

SAVORY

**Served with our homemade fermented chili sauce*

KILO'S PERFECT

PAIR OF BENEDICT 🐷 145

sous-vide eggs, house-baked english muffin, smoked salmon, canadian bacon, wasabi hollandaise and yuzu hollandaise

SHAKSHUKA EGGS 135

sunny side up eggs, tomato & pepper stew, pickled roasted capsicum, dukkha spices

KILO'S TAKE ON

HUEVOS RANCHEROS 🐷 145

slow-cooked black beans, crispy corn tortilla, smoky salsa rancheros, guacamole, spiced mexican chorizo, sunny side up egg

THE BREAKFAST BURRITO 🐷 145

spiced mexican chorizo, scrambled eggs, avocado salsa, flour tortilla, bacon, cheddar, mozzarella, emmental

KILO'S EGG MCMUFFIN

WITH CHICKEN 🐷 135

house-baked english muffin, breakfast chicken patty, sunny side up, fresh tomato mayo, crispy bacon (pork or beef)

EGGY BURGER 🐷 115

brioche bun, scrambled eggs, bacon, wasabi mayo, cheddar slice

AVOCADO TOAST 110

guacamole, pickled red onion, cherry tomato, coriander, feta goat cheese, toasted sourdough

**Sous-vide Egg Add 10k*

KILO'S BIG BREAKFAST 🐷 160

buttifarras sausage, white bean stew, bacon, sourdough, sauteed mushroom, hashbrown

**choice of eggs: scrambled, fried, 2 sous-vide or omelet*

BALINESE PORK BOWL 🐷 180

urutan, sunny side up, pork crackling, sambal matah, urab, corn, kyuri, cherry tomato, white rice

**choice of eggs: scrambled, fried, 2 sous-vide or omelet*



EXTRAS :

PORK / BEEF BACON +40K

CHICKEN SAUSAGE +40K

HASH BROWN / BREAD +30K

Breakfast

7AM-10.30AM

RICE BOWLS

**choice of grain: fragrant white rice, brown rice, quinoa or kale*

**all bowls served with grilled baby corn roasted carrots, wafu tomatoes*

CURRY TOFU & VEGGIES 140

BULGOGI CHICKEN WITH WASABI MAYO 180

PORK BELLY WITH CHIMICHURRI 🐷 180

SMOKED AHI TUNA DONBURI 160

MISO HONEY SALMON 185

SWEET

KILO ACAI BOWL 95

semi-frozen acai puree, fresh strawberry, pineapple, banana, granola

STRAWBERRY PANCAKE 95

house-made batter, basil custard, maple syrup

BACON FRENCH TOAST 🐷 95

crème anglaise, brioche bread, glossy walnut, cinnamon, bacon, gula malaka



RAW & GREEN

WASABI TUNA TARTARE 160
wasabi, avocados, flour chips

TRUFFLED TAI YUZU ROLL 180
truffle yuzu dressing, crab, sushi rice

SPICY DUCK & POMELO 135
nam yam, green papaya,
chili hoisin, citrus

WARM

CORN FURIKAKE 110
furikake, chipotle mayo, nori

CRISPY EGGPLANT 135
tempura eggplant, balado,
shanghai sauce

KOREAN CHICKEN BULGOGI 170
gochujang, pickled shiitake,
wasabi mayo

CRISPY SOFT SHELL CRAB 175
compressed watermelon,
thai curry sauce

PRAWN SALAD 175
wakame, cashewnut, papaya, sesame dressing


KILO'S SEAFOOD CEVICHE 165
octopus, snapper, tuna, wonton crisps

KILO'S STEAK TARTARE 180
tenderloin, jicama, gochujang,
quail egg, crispy nori



BLACK & WHITE PRAWN RAVIOLIS 170
prawns, sake butter sauce, parmesan

OCTOPUS A LA PLANCHA 180
truffled potato puree, capsicum
chimichurri, nori crackers, ink mayo

