

# LUNCH from 11



<ul style="list-style-type: none"> <li>● <b>Chilli Oil Squid Ink Pasta</b> <span style="float: right;">20</span> Tiger Prawn, Calamari, Chilli Oil, Parsley Denkatsu, Garlic, Shredded Red Chilli, Spaghetti</li>   <li><b>Buddha Bowl (V, DF, GF, VE)</b> <span style="float: right;">19</span> Mungbeans, Chickpeas, Green Beans, Cucumber, Red Cabbage, Wild Rice, Gochujang Sauce, 64°C Egg <b>Add on option: Wagyu Beef Mince Bulgogi +5</b></li>   <li>🌿 <b>Chilli Chicken On Rice (DF)</b> <span style="float: right;">16</span> Free Range Chicken, H&amp;S Sauce, Red Onion, SSamjang Mayo, Red Cabbage, Sriracha, Hoisin</li>   <li><b>Kimchi Waffle Fries</b> <span style="float: right;">15</span> Potato Waffles, Kimchi, Sour Cream, Sriracha Yoghurt, Crispy Shallots</li>   <li><b>Tempura Fish &amp; Waffle Fries (DF)</b> <span style="float: right;">19</span> Market Fish, Waffle Fries, Kakiage, Mayo</li> </ul>	<ul style="list-style-type: none"> <li>🌿 <b>Kimchi Fried Rice (VEO)</b> <span style="float: right;">16</span> Edamame, Sunny Side Up Egg, Parsnip Chips, Prawn • <b>Add on options: Crunchy Prawn / Pork Belly +5</b></li>   <li><b>Southland Salmon Ceviche Rice (GF, DF)</b> <span style="float: right;">21</span> Southland Salmon, Sesame Dressing, Wild Jasmine Rice, Sriracha, Salted Cucumber</li>   <li><b>Kimchi Bacon Pasta</b> <span style="float: right;">19</span> Kimchi, Cream, Seasonal Veggies, Garlic, Seasonal Mushroom, Bacon, Spaghetti, Granadano Parmesan Cheese <b>Add on option: Tempura Prawn +5, Tempura Chicken +5</b></li>   <li><b>Yuzu Mushroom Vermicelli Salad (VE, GF, DF)</b> <span style="float: right;">18</span> Crispy Baby Potatoes, Cucumber, Tomatoes, Rice Vermicelli, Ginger, Seasonal Mushrooms</li>   <li><b>Korean BBQ Pork Rice (GF, DFO)</b> <span style="float: right;">21</span> Horseradish Cream, Bok Choy, Chickpeas, Sliced Almonds</li> </ul>
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<p><b>TKP House Made KIMCHI</b> <span style="float: right;">5</span> Lightly fermented, No fish sauce</p> <ul style="list-style-type: none"> <li>• <b>Baechu Kimchi</b> Classic Kimchi (V. VE. GF. DF)</li> <li>• <b>Baek Kimchi</b> White Kimchi (V. VE. GF. DF)</li> <li>• <b>Oi Kimchi</b> Cucumber Kimchi (V. VE. GF. DF)</li> </ul> <p><b>Kimchi Sampler All 3 (V. VE. GF. DF)</b> <span style="float: right;">10</span></p>
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## SIDES MENU

<ul style="list-style-type: none"> <li><b>Green Beans (V, GF, DF)</b> <span style="float: right;">9</span> Ssamjang Mayo, Roasted Almond</li>   <li><b>Green Salad, House Dressing (DF, GF, VE)</b> <span style="float: right;">7</span></li>   <li><b>Wild Jasmine Rice (V, VE, GF, DF)</b> <span style="float: right;">3</span></li>   <li><b>Lotus Root Chips (V, GF, DFO, VEO)</b> <span style="float: right;">6</span></li> </ul>
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\* V : Vegetarian      \* VO : Vegetarian Option  
 \* VE : Vegan          \* VEO : Vegan Option  
 \* GF : Gluten Free    \* GFO : Gluten Free Option  
 \* DF : Dairy Free     \* DFO : Dairy Free Option

