

**KONG**

**JL. PANTAI BERAWA NO.14  
BALI**

# LUNCH SET MENU

250K++ / PERSON

With a glass of wine: 345K++ per person / Second glass of wine: 100K++

## ONE STARTER

WAGYU GYOZA (3 PC)

Smoked ponzu / sesame cauliflower / XO sauce

Or

CALAMARI

Tomato marinara / parmesan / fried curry leaf

Or

SHIITAKE SALAD

Mixed greens / sesame nougat / miso truffle dressing

## ONE MAIN

PRAWN SPAGHETTI

Lobster butter / lemon gremolata / house-made spaghetti

Or

SHORT RIB MELT

Beef fat chimichurri / horseradish crema / emmental cheese / sourdough

Or

3-CHEESE LASAGNA

Tempeh bolognese / gorgonzola béchamel / parmesan / basil

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We use organic & free range products wherever possible.  
Subject to 7% service 10% tax | Prices in thousand rupiah

# SNACKS & BREADS

CAMEMBERT MOUSSE Hazelnut honey/preserved lemon butter/grilled sourdough	70
WHIPPED BURNT BUTTER Garlic confit/volcanic salt/grilled sourdough	50
SEARED HALLOUMI CHEESE Fermented honey/thyme lemon oil	70
CHARCUTERIE BOARD Local and imported cured meats/varieties of artisan bread <i>Add-on: Selection of cheeses (+60)</i>	90
JAMON ARANCINI Tomato marinara/Parmesan/basil	70/2PC

# SMALL SHARING PLATES

TUNA TARTARE Smoked ponzu creme/dill emulsion/pickled jalapeños/nori rice cracker	120
PIRI PIRI PRAWNS Chili garlic sauce/elderflower/toasted sourdough	140
OLIVE BREAD BRUSCHETTA Heirloom cherry tomatoes/red pesto/stracciatella cheese/homemade olive bread <i>Add-ons: Duck Prosciutto (+30) Smoked Salmon (+35) Pork Rilette (+30)</i>	90
GRILLED OCTOPUS Miso glaze/black garlic hummus/sauce vierge	140
WAGYU FOIE GRAS GYOZA Smoked ponzu/sesame cauliflower purée/XO sauce	180/4PC
FRIED SOFT SHELL CRAB TACO Chili garlic butter/baby romaine salad/tomato and capers salsa	135/2PC
BLACK PEPPER CALAMARI Tomato marinara/Parmesan/fried curry leaves	110
CAESAR SALAD Baby romaine/capers and anchovy dressing/quail eggs/Parmesan crouton <i>Add-ons: Smoked Chicken (+25) Grilled Prawns (+40)</i>	95
CRISPY SHIITAKE MUSHROOM SALAD Mixed greens/sesame nougat/sweet soy truffle dressing	105
BURRATA AND TOMATOES Cherry tomato confit/olive oil/oregano and basil marmalade/flatbread	160

# HOUSEMADE PASTA

PRAWN SPAGHETTI Lobster butter/lemon gremolata/crustacean oil	180
LAMB RAGU PAPPARDELLE Braised lamb shoulder/tomato sauce/Parmesan/Kalamata olives	190
LOBSTER AGNOLOTTI Ricotta cheese/hazelnut hollandaise/burnt butter/lobster bisque	170
THREE CHEESE LASAGNA Tempeh Bolognese/Gorgonzola/Stracciatella/Parmesan/basil	165

# LARGE PLATES

ROASTED EGGPLANT Red pesto/stracciatella/arugula salad/toasted sourdough	120
BRAISED SHORT RIBS 12-hour braised short ribs / red wine jus / garlic pomme purée / beef tallow chimichurri	345
BEEF TARTARE Australian Black Angus beef/mustard lemon aioli/capers/egg yolk/truffle fries	220
SALMON TERIYAKI Truffle Teriyaki/sautéed baby cabbage/crispy baby potatoes/onion salsa	210
FISH AND CHIPS Tempura battered barramundi/truffle fries/tartar sauce/chili mayo	200
LEMONGRASS PORK BELLY Slow roast pork belly in lemongrass / apple jus / sautéed baby cabbage / kemangi slaw	230
ROASTED SMOKED DUCK BREAST Sautéed mixed mushrooms/black pepper sauce/roasted garlic pomme purée	210
WAGYU BURGER Butter brioche bun/mustard aioli/grilled onion/Gorgonzola/bacon/truffle fries	190
HALF ROASTED CHICKEN Wasabi pepper sauce/roasted potatoes/sautéed greens	185
14 DAY DRY AGED 200G STRIPLOIN Roasted garlic pomme purée/sautéed mushrooms/horseradish jus <i>Upgrade to Wagyu Striploin (+200)</i>	400
TRIPLE COOKED TRUFFLE FRIES Parmesan/house spice/chili garlic dip	65
CREAMY GARLIC CONFIT POMME PURÉE Burnt butter/chives/crispy shallots	55
CRISPY ROASTED POTATOES Umami seasoning/lemon aioli	65
SAUCES Horseradish beef jus, Béarnaise, Beef tallow Chimichurri, Wasabi pepper sauce	60

# DESSERTS AND CHEESES

CHOCOLATE FONDANT Balinese vanilla ice cream / almond soil / passion fruit jelly / toasted marshmallow	95
CRÈME BRÛLÉE Balinese vanilla / red berries	90
VANILLA PANNA COTTA Whipped honey yogurt foam / spiced syrup / honey tuile	95
CHOCOLATE MOUSSE Raspberry sorbet / hazelnut crumble	70
HOMEMADE ICE CREAM Per scoop Vanilla ice cream or raspberry sorbet / served with almond crumble	35
DAILY CHEESE SELECTION Served with grapes / honey / bread basket	75
One cheese	145
Selection of 3	