

Dinner


- each dish is created to share between 2-4 guests

Kilo
KITCHEN
BALI



RAW

WASABI TUNA TARTARE wasabi, avocados, flour chips	130
TRUFFLED TAI YUZU ROLL truffle yuzu dressing, crab, sushi rice	150
KILO'S SEAFOOD CEVICHE octopus, snapper, tuna, wonton crisps	140
KILO'S STEAK TARTARE tenderloin, jicama, gