

BREAKFAST 7:30 ~ 11

Kimchi Croque Monsieur (Toast) 14

Ham, Cheese, Bechamel Sauce, Kimchi

Add on option: Bacon +5, Smoked Salmon +5

Creamy Mushroom Croque Monsieur (Toast) 14

Seasonal Mushroom, Cream, Cheese, Bechamel Sauce

Add on option: Bacon +5, Smoked Salmon +5

Eggs Benedict 16

Poached Eggs, Gochujang Hollandaise Sauce,

Seasonal Mushroom, Bok Choy

Add on option: Bacon +5, Smoked Salmon +5

SIDES MENU

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

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

* V : Vegetarian * VO : Vegetarian Option

* VE : Vegan * VEO : Vegan Option

* GF : Gluten Free * GFO : Gluten Free Option

* DF : Dairy Free * DFO : Dairy Free Option

Please let us know if you have any food allergies or special dietary needs • Changes and Modifications are politely declined

ver.22

COFFEE

Black (Espresso / Long Black / Americano) 4

White (Flat White / Latte / Cappuccino / Piccolo / Macchiato) 4.5

Batch Brew / Cold Brew (White +0.5) 5

Iced Coffee (Black/White +0.5) 5

TKP Special Iced Coffee (Mint Chocolate) 6

Mochaccino 5

Decaf / Syrup / Soy, Almond, Coconut, Oat Milk + 0.5

Extra shot / Large + 1

CHOCOLATE

Hot Chocolate (Dark Chocolate +1) 4.5

Iced Chocolate (Dark Chocolate +1) 5

Coconut White Hot Chocolate 6

Fluffy 2

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

TEA LATTE

Tumeric / Ginger 6

Rose Earl Grey Tea Latte 6

Chai Latte *Organic* 6

Matcha Latte / Iced Matcha (+ 0.5) *Organic* 6

ICED TEA *Organic*

Lemon & Mandarin Iced Tea 6

Peach & Passion Flower Iced Tea 6

Mango & Ginger Iced Tea 6

KOMBUCHA *Organic*

LOVE Rosehip, Lavender, Vanilla 7

WARRIOR Lemongrass, Ginger, Thyme, Turmeric 7

GYPSY Juniper, Star Anise, Cardamom, Angelica 7

SMOOTHIES

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

Orange / Apple / Guava & Apple *Organic* 6

SODA

Gingerella 6

Karma Cola / Karma Cola Sugar Free 6

Lemmy Lemonade 6

Watermelon Limeflower & Apple *Organic* 6

Lemon Lime & Bitters *Organic* 6

Mandarin Yuzu Probiotic Soda 6

NZ WATER

Antipodes Sparkling Water 500ml 6

LUNCH from 11



- Jaab Che, Korean Fried Noodle (DF, VEO) 18**
 Seasonal Vege, Glass Noodle, Bulgogi Beef,
 Black Mushroom, Mung Bean Sprouts
• Add on options: Pan Fried Prawn +5

- Buddha Bowl (V, DF, GF, VEO) 19**
 Mung Beans, Chickpeas, Green Beans, Cucumber, Sesame Oil
 Pickled Red Cabbage, Jasmin Rice, Gochujang Sauce, 64°C Egg
Add on option: Beef Bulgogi +5

- Chilli Chicken On Rice (DF) 16**
 Chicken Tempura, Red Onion, Ssamjang Mayo,
 Red Cabbage, Sriracha Hoisin

- Kimchi Waffle Fries 15**
 Waffle-Cut Potato, Kimchi, Sour Cream,
 Sriracha Yoghurt, Crispy Shallots

- Seafood Kimchi Laksa (GFO, DF) 21**
 Tiger Prawns, Mussel, Coconut Cream, Kimchi
 Carrot, Mung Bean Sprouts, Coriander, Squid Ring

- Kimchi Fried Rice (VEO) 16**
 Bacon, Edamame, Sunny Side Up Egg,
 Parsnip Chips, Shrimp, Radish
• Add on options: Tempura Prawn / Pork Belly +5

- Kimchi Bacon Pasta 19**
 Kimchi, Cream, Seasonal Veggies, Garlic, Cucumber
 Seasonal Mushroom, Bacon, Spaghetti, Granadano Parmesan Cheese
Add on option: Tempura Prawn +5, Tempura Chicken +5

- Korean BBQ Pork Rice (GF, DFO) 21**
 Korean BBQ Pork, Horseradish Cream, Bok Choy, Chickpeas,
 Roasted Almonds, Wild Jasmine Rice

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**

BUNS (BAO)

- Korean BBQ Pork Bun 11**
 Korean BBQ Pork, Pickle, Fried Shallot, Coriander

- Tempura Chicken Bun 10**
 Pickle, Sweet Gochujang, Roasted Almonds, Tomato, Red Cabbage

- Crunchy Eggplant Bun (VE) 10**
 Pickle, Sweet Gochujang, Tomato, Red Cabbage

- Softshell Crab Bun 12**
 Pickle, Chipotle, Salsa, Preserved Lemon

SIDES MENU

- Green Beans (V, VEO, GF, DF) 9**
 Ssamjang Mayo, Roasted Almond

- Green Salad (DF, GF, VE) 7**
 Korean Nasi Pear Dressing

- Wild Jasmine Rice (V, VE, GF, DF) 3**

- Lotus Root Chips (V, GF, DFO, VEO) 6**

- * V : Vegetarian * VO : Vegetarian Option
- * VE : Vegan * VEO : Vegan Option
- * GF : Gluten Free * GFO : Gluten Free Option
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KIDS MENU under 12