ATAS LENTILS 170 
truffle, jamon, parmesan, yuzu foam

SANDWICHES & TACOS

**all sandwiches come with fries.*

BBQ PORK SANDWICH  135
bbq pork, scrambled eggs, daikon, baguette

MEATBALL BAGUETTE 145
beef meatballs, tomato, basil, parmesan, baguette

DUCK TACOS 130
duck, avocado purée, chipotle, crispy chicken skins

BEEF TONGUE TACOS 145
burnt jalapeno, garlic beef tallow, miso apple slaw

LAMB TACOS 130
pulled lamb, herb crème fraîche, corn salsa, jalapeño

BATTERED FRIED FISH TACOS 130
baramundi fish, homemade tacos,
kilo's slaw, rancheros salsa

FISH BURGER 145
fried battered fish, tartar sauce, lettuce, tomato

KILO'S SMASH BURGER 150
beef patty, cheddar, huevo frito, fries,
house mustard mix, pickles, tomato, lettuce

BEEF SANDWICH 165
slow cooked beef, wasabi, shiitake, fries, sourdough



MAINS

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| FRIED CHICKEN | 150 | BEEF CHEEK | |
| one drumstick, one thigh, gochujang honey glaze, fries | | RENDANG PASTA | 325 |
| | | beef cheek rendang, homemade tagliatelle, fried garlic & shallot, fried kemangi | |
| HOMEMADE RICOTTA GNOCCHI | 170 | SLOW COOKED BEEF CHEEK | 325 |
| grilled mushrooms, miso sauce | | mashed potatoes, spicy sweet glaze, pickled mushrooms | |
| SQUID INK RICE | 215 | BBQ PORK RIBS  | 280 |
| crispy baby squid, salmon roe, garlic aioli | | homemade bbq sauce, crispy gochujang potato, burnt leeks | |
| GRILLED MARKET FISH | 210 | JERK LAMB SHANK | 320 |
| citrus kosho, white beans, tamarind dressing | | quinoa cucumber salad, grilled pita bread | |
| PORK LAKSA  | 230 | WAGYU BRISKET | 600 |
| pork neck, ramen, pork cracklings | | burnt lemon aioli, chimichuri, dukkah grilled cauliflower, mashed potato | |
| CREAM OF EBIKO PASTA | 230 | GRILLED WAGYU STEAK | 950 |
| grilled tiger prawns, ebiko roe | | wagyu striploin mb 6, fermented red miso sauce, crispy potato | |
| SALMON TUTURUGA | 270 | | |
| corn quinoa urap, manado style curry, served with nasi furikake | | | |

Lunch

11AM-5PM

RICE BOWLS

**all bowls served with grilled baby corn,
roasted carrots, wafu tomatoes*

**choice of grain : fragrant white rice,
brown rice, quinoa or kale*

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| CURRY TOFU & VEGGIES | 140 |
| SMOKED AHI TUNA DONBURI | 160 |
| BULGOGI CHICKEN WITH WASABI MAYO | 180 |
| PORK BELLY WITH CHIMICHURRI  | 180 |
| MISO HONEY SALMON | 185 |



SWEETS

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| CHOCOLATE LAVA CAKE | 100 |
| strawberries, vanilla ice cream | |
| COCONUT TEMBLEQUE | 95 |
| pineapple sorbet, coconut crumbs, cinnamon | |
| KILO ACAI BOWL | 95 |
| acai smoothie, seasonal fruits, muesli, coconut | |



RAW

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

WARM

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

 CONTAINS PORK

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



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

GREENS

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

*prices are subject to tax & service charges



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 |



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*



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| FISH & CHIPS | 95 |
| CHEESEBURGER | 85 |
| GRILLED SALMON | 150 |
| CREAMY CHICKEN PASTA | 120 |
| MEATBALL PASTA | 120 |



*prices are subject to tax & service charges