

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)

+beef patty 50K

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 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



EXTRAS :

PORK / BEEF BACON +40K

CHICKEN SAUSAGE +40K

HASH BROWN / BREAD +30K

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 150

BULGOGI CHICKEN WITH WASABI MAYO 180

PORK BELLY WITH CHIMICHURRI 180

SMOKED AHI TUNA DONBURI 180

MISO HONEY SALMON 190

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 & 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
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

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

TACOS

BATTERED FRIED FISH TACOS baramundi fish, homemade tacos, kilo's slaw, rancheros salsa	130
DUCK TACOS duck, avocado purée, chipotle, crispy chicken skins	130
LAMB TACOS pulled lamb, herb crème fraîche, corn salsa, jalapeño	130
BEEF TONGUE TACOS burnt jalapeno, garlic beef tallow, miso apple slaw	145

SANDWICHES

**all sandwiches come with fries.*

FISH BURGER fried battered fish, tartar sauce, lettuce, tomato	145
KILO'S SMASH BURGER beef patty, cheddar, huevo frito, fries, house mustard mix, pickles, tomato, lettuce +beef patty 50K	150
KILO'S DOUBLE PATTY CHEESEBURGER double smashed patty, cheddar, panini bun, sautéed onions	170
MEATBALL BAGUETTE beef meatballs, tomato, basil, parmesan, baguette	145
BBQ PORK SANDWICH 🐷 bbq pork, scrambled eggs, daikon, baguette	140
BEEF SANDWICH slow cooked beef, wasabi, shiitake, fries, sourdough	165



MAINS

KILO'S CHICKEN KATSU kilo's slaw, fries, gochujang honey glaze	170
HOMEMADE RICOTTA GNOCCHI grilled mushrooms, miso sauce	170
CREAM OF EBIKO PASTA grilled tiger prawns, ebiko roe	230
SQUID INK RICE crispy baby squid, salmon roe, garlic aioli	215
GRILLED MARKET FISH citrus kosho, white beans, tamarind dressing	215
PORK LAKSA 🐷 pork neck, ramen, pork cracklings	230
SALMON TUTURUGA corn quinoa urap, manado style curry, served with nasi furikake	270

BEEF RENDANG PASTA beef cheek rendang, homemade tagliatelle, fried garlic & shallot, fried kemangi	325
SLOW COOKED BEEF CHEEK mashed potatoes, spicy sweet glaze, pickled mushrooms	325
BBQ PORK RIBS 🐷 homemade bbq sauce, crispy gochujang potato, burnt leeks	280
JERK LAMB SHANK quinoa cucumber salad, grilled pita bread	320
WAGYU BRISKET burnt lemon aioli, chimichurri, dukkah, grilled cauliflower, mashed potato	600
GRILLED WAGYU STEAK wagyu striploin mb 6, fermented red miso sauce, crispy potato	950

RICE BOWLS

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

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

CURRY TOFU & VEGGIES	150
SMOKED AHI TUNA DONBURI	180
BULGOGI CHICKEN WITH WASABI MAYO	180
PORK BELLY WITH CHIMICHURRI 🐷	180
MISO HONEY SALMON	190

