

RAW

- WASABI TUNA TARTARE** 160
wasabi, avocados, flour chips
- TRUFFLED TAI YUZU ROLL** 180
truffle yuzu dressing, crab, sushi rice
- KILO'S SEAFOOD CEVICHE** 165
octopus, snapper, tuna, wonton crisps

WARM

- CORN FURIKAKE** 110
furikake, chipotle mayo, nori
- CRISPY EGGPLANT** 135
tempura eggplant, balado, shanghai sauce
- CRAB CROQUETTE** 140
Basil Vinaigrette
- BATTERED FRIED FISH TACOS** 130
baramundi fish, homemade tacos, kilo's slaw, rancheros salsa
- BEEF TONGUE TACOS** 145
burnt jalapeno, garlic beef tallow, miso apple slaw

- KILO'S STEAK TARTARE** 180
tenderloin, jicama, gochujang, quail egg, crispy nori
- BEEF CARPACCIO** 180
35 days fermented red miso dressing, australian beef tenderloin, shaved grana padano, roasted pistachio, microgreens tossed in balsamic reduction



- KOREAN CHICKEN BULGOGI** 170
gochujang, pickled shiitake, wasabi mayo
- ATAS LENTILS**  170
truffle, jamon, parmesan, yuzu foam
- BLACK & WHITE PRAWN RAVIOLIS** 170
prawns, sake butter sauce, parmesan
- CRISPY SOFT SHELL CRAB** 175
compressed watermelon, thai curry sauce
- OCTOPUS A LA PLANCHA** 180
truffled potato puree, capsicum chimichurri, nori crackers, ink mayo
- SEARED SCALLOP (US)** 285
madras cream sauce, fennel salad, cashewnut

GREENS

- SPICY DUCK & POMELO** 135
nam yam, green papaya, chili hoisin, citrus
- PRAWN SALAD** 175
wakame, cashewnut, papaya, sesame dressing
- GRILLED VEGETABLES & RICOTTA** 100
goma sauce, mint, sesame



MAINS

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| HOMEMADE RICOTTA GNOCCHI 170 grilled mushrooms, miso sauce | BBQ PORK RIBS  280 house made bbq sauce, burnt leeks, crispy gochujang potato |
| SQUID INK RICE 215 crispy baby squid, salmon roe, garlic aioli | JERK LAMB SHANK 320 quinoa cucumber salad,grilled pita bread |
| CREAM OF EBIKO PASTA 230 grilled tiger prawns, ebiko roe | SLOW COOKED BEEF CHEEK 325 mashed potatoes, spicy sweet glaze, pickled mushrooms |
| GRILLED MARKET FISH 210 citrus kosho, white beans, tamarind dressing | BEEF CHEEK RENDANG PASTA 325 beef cheek rendang, homemade tagliatelle, fried garlic & shallot, fried kemangi |
| SALMON TUTURUGA 270 corn quinoa urap, manado style curry, served with nasi furikake | WAGYU BRISKET 600 burnt lemon aioli, chimichuri, dukkah grilled cauliflower, mashed potato |
| PORK LAKSA  230 pork neck, ramen, pork cracklings | POACHED LOBSTER ON TRUFFLED RISOTTO 620 arborio rice creamy risotto, flavor bursting lobster-stock freshly grated grana padano, butter-poached lobster tail |
| ROASTED CHICKEN 225 overnight marinated roasted chicken, flavorful brown sauce, fresh mixed salad with honey lemon dressing, charred cherry tomatoes | GRILLED WAGYU STEAK 950 wagyu striploin mb 6, fermented red miso sauce, crispy potato |

SWEETS

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| CHOCOLATE LAVA CAKE 100 strawberries, vanilla ice cream |
| PISTACHIO CAKE 100 pistachio cake, parmesan custard, sesame crisp, lemon parfait, mint jelly |
| COCONUT TEMBLEQUE 95 pineapple sorbet, coconut crumbs, cinnamon |
| STICKY BLACK RICE 95 homemade basil ice-cream, rum poached banana, coffee custard, roasted walnut |
| DATE & WALNUT CAKE 100 vanilla bean ice cream, gula malaka |

