

KONG

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

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

RAW

SAKOSHI BAY OYSTERS Mignonette/lemon	70/PC - 745/DOZEN
TUNA TARTARE Smoked ponzu crème/dill emulsion/pickled jalapeños/nori rice cracker	145
SMOKED SALMON WAFFLES Brown butter waffles/pickled shallots/dill emulsion	150
CAVIAR SERVICE PRESTIGE Siberian sturgeon caviar/brown butter waffles/sour cream/pickled onions	1,250/25GR

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

SEARED SCALLOPS 80/PC
Chorizo lemon gremolata/chilli oil/pickled jalapeños

LOBSTER TEMPURA 180
Yuzu chili garlic aioli/watercress salad/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

ROASTED EGGPLANT GLAZED WITH MISO Ⓟ 90
Sauce vierge/romesco/hazelnut/cured egg

ROASTED BEETROOT SALAD Ⓟ 125
Honey balsamic dressing/stracciatella cheese/hazelnut and sesame crumble/
beetroot sorbet

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

CHICKEN UMAMI SKEWERS 120/2PC
Beef tallow chimichurri/crispy shallots/umami seasoning

BLACK COD MISO 190
Umami marinade/shaved romaine salad/pickled jalapeños/crispy onions

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

HOUSEMADE PASTA

Ⓟ VEGETARIAN

PRAWN SPAGHETTI	190
Lobster butter/lemon gremolata/crustacean oil	
LAMB RAGU PAPPARDELLE	190
Braised lamb shoulder/tomato sauce/parmesan/Kalamata olives	
LOBSTER AGNOLOTTI	185
Poached lobster with ricotta cheese filling/toasted hazelnut/lobster bisque butter sauce/lemon oil	
THREE CHEESE LASAGNA Ⓟ	170
Tempeh Bolognese/gorgonzola/stracciatella/parmesan/basil	

LARGE PLATES

BRAISED SHORT RIBS 12-hour braised short ribs / horseradish jus / garlic pomme purée / beef tallow chimichurri	355
GARLIC PRAWNS Chili garlic butter / tomato onion salsa / toasted baguette	220
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
PAN SEARED CATCH OF THE DAY Served with clams, diced scallops, lemon butter, smoked eggplant purée, capers, and tomato confit.	210
PORK BELLY CHAR SIU Slow roast pork belly in lemongrass / apple jus / sautéed baby cabbage / kemangi slaw	230
DUCK CONFIT Spiced pumpkin risotto / pickled pumpkin / red wine jus / parmesan	215
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
BLACK ANGUS 300G RIBEYE Truffle fries / herb salad / chili garlic dip / choice of sauce	650
TRIPLE COOKED TRUFFLE FRIES Parmesan / house spice / chili garlic dip	65
CREAMY GARLIC CONFIT POMME PURÉE Burnt butter / chives / crispy shallots	55
CAULIFLOWER GRATIN Gorgonzola cheese sauce / nutmeg / parmesan	75
SAUCES Horseradish beef jus, Béarnaise, Beef tallow Chimichurri, Wasabi pepper sauce	60

DESSERTS AND CHEESES

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