SWEETS

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



RAW & STARTERS

WASABI TUNA TARTARE 160

wasabi, avocados, flour chips

KILO'S STEAK TARTARE 180

tenderloin, jicama, gochujang,
quail egg, crispy nori

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

CORN FURIKAKE 110

furikake, chipotle mayo, nori

CRISPY EGGPLANT 140

tempura eggplant, balado,
shanghai sauce

CRISPY SOFT SHELL CRAB 175

compressed watermelon,
thai curry sauce

KOREAN CHICKEN BULGOGI 170

gochujang, pickled shiitake,
wasabi mayo

**BLACK & WHITE
PRAWN RAVIOLIS** 175

prawns, sake butter sauce, parmesan

OCTOPUS A LA PLANCHA 180

truffled potato puree, capsicum
chimichurri, nori crackers, ink mayo

SEARED SCALLOP (US) 285

madras cream sauce, fennel
salad, cashewnut

CRAB CROQUETTE 140

basil vinaigrette

TACOS

BATTERED FRIED FISH TACOS 130

baramundi fish, homemade tacos,
kilo's slaw, rancheros salsa

BEEF TONGUE TACOS 145

burnt jalapeno, garlic beef tallow,
miso apple slaw

GREENS

KILO'S SEAFOOD CEVICHE 170

octopus, snapper, tuna, wonton crisps

SPICY DUCK & POMELO 140

nam yam, green papaya, chili hoisin, citrus

PRAWN SALAD 175

wakame, cashewnut, papaya, sesame dressing

GRILLED VEGETABLES & RICOTTA 100

goma sauce, mint, sesame

GRILLED BROCCOLI & POMEGRANATE 100

goma sauce, mint, sesame



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



COCKTAILS

TROPICAL & REFRESHING

SANGRIA 130 | 525

red wine or white wine,
midori, brandy, vermouth

SUMMER DREAMS 140

pineapple infused platinum gin,
passion nectar, lemon, egg white

CITRUSY & REFRESHING

ROSEMARY GIN & TONIC 130

rosemary infused gin, sour mix,
tonic water

ROSELLA MARGARITA 160

hibiscus tequila, agave nectar
sour mix

REFRESHING & SWEET SOUR

A SURE THING 130

homemade vanilla vodka, lime, vanilla,
syrup, fresh cucumber, mint leaf

KILO'S MOJITO 140

rum, mint, basil, cilantro,
lime, sugar syrup

SAKURA 145

whisky, honey, citrus, homemade
strawberry chamomile botanical water

KILO'S MULE 155

mezcal, agave, cucumber,
ginger wort, citrus

AROMATIC & BITTER

APERITIVO TIME 140

aperol, bubbles, soda, orange, rosemary

SEXY NEGRONI 145

homemade lemon infused gin,
homemade chamomile infused campari,
bianco vermouth, kilo's strawberry jam

COFFEE NEGRONI 130

nusantara cold brew, homemade
chamomile, infused campari, vermouth

KILO'S NEW FASHION 150

homemade vanilla infused bourbon,
vanilla syrup, bitter, burnt cinnamon

TROPICAL NEGRONI 150

pineapple infused platinum gin, chamomile
infused campari, sweet vermouth

BLACK NEGRONI 150

gin, campari, sweet vermouth, charcoal

AGED NEGRONI 160

aged gin, campari, sweet vermouth

CREAMY & BITTER

KILO'S ESPRESSO 155

caramel vodka, kilo's brew,
cacao bitter, orange zest

AGED COCONUT RUM 155

aged rum, homemade mandarin liqueur
coconut cream, pineapple, vanilla, bitter

HERBS, REFRESHING & CITRUSY

GIN-GER 155

gin, cardamon vodka,
homemade ginger, ginger candy

THYME IS OF THE ESSENCE 135

homemade thyme infused gin,
lemon sour, orange, egg white

SCREWZUDRIVER 145

vodka, lemon, fresh orange,
honey, cardamom seeds

SPICY. SALTY & CITRUSY

SPICY MARGARITA 160

jalapeno infused tequila gold,
orange liqueur, sour mix

BLOODY MARY 160

vodka, kilo's mary mix, tomato

FRUITY, BITTER & SOUR REFRESHING

PUMPKIN & MANGO SOUR 145

homemade pumpkin-infused whisky,
mango, kilo's gomme, lemon,
egg white, bitters

PAST LIFE 155

campari, orange juice,
passion nectar, citrus

BUBBLES

JEAN PIERRE BRUT Chardonnay, Pinot Noir, Pinot Meunier, Australia, NV	140 780
ELYSSIA ROSE BRUT Pinot Noir, Spain, NV	1.300
BILLECART SALMON BRUT ROSE Chardonnay, Pinot Noir, Pinot Meunier, France, NV	3.200
LARMANDIER-BERNIER Chardonnay, France, NV	3.500

ROSE WINE

DE BORTOLI SACRED HILL ROSE Shiraz, Cabernet Sauvignon, Australia, 2023	160 700
ARTON & GUESTER TOURMALINE Grenache, Shiraz, France, 2021	1.000
MAISON AIX Grenache, Shiraz, France, 2022	1.100
DOMAINE SERENE Pinot Noir, Usa, NV	1.800

