

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 wrap, 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*

