

COCKTAILS



KILO'S MOJITO RUM, BASIL, MINT, CILANTRO, LIME	16
KILO'S SANGRIA 7-DAY HOUSE-INFUSED RED WINE	19
SPICY MARGARITA JALAPENO INFUSED TEQUILA, CITRUS, SOUR MIX, LIME, SALTED RIM	19
BARREL AGED NEGRONI GIN, CAMPARI, SWEET VERMOUTH	21



WHITE WINE

ANSEMI PINOT GRIGIO
VENETO, ITALY

WILD ROCK SAUVIGNON BLANC
MARLBOROUGH, NZ

BLISS FAMILY VINEYARD CHARDONNAY
CALIFORNIA, USA



16 | 68

78

108

RED WINE

ESPETO TEMPRANILLO
LA MANCHA, SPAIN

ARIDO, CABERNET SAUVIGNON
MENDOZA, ARGENTINA

TOMERO RISERVA MALBEC
MENDOZA, ARGENTINA

TENIMENTI MANCINI ORGANIC CHIANTI SANGIOVESE
TUSCANY, ITALY

ROSA DEL GOLFO PRIMITIVO DI MANDURIA
APULIA, ITALY

WILD ROCK MARLBOROUGH PINOT NOIR
MARLBOROUGH, NZ

ARLEQUIN SHIRAZ
BAROSSA, AUSTRALIA

17 | 75

85

120

108

100

108

118

ROSÉ

CHATEAUX SAINTE BEATRICE CUVES DE PRINCES
ROSE, GRENANCHE, SYRAH, COTES DE PROVENCE

17 | 75

BUBBLES

ZARDETTO PROSECCO EXTRA DRY GLERA
VENETO, ITALY

15 | 70

BAUGET JOUETTE BRUT
EPERNAY, FRANCE

130

SINGLE MALTS



MONKEY'S SHOULDER

16

NIKKA BY THE BARREL

18

OBAN 14 YEARS

20

LAGAVULIN 16 YEARS

23

COGNAC

PIERRE FERRAND 1840

18

BEER

BIRRA MENABREA, PREMIUM LAGER

14

MENABREA ARTE IN BOTTIGLIA (UNFILTERED)

16

BUBBLES, SINGLE MALTS,
COGNAC, BEER



HAPPY HOURS DEALS

WED, THU & SUN | 3PM - 10PM
FRI - SAT | 3PM - 6PM

\$10 GLASS OF
BEER/HOUSE WINES/PROSECCO

\$58⁺⁺ BOTTLE OF
WHITE WINE
RED WINE
PROSECCO
(while stock last)

\$12 SELECTED COCKTAIL OF THE WEEK

AVAILABLE FOOD
FROM 3PM - 5PM

CRISPY CHICKEN SKIN \$14

KILO'S SEAFOOD CEVICHE \$25

WASABI TUNA TARTARE \$26

SNACK

PAN	9
fermented potato focaccia, confit garlic & adobo dip	
CRAB CROQUETTES	2 FOR 10 4 FOR 18
basil vinaigrette	
CRISPY CHICKEN SKIN	14
salted egg yolk mousse	
BEEF TONGUE TACOS	2 FOR 18 4 FOR 35
miso, apple, jalapeno-garlic tallow	

SHARE



CRISPY EGGPLANT	22
tempura eggplant, balado, shanghai sauce	
SOFT SHELL CRAB	24
watermelon, thai red curry sauce	
KILO'S SEAFOOD CEVICHE	25
tuna, snapper, octopus, crispy wonton skin	
NUMBING BURRATA	25
mala oil, dukkah & croutons	
WASABI TUNA TARTARE	26
baby green, nori dusted crisps	
RICOTTA GNOCCHI	28
miso, roasted mushrooms	
EBIKO PASTA	28
garlic prawns	
SQUID INK RICE	32
crispy baby squid, ikura, aioli	

DINE



BUTTERMILK FRIED CHICKEN	28
curried brine, fermented hot sauce, blue cheese yoghurt	
WOOD-FIRED BUTIFARRA SAUSAGE	32
aioli, cannonelli beans	
GRILLED WHOLE SNAPPER	38
confit tomatoes, basil & olive oil	
CAMP KILO'S CHIPOTLE BBQ RIBS	38
confit in pork fat, chipotle barbeque sauce	
GRILLED SPANISH OCTOPUS	40
grenaille potatoes, nam jim & peanut brittle	
BRAISED WAGYU BEEF CHEEK	52
grilled leeks, red wine, harissa	

GRAZE



BURNT CARROTS	14
curried butter, wood sorrel	
CHARRED KALE SALAD	16
ricotta, herb vinaigrette, plum	
BRUSSEL SPROUTS	16
tamarind glaze, fried shallots, mint & chillies	

INDULGE

CHOCOLATE TERRINE	14
tuille, smoked salted caramel	
COCONUT TEMBLEQUE	15
pineapple sorbet, coconut crumble, oats	

DIGESTIF/APERITIF

CAMPARI	15
FERNET-BRANCA	15
GRAND MARNIER	15

VODKA

STOLICHNAYA	16
GREY GOOSE	18

GIN

BOMBAY DRY GIN	16
MONKEY 47	20

RUM

BACARDI CARTA BLANCA	16
DIPLOMATICO RESERVA EXCLUSIVA	18
RON ZANCAPA 23 YEARS	20

TEQUILA

CIMARRON BLANCO TEQUILA	16
DON JULIO REPOSADO	17

BOURBON

JIM BEAM WHITE	16
BULLEIT BOURBON	17

SPIRITS

SODA

COKE	6
COKE LIGHT	6
SPRITE	6
SODA WATER	6

WATER

ANTIPODES SPARKLING	10
ANTIPODES STILL	10

COFFEE



ESPRESSO	6
LONG BLACK	6
DOUBLE ESPRESSO	7
LATTE	6
CAPPUCCINO	6
<i>extra 0.50 for iced coffee</i>	

TEA



CHAMOMILE	6
MINT	6
EARL GREY	6
JASMINE	6
ENGLISH BREAKFAST	6

SODA, WATER, COFFEE, TEA

*PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND PREVAILING GOVERNMENT TAXES