

KONG

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

LUNCH SET MENU

Ⓟ VEGETARIAN

250K++ / PERSON

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

ONE STARTER

WAGYU GYOZA (3 PC)

Smoked ponzu/ginger carrot purée/ XO sauce

Or

BLACK PEPPER CALAMARI TEMPURA

Tomato marinara/parmesan/fried curry leaf

Or

CRISPY SHIITAKE MUSHROOM 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

THREE 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>	120
JAMON ARANCINI Tomato marinara/Parmesan/basil	70/2PC

SMALL SHARING PLATES

Ⓟ VEGETARIAN

KONG SUGGESTIONS

PIRI PIRI PRAWNS 155
Chili garlic sauce/elderflower/toasted sourdough

GRILLED OCTOPUS 175
Miso glaze/romesco/sauce vierge

WAGYU FOIE GRAS GYOZA 180/4PC
Smoked ponzu/ginger carrot purée/XO sauce

FRIED SOFT SHELL CRAB TACO 145/2PC
Chili garlic butter/baby romaine salad/tomato and capers salsa

TUNA TARTARE 145
Smoked ponzu creme/dill emulsion/pickled jalapeños/nori rice cracker

OLIVE BREAD TARTINE Ⓟ 90
Heirloom cherry tomatoes/red pesto/stracciatella cheese/homemade olive bread

BLACK PEPPER CALAMARI TEMPURA 130
Tomato marinara/Parmesan/fried curry leaves

CAESAR SALAD 95
Baby romaine/capers and anchovy dressing/quail eggs/Parmesan crouton
Add-ons: Grilled Chicken (+25) Grilled Prawns (+40)

CRISPY SHIITAKE MUSHROOM SALAD Ⓟ 105
Mixed greens/sesame nougat/sweet soy truffle dressing

BURRATA AND TOMATOES Ⓟ 160
Cherry tomato confit/olive oil/oregano and basil marmalade/flatbread

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HOUSEMADE PASTA

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PRAWN SPAGHETTI	190
Lobster butter/lemon gremolata/crustacean oil	
LAMB RAGU PAPPARDELLE	190
Braised lamb shoulder/tomato sauce/Parmesan/Kalamata olives	
LOBSTER AGNOLOTTI	185
Ricotta cheese/hazelnut hollandaise/burnt butter/lobster bisque	
THREE CHEESE LASAGNA Ⓟ	170
Tempeh Bolognese/Gorgonzola/Stracciatella/Parmesan/basil	

LARGE PLATES

ROASTED EGGPLANT Red pesto/stracciatella/arugula salad/toasted sourdough	120
BRAISED SHORT RIBS 12-hour braised short ribs / horseradish 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 potato wedges/onion salsa	210
FISH AND CHIPS Tempura battered barramundi/truffle fries/anchovy tartar sauce/chili mayo	200
PORK BELLY CHAR SIU 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/crispy potato wedges/sautéed greens	185
BLACK ANGUS 200G STRIPLOIN Roasted garlic pomme purée/honey-glazed carrot/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 POTATO WEDGES 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	