## BUNS (BAO)

<ul style="list-style-type: none"> <li><b>Softshell Crab Bun</b> <span style="float: right;">12</span> Pickled Vegetables, Chipotle, Salsa</li>   <li><b>Slow-Cooked Pulled Pork Bun</b> <span style="float: right;">10</span> Pickled Vegetables, Ssamjang Mayo, Crispy Shallots</li>   <li><b>Crunchy Eggplant Bun (VE)</b> <span style="float: right;">10</span> Pickled Vegetables, Sweet Gochujang</li>   <li>🌿 <b>Tempura Chicken Bun</b> <span style="float: right;">10</span> Pickled Vegetables, Sweet Gochujang, Almond</li> </ul>
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## KIDS MENU under 12

<ul style="list-style-type: none"> <li><b>Fish &amp; Chips</b> <span style="float: right;">14</span> Market Fish, Waffle Fries, Tomato Sauce</li>   <li><b>Tempura Chicken Bun</b> <span style="float: right;">10</span> Pickled Cucumber, Mayo</li> </ul>
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# DRINKS

## BEER

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### TAP

Asahi (Lager)	400ml	11
Asahi Black (Lager)	400ml	12
TKP Guest Tap Beer	400ml	11

### GARAGE PROJECT CANS

• GP Ltd Edition Guest Spot (Ask for latest special)		12
Beer - Pale Lager	330ml 4.8%	11
Hapi Daze - Pacific Ale	330ml 4.6%	11
Pernicious Weed - IIPA	330ml 8.0%	13

• Clausthaler Beer Non Alcoholic	300ml 0.5%	10
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CASS Beer (Korean)	330ml 4.3%	10
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\* Add on SOJU BOMB Option +2

Honesty Box Apple Cider	330ml 4.5%	10
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## WINE

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### BUBBLES

Mionetto Prosecco Doc Brut <i>Italy</i>	10	50
Akarua Rosé Brut NV <i>Central Otago</i>	12	58
Piper-Heidsieck Cuvée Brut <i>France Champagne</i>		99
Pol Roger Brut Reserve NV <i>France Champagne</i>		130

### ROSÉ

The Maker Rosé <i>Gisborne</i>	10	48
Gabrielle Meffre La Chasse Rosé <i>Cote Du Rhone</i>	11	53
• Pasqua 11 Minutes Rosé <i>Verona, Italy</i>		58

### WHITE

TKP House White (ask for this week's special)	9	
Loveblock Sauvignon Blanc <i>Marlborough Organic, Vegan</i>	12	58
Odyssey Sauvignon Blanc <i>Marlborough Organic</i>		62
La La Land Pinot Gris <i>Victoria</i>	11	58
• Brookfields Robertson Pinot Gris <i>Marlborough</i>	11	56
• Lake Chalice The Raptor Chardonnay <i>Marlborough</i>	11	56
Saving Grace Chardonnay <i>Waipara</i>	12	60
Loveblock Gewürztraminer <i>Marlborough 2014 Organic</i>		60

### RED

TKP House Red (ask for this week's special)	9	
Madam Sass Pinot Noir <i>Central Otago 2017</i>	12	60
Homer Pinot Noir <i>Marlborough Organic</i>	11	60
Rua (by Akarua) Pinot Noir <i>Central Otago</i>		68
• Grant Burge Barossa Ink Shiraz <i>Barossa</i>	10	50
Desire Lush & Zinfandel Primitivo <i>Italy</i>		60

## COCKTAILS

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• SUMMER IN SEOUL	17
Honey, Ginger, Citrus Soju, Prosecco, Cucumber	

FLIRTY FLAMINGO	17
Vodka, Peach Soju, Rose & Vanilla Kombucha, Prosecco	

## COFFEE

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Black ( <i>Espresso / Long Black / Americano</i> )	4
White ( <i>Flat White / Latte / Cappuccino / Piccolo / Macchiato</i> )	4.2
Batch Brew / Cold Brew ( <i>White +0.5</i> )	5
Iced Coffee ( <i>Black/White +0.5</i> )	5
TKP Special Iced Coffee ( <i>Mint Chocolate</i> )	6
Mochaccino	5
Decaf / Syrup / Soy, Almond, Coconut, Oat Milk	+ 0.5
Extra shot / Large	+ 1

## CHOCOLATE

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Hot Chocolate ( <i>Dark Chocolate +1</i> )	4.5
Iced Chocolate ( <i>Dark Chocolate +1</i> )	5
Coconut White Hot Chocolate	6
Fluffy	2

