

# BOTTOMLESS BRUNCH MENU

BRUNCH

BOTTOMLESS  
DRINKS

\$45/P  
11am~1pm

## BRUNCH

### TOAST WAFFLE (VO)

Raspberry Cream, Vanilla Ice Cream, Roast  
Banana, Peanut Butter Sauce

### AVOCADO EGG BENEDICT (VO)

Free Range Eggs, Avocado, Sour Dough,  
Cheddar Cheese

### KIMCHI CHEESE TOAST

Sour Dough, Mozzarella, Cheddar Cheese,  
Apricot Jam, Gochujang Sauce

### KIMCHI BACON CREAM PASTA

Onion, Button Mushroom, Bacon, Garlic  
Cucumber, Parmesan Cheese

### CHICKEN BUN

Pickle, Tomato, Red Cabbage, Almond,  
Sweet Gochujang, Chips, Green Salad

### SOFTSHELL CRAB BUN

Pickle, Chipotle Salsa, Preserved Lemon  
Chips, Green Salad

### KOREAN BBQ PORK BUN

Pickle, Tomato, Red Cabbage, Coriander  
Chips, Green Salad

### CRUNCHY EGGPLANT BUN (VE)

Pickle, Tomato, Red Cabbage  
Sweet Gochujang, Chips, Green Salad

## DRINKS

- Prosecco
- Mimosa
- Bloody Mary

### NON-ALCOHOLIC

- Yuzu Breeze Mocktail
- Orange juice
- Apple juice

Booking is essential

[kimchi.co.nz/reservation](http://kimchi.co.nz/reservation)



# LUNCH from 11



## • 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**

## Jaab Che, Korean Fried Noodle (DF, VEO) 18

Seasonal Vege, Glass Noodle, Bulgogi Beef,  
Black Mushroom, Mung Bean Sprouts, Fried Shallot  
**• Add on options: Pan Fried Prawn +5**

## 🍴 Chilli Chicken On Rice (DF) 17

Chicken Tempura, Red Onion, Ssamjang Mayo,  
Red Cabbage, Sriracha Hoisin

## Kimchi Waffle Fries 15

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

## 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

### Grilled Sweetcorn (V) 9

Sweetcorn, Butter, Granadano Parmesan Cheese

### Green Salad (V, 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
- \* DF : Dairy Free      \* DFO : Dairy Free Option

## 🍴 Kimchi Fried Rice (VO, VEO) 17

Bacon, Edamame, Sunny Side Up Egg,  
Parsnip Chips, Shrimp, Radish

**• Add on options: Tempura Prawn / Pork Belly +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 Oil Squid Ink Pasta 21

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

**Add on option: Tempura Prawn +5**

## Korean BBQ Pork Rice (DFO) 21

Korean BBQ Pork, Horseradish Cream, Bok Choy, Chickpeas,  
Roasted Almonds, Wild Jasmine Rice

## 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

## 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

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### TAP

Asahi (Lager)	400ml	11
TKP Guest Tap Beer	400ml	11
Hard Kombucha on Tap	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

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

<b>Apple Cider</b>	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 & Zinfindel Primitivo <i>Italy</i>		60

## COCKTAILS

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<b>TKP PINA COLADA</b>	18
Pineapple, Coconut water, White Rum	

<b>SUMMER IN SEOUL</b>	17
Honey, Ginger, Citrus Soju, Prosecco, Cucumber	

<b>FLIRTY FLAMINGO</b>	17
Vodka, Peach Soju, Rose & Vanilla Kombucha, Prosecco	

## COFFEE

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<b>Black</b> ( <i>Espresso / Long Black / Americano</i> )	4
<b>White</b> ( <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

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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	
Green (Sencha) / Strawberry & Plum / Classic Earl Grey	

## TEA LATTE

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Tumeric / Ginger Latte	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

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

## KOMBUCHA

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<b>LOVE</b> Rosehip, Lavender, Vanilla	7
<b>WARRIOR</b> Lemongrass, Ginger, Thyme, Turmeric	7
<b>HAPPY HOUR</b> Hard Kombucha, 4.5% ABV	11

