>SAUTÉED VEGGIES</b>	<b>50</b>
<b>TRIPLE-COOKED FRIES</b>	<b>60</b>
<b>CAULIFLOWER GRATIN</b>	<b>60</b>

### KONG

Uses organic & free range products wherever possible  
Subject to 6% service 10% tax | Prices in thousand rupiah

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## FROM THE LAND

### JAMON ARANCINI

*Spanish ham, tomato jam, marinara sauce, parmesan*

### HAND-CUT BEEF TARTARE

*Imported prime Australian beef, tarragon creme, pickled shallots, crispy potato*

### WAGYU TORTELLONI

*Homemade pasta stuffed with wagyu and foie gras, black garlic, mustard jus, chives*

### BRAISED SHORTRIBS

*Boneless US prime short rib, braised in red wine for 12 hours, red wine jus, variations of onions*

### KONG'S BREADED CHICKEN

*Double-breaded chicken thigh, house-dried tomatoes, tomato jam, buffalo mozzarella*

#### 2 SIDES + 1 DESSERT

minimum 2 pax / **630++**  
**980++** with wine pairing

## FROM THE SEA

### LOBSTER SPOON

*Poached lobster, crustacean aioli, mushroom duxelles*

### GRILLED OCTOPUS

*Six-hour braised octopus, charred, glazed with miso, served with butter poached baby potatoes & sauce vierge*

### SAKOSHI BAY OYSTER

*Japanese Sakoshi Bay oyster, Tabasco, mignonette*

### LOBSTER CAPELLETTI

*Homemade capelletti pasta, poached lobster, ricotta cheese, lobster bisque, hazelnut hollandaise*

### PIRI-PIRI PRAWNS

*Farmed tiger prawns cooked in chilli and garlic sauce, mixed herbs, toasted sourdough bread*

### SEARED BARRAMUNDI

*Locally caught barramundi, garlic clams, baby courgette capers and hazelnut tomato*

#### 2 SIDES + 1 DESSERT

minimum 2 pax / **550++**  
**900++** with wine pairing

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## DESSERTS

<b>CREME BRÛLÉE</b>	<b>90</b>
<i>A classic creme brûlée with Balinese infused vanilla bean</i>	
<b>BURNT BERRIES MERINGUE</b>	<b>95</b>
<i>Fresh strawberry and basil tartare, almond cake with lemon verbena cream, topped with fresh raspberry &amp; raspberry sorbet</i>	
<b>CHOCOLATE FONDANT</b>	<b>95</b>
<i>A soft chocolate cake served with vanilla ice cream, passion fruit jam, almond soil &amp; torched marshmallow</i>	
<b>HOME MADE ICE CREAM</b>	<b>35</b>
<i>per scoop</i>	
<i>Vanilla ice cream or raspberry sorbet</i>	

## CHEESE

<b>BRIE</b>	<b>75</b>
<b>MILTON GOAT CHEESE</b>	<b>75</b>
<b>VALTELLINA CASERA</b>	<b>75</b>
<b>GORGONZOLA PICCANTE DOP</b>	<b>75</b>

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