

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*

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



11.30AM - 5PM

RAW & GREEN

WASABI TUNA TARTARE wasabi, avocadoes, flour chips	160
TRUFFLED TAI YUZU ROLL truffle yuzu dressing, crab, sushi rice	180
SPICY DUCK & POMELO nam yam, green papaya, chili hoisin, citrus	135
PRAWN SALAD wakame, cashewnut, papaya, sesame dressing	175
KILO’S SEAFOOD CEVICHE octopus, snapper, tuna, wonton crisps	165
KILO’S STEAK TARTARE tenderloin, jicama, gochujang, quail egg, crispy nori	180

WARM

CORN FURIKAKE furikake, chipotle mayo, nori	110
CRISPY EGGPLANT tempura eggplant, balado, shanghai sauce	135
KOREAN CHICKEN BULGOGI gochujang, pickled shiitake, wasabi mayo	170
CRISPY SOFT SHELL CRAB compressed watermelon, thai curry sauce	175
BLACK & WHITE PRAWN RAVIOLIS truffled potato puree, capsicum chimichurri, nori crackers, ink mayo	170
ATAS LENTILS  truffle, jamon, parmesan, yuzu foam	170
OCTOPUS A LA PLANCHA truffled potato puree, capsicum chimichurri, nori crackers, ink mayo	180



CONTAINS PORK

**prices are subject to tax & service charges*



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	



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11.30AM - 5PM

SWEETS

CHOCOLATE LAVA CAKE	100
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strawberries, vanilla ice cream

COCONUT TEMBLEQUE	95
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pineapple sorbet, coconut crumbs, cinnamon

KILO ACAI BOWL	95
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acai smoothie, seasonal fruits, muesli, coconut

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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



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5PM - 11PM

WARM

CORN FURIKAKE furikake, chipotle mayo, nori	110
CRISPY EGGPLANT tempura eggplant, balado, shanghai sauce	135
KOREAN CHICKEN BULGOGI gochujang, pickled shiitake, wasabi mayo	170
CRISPY SOFT SHELL CRAB compressed watermelon, thai curry sauce	175
BLACK & WHITE PRAWN RAVIOLIS truffled potato puree, capsicum chimichurri, non crackers, ink mayo	170
ATAS LENTILS  truffle, jamon, parmesan, yuzu foam	170
CRAB CROQUETTE basil vinaigrette	140
OCTOPUS A LA PLANCHA truffled potato puree, capsicum chimichurri, non crackers, ink mayo	180
BEEF TONGUE TACOS burnt jalapeno, garlic beef tallow, miso apple slaw	145
SEARED SCALLOP (US) madras cream sauce, fennel salad, cashewnut	285



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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	



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5PM - 11PM

SWEETS

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



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



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