## HOT BREWED TEA

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Honey & Ginger / Honey & Yuzu	5
Noble & Savage Tea Selection	5
Maple Walnut / Peppermint Breeze / English Breakfast	
Korean Green (Sejak) / Strawberry & Plum / Classic Earl Grey	

## TEA LATTE

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Tumeric / Ginger	6
Rose Earl Grey Tea Latte	6
Chai Latte <i>Organic</i>	6
Matcha Latte / Iced Matcha (+ 0.5) <i>Organic</i>	6

## ICED TEA *Organic*

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Lemon & Mandarin Iced Tea	6
Peach & Passion Flower Iced Tea	6
Mango & Ginger Iced Tea	6

## KOMBUCHA *Organic*

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LOVE	Rosehip, Lavender, Vanilla	7
WARRIOR	Lemongrass, Ginger, Thyme, Turmeric	7
GYPSY	Juniper, Star Anise, Cardamom, Angelica	7

## SMOOTHIES

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FLAMINGO	Strawberry, Raspberry, Blueberry, Banana, Yoghurt	9
GORILLA SMASH (DFO)	Oreos, Chocolate, Vanilla, More Oreos	9
JUNGLE POWER (VE DF)	Spinach, Mango, Banana, Pineapple, Coconut	9

## JUICE

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Orange / Apple / Guava & Apple <i>Organic</i>	6
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## SODA

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Gingerella	6
Karma Cola / Karma Cola Sugar Free	6
Lemmy Lemonade	6
Watermelon Limeflower & Apple <i>Organic</i>	6
Lemon Lime & Bitters <i>Organic</i>	6
Yujuade	6

## NZ WATER

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Antipodes Sparkling Water	500ml	6
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# DINNER from 5

## SMALL

### Szechuan Soy Crunchy Eggplant (VEO, DF) 19

Tempura Eggplant Wedges,  
Plum Soy Sauce, Garlic, Mayo

### Salmon Sashimi Salad (GF, DF) 20

Southland Salmon, Seasonal Salad, Renkon Chips,  
Gochujang Sauce, Edamame

### Korean BBQ Beef Short Rib (GF, DF) 21

Pine Nuts, Sweet Soy Galbi Sauce,  
Gochujang Sauce

### Spicy Chilli Chicken Wings (DF) 19

Free range Chicken, Chilli, Plum Soy Sauce, Garlic, Shredded Red Chilli

### Kimchi Waffle Fries 15

Potato Waffles, Kimchi, Sour Cream,  
Sriracha Yoghurt, Crispy Shallots

### Tempura Fish & Waffle Fries (DF) 19

Market Fish, Waffle Fries, Kakiage, Mayo

### TKP House Made **KIMCHI** 5

Lightly fermented, No fish sauce

- **Baechu Kimchi** Classic Kimchi (V. VE. GF. DF)
- **Baek Kimchi** White Kimchi (V. VE. GF. DF)
- **Oi Kimchi** Cucumber Kimchi (V. VE. GF. DF)

### Kimchi Sampler All 3 (V. VE. GF. DF) 10

## DESSERTS

### Apple & Rhubarb (GF, DF) 12

Fruity Sorbet, Seasonal Fruit

### Chocolate Marquise (V) 12

Fruity Sorbet, Chocolate Nips, Cookie Crumbs

## SIDES MENU

### Green Beans (V, GF, DF) 9

Ssamjang Mayo, Roasted Almond

### Green Salad, House Dressing (DF, GF, VE) 7

### Wild Jasmine Rice (V, VE, GF, DF) 3

### Lotus Root Chips (V, GF, DFO, VEO) 6

## BIG

### **Chargrilled Hoisin & Chilli Pork Rib (DF) 45**

Chipotle Salsa, Rosemary Baby Potatoes,  
Crispy Shallots, House Green Salad, BBQ Sweet Corn

### **Two-ways Korean Chicken (DF) 43**

Grilled Gochujang Chicken, Crispy Chicken Katsu, Herbs,  
Green Salad, House Made Pickles, Potatoes

## CLASSICS

### • **Chilli Oil Squid Ink Pasta 20**

Tiger Prawn, Calamari, Chilli Oil, Parsley Denkatsu,  
Garlic, Shredded Red Chilli, Spaghetti