## SMOOTHIES

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<b>FLAMINGO</b> Strawberry, Raspberry, Blueberry, Banana, Yoghurt	9
<b>GORILLA SMASH</b> (DFO) Oreos, Chocolate, Vanilla, More Oreos	9
<b>JUNGLE POWER</b> (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
Mandarin Yuzu Probiotic Soda	6

## NZ WATER

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Antipodes Sparkling Water	500ml	6
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# DINNER from 5

## SMALL

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- **Smoked Salmon Tartare 20**

Horseradish Cream, Black Seaweed Chojang, Radish, Chipotle Salsa, Caper

- **Szechuan Soy Crunchy Eggplant (VEO, DF) 19**

Tempura Eggplant Wedges, Green Salad, Szechuan Soy Sauce, Mayo

- **Spicy Chilli Chicken Wings (DF) 18**

Free range Chicken, Chilli, Plum Soy Sauce, Shredded Red Chilli, Mayo, Roasted Almonds

## BUNS (BAO)

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- **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

### 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**

## KIDS MENU under 12

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- **Bulgogi Beef Rice 14**

Bulgogi Beef, Onion, Jasmin Rice, Parsnip Chips

- **Tempura Chicken Bun 10**

Pickled Cucumber, Mayo, Red Cabbage

- \* V : Vegetarian      \* VO : Vegetarian Option
- \* VE : Vegan        \* VEO : Vegan Option
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## BIG

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- ★ **Ssam 47**

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

- **Two-ways Korean Chicken (DF) 45**

Grilled Gochujang Chicken, Plum Soy Tempura Chicken, Herbs, Green Salad, House Made Pickles, Rosemary, Potato

## CLASSICS

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- **Kimchi Fried Rice (VO, VEO) 17**

Bacon, Edamame, Sunny Side Up Egg, Parsnip 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

- **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**

- **Jaab Che, Korean Fried Noodle (DF, VEO) 18**

Seasonal Vege, Glass Noodle, Bulgogi Beef, Black Mushroom, Mung Bean Sprouts, Fried Shallot

• **Add on options: Pan Fried Prawn +5**

## DESSERTS

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- **TKP Brownie with Vanilla Ice Cream 12**

House baked Brownie, Vanilla Ice Cream, Dried Raspberry, Chocolate

- **Basque Cheese Cake 12**

House baked Basque Cheese Cake. Lime Sorbet, Cookie Crumbs

## SIDES MENU

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- **Green Beans (V, VEO, GF, DF) 9**

Ssamjang Mayo, Roasted Almond

- **Grilled Sweetcorn (V) 9**

Sweetcorn, Granadano Parmesan Cheese, Sriracha

- **Green Salad (V, 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

## BEER

### TAP

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### GARAGE PROJECT CANS

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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*

 <b>TKP SOJU STACK</b>	8
 Choose Any 3 Soju Flavours	

## COCKTAILS



<b>TKP PINA COLADA</b>	18
Pineapple, Coconut water, White Rum	

<b>SUMMER IN SEOUL</b>	17
Honey, Ginger, Citrus Soju, Prosecco, Cucumber	

<b>FLIRTY FLAMINGO</b>	17
Vodka, Peach Soju, Rose & Vanilla Kombucha, Prosecco	

<b>LITTLE ROSE (MOCKTAIL OPTION 15)</b>	17
Blanco Tequila, Lychee Liqueur, Yuzu, Lime	

<b>LUCKY DRAGON</b>	17
Coconut Milk, Gin, Matcha, Peppermint	

<b>YUZU BREEZE (MOCKTAIL OPTION 15)</b>	17
Yuzu, Soju, Strawberry, Plum, Mint	

## 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
Akarua Rosé Brut NV <i>Central Otago</i>	12	58
Piper-Heidsieck Cuvée Brut <i>France Champagne</i>		99
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### ROSÉ

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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*

<b>LOVE</b> Rosehip, Lavender, Vanilla	7
<b>WARRIOR</b> Lemongrass, Ginger, Thyme, Turmeric	7
<b>HAPPY HOUR</b> Hard Kombucha, 4.5% ABV	11

## 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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