

**KONG**

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

# BUSINESS LUNCH

Ⓟ 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<br>Hazelnut honey/preserved lemon butter/grilled sourdough   | 70     |
| WHIPPED BURNT BUTTER<br>Garlic confit/volcanic salt/grilled sourdough   | 50     |
| SEARED HALLOUMI CHEESE<br>Fermented honey/thyme lemon oil   | 70     |
| CHARCUTERIE BOARD<br>Local and imported cured meats/varieties of artisan bread<br><i>Add-on: Selection of cheeses (+60)</i> | 120    |
| JAMON ARANCINI<br>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

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

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

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# 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 |
| Ricotta cheese/hazelnut hollandaise/burnt butter/lobster bisque |     |
| THREE CHEESE LASAGNA Ⓟ  | 170 |
| Tempeh Bolognese/Gorgonzola/Stracciatella/Parmesan/basil        |     |

# LARGE PLATES

|  |     |
|--|-----|
| ROASTED EGGPLANT<br>Red pesto/stracciatella/arugula salad/toasted sourdough  | 120 |
| BRAISED SHORT RIBS<br>12-hour braised short ribs / horseradish jus / garlic pomme purée / beef tallow chimichurri                        | 345 |
| BEEF TARTARE<br>Australian Black Angus beef/mustard lemon aioli/capers/egg yolk/truffle fries  | 220 |
| SALMON TERIYAKI<br>Truffle Teriyaki/sautéed baby cabbage/crispy potato wedges/onion salsa  | 210 |
| PAN SEARED CATCH OF THE DAY<br>Served with clams, diced scallops, lemon butter, smoked eggplant purée, capers, and tomato confit.        | 210 |
| PORK BELLY CHAR SIU<br>Slow roast pork belly in lemongrass/apple jus/sautéed baby cabbage/kemangi slaw                                   | 230 |
| DUCK CONFIT<br>Spiced pumpkin risotto/pickled pumpkin/red wine jus/parmesan  | 215 |
| WAGYU BURGER<br>Butter brioche bun/mustard aioli/grilled onion/Gorgonzola/bacon/truffle fries  | 190 |
| HALF ROASTED CHICKEN<br>Wasabi pepper sauce/crispy potato wedges/sautéed greens  | 185 |
| BLACK ANGUS 200G STRIPLOIN<br>Roasted garlic pomme purée/honey-glazed carrot/horseradish jus<br><i>Upgrade to Wagyu Striploin (+200)</i> | 400 |
| TRIPLE COOKED TRUFFLE FRIES<br>Parmesan/house spice/chili garlic dip   | 65  |
| CREAMY GARLIC CONFIT POMME PURÉE<br>Burnt butter/chives/crispy shallots  | 55  |
| CAULIFLOWER GRATIN<br>Gorgonzola cheese sauce/nutmeg/parmesan  | 75  |
| SAUCES<br>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 |