

food menu

•ENTRÉE•

	GM	REG
CLASSIC BRUSCHETTA rustic bread, pomodoro infused with basil & extra virgin oil	8	9
PAN SEARED FOIE GRAS (GF) 🍴 roasted beetroot, red apple, fresh berries, grapes & grilled bread	22	25
YELLOW FIN TUNA TARTARE 🍴 ponzu, avocado puree, corn chips	16	18
STEAMED WHITE CLAMS (GF) sauteéd chili, garlic, white wine, onion bread, clam broth	17	19
SEAFOOD ROASTED PUMPKIN SOUP clams, squid, pumpkin seeds, onion bread	11	13

•MAINS•

	GM	REG
BARBEQUE SMOKED DUCK BREAST (GF) 🍴 homemade barbeque sauce, sautéed green peas, carrots, potato puree	21	24
COQ AU VIN (GF) chicken leg cooked in red wine, mashed potato, smoked bacon, sautéed vegetables	16	19
PAN SEARED NORWEGIAN SALMON (GF) chorizo sausage, roasted potato, spiced tomato sauce, baby corn	22	25
SEA BASS & CHIPS (CD) beer battered, tartar sauce, lemon wedges	20	23
SPAGHETTI W/ PESTO 🍴 roasted garden vegetables, parmesan cheese, chives	16	18
SEAFOOD AGLIO OLIO spaghetti, garlic, chili, prawns, clams, squid	18	21
CREAM OF MUSHROOM PASTA 🍴 sauteéd mixed mushrooms, linguine pasta, chives, parmesan cheese	16	19
BANGERS & MASH 🍴 english cumberland sausage, creamy mashed potatoes, crispy onion rings, caramelized onion gravy	23	27

•GRILL•

	GM	REG
NEW ZEALAND LAMB RACK(GF) (250gm) 🍴 grilled broccoli, roasted potatoes, tomato marmalade	31	34
NEW ZEALAND RIB EYE(GF) (200gm) roasted potatoes, grilled broccoli, pickled shallots choice of sauce: red wine / onion gravy/ peppercorn	29	32
BBQ BABY BACK RIBS (GF) (half/full rack) 24 hours marinated pork ribs with home-made barbecue sauce, mesclun salad, truffle fries	21/36	23/38
AUSTRALIAN PREMIUM BEEF BURGER (CD) (180gm) 🍴 brioche bun, truffle fries, mesclun salad, black olive mayonnaise, onion marmalade	23	25
GRILLED PRAWNS(GF) ginger & soy dressing, cucumber ribbons, olive puree, red apple	18	20
IBERICO PORK (GF) roasted potatoes, sliced apples, eggplant puree, pickled vegetables, pork jus	21	24

•GONG SIGNATURE BOARD•

to share - for 2 or 4

	GM	REG
COLD CUT CHARCUTERIE 🍴 prosciutto de parma, spicy chorizo, pork salami & pork rilette served with pickle cornichons, wholegrain mustard, crispy bread	36/50	38/54
MIXED MEAT PLATTER 🍴 new zealand lamb rack, grilled australian beef, pork sausage, chicken & beef satay, served with mixed olives, mixed mesclun salad, grain mustard & mint yoghurt sauce	38/52	40/56
ARTISANAL CHEESE PLATTER selection of cheese served with grapes, quince jelly, crackers	30/48	34/52

•SIDES•

	GM	REG
BUTTERED GREEN PEAS	5	6
SAUTÉED WILD MUSHROOMS	9	12
GRILLED BABY CORN WITH BROWN BUTTER	7	9
BAKED POTATO W/ BACON BITS, SOUR CREAM, SPRING ONION	7	9
BASKET OF BREAD (3 PCS)	4	5
STEAMED BROCCOLI OR CAULIFLOWER	9	12
MEDITERRANEAN OLIVES	10	13

all dietary requirements can be catered to, please advise your preferences to our friendly colleagues

•SALADS•

	GM	REG
TOMATO & BURATTA CHEESE 🍴 tomato compote, crispy basil, balsamic dressing	14	16
BEETROOT & SMOKED SALMON roasted beetroot, raw cucumber, horseradish cream, pickled vegetables, dill leaves	16	19
FLORETS OF CAULIFLOWER 🍴 pesto sauce, red radish, grapes, mint leaves	12	14
GRILLED CORN ON THE COB 🍴 siracha mayonnaise, fresh lime, parmesan cheese, chives	13	15
GREEK SALAD 🍴 feta cheese, cucumber, bell peppers, black olives, home-made dressing	12	14

ADD PROTEIN

SMOKED SALMON	CHICKEN	PRAWNS
9/12	7/9	10/13

•BITES•

	GM	REG
RUSTIC POTATO slow cooked roasted idaho potato with classic sweet & spicy brava sauce	13	15
CRISPY CHICKEN KARAGE marinated with soy sauce served with spicy dip	16	18
EDAMAME 🍴 with salt, truffle	8	9
GONG SALT & PEPPER SQUID 🍴 crispy squid sauteed in garlic, red chili, black pepper corn, sugar & spring onion	15	17
THE GONG SATAY 🍴 choice of chicken or beef served with peanut sauce, cucumber & onions	10	11
GRILLED SAUSAGES chorizo & english cumberland sausage, mesclun salad, pommery mustard	16	18
CHICKEN QUESADILLA 🍴 poached cajun chicken tomato salsa, sour cream, guacamole	15	17
NACHO CHIPS SALSA 🍴 tomato salsa, sour cream, guacamole	12	14
CHICKEN WINGS (CD) choice of sauce chickpeas aioli / siracha sauce/ homemade bbq sauce	15	17
PREMIUM BEEF SLIDERS (3 PCS) 🍴 premier patty with toasted mini buns	17	19
FRENCH FRIES (CD) with black olive mayonnaise	11	12
SKINNY TRUFFLE FRIES with truffle mayonnaise	14	16
SWEET POTATO FRIES	12	14

•PIZZA•

	GM	REG
CLASSIC MARGHERITA 🍴 sliced pomodoro, fresh basil	15	17
HAWAIIAN (CD) honey pineapple, honey baked ham, pomodoro sauce	17	19
PEPPERONI mozzarella cheese, pomodoro sauce, pork pepperoni	20	23
PROSCIUTTO DI PARMA mozzarella cheese, cherry tomato, arugula, balsamic glaze. italian dried cured ham	24	26
SMOKED SALMON PIZZA dill cream, arugula, lemon zest	23	25
ZUL'S SATAY PIZZA 🍴 chicken & beef, peanut sauce, cucumber & onion	21	24
ASSORTED MUSHROOM 🍴 truffle cream, wild mushrooms, mozzarella cheese	24	26

•ASIAN•

	GM	REG
IKAN BAKAR (FISH) W/ SAMBAL & STEAMED RICE	14	17
DUCK WRAP W/ SWEET & SOUR SAMBAL & BBQ SAUCE	13	15
CUCUMBER & CARROT SLIDE W/ DIP 🍴	9	11
CHINESE STYLE PORK PAO 🍴	11	13
PRAWN TEMPURA W/PESTO SAUCE 🍴	16	19
TOM YAM SOUP - W/ SEAFOOD & STEAMED RICE	15	17
CRAB MEAT CLAW FRIED RICE, TOBIKO	13	14
MEE GORENG	13	14
FRIED HOKKIEN MEE	13	14

•DESSERT•

	GM	REG
TIRAMISU	12	13
CHOCOLATE LAVA CAKE 🍴 with raspberry puree, mixed berries, vanilla ice cream	12	13
BANANA CAKE SERVED WITH VANILLA ICE CREAM	10	11