Kilo
SEMINYAK

Breakfast

7AM - 10.45AM

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*

CONTAINS PORK

**prices are subject to tax & service charges*

Kilo
SEMINYAK

Breakfast

7AM - 10.45AM

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,
dragon fruit, & banana, toasted muesli & oats

STRAWBERRY PANCAKE 95
strawberry compote, strawberry custard, basil seed

BACON FRENCH TOAST 95
crème anglaise, brioche bread, cinnamon,
bacon, gula malaka, glossy walnut

EXTRAS :

PORK / BEEF BACON	+40K
CHICKEN SAUSAGE	+40K
HASH BROWN / BREAD	+30K

CONTAINS PORK

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Kilo
SEMINYAK

Lunch

11.30AM - 5PM

RAW & GREEN

WASABI TUNA TARTARE 160
wasabi, avocadoes, flour chips

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

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

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

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

BLACK & WHITE PRAWN RAVIOLIS 170
truffled potato puree, capsicum chimichurri, nori crackers, ink mayo

ATAS LENTILS 170
truffle, jamon, parmesan, yuzu foam

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

CONTAINS PORK

**prices are subject to tax & service charges*

Kilo
SEMINYAK

Lunch

11.30AM - 5PM

MAINS

FRIED CHICKEN 150
one drumstick, one thigh, gochujang honey glaze, fries

HOMEMADE RICOTTA GNOCCHI 170
grilled mushrooms, miso sauce

SQUID INK RICE 215
crispy baby squid, salmon roe, garlic aioli

GRILLED MARKET FISH 210
citrus kosho, white beans, tamarind dressing

PORK LAKSA 230
pork neck, ramen, pork cracklings

CREAM OF EBIKO PASTA 230
grilled tiger prawns, ebiko roe

SLOW COOKED BEEF CHEEK 325
mashed potatoes, spicy sweet glaze, pickled mushrooms

BBQ PORK RIBS 270
homemade bbq sauce, crispy gochujang potato, burnt leeks

SALMON TUTURUGA 270
corn quinoa urap, manado style curry, served with nasi furikake

JERK LAMB SHANK 320
quinoa cucumber salad, grilled pita bread

BEEF CHEEK RENDANG PASTA 325
beef cheek rendang, homemade tagliatelle, fried garlic & shallot, fried kemangi

WAGYU BRISKET 600
burnt lemon aioli, chimichuri, dukkah, grilled cauliflower, mashed potato

GRILLED WAGYU STEAK 950
wagyu striploin mb 6, fermented red miso sauce, crispy potato

CONTAINS PORK

**prices are subject to tax & service charges*

Kilo
SEMINYAK

Lunch

11.30AM - 5PM

SWEETS

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

**prices are subject to tax & service charges*

Kilo
SEMINYAK

Dinner

5PM - 11PM

RAW

WASABI TUNA TARTARE 160
wasabi, avocadoes, flour chips

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

BEEF CARPACCIO 180
35 days fermented red miso dressing, australian beef tenderloin, shaved grana padano, roasted pistachio, microgreens tossed in balsamic reduction

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

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

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

CONTAINS PORK

**prices are subject to tax & service charges*

Kilo
SEMINYAK

Dinner

5PM - 11PM

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

BLACK & WHITE PRAWN RAVIOLIS 170
truffled potato puree, capsicum chimichurri, non crackers, ink mayo

ATAS LENTILS 170
truffle, jamon, parmesan, yuzu foam

CRAB CROQUETTE 140
basil vinaigrette

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

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

SEARED SCALLOP (US) 285
madras cream sauce, fennel salad, cashewnut

CONTAINS PORK

**prices are subject to tax & service charges*

Kilo
SEMINYAK

Dinner

5PM - 11PM

MAINS

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

HOMEMADE RICOTTA GNOCCHI 170
grilled mushrooms, miso sauce

SQUID INK RICE 215
crispy baby squid, salmon roe, garlic aioli

CREAM OF EBIKO PASTA 230
grilled tiger prawns, ebiko roe

GRILLED MARKET FISH 210
citrus kosho, white beans, tamarind dressing

SALMON TUTURUGA 270
corn quinoa urap, manado style curry, served with nasi furikake

