

KONG

**JL. PANTAI BERAHA NO.14
BALI**

SNACKS

Whipped Goat Cheese - hazelnut honey, warm focaccia 🌿	85
Whipped Tzatziki - chili garlic crisp, warm focaccia 🌿	80
Charred Edamame & Corn Elotes - lime crema, chipotle miso, queso fresco 🌿	80
Seared Halloumi Cheese - fermented honey, kenari gremolata 🌿	80
Marinated Olives - kalamata and green olives, citrus, garlic confit 🌿	80

SMALL PLATES

Piri-Piri Prawns - chili garlic sauce, elderflower, toasted sourdough	150
Wagyu Foie Gras Gyoza - smoked beef jus, ginger carrot purée, XO sauce	120 / 2 pcs
Crispy Battered Fish Taco - mango salsa, cilantro sauce	100 / 2 pcs
Pork & Shrimp Fried Spring Roll - Bangkok sauce, prawn aioli	90 / 3 pcs
Chicken Skewers - sweet soy marinade, truffle aioli, pickled chili	50 / pc
Oxtail Kare Kare Bao Buns - peanut curry sauce, pickled radish, coriander	75 / pc
Grilled Pork Neck - tamarind nam jim, toasted peanuts, fresh shallots, coriander	130
Salmon Caviar Crispy Rice - smoked salmon, dill emulsion, ikura, nori rice crackers	60 / pc
Tuna Kinilaw - sushi grade tuna, smoked coconut creme, miso ponzu, ikura	140
Burrata & Tomato - tomato confit, hazelnut dukkah, flatbread 🌿	150

SALADS

Pomelo & Soft-Shell Crab Salad - peanut tamarind dressing, toasted coconut	105
Cucumber Salad - tzatziki, chili garlic crisp, hot honey 🌿	90
Roasted Beetroot Salad - honey balsamic dressing, whipped stracciatella, hazelnut sesame, beetroot sorbet 🌿	125
Caesar Salad - anchovy dressing, quail egg, bacon	105

Add-ons: Grilled Chicken +25k • Prawns +40k

LARGE PLATES

Duck Sisig - duck confit, calamansi, over easy egg, served sizzling plate	200
Grilled Barramundi - eggplant labneh, sambal matah, Jimbaran BBQ glaze	195
Crispy Pork Belly - miso ponzu, kemangi slaw, sambal lemo, guindilla chili	200
Half Roast Chicken - mojo rojo glaze, black pepper sauce, dabu-dabu	185
Beef Tartare - black angus beef, mustard lemon aioli, capers, egg yolk, truffle fries	220
Wagyu Burger - brioche bun, In-N-Out sauce, cheddar cheese, caramelized onions, truffle fries	190
Grilled Wagyu Skirt Steak - beef jus, asparagus, chimichurri	395
Wanderer Black Angus Ribeye 300g - mixed green salad	775

Choice of sauces: horseradish jus/black pepper sauce/miso ponzu/chimichurri

NOODLES & PASTA

Prawn Spaghetti - house pasta, smoked lobster butter sauce, furikake	200
Dry Ramen - Ajitsuke egg, coconut curry, firm tofu, homemade noodles 🌿	170
Ricotta Ravioli - smoked butter, hazelnut, furikake 🌿	185

SIDES

Fried Rice - chili garlic crisp, spring onions 🌿	55
Truffle Fries - house spice, parmesan, spicy mayo 🌿	60
Mashed Potato - XO sauce, garlic butter 🌿	50
Roasted Carrots - goat cheese, honey, dukkah 🌿	55
Caesar Salad - anchovy dressing, bacon, garlic croutons	50

DESSERTS

Chocolate Fondant - vanilla ice cream, passion fruit jelly	110
Crème Brûlée - Balinese vanilla, red berries	90
Leche Flan - caramel, vanilla	70
Chocolate Mousse - raspberry sorbet, hazelnut crumble	90
Homemade Ice Cream - vanilla, coconut or raspberry sorbet	35