

HAPPY HOUR

BUY 1 GET 1 FREE
EVERYDAY FROM 3PM - 7PM

Cocktails

THYME IS OFF THE ESSENCE homemade thyme infused gin, lemon sour, orange, egg white	100
ROSEMARY GIN & TONIC rosemary infused gin, sour mix, tonic water	100
PUMPKIN & MANGO SOUR homemade pumpkin-infused whisky, mango, Kilo's gomme, lemon, egg white, bitters	120
SCREWZUDRIVER vodka, yuzu citrus, fresh orange, honey, cardamom seeds	140
KILO ESPRESSO caramel vodka, kilo's brew, cacao bitter, orange zest	155
GIN-GER cardamon vodka, homemade ginger liqueur, ginger candy	155

Wine

SHIRAZ	155
CHARDONNAY	150

All House Pouring

SMIRNOFF VODKA	110
CAPTAIN MORGAN WHITE	110
DPLAVA SPICE RUM	110
GORDON'S DRY GIN	115
ROYAL BREWHOUSE WHISKY	115

Beer

GUINNESS SMOOTH (BUY 2 GET 3)	50
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COFFEE, TEA & BEVERAGES

Soda

COKE COKE LIGHT SPRITE	35
TONIC WATER SODA WATER	35

Coffee

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

Tea

HOT ICED TEA	40
HOT GINGER HONEY TEA	40
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	50
HOT VANILLA MATCHA TEa	50
ICED LYCHEE TEA	50

Kilo's Iced Tea

BERRIES TEA	55
Black Cinnamon Tea, Mixberry, Vanilla, Lemon	
RED MINT COOLER	55
Lemongrass Green Tea, Mint, Watermelon, Lime, honey	
MANGO CHAI TEA	60
Masala Chai Tea, Mango, Rosemary, Lemon	

Water

AQUA REFLECTION SPARKLING	60
AQUA REFLECTION NATURAL	60

Beer

GUINNESS SMOOTH	40
BINTANG	50
KURA-KURA	75
SAPPORO	105

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MOCKTAILS, ORGANIC FERMENTED DRINKS, FRESH JUICES, ENERGY BOOSTS

Fresh Juices

WATERMELON	40
COCONUT	40
PINEAPPLE	40
ORANGE	60

Energy Boosters

BEET & ROOT beetroot, apple, carrot, ginger	50
MORNING VIBES orange, apple, carrot, celery	50
APPLE KALE kale leaf, apple, celery, lemon, ginger, honey	50
MY POPEYE spinach, apple, lime	50
GREEN FOREST green vegetable, pineapple, lemon, honey	50
RISE AND SHINE orange, pineapple, tumeric	60
STRAWBERRY BANANA banana, strawberry, orange juice, honey	60
SAYONARA COFFEE carrot, apple, orange, lemon, green tea, honey	60

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	65

Organic Fermented Drinks

KOMBUCHA (fermented tea) plain beetroot apple basil masala chai black cinnamon sugar cane	55
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COCKTAILS

SANGRIA red wine or white wine, midori, brandy, vermouth	95 350
A SURE THING homemade vanilla vodka, lime, vanilla, syrup, fresh cucumber, mint leaf	100
ROSEMARY GIN & TONIC rosemary infused gin, sour mix, tonic water	100
THYME IS OF THE ESSENCE homemade thyme infused gin, lemon sour, orange, egg white	100
KILO'S MOJITO rum, mint, basil, cilantro, lime, sugar syrup	110
APERITIVO TIME aperol, bubbles, soda, orange, rosemary	110
SEXY NEGRONI homemade lemon infused gin, homemade chamomile infused campari, bianco vermouth, kilo's strawberry jam	120
PUMPKIN & MANGO SOUR homemade pumpkin-infused whisky, mango, kilo's gomme, lemon, egg white, bitters	120
COFFEE NEGRONI nasantara cold brew, homemade chamomile infused campari, vermouth	130
SCREWZUDRIVER vodka, yuzu citrus, fresh orange, honey, cardamom seeds	140
KILO'S NEW FASHION homemade vanilla infused bourbon, vanilla syrup, bitter, burnt cinnamon	150
KILO' ESPRESSO caramel vodka, kilo's brew, cacao bitter, orange zest	155
GIN-GER cardamon vodka, homemade ginger liqueur, ginger candy	155
AGED NEGRONI aged gin, campari, sweet vermouth	155
SPICY MARGARITA jalapeno infused tequila gold, orange liqueur, sour mix	160

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SAKE

OZEKI NAMACHOZO-SHU 300ML SMV : -0.5 ACIDITY : 1,3 SEIMAIBUAI : 70% PREFECTURE : HYOGO BEST SERVED : CHILLED	110 400
HAKKAISAN TOKUBETSU HONJOZO 300ML SMV : +4.0 ACIDITY : 1.0 SEIMAIBUAI : 55% PREFECTURE : NIIGATA BEST SERVED : WARM & CHILLED	120 600
HAKKAISAN TOKUBETSU JUNMAI 720ML SMV : - 1 ACIDITY : 1,5 SEIMAIBUAI : 60% PREFECTURE : NIIGATA BEST SERVED : WARM OR CHILLED	950
KONISHI DAIGINJO HIYASHIBORI 720ML SMV : +1 ACIDITY : 1,4 SEIMAIBUAI : 50% PREFECTURE : HYOGO BEST SERVED : CHILLED	1,000
SESSHU OTOKOYAMA FUTSU-SHU 1800ML SMV : +3 ACIDITY : 1,5 SEIMAIBUAI : 60% PREFECTURE : HYOTO BEST SERVED : CHILLED	1,300

