

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



LUNCH from 12



Buddha Bowl (V, DF, GF, VEO) 20

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 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

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

Waffle Cut Potato Fries (V) 9

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
- * VE : Vegan
- * GF : Gluten Free
- * DF : Dairy Free
- * VO : Vegetarian Option
- * VEO : Vegan Option
- * GFO : Gluten Free Option
- * DFO : Dairy Free Option

Seafood Kimchi Laksa (DF,GFO) 21

Kimchi, Onion, Bok Choy, Prawn, Mussel, Garlic, Mung Bean,
Coconut Milk, Cream, Spaghetti, Coriander, Lemon, Chilli Threads

Kimchi Fried Rice (VO, VEO) 17

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

- Add on options: Tempura Prawn / Pork Belly +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

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

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

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

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 & Zinfindel Primitivo <i>Italy</i>		60

COCKTAILS



TKP PINA COLADA	18
Pineapple, Coconut water, White Rum	

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

TEA LATTE

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

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

KOMBUCHA

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

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

- **Crunchy Calamari 19**

Calamari, Milk, Flour, Paprika powder, Peper,
Kimchi Tartar, Mayo, Capser, Lemon

- **Szechuan Soy Crunchy Eggplant (VEO, DF) 18**

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)

- **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

- **Waffle Cut Potatoe Fries (V) 9**

- **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**

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

BIG

- ★ **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

- **Buddha Bowl (V, DF, GF, VEO) 20**

Mung Beans, Chickpeas, Green Beans, Cucumber, Sesame Oil
Pickled Red Cabbage, Jasmin Rice, Gochujang Sauce, 64°C Egg
Add on option: Beef Bulgogi +5

- **Seafood Kimchi Laksa (DF, GFO) 21**

Kimchi, Onion, Bok Choy, Prawn, Mussel, Garlic, Mung Bean,
Coconut Milk, Cream, Spaghetti, Coriander, Lemon, Chilli Threads

- **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

DESSERTS

- **TKP Brownie with Vanilla Ice Cream 13**

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

- **Basque Cheese Cake 13**

House baked Basque Cheese Cake. Lime Sorbet, , 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

* V : Vegetarian * VO : Vegetarian Option

* VE : Vegan * VEO : Vegan Option

* GF : Gluten Free * GFO : Gluten Free Option

* DF : Dairy Free * DFO : Dairy Free Option

DRINKS

BEER

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GARAGE PROJECT CANS

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

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



TKP PINA COLADA	18
Pineapple, Coconut water, White Rum	

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 (MOCKTAIL OPTION 15)	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

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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
HAPPY HOUR 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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