

FOOD MENU

MASTER KONG

MAN
WITH ONE
CHOPSTICK
GO
HUNGRY

Ass kickin'
street food!
MOT HAI BA YO!

@masterkongwellington



@masterkongwellington



SURELY NOT
EVERYBODY WAS
KUNG FU FIGHTING?



BANQUET MENU
PRICES 84 PP & 69 PP
(MIN 4 GUESTS)

BAO BUNS • DUMPLINGS • CURRY • SNACKS

HAPPY HOUR
\$10 TAPTAILS
MONDAY 3-5PM

MY FIST HUNGERS FOR JUSTICE! KAPOW!

UNSTOPPABLE!
UNBELIEVABLE!
UNBEATABLE!



KONG
BANQUETS

Fit for Emperor
or Urchin!

MIYAGI
WAS HERE!

KICK-ASS ASIAN STREET FOOD



BANQUET 1

(MINIMUM 4 GUESTS)

Banquets served with steamed rice and prawn crackers

EDAMAME Kong sauce (gf) (df) (ve)

12 SPICE SALT & SICHUAN PEPPER SQUID

Rick & Morty sauce (gft) ⚡

KONG FRIED CHICKEN WINGS Sweet & sticky dried chilli sauce, shallots, kewpie mayonnaise (df) ⚡⚡

BOK CHOY DUMPLINGS Truffle oil, Kong sauce (df) (ve)

ROUNDHOUSE CHICKEN SALAD Ass-kickin’ Nilaga chicken salad with Vietnamese herbs, cabbage, and peanuts (gf) (df) ⚡

PORK BELLY MEE GORENG Twice cooked pork belly on Indonesian street noodle mee goreng (df) ⚡

MONKEY MAGIC Our famous flambé banana, pineapple, and cinnamon boat served with ice cream for two and coconut caramel (gf) (df) (ve*)

\$69.0 PER PERSON

KEY

YUZU: East Asian citrus fruit.

SICHUAN: South Western Chinese province famous for the Yangtze river, giant pandas, and kick-ass food.

GOCHUJANG: Korean fermented chilli paste.

RICK & MORTY SAUCE: Kong’s Sichuan sauce.

HOISIN: Fragrant southern Chinese dipping sauce.

KEWPIE: A cult classic, super creamy, rice vinegar mayonnaise.

XIAO LONG BAO: Chinese dumpling

YAKINIKU: Grilled meat

PONZU: Japanese citrus soy sauce.

CHINKIANG: Rice based black vinegar.

TATAKI: Rare seared and marinated meat or fish.

“A falling tree makes more noise than a growing forest” – PROVERB

Master Kong makes every attempt to use locally sourced, free range and environmentally friendly products and ingredients. While we can make most dishes nut free on request, we can’t guarantee a dish is 100% free of trace elements.

SNACKS

EDAMAME Kong sauce / 10 (gf) (ve) (df)

PRAWN CRACKERS Chilli salt, lemongrass dip / 8 (df)

SPINACH & RICOTTA WONTON Cream infused with Sichuan pepper and Star Anise, then finished with parmesan cheese / 17

POPCORN PRAWNS Taiwanese spices, yuzu mayonnaise, cured egg yolk / 22 (df)

12 SPICE SALT & SICHUAN PEPPER SQUID Rick & Morty sauce / 19 (gft) ⚡

KONG FRIED CHICKEN WINGS Sweet & sticky dried chilli sauce, shallots, kewpie mayonnaise / 22 (df) ⚡⚡

FRIED CAULIFLOWER Walnut crumble, dried cranberries, gochujang sauce, lotus root crisp, and Vietnamese mint / 19 (gf) (ve) ⚡

GLAZED YAKINIKU PORK Homemade Teriyaki sauce, Togarashi and sesame seeds / 21 (gf) (df)

Don’t leave without trying our

BAO BUNS (ALL \$19.50, 2 PER SERVE)

CRISPY PORK BELLY Roy Choi sauce, onions, coriander mayo, and crackling dust (df)

KAARAGE CHICKEN Smoked maple syrup, Kaitaia mayonnaise, slaw (df) ⚡

JACKFRUIT Mesclun, basil mayonnaise, spring onions (ve) (df)

TEMPURA BATTERED FISH Edamame salsa, miso mayonnaise (df)