PORK LAKSA 230
pork neck, ramen, pork cracklings

BBQ PORK RIBS 280
homemade bbq sauce, burnt leeks, crispy gochujang potato

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

JERK LAMB SHANK 320
quinoa cucumber salad, grilled pita bread

SLOW COOKED BEEF CHEEK 325
mashed potatoes, spicy sweet glaze, pickled mushrooms

BEEF CHEEK RENDANG PASTA 325
beef cheek rendang, homemade tagliatelle, fried garlic & shallot, fried kemangi

WAGYU BRISKET 600
burnt lemon aioli, chimichuri, dukkah grilled cauliflower, mashed potato

GRILLED WAGYU STEAK 950
wagyu striploin mb 6, fermented red miso sauce, crispy potato

CONTAINS PORK

**prices are subject to tax & service charges*

Kilo
SEMINYAK

Dinner

5PM - 11PM

SWEETS

CHOCOLATE LAVA CAKE 100
strawberries, vanilla ice cream

PISTACHIO CAKE 100
pistachio cake, parmesan custard, sesame crisp,
lemon parfait, mint jelly

COCONUT TEMBELEQUE 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

CONTAINS PORK

**prices are subject to tax & service charges*

Kilo
SEMINYAK

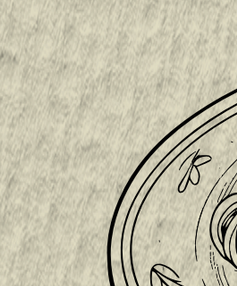
Kids Menu

FISH & CHIPS	100
CHEESEBURGER	120
GRILLED SALMON	150
CREAMY CHICKEN PASTA	120
MEATBALL PASTA	120











*prices are subject to tax & service charges

Kilo
SEMINYAK

Set Menu

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*

APPETIZERS

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

WASABI TUNA TARTARE
wasabi, avocadoes, 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

CONTAINS PORK

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

Kilo
SEMINYAK

Set Beverage

COCKTAILS

ROSEMARY GIN & TONIC
Rosemary Infused Gin, Sour Mix,
Tonic Water

THYME IS OFF THE ESSENCE
Homemade Thyme Infused Gin,
Lemon Sour, Orange, Egg White

KILO'S NEW FASHION
Homemade Vanilla Infused Bourbon,
Vanilla Syrup, Bitter, Burnt Cinnamon

KILO'S MOJITO
Rum, Mint, Basil, Cilantro, Lime,
Sugar Syrup

KILO'S ESPRESSO
Caramel Vodka, Kilo's Brew,
Cacao Bitter, Orange Zest

GIN-GER
Cardamon Vodka, Homemade
Ginger Liqueur, Ginger Candy

PUMPKIN & MANGO SOUR
Homemade Pumpkin-infused Whisky,
Mango, Lemon, Egg White, Bitters

MIMOSA
Orange, Bubbles

NON ALCOHOL

COFFEE
Single Espresso | Double Espresso | Piccolo
Macchiato | Americano | Long Black | Cappucino
Latte | Hazelnut Latte

MOCKTAILS LYCHEE LEMONADE
Lychee, Lime, Orange, Kilo's Simple Syrup, Sprite

JUICES
Orange | Watermelon | Pineapple
Coconut Water

GRASS THOUGHTS
Jasmine Tea, Lychee Juice, Kilo's Vanilla Syrup,
Lemon, Lemongrass

TEA
Ginger Honey Tea | Dharma Tea Selection
Berries Iced Tea | Red Mint Cooler Iced Tea
Mango Chai Iced Tea

KOMBUCHA
Masala Chai | Cinnamon Black
Beetroot Apple Basil

SOFT DRINKS
Coke | Sprite | Coke Zero
Soda Water | Tonic Water

WATER
Still Water | Sparkling Water

WINE

SHIRAZ (by glass)

CHARDONNAY (by glass)

BEER

BINTANG / GUINNESS