

DIM SUM

Velvet Corn Soup with Soy-Poached Chicken · 6
Hot and Sour Soup with Shredded Pork Belly and Scallion · 7
Stir-Fried Egg with Crab, Asparagus, Lap Cheong and Rice · 8
Crispy Fried Shrimp with Wasabi and Spiced Walnuts · 12
Chili-Grilled Squid with Roasted Rice · 10
Salt and Pepper Softshell Crab with Roasted Sichuan Chili · 14
Sweet and Sour Garlic-Chili-Glazed Chicken Wings · 11
Ping's Barbequed Pork Spare Ribs · 12
Chili-Grilled Beef with Lime and Lettuce Leaves · 9
Honey-Glazed Chinese Bacon with Spicy Roasted Peanuts · 7
Deep-Fried Asparagus with Hoisin and Sesame · 5
Steamed Butter Lettuces with Hoisin and Crispy Shallots · 5

DUMPLINGS

Edamame, Tofu and Scallion · 7
Mongolian Lamb, Pine Nuts and Pickled Eggplant · 8
Three-Way Pork, Chinese Bacon, Honey-Soy Vinaigrette · 9

BUNS

Shiitake Mushroom, Ginger-Soy Roasted with Garlic Chives · 8
Pork Belly, Honey-Chili Glaze, Pickle and Watercress · 9
Beef Short Rib, Garlic- and Soy-Braised with Crispy Shallots · 10
Peking Duck, Braised Leg with Leeks and Hoisin · 10

NOODLE BOWLS

Tofu and Shiitakes with Thai Basil Broth · 12
Crispy Pork Belly, Chinese Bacon, Poached Egg · 15
Forever-Braised Lamb, Five-Spice Broth · 15
Braised Beef Brisket, Roasted Shiitakes · 16

RICE BOWLS

Soy- and Ginger-Braised Chicken with Shiitakes · 12
Chinese-Barbequed Salmon with Hoisin Sesame Glaze · 16
Braised Beef Short Rib with Grilled Scallion and Tomatoes · 16
Stir-Fried Chinese Bacon with Chilies and Toasted Peanuts · 14



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BEER ON DRAFT

Kong Rice Ale · 5
Stoudt's Scarlet Lady · 4
Allagash White · 4
Lagunitas IPA · 5
Yard's Brawler Ale · 5

BEER IN BOTTLE

Tsingtao (China) · 4
Singha (Thailand) · 4
San Miguel (Philippines) · 5
"33" Export (Vietnam) · 5
Halida Lager (Vietnam) · 5
Sapporo (Japan) · 6
Hitachino Nest (Japan)
 Red Rice Ale · 8.5
 White Ale · 9
 Sweet Stout · 8
Philadelphia Pale Ale · 5
PBC Rowhouse Red · 5
Bell's Two Hearted IPA · 5
Yuengling Lager · 4
Founders Breakfast Stout · 7
PBR Pounder · 4
Miller High Life · 4
Amstel Light · 5

SPARKLING WINE

Brut Rosé "Arroyo" Laetitia (CA) · 11/49.5
Prosecco, Deor (Italy) · 7/31.5

WHITE WINE

Pinot Grigio "Esperto" Livio Felluga (Italy) · 7/31.5
Sauvignon Blanc "Casablanca" Root 1
 (Chile) · 7/31.5
Riesling "Kung Fu Girl" Charles Smith (WA) · 8/36
Pansa Blanca (Xarel-lo) Marquès de Alella
 (Spain) · 8/36
Falanghina, Terra Dora di Paolo (Italy) · 9/40.5
CMS (Chardonnay/Marsanne/Sauvignon) Hedges
 (WA) · 8/36
Torrantes "Mendoza" Finca el Retiro
 (Argentina) · 7/31.5
Chardonnay "Carneros" St. Clement (CA) · 9/40.5
Sweet Rosé "Sunset Blush" ChaddsFord (PA) · 6/27

RED WINE

Pinotage "Petit" Ken Forrester (S. Africa) · 7/31.5
Pinot Noir, Three Deans (New Zealand) · 8/36
Côtes du Rhône, Château du Trignon (France) · 8/36
Primitivo "Puglia" Marco Maci (Italy) · 6/27
Malbec "Reserva" Fabre Montmayou
 (Argentina) · 8/36
Cabernet Sauvignon, Luna Benegas
 (Argentina) · 7/31.5
Shiraz/Sangiovese "Squid's Fist" Some Young Punks
 (Australia) · 10/45
Rhône Blend "Provençale" Jade Mountain
 (CA) · 8/36
Cabernet Sauvignon, Steven Kent (CA) · 10/45