GRAND MASTERS

GET DUCKED Half roast Peking duck, cucumber & spring onion, Chinese pancakes with plum, cherry and hoisin sauces / 47 (df)

12 HOUR SHORT-RIB Filipino Asado sauce, kumara crisps, roast garlic and chive butter served with duck fat fried rice / 43 (gf) (df)

THAI YELLOW CURRY Mixture of Asian herbs, spices and aromatic with coconut curry and finished off with coriander oil and curry leaves / 29 (df) (ve*) ⚡ add fish of the day / 38

KONG SPECIALTIES

FIRECRACKER CHICKEN Sizzling lemongrass chicken in firecracker sauce, compressed pineapple with steamed rice / 35 (df) ⚡⚡⚡

PORK BELLY MEE GORENG Twice cooked pork belly on Indonesian street noodle mee goreng / 35 (df) ⚡

PAD THAI Wok fried rice noodles in sweet tamarind sauce with mushrooms, peanuts, tofu, and mung beans / 32 (ve) (df) add chicken / +6

ROUNDHOUSE CHICKEN SALAD Ass-kickin’ Nilaga chicken salad with Vietnamese herbs, cabbage and peanuts / 28 (gf) (df) ⚡

BUTTERNUT MISO SALAD Lychee, baby spinach, Asian herbs, mung beans, sesame, miso dressing / 27 (ve) (gf)

FRESH

BEEF TATAKI Pan seared Sirloin, black garlic aioli, truffle ponzu, fried enoki mushroom, baby onion / 22 (gf) (df)

SOJU CURED SALMON Kiwifruit, kaffir lime cream, pickled daikon, dill, tobiko, and wasabi ponzu / 22 (gf)

CEVICHE Fish of the day, lemon & lime citrus dressing, cilantro and kumara chips / 22 (gf)

BUTTERNUT SATAY Nut free peanut sauce, sunflower seeds, satay marination / 18 (gf) (ve)

DUMPLINGS (ALL \$16, 4 PER SERVE)

PORK & CABBAGE Pork crackling dust, Kong sauce (df)

BOK CHOY Truffle oil, Kong sauce (ve) (df)

PRAWN & GINGER Shallots, Kong sauce (df)

NUNCHUCK CHILLI GUIDE

Most of our food has a hint of spice. Here’s what to expect!

⚡ LIGHT TOUCH

⚡⚡ PUNCH TO THE GUTS

⚡⚡⚡ K.O.

(gf) - gluten friendly
(gft) - gluten free with possible traces
(df) - dairy free
(v) - vegetarian
(ve) - vegan
(ve*) - vegan on request

BANQUET 2

(MINIMUM 4 GUESTS)

Banquets served with steamed rice and prawn crackers

EDAMAME Kong sauce (gf) (df) (ve)

POPCORN PRAWNS Taiwanese spices, yuzu mayonnaise, cured egg yolk (df)

BOK CHOY DUMPLINGS Truffle oil, Kong sauce (ve) (df)

CRISPY PORK BELLY BAO Roy Choi sauce, onions, coriander mayo, and crackling dust (df)

FIRECRACKER CHICKEN Sizzling lemongrass chicken in firecracker sauce, compressed pineapple with steamed rice (df) ⚡⚡⚡

12 HOUR SHORT-RIB Filipino Asado sauce, kumara crisps, roast garlic and chive butter served with duck fat fried rice (gf) (df)

MONKEY MAGIC Our famous flambé banana, pineapple and cinnamon boat served with ice cream for two and coconut caramel (gf) (df) (ve*)

\$84.0 PER PERSON

RICE, SPICE AND GREENS

DUCK FAT FRIED RICE With 6-minute egg / 14 (gf) (df)

HOT ASIAN GREENS / 12 (gf) (df) (ve)

STEAMED RICE / 6 (gf) (df) (ve)

GRILLED ROTI BREAD / 7 (v)

SWEET TREATS

MONKEY MAGIC Our famous flambé banana, pineapple and cinnamon boat served with ice cream for two and coconut caramel / 18 (additional ice cream scoops / +4) (gf) (df) (ve*)

CHOCOLATE XIAO LONG BAO Orange cream sauce, fried wonton, chocolate powder and dehydrated orange / 16

MATCHA TIRAMISU Mascarpone, espresso sponge, Vietnamese coffee. Finished off with caramel shards / 16