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WINES

Bubbles

JEAN PIERRE BRUT CHARDONNAY, PINOT NOIR, PINOT MEUNIER, AUSTRALIA, NV	130 750
MATEUS ROSE BRUT SYRAH, BAGA, PORTUGAL, NV	800
JM LABRUYERE PROLOGUE BRUT PINOT NOIR, CHARDONNAY, FRANCE, NV	2,800
BILLECART SALMON BRUT ROSE CHARDONNAY, PINOT NOIR, PINOT MEUNIER, FRANCE, NV	3,800

White Wine

MONTES CLASSIC SERIES SAUVIGNON BLANC, CHILE, 2019	130 550
VINA VENTISQUERO RESERVA CHARDONNAY, CHILE, 2018	150 650
SANTA CRISTINA PINOT GRIGIO, ITALY, 2021	780
THE EDGE PINOT GRIS, NEW ZEALAND, 2018	830
TE MATA ESTATE SAUVIGNON BLANC, NEW ZEALAND, 2019	850
GERARD BERTRAND, RESERVA SPECIAL VIOGNIER, FRANCE, 2019	900
MICHELE CHIARLO GAVI DOCG CORTESE, ITALY, 2016	1,150
DIEL NAHESTEINER RIESLING, GERMANY, 2012	1,300
PLANETA CHARDONNAY, ITALY, 2019	1,450
DOMAINE DES PERDRIX, MERCUREY BLANC CHARDONNAY, FRANCE, 2016	1,700
E. GUIGAL HERMITAGE BLANC MARSANNE, ROUSSANNE, FRANCE, 2017	2,200

Rose Wine

MORANDE PIONERO RESERVA PINOT NOIR, CHILE, 2019	155 680
PLANETA SICILIA NERO D'AVOLA, SYRAH, ITALY, 2020	1,000
DOMAINE SERENE PINOT NOIR, USA, NV	1,900

Red Wine

MORANDE RESERVA PINOT NOIR, CHILE, 2020	130 570
MONTES CLASSIC SERIES CABERNET SAUVIGNON, CHILE, 2019	155 650
CALVET RESERVA MERLOT, CABERNET SAUVIGNON, FRANCE, 2019	800
PERRIN RESERVE COTES DU RHONE GRENACHE, SYRAH, MOURVEDRE, FRANCE, 2018	960
SUSANA BALBO BENMARCO MALBEC, ARGENTINA, 2019	1,000
CUNE RESERVA TEMPRANILLO, GRACIANO, MAZUELO, SPAIN, 2016	1,100
DEETLEFS PINOTAGE, SOUTH AFRICA, 2016	1,200
CARPINETO FARNITO CARBENET SAUVIGNON, ITALY, 2015	1,350
RIDGE EAST BENCH ZINFANDEL, USA, 2019	1,450
IL BACCA PRIMITIVO, ITALY, 2019	1,520
IMPERIAL GRAN RESERVA RIOJA, SPAIN, 2014	1,990
CATENA ZAPATA NICASIA VINEYARD MALBEC, ARGENTINA, 2016	2,250

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SPIRITS

Aperitif / Vermouth

SAMBUCHA BORGGETTI	95 1,330
JAGERMEISTER	95 1,440
MARTINI BIANCO	105 1,130
MARTINI DRY	105 1,100
CAMPARI	140 1,900

Vodka

SMIRNOFF	105 650
KETEL ONE	120 1,900
ABSOLUTE ELYX	155 2,250
GREY GOOSE	170 2,830

Gin

GORDON'S	115 700
EAST INDIES	115 1,100
TANGUERAY	115 1,740
VOYAGE	120 850
BOMBAY SAPPHIRE	150 1,850
BULLDOG	165 2,840
HENDRICK'S	165 2,840
MOM GIN	165 2,840
MONKEY 47	215 2,510

Rum

CAPTAIN MORGAN WHITE	115 670
PLANTATION ORIGINAL DARK	115 1,350
BACARDI LIGHT	115 1,350
ZACAPA 23 YEARS OLD	230 3,200

Tequila

JOSE CUERVO ESPECIAL REPOSADO	125 1,350
HERRADURA PLATA	165 2,830
HERRADURA REPOSADO	185 2,870
PATRON SILVER	205 3,100
PATRON XO CAFE	215 2,565
PATRON REPOSADO	260 3,330

Irish

JAMESON	125 1,845
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Scotch Whisky

ROYAL BREWHOUSE BLACK	135 1,130
CHIVAS REGAL 12 YEARS OLD	145 2,150
JOHNNIE WALKER BLACK LABEL	155 2,150

Bourbon Et Tennessee

JIM BEAM WHITE	125 1,140
JACK DANIEL'S	155 1,640
MAKER'S MARK	190 2,500

Single Malts

GLEN GRANT ARBORALIS	160 2,300
GLENFIDDICH 12 YEARS OLD	180 2,500
SINGLETON 12 YEARS OLD	220 2,870
HAIG CLUB 12 YEARS OLD	260 3,390
GLENLIVET 15 YEARS OLD	270 4,000
MACALLAN 12 YEARS OLD	280 4,100

Cognac Et Brandy

ST. REMY AUTHENTIC VSOP	115 1,340
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Liqueurs

NUSANTARA COLD BREW	105 900
BAILEY'S IRISH CREAM	115 1,340
LUXARDO MARASCHINO	115 1,550
MIDORI	145 1,850

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