- Bulgogi Beef Rice 14**
 Bulgogi Beef, Onion, Jasmin Rice, Parsnip Chips

- Tempura Chicken Bun 10**
 Pickled Cucumber, Mayo, Red Cabbage

DRINKS

BEER

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



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

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

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

COFFEE

Black (<i>Espresso / Long Black / Americano</i>)	4
White (<i>Flat White / Latte / Cappuccino / Piccolo / Macchiato</i>)	4.5
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

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

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

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*

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

KOMBUCHA *Organic*

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

SMOOTHIES

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

Orange / Apple / Guava & Apple <i>Organic</i>	6
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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
Mandarin Yuzu Probiotic Soda	6

NZ WATER

Antipodes Sparkling Water	500ml	6
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DINNER from 5

SMALL

- **Smoked Salmon Canapé** 16
Sour Cream, Black Seaweed Chojang, Radish, Sourdough, Caper

- Szechuan Soy Crunchy Eggplant (VEO, DF)** 19
Tempura Eggplant Wedges, Green Salad,
Szechuan Soy Sauce, Mayo

- 🔥 **Spicy Chilli Chicken Wings (DF)** 19
Free range Chicken, Chilli, Plum Soy Sauce,
Shredded Red Chilli, Mayo, Roasted Almonds

BUNS (BAO)

- **Korean BBQ Pork Bun** 11
Korean BBQ Pork, Pickle, Fried Shallot, Coriander

- Tempura Chicken Bun** 10
Pickle, Sweet Gochujang, Roasted Almonds, Tomato, Red Cabbage

- Crunchy Eggplant Bun (VE)** 10
Pickle, Sweet Gochujang, Tomato, Red Cabbage

- Softshell Crab Bun** 12
Pickle, Chipotle, Salsa, Preserved Lemon

DESSERTS

- Apple & Rhubarb (GF, DF)** 12
Seasonal Fruit Sorbet,

- Chocolate Marquise** 12
Seasonal Fruit Sorbet, Chocolate, Cookie Crumbs

KIDS MENU under 12

- Bulgogi Beef Rice** 14
Bulgogi Beef, Onion, Jasmin Rice, Parsnip Chips

- Tempura Chicken Bun** 10
Pickled Cucumber, Mayo, Red Cabbage

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BIG

- ★ **Ssam** 45
Korean Roasted Pork, Korean BBQ Pork, Pan-fried Kimchi
House Pickled Raddish, Basil Pesto Ssamjang,
Gochujang, Seasonal Green

- 🍴 **Two-ways Korean Chicken (DF)** 43
Grilled Gochujang Chicken, Plum Soy Tempura Chicken, Herbs,
Green Salad, House Made Pickles, Rosemary, Potato

CLASSICS

- Buddha Bowl (V, DF, GF, VEO)** 19
Mung Beans, Chickpeas, Green Beans, Cucumber, Sesame Oil
Pickled Red Cabbage, Jasmin Rice, Gochujang Sauce, 64°C Egg
Add on option: Beef Bulgogi +5

- 🍴 **Kimchi Fried Rice (VEO)** 16
Bacon, Edamame, Sunny Side Up Egg,
Parship Chips, Shrimp, Radish
• **Add on options: Tempura Prawn / Pork Belly +5**

- Kimchi Waffle Fries** 15
Waffle-Cut Potato, Kimchi, Sour Cream,
Sriracha Yoghurt, Crispy Shallots

- 🍴 **Seafood Kimchi Laksa (GFO, DF)** 21
Tiger Prawns, Mussel, Coconut Cream,
Carrot, Mung Bean Sprouts, Coriander, Squid Ring

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

SIDES MENU

- Green Beans (V, VEO, GF, DF)** 9
Ssamjang Mayo, Roasted Almond

- Green Salad (DF, GF, VE)** 7
Korean Nasi Pear Dressing

- Wild Jasmine Rice (V, VE, GF, DF)** 3

- Lotus Root Chips (V, GF, DFO, VEO)** 6

DRINKS

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CASS Beer (Korean)	330ml 4.3%	10
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* Add on **SOJU BOMB Option +2**

Somersby Apple Cider	330ml 4.5%	10
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SOJU



Hwayo Soju	25%	8	35
Hwayo Soju	41%	10	
Chum Churum Soju <i>Original</i>	17%		18
Chum Churum Soju	12%		18

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

 TKP SOJU STACK	8
 Choose Any 3 Soju Flavours	

COCKTAILS

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

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

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

LUCKY DRAGON	17
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Coconut Milk, Gin, Matcha, Peppermint

YUZU BREEZE (MOCKTAIL OPTION 15)	17
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Yuzu, Soju, Strawberry, Plum, Mint

PURPLE LEOPARD	17
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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
• Mandarin Yuzu Probiotic Soda	6

WINE



BUBBLES

Mionetto Prosecco Doc Brut <i>Italy</i>	10	50
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Piper-Heidsieck Cuvée Brut <i>France Champagne</i>		99
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Grant Burge Barossa Ink Shiraz <i>Barossa</i>	10	50
Desire Lush & Zinfandel Primitivo <i>Italy</i>		60

SPIRITS

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

KOMBUCHA *Organic*

LOVE	Rosehip, Lavender, Vanilla	7
WARRIOR	Lemongrass, Ginger, Thyme, Turmeric	7
GYPSY	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	

NZ WATER

Antipodes Sparkling Water	500ml	6
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