

KONG

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

KONG SPECIALS OF THE DAY

DUCK BREAST BROCHETTE 215

Glazed with smoked honey soy
Jalapeño salsa
Butternut squash purée
Baby cabbage

WOOD FIRE PORK TOMAHAWK 475

Beef tallow chimichurri
Za'attar spiced tomato confit
Spanish potatoes with lemon aioli

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 Hazelnut honey/preserved lemon butter/grilled sourdough	85
WHIPPED BURNT BUTTER Garlic confit/volcanic salt/grilled sourdough	70
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>	130
JAMON ARANCINI Tomato marinara/Parmesan/basil	70/2PC

SMALL SHARING PLATES

Ⓟ VEGETARIAN

KONG SUGGESTIONS

PIRI PIRI PRAWNS Chili garlic sauce/elderflower/toasted sourdough	175
WAGYU FOIE GRAS GYOZA Smoked ponzu/ginger carrot purée/XO sauce	180/4PC
FRIED SOFT SHELL CRAB TACO Chili garlic butter/baby romaine salad/tomato and capers salsa	145/2PC
LOBSTER TEMPURA Yuzu chili garlic aioli/watercress salad/fried curry leaves	295

TUNA TARTARE Smoked ponzu creme/dill emulsion/pickled jalapeños/nori rice cracker	145
GRILLED OCTOPUS Miso glaze/romesco/sauce vierge	185
CAESAR SALAD Baby romaine/capers and anchovy dressing/quail eggs/Parmesan crouton <i>Add-ons: Grilled 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

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HOUSEMADE PASTA

Ⓟ VEGETARIAN

PRAWN SPAGHETTI	200
Lobster butter/lemon gremolata/crustacean oil	
LAMB RAGU PAPPARDELLE	210
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	355
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 tomato confit	210
DUCK LEG Confit in Wagyu fat /autumn spiced risotto/pickled pumpkin/duck 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 (+275)</i>	545
TRIPLE COOKED TRUFFLE FRIES Parmesan/house spice/chili garlic dip	65
CREAMY GARLIC CONFIT POMME PURÉE Burnt butter/chives/crispy shallots	75
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 Brown butter vanilla ice cream/almond soil/passion fruit jelly/toasted marshmallow	110
CRÈME BRÛLÉE Balinese vanilla/red berries	90
VANILLA PANNA COTTA Coconut lime sorbet/spiced syrup/honey tuile	95
CHOCOLATE MOUSSE Raspberry sorbet/hazelnut crumble	70
HOMEMADE ICE CREAM Per scoop Brown butter vanilla ice cream, coconut or raspberry sorbet served with almond crumble	35
DAILY CHEESE SELECTION Served with grapes/honey/bread basket One cheese	75
Selection of 3	165
ISOLA MOSCATO DULCE A glass to pair with your dessert, sweet to the palate and slightly sparkling	50