

RAW & STARTERS

WASABI TUNA TARTARE wasabi, avocados, flour chips	160
KILO'S STEAK TARTARE tenderloin, jicama, gochujang, quail egg, crispy nori	180
TRUFFLED TAI YUZU ROLL truffle yuzu dressing, crab, sushi rice	180
BEEF CARPACCIO 35 days fermented red miso dressing, australian beef tenderloin, shaved grana padano, roasted pistachio, microgreens tossed in balsamic reduction	180
CORN FURIKAKE furikake, chipotle mayo, nori	110
CRISPY EGGPLANT tempura eggplant, balado, shanghai sauce	140

CRISPY SOFT SHELL CRAB compressed watermelon, thai curry sauce	175
KOREAN CHICKEN BULGOGI gochujang, pickled shiitake, wasabi mayo	170
BLACK & WHITE PRAWN RAVIOLIS prawns, sake butter sauce, parmesan	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
CRAB CROQUETTE basil vinaigrette	140

TACOS

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

GREENS

KILO'S SEAFOOD CEVICHE octopus, snapper, tuna, wonton crisps	170
SPICY DUCK & POMELO nam yam, green papaya, chili hoisin, citrus	140
PRAWN SALAD wakame, cashewnut, papaya, sesame dressing	175
GRILLED VEGETABLES & RICOTTA goma sauce, mint, sesame	100
GRILLED BROCCOLI & POMEGRANATE coriander & cashew vinaigrette, leeks	100



MAINS

SQUID INK RICE 215

crispy baby squid, salmon roe, garlic aioli

PORK LAKSA  230

pork neck, ramen, pork cracklings

HOMEMADE RICOTTA GNOCCHI 170

grilled mushrooms, miso sauce

CREAM OF EBIKO PASTA 230

grilled tiger prawns, ebiko roe

BEEF RENDANG PASTA 325

beef cheek rendang, homemade tagliatelle, fried garlic & shallot, fried kemangi

GRILLED MARKET FISH 215

citrus kosho, white beans, tamarind dressing

SALMON TUTURUGA 270

corn quinoa urap, manado style curry, served with nasi furikake

ROASTED CHICKEN 225

overnight marinated roasted chicken, flavorful brown sauce, fresh mixed salad with honey lemon dressing, charred cherry tomatoes

BBQ PORK RIBS  280

house made bbq sauce, burnt leeks, crispy gochujang potato

JERK LAMB SHANK 320

quinoa cucumber salad,grilled pita bread

SLOW COOKED BEEF CHEEK 325

mashed potatoes, spicy sweet glaze, pickled mushrooms

WAGYU BRISKET 600

burnt lemon aioli, chimichuri, dukkah grilled cauliflower, mashed potato

POACHED LOBSTER ON TRUFFLED RISOTTO 620

arborio rice creamy risotto, flavor bursting lobster-stock freshly grated grana padano, butter-poached lobster tail

GRILLED WAGYU STEAK 950

wagyu striploin mb 6, fermented red miso sauce, crispy potato

SWEETS

COCONUT TEMBLEQUE 100

pineapple sorbet, coconut crumbs, cinnamon

STICKY BLACK RICE 100

homemade basil ice-cream, rum poached banana, coffee custard, roasted walnut

CHOCOLATE LAVA CAKE 100

strawberries, vanilla ice cream

PISTACHIO CAKE 100

pistachio cake, parmesan custard, sesame crisp, lemon parfait, mint jelly

DATE & WALNUT CAKE 100

vanilla bean ice cream, gula malaka

