

KONG

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

KONG DISCOVERY MENU

530K++ / PERSON (MIN. 2 PAX)

LABNEH ROASTED EGGPLANT

XO sauce, garlic bread

PIRI PIRI PRAWNS

Chili garlic sauce / elderflower / toasted sourdough

WAGYU FOIE GRAS GYOZA

Smoked ponzu / ginger carrot purée / XO sauce

PAN SEARED BARRAMUNDI

Clams and diced scallops / ponzu lemon butter sauce
capers and tomato confit

BRAISED SHORT RIBS

12-hour braised short ribs / horseradish jus
garlic pomme purée / beef tallow chimichurri

DESSERT

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SNACKS & BREADS

CAMEMBERT MOUSSE Hazelnut honey/preserved lemon butter/grilled sourdough	85
TRIPLE COOKED TRUFFLE FRIES Parmesan/house spice/chili garlic dip	85
SEARED HALLOUMI CHEESE Fermented honey/thyme lemon oil	70
LABNEH ROASTED EGGPLANT XO sauce, garlic bread	90
CHARCUTERIE BOARD Local and imported cured meats/varieties of artisan bread <i>Add-on: Selection of cheeses (+60)</i>	130

RAW

SAKOSHI BAY OYSTERS Mignonette/lemon	80/PC - 810/DOZEN
TUNA TARTARE Smoked ponzu crème/dill emulsion/pickled jalapeños/nori rice cracker	145
CAVIAR SERVICE PRESTIGE Siberian sturgeon caviar/brown butter waffles/sour cream/pickled onions	1,250/25GR

SMALL PLATES

KONG SUGGESTIONS

① VEGETARIAN

PIRI PIRI PRAWNS Chili garlic sauce / elderflower / toasted sourdough	175
WAGYU FOIE GRAS GYOZA Smoked ponzu / ginger carrot purée / XO sauce	200/4PC
FRIED SOFT SHELL CRAB TACO Chili garlic butter / baby romaine salad / tomato and capers salsa	145/2PC
SMOKED SALMON WAFFLES Brown butter waffles / pickled shallots / dill emulsion	150
LOBSTER TEMPURA Yuzu chili garlic aioli / watercress salad / fried curry leaves	295

SEARED SCALLOPS Chorizo lemon gremolata / chilli oil / pickled jalapeños	90/PC
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 ① Mixed greens / sesame nougat / sweet soy truffle dressing	105
ROASTED EGGPLANT GLAZED WITH MISO ① Sauce vierge / romesco / hazelnut / cured egg	90
ROASTED BEETROOT SALAD ① Honey balsamic dressing / stracciatella cheese / hazelnut and sesame crumble / beetroot sorbet	125
BURRATA AND TOMATOES ① Cherry tomato confit / olive oil / oregano and basil marmalade / flatbread	160
CHICKEN UMAMI SKEWERS Beef tallow chimichurri / crispy shallots / umami seasoning	120/2PC

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

LARGE SHARING PLATES

BRAISED SHORT RIBS 12-hour braised short ribs/horseradish jus/garlic pomme purée/beef tallow chimichurri	385
GARLIC PRAWNS Chili garlic butter/tomato onion salsa/toasted baguette	290
BEEF TARTARE Australian Black Angus beef/mustard lemon aioli/capers/egg yolk/truffle fries	220
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
SALMON TERIYAKI Truffle oil/sauteed baby cabbage/onion tomato salsa	210
PAN SEARED BARRAMUNDI Clams and diced scallops/ponzu lemon butter sauce/capers and tomato confit	210
ROASTED CHICKEN Sauteed greens /wasabi pepper sauce/fried shallots	185
BLACK ANGUS 300G RIBEYE Truffle fries/herb salad/chili garlic dip/ choice of sauce	725
AUSTRALIAN M4 WAGYU STRIPLOIN 300 G Truffle fries/choice of sauce	875

SIDES

TRIPLE COOKED TRUFFLE FRIES Parmesan/house spice/chili garlic dip	85
CREAMY GARLIC CONFIT POMME PURÉE Burnt butter/chives/crispy shallots	80
SAUTEED MIX VEGGIES Chilli garlic/ ginger carrot puree	85
CAESAR SALAD Baby romaine/capers and anchovy dressing/quail eggs/Parmesan crouton	60
SAUCES Horseradish beef jus, Béarnaise, beef tallow chimichurri, wasabi pepper sauce	60

KONG HOUSEMADE PASTA

Ⓟ VEGETARIAN

PRAWN SPAGHETTI Lobster butter/lemon gremolata/crustacean oil	200
LAMB RAGU PAPPARDELLE Braised lamb shoulder/tomato sauce/parmesan/Kalamata olives	210
LOBSTER AGNOLOTTI Poached lobster with ricotta cheese filling/toasted hazelnut/lobster bisque butter sauce/lemon oil	185
THREE CHEESE LASAGNA Tempeh Bolognese/gorgonzola/stracciatella/parmesan/basil	170

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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	90
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