



CRAFT BEER & EASTERN FEAST



SMALL BITES

Spicy Edamame Fermented chilli, garlic	5
Lobster Betel Leaf Toasted coconut, finger lime, chilli caramel	8 pp
“Typhoon Shelter Style” School Prawns Chilli, garlic, black bean	13
Fried Silken Tofu Spiced Sichuan powder, chilli vinegar soy sauce	14
Crispy Turmeric Chicken Ribs Chilli salt, spiced yoghurt dipping sauce	15
Pork and Prawn Wonton Water chestnut, spring onion, Sichuan chilli oil (4pc)	15

BAOS

Young Jackfruit Charred corn, tomato salsa	7 pp
Braised Pork Belly Pickled cucumber, peanut powder, sweet soy glaze	8 pp
Soft Shell Crab Chilli garlic mayo, green papaya salad	9 pp

A BIT MORE

Crispy Rice Buddha Bowl Charred pineapple, sawtooth coriander, kaffir lime leaf, peanuts, sweet tamarind	20
Otak Otak Spanish mackerel wrapped in banana leaf with coconut, chilli sambal	22
Spicy Tuna Tartare Pickled mustard greens, black caviar, seaweed rice cracker	24
Cured Hiramasa Kingfish Sashimi Red nahm jim, coconut gel, lime pearl, toasted rice powder	26
Pandan Smoked Duck Leg Mandarin hoisin, ginger, spring onion salsa, DIY seasonal herbs	28

I’M HUNGRY

Wok Fried Eggplant Umami tofu, fermented chilli, black bean, saltbush	25
Mixed Mushroom Stir-Fry Soy and garlic butter, coriander, shiitake powder	26
Pad-Thai “Chaiya” Chargrilled king prawn, tamarind, coconut glaze, peanuts	32
Kari Ayam Chicken yellow curry, kipfler potato, cucumber ajard	32
Veal Shank Green Curry Apple eggplant, wild ginger, young coconut, Thai basil	34
Slow Cooked Lamb Rump Master stock, kohlrabi salad, nuoc cham	36
Five Spiced Pork Belly Palm caramel, pomelo and mint salad	39
Stir-Fried Moreton Bay Bugs Bonito cured yolk, sugar snap peas, house made chilli jam	43

SIDE DISHES

Stir-Fried Mixed Asian Greens Soybean, crispy shallot	14
BBQ Pork Fried Rice Peas, spring onion	12
Roti Jala Turmeric net pancake, peanut sauce (4pc)	8
Assorted Pickled Vegetables	6
Coconut Rice	4 pp
Jasmine Rice	3 pp

CAN’T DECIDE?

Feast upon a selection of KEKOU’s favourite dishes for \$59.00 per person

Please ask your server for more information

Kekou



SMALL BITES

Spicy Edamame Fermented chilli, garlic	5
Lobster Betel Leaf Toasted coconut, finger lime, chilli caramel	8 pp
Young Jackfruit Bao Charred corn tomato salsa	7 pp
Braised Pork Belly Bao Pickled cucumber, peanut powder, sweet soy glaze	8 pp
Soft Shell Crab Bao Chilli garlic mayo, green papaya salad	9 pp
“Typhoon Shelter Style” School Prawn Chilli, garlic, black bean	13
Fried Silken Tofu Spiced Sichuan powder, chilli vinegar soy sauce	14
Crispy Turmeric Chicken Ribs Chilli salt, spiced yoghurt dipping sauce	15

I’M HUNGRY

Mixed Mushroom Stir-Fry Soy and garlic butter, coriander, shiitake powder	25
Pad-Thai “Chaiya” Tofu tamarind glaze, green mango, peanuts	25
Kari Ayam Chicken yellow curry with egg noodle, pickled mustard greens	25
Five Spiced Pork Belly Palm caramel, pomelo and mint salad	25

\$32 KEKOU FEAST

1 x Small Bites
1 x I’m Hungry
1 x Pot of Selected Beer

#KekouMelbourne
@Kekou.Melbourne

\$69 SET MENU

Spicy Edamame

Fermented chilli, garlic

Lobster Betel Leaf

Toasted coconut, finger lime, chilli caramel

Fried Silken Tofu

Spiced Sichuan powder, chilli vinegar soy sauce

Cured Hiramasa Kingfish Sashimi

Red nam jim, coconut gel, lime pearl, toasted rice powder

Otak Otak

Spanish mackerel wrapped in banana leaf with coconut, chilli sambal

Slow Cooked Lamb Rump

Master stock, kohlrabi salad, nuoc cham dressing

Kari Ayam

Chicken yellow curry, kipfler potato, cucumber ajard

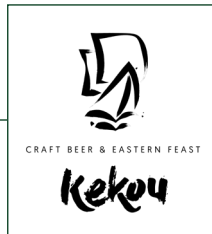
Mixed Mushroom Stir-Fry

Soy and garlic butter, coriander, shiitake powder

Stir-Fried Mixed Asian Greens

Soybean, crispy shallot

Jasmine Rice



\$79 SET MENU

Lobster Betel Leaf

toasted coconut, finger lime, chilli caramel

Pork and Prawn Wonton

Water chestnut, spring onion, Sichuan chilli oil

Crispy Turmeric Chicken Ribs

Chilli salt, spiced yoghurt dipping sauce

Cured Hiramasa Kingfish Sashimi

Red nam jim, coconut gel, lime pearl, toasted rice powder

Spicy Tuna Tartare

Pickled mustard green, black caviar, seaweed rice cracker

Pandan Smoked Duck Leg

Mandarin hoisin, ginger spring onion salsa, DIY seasonal herbs

Pad-Thai "Chaiya"

Chargrilled king prawn, tamarind, coconut glaze, peanuts

Veal Shank Green Curry

Apple eggplant, wild ginger, young coconut, Thai basil

Stir-Fried Morton Bay Bugs

Bonito cured yolk, sugar snap peas, house made chilli jam

Stir-Fried Mixed Asian Greens

Soybean, crispy shallot

Jasmine Rice