WHITE WINE

VINA VENTISQUERO RESERVA Chardonnay, Chile, 2022	165 650
OHAU GRAVELS WOVEN STONE Sauvignon Blanc, New Zealand, 2022	160 680
MASTERPIECE Pinot Grigio, Australia, 2023	170 700
UMANI RONCHI Verdicchio, Italy, 2021	800
E. GUIGAL COTE DU RHONE BLANC Viognier, Grenache Blanc, Marsanne, Roussane, France, 2021	980
ATTEMs Pinot Grigio, Italy, 2022	1.050
PLANETA ALASTRO Grecanico, Sauvignon Blanc, Italy, 2021	1.100
SELBACH INCLINE QUALITATSWEIN Riesling, Germany, 2019	1.250
MICHELE CHIARLO GAVI DOCG Cortese, Italy, 2022	1.300
MURPHY GOODE Chardonnay, USA, 2022	1.380
DOMAINE DES PERDRIX MERCUREY BLANC Chardonnay, France, 2018	1.700
E. GUIGAL HERMITAGE BLANC Marsanne, Roussanne, France, 2017	2.200

RED WINE

BODEGA SEPTIMA Cabernet Sauvignon, Argentina, 2021	160 650
VENTISQUERO RESERVA Pinot Noir, Chile 2022	165 680
KAIKEN Malbec, Argentina, 2021	160 700
SUSANA BALBO BENMARCO Cabernet Sauvignon, Argentina, 2019	1.000
BODEGA SEPTIMA Malbec, Argentina, 2021	1.000
DEETLEFS Pinotage, South Africa, 2017	1.200
VINA REAL RESERVA Rioja, Spain, 2017	1.250
CARPINETO FARNITO Cabernet Sauvignon, Italy, 2015	1.550
IL BACCA Primitivo, Italy, 2019	1.600
MURPHY GOODE Zinfadel, USA, 2020	1.700
CATENA ZAPATA NICASIA VINEYARD Malbec, Argentina, 2018	2.300

APERITIF & VERMOUTH

JAGERMEISTER	100 1,500
DEWI SRI ARAK BALI	75 450
SAMBUCHA BORGGETTI	100 1,400
MARTINI BIANCO	110 1,200
MARTINI DRY	110 1,100
CAMPARI	140 1,900

GIN

ROKU	170 2,840
BULLDOG	170 2,840
HENDRICK'S	170 2,840
GORDON'S	120 700
EAST INDIES	120 1,100
EAST INDIES POMELO	125 1.250
TANGUERAY	140 1,740
VOYAGE	120 850
BOMBAY SAPPHIRE	150 1,850
MOM GIN	170 2,840
MONKEY 47	220 2,510

RUM

BACARDI LIGHT	140 1,300
NUSA CANA WHITE	120 670
NUSA CANA SPICED	120 670
PLANTATION DARK	125 1,350
MYER'S DARK RUM	130 1,350

VODKA

GREY GOOSE	170 2,830
SMIRNOFF	110 700
KETEL ONE	120 1,900
ABSOLUTE ELYX	160 2,250
BELVEDERE	170 2,460

TEQUILA

PATRON SILVER	240 3,000
PATRON ANEJO	260 3,330
JOSE CUERVO	130 1,400
ESPECIAL REPOSADO	
1800 COCONUT	210 2,870
1800 ANEJO	210 3,100
MEZCAL MACHETAZO	230 2,980
SALMIANA	
DON JULIO BLANCO	260 3.350
DON JULIO REPOSADO	270 3.400
DON JULIO ANEJO	275 3.500
DON JULIO 1942	400 8.000
CLAZE AZUL REPOSADO	450 9.500

LIQUEURS

BAILEY'S IRISH CREAM	120 1,400
NUSANTARA COLD BREW	110 900
MIDORI	150 1,900

Spirit

SCOTCH WHISKY

CHIVAS REGAL 12 YEARS OLD	150 2.200
ROYAL BREWHOUSE BLACK	140 1.200
JOHNNIE WALKER REDLABEL	140 1.200
JOHNNIE WALKER BLONDE	150 2.100
JOHNNIE WALKER BLACK LABEL	160 2.200

IRISH

JAMESON	130 1.900
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COGNAC & BRANDY

HENNESSY VSOP	210 3,000
ST. REMY AUTHENTIC VSOP	120 1,400
MARTEL VSOP	190 2,700
MARTEL XO	430 8,500

BOURBON & TENNESSEE

JACK DANIEL'S	160 1,700
JIM BEAM WHITE	130 1,200
BULLEIT	175 2,100
MAKER'S MARK	190 2,500

SINGLE MALTS

GLENFIDDICH 12 Y.O	180 2,500
SINGLETON 12 Y.O	220 2,870
HAIG CLUB 12 Y.O	260 3,390
GLENLIVET 15 Y.O	270 4,000
MACALLAN 12 Y.O	280 4,100