### **Korean BBQ Pork Rice (GF, DFO) 21**

Horseradish Cream, Bok Choy, Chickpeas, Sliced Almonds

### **Buddha Bowl (V, DF, GF, VEO) 19**

Mungbeans, Chickpeas, Green Beans, Cucumber,  
Red Cabbage, Wild Rice, Gochujang Sauce, 64°C Egg

**Add on option: Wagyu Beef Mince Bulgogi +5**

### **Kimchi Fried Rice (VEO) 16**

Edamame, Sunny Side Up Egg, Parsnip Chips, Prawn

• **Add on options: Crunchy Prawn / Pork Belly +5**

## BUNS (BAO)

### **Softshell Crab Bun 12**

Pickled Vegetables, Chipotle, Salsa

### **Slow-Cooked Pulled Pork Bun 10**

Pickled Vegetables, Ssamjang Mayo, Crispy Shallots

### **Crunchy Eggplant Bun (VE) 10**

Pickled Vegetables, Sweet Gochujang

### **Tempura Chicken Bun 10**

Pickled Vegetables, Sweet Gochujang, Almond

## KIDS MENU under 12

### **Fish & Chips 14**

Market Fish, Waffle Fries, Tomato Sauce

### **Tempura Chicken Bun 10**

Pickled Cucumber, Mayo

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- Clausthaler Beer Non Alcoholic** 300ml 0.5% 10

**CASS Beer** (Korean) 330ml 4.3% 10

\* Add on **SOJU BOMB Option +2**

**Honesty Box Apple Cider** 330ml 4.5% 10

## SOJU



### HWAYO PREMIUM SOJU

Hwayo Soju	25%	8	35
Hwayo Soju	41%	10	

**SOJU SIPPER** 4

Original / Blueberry / Peach / Citrus / Apple / Green Grape / Strawberry

**TKP SOJU STACK** 8

Choose Any 3 Flavours From Our Sippers

## COCKTAILS

- SUMMER IN SEOUL** 17  
Honey, Ginger, Citrus Soju, Prosecco, Cucumber

**FLIRTY FLAMINGO** 17  
Vodka, Peach Soju, Rose & Vanilla Kombucha, Prosecco

**LITTLE ROSE (MOCKTAIL OPTION 15)** 17  
Blanco Tequila, Lychee Liqueur, Yuzu, Lime

- LUCKY DRAGON** 17  
Coconut Milk, Gin, Matcha, Peppermint

- YUZU BREEZE** 17  
Yuzu, Soju, Strawberry, Plum, Mint

- PURPLE LEOPARD (MOCKTAIL OPTION 15)** 17  
Soju, Lime, Ginger Ale, Pea Flower

## SODA

Gingerella	6
Karma Cola / Karma Cola Sugar Free	6
Lemmy Lemonade	6
Watermelon Limeflower & Apple <i>Organic</i>	6
Lemon Lime & Bitters <i>Organic</i>	6

## WINE



### BUBBLES

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Desire Lush & Zinfandel Primitivo <i>Italy</i>		60

## SPIRITS

El Jimador Blanco Tequila, Hayman London Dry Gin, Jack Daniels Bourbon, Slane Irish Whiskey, Finlandia Vodka, Santiago Cuban Rum  
Neat / Rocks / Cola / Ginger Beer / Lemonade / Tonic / Soda 10

## KOMBUCHA *Organic*

<b>LOVE</b> Rosehip, Lavender, Vanilla	7
<b>WARRIOR</b> Lemongrass, Ginger, Thyme, Turmeric	7
<b>GYPSY</b> Juniper, Star Anise, Cardamom, Angelica	7

## ICED TEA *Organic*

Lemon & Mandarin Iced Tea	6
Peach & Passion Flower Iced Tea	6
Mango & Ginger Iced Tea	6

## JUICE

Orange / Apple / Guava & Apple <i>Organic</i>	6
Coconut Water	6

## HOT BREWED TEA

Honey & Ginger / Honey & Yuzu	5
Noble & Savage Tea Selection	5
Maple Walnut / Peppermint Breeze / English Breakfast	
Korean Green (Sejak) / Strawberry Plum / Classic Earl Grey	