

## APPETIZERS

### KILO'S SEAFOOD CEVICHE

octopus, snapper, tuna, wonton crisps

### WASABI TUNA TARTARE

wasabi, avocados, flour chips

### TRUFFLED TAI YUZU ROLL

truffle yuzu dressing, crab, sushi rice

### SPICY DUCK & POMELO

nam yam, green papaya, chili hoisin, citrus

### KILO'S STEAK TARTARE

tenderloin, jicama, gochujang,  
quail egg, crispy nori

### CORN FURIKAKE

furikake, chipotle mayo, nori

### CRISPY EGGPLANT

tempura eggplant, balado, shanghai sauce

### KOREAN CHICKEN BULGOGI

gochujang, pickled shiitake, wasabi mayo

### CRISPY SOFT SHELL CRAB

compressed watermelon, thai curry sauce

### BEEF TONGUE TACOS

burnt jalapeno, garlic beef tallow,  
miso apple slaw

### PRAWN SALAD

wakame, cashewnut, papaya, sesame dressing

### BLACK AND WHITE PRAWN RAVIOLI

prawns, sake butter sauce, parmesan

### ATAS LENTILS

truffle, jamon, parmesan, yuzu foam

## MAINS



### HOMEMADE RICOTTA GNOCCHI

grilled mushrooms, miso sauce

### SQUID INK RICE

crispy baby squid, salmon roe,  
garlic aioli

### GRILLED MARKET FISH

citrus kosho, white beans,  
tamarind dressing

### CREAM OF EBIKO PASTA

grilled tiger prawns, ebiko roe

### SLOW COOKED BEEF CHEEK

mashed potatoes, spicy sweet glaze,  
pickled mushrooms

### BBQ PORK RIBS

house made bbq sauce,  
crispy gochujang potato, burnt leeks

### PORK LAKSA

pork neck, ramen, pork cracklings

### SALMON TUTURUGA

corn quinoa urap, manado style curry,  
served with furikake rice

### JERK LAMB SHANK

quinoa cucumber salad, grilled pita bread

## SWEETS

### CHOCOLATE LAVA CAKE

strawberries, vanilla ice cream

### COCONUT TEMBLEUE

pineapple sorbet, coconut  
crumbs, cinnamon

## 1.000K++ / 2 pax

2 Appetizers 1 Sweet

2 Mains

*\*Each set menu serves of 2 pax*

## 1.800K++ / 4 pax

4 Appetizers 2 Sweet

3 Mains

*\*Each set menu serves of 4 pax*