BEER

GUINNESS SMOOTH	65
HEINEKEN	70
BINTANG	65
ISLAND BREWING PILSNER	85
ISLAND BREWING SMALL HAZY	90
KURA-KURA LAGER	85
KURA-KURA ISLAND ALE	110
CORONA	95
SAPPORO	120

SAKE

KUROSAWA JUNMAI KIMOTO 300ML	115 580
SMV : +2 ACIDITY : 1,7 SEIMAIBUAI : 65% PREFECTURE : NAGANO BEST SERVED : CHILLED	
HAKKAISAN TOKUBETSU HONJOZO 300ML	120 600
SMV : +4.0 ACIDITY : 1.0 SEIMAIBUAI : 55% PREFECTURE : NIIGATA BEST SERVED : WARM & CHILLED	
HAKKAISAN TOKUBETSU JUNMAI 720ML	950
SMV : - 1 ACIDITY : 1,5 SEIMAIBUAI : 60% PREFECTURE : NIIGATA BEST SERVED : WARM OR CHILLED	
KONISHI DAIGINJO HIYASHIBORI 720ML	1,000
SMV : +1 ACIDITY : 1,4 SEIMAIBUAI : 50% PREFECTURE : HYOGO BEST SERVED : CHILLED	
SESSHU OTOKOYAMA FUTSU-SHU 1800ML	1,300
SMV : +3 ACIDITY : 1,5 SEIMAIBUAI : 60% PREFECTURE : HYOTO BEST SERVED : CHILLED	

ENERGY BOOSTER

BEET & ROOT Beetroot, Apple, Carrot, Ginger	60
MORNING VIBES Orange, Apple, Carrot, Celery	60
APPLE KALE Kale Leaf, Apple, Celery, Lemon, Ginger, Honey	60
MY POPEYE Spinach, Apple, Lime	60
GREEN FOREST Green Vegetable, Pineapple, Lemon, Honey	60
RISE AND SHINE Orange, Pineapple, Turmeric	70
STRAWBERRY BANANA Banana, Strawberry, Orange Juice, Honey	70
SAYONARA COFFEE Carrot, Apple, Orange, Lemon, Green Tea, Honey	65

MOCKTAILS

LYCHEE LEMONADE Lychee, Lime, Orange, Kilo's Simple Syrup, Sprite	60
GRASS THOUGHTS Jasmine Tea, Lychee Juice, Kilo's Vanilla Syrup, Lemon, Lemongrass	60
CREATIVE BARTENDER	70

SMOOTHIES

TROPICAL GREEN Spinach, Mango, Banana, Passion Fruit, Yoghurt	60
SUMMER DRAGON Dragon Fruit, Soursop, Strawberry, Pineapple, Passion Fruit	60
MANGO MINTY Mango, Mint, Yoghurt	70

FRESH JUICES

WATERMELON	45
COCONUT	45
PINEAPPLE	45
ORANGE	65

ORGANIC FERMENTED DRINKS

KOMBUCHA (fermented tea)	60
Plain Beetroot Apple Basil Masala Chai Black Cinnamon Sugar Cane	

COFFEE

SINGLE ESPRESSO	25
MACCHIATO	30
PICCOLO	30
DOUBLE ESPRESSO	35
AMERICANO	35
LONG BLACK	35
CAPPUCCINO	40
CAFFE LATTE	40
HAZELNUT CHOCO-LATTE	55
CHOCOLATE	55

KILO'S ICED TEA

BERRIES TEA	60
Black Cinnamon Tea, Mixberry, Vanilla, Lemon.	
RED MINT COOLER	60
Lemongrass Green Tea, Mint, Watermelon, Lime, Honey	
MANGO CHAI TEA	65
Masala Chai Tea, Mango, Rosemary, Lemon	

TEA

HOT ICED TEA	45
HOT GINGER HONEY TEA	45
HOT CINNAMON LEMON TEA	45
DARMA TEA	45
Chamomile, Jasmine, Telaga Oolong, Cinnamon Black, English Breakfast, Lemongrass Green, Green Tea	
HOT / ICED LEMON TEA	45
HOT / ICED THAI TEA	55
HOT VANILLA MATCHA TEA	55
ICED LYCHEE TEA	55

WATER

NATURAL / SPARKLING	65
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SODA

COKE COKE LIGHT SPRITE	40
TONIC WATER SODA WATER	40

FISH & CHIPS	100
CHEESEBURGER +beef patty 50K	120
GRILLED SALMON	150
CREAMY CHICKEN PASTA	120
MEATBALL PASTA	120



*prices are subject to tax & service charges