

## 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, baby romaine

**BLACK & WHITE PRAWN RAVIOLIS 175**

prawns, sake butter sauce, parmesan

**SEARED SCALLOP (US) 285**

madras cream sauce, fennel  
salad, cashewnut

**CRAB CROQUETTE 140**

basil vinaigrette

**KILO'S SEAFOOD CEVICHE 170**

octopus, snapper, tuna, wonton crisps

## 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

**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**

coriander & cashew vinaigrette, leeks



## 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,  
potato terrine

### 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

### PRAWN RISOTTO 400

truffle risotto, white wine  
garlic butter, grilled tiger prawn,  
parmesan, micro green.

### GRILLED WAGYU STEAK 950

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

### OCTOPUS A LA PLANCHA 230

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

## 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

