

VONG

V O N G K I T C H E N

*Food
Menu*

Appetizers

HOUSEMADE RICOTTA

grilled sourdough, fig jam, olive oil

JAPANESE MADAI SASHIMI

truffle-garlic toast, lemon glaze

EGGPLANT PARMESAN

mozzarella, basil

BABY KALE & MESCLUN SALAD

*avocado, sunflower seeds,
parmesan dressing*

CRISPY SUSHI WITH TUNA

chipotle mayonnaise, soy honey

CRISPY BALINESE CALAMARI

crispy shallot & galangal sauce

RICE CRACKER CRUSTED TUNA

sriracha-citrus emulsion

CREAM OF MUSHROOM SOUP

*roasted mushrooms, chives,
sourdough croutons*

SOTO AYAM

turmeric, rice noodles

SAUTEED FOIE GRAS

brioche, lychee, black olives

BLACK TIGER PRAWNS

sizzling garlic, rouille, chili oil

TUNA TARTARE WITH POTATO GAUFRETTES

watermelon radish, smoky aioli

BABY OCTOPUS À LA PLANCHA

green olive-citrus vinaigrette, arugula

Pizzas

MARGHERITA PIZZA

tomato, mozzarella, basil

CHEESE PIZZA

béchamel, arugula, golden garlic

BLACK TRUFFLE PIZZA

three cheeses, chives, egg

MUSHROOM PIZZA

house-made ricotta, gremolata, garlic

HOUSE-MADE BEEF SAUSAGE PIZZA

bell pepper, red onion, pickled chilies

BACON ASPARAGUS PIZZA

three cheeses, chive, lemon

BEEF PEPPERONI PIZZA

tomato sauce, mozzarella, chili flakes

MENUS ARE SUBJECT TO CHANGE DUE TO SEASONALITY AND PRODUCT AVAILABILITY

Pasta & Rice

SEAFOOD FRIED RICE

squid ink, sunny side-up egg, chili sauce

DUCK CONFIT FRIED RICE

red chili, scallions, cilantro

CRAB FRIED RICE

sugar snap peas, green chili, cilantro

LINGUINE AGLIO E OLIO

sautéed mushrooms, white wine, garlic

RADIATORI PASTA

&

BLACK TIGER PRAWN

tomato-vodka sauce, bread crumbs, basil

DUCK SAUSAGE RIGATONI

grilled zucchini, onion compote, brie cheese

BEEF SAUSAGE CASARECCE

parmesan, basil pesto, tomato ragu

BONE MARROW-MUSHROOM SPÄTZLE

shiitake, basil, lemon

SPAGHETTI VONGOLE

lombok clams, white wine, cherry tomato

Entrees

SLOW COOKED NORWEGIAN SALMON

tomato ratatouille, cilantro oil

BARRAMUNDI CRUSTED

WITH NUTS & SEEDS

sweet & sour jus

CRISPY HALF CHICKEN

*creamed red spinach,
JG habanero hot sauce*

SMOKED DUCK BREAST

corn, coriander, chili citrus jus

BBQ GLAZED BABY PORK RIBS

sweet & smoky bbq, pickles

ROASTED AUS LAMB CHOP

*broccolini, potato dauphine,
tomato harissa*

AUS BLACK ANGUS SIRLOIN 200gr

potato latkes, mushrooms, sauce chasseur

AUS BLACK ANGUS RIB EYE 400gr

AUS WAGYU 6/7 SIRLOIN 400gr

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Sides

CREAMED CORN

or

SAUTEED CHILI CORN

STEAMED OR ROASTED BROCCOLI

pistachio pesto, parmesan cheese

CAULIFLOWER GRATIN

cheddar cheese, gremolata, pickled red chili

STRAIGHT-CUT

or

TRUFFLE FRENCH FRIES

GARLIC MASHED POTATOES

Desserts

MANGO PANNA COTTA

seasonal fruits, coconut sorbet

CHOCOLATE MOLTEN LAVA CAKE

vanilla ice cream

WARM APPLE STRUDEL

cinnamon anglaise, vanilla ice cream

ES TELER SUNDAE

coco-pandan jackfruit sorbet,

avocado ice cream

GREEN TEA SPONGE CAKE

matcha, raspberry confit, lemon curd

BANANA EARL GREY SUNDAE

banana bread, earl grey ice cream,

popcorn

VONG CHEESE ROLL

3 pcs

MILK CREAM PÂTE À CHOUX

SORBET & ICE CREAM

three scoops of vanilla, chocolate,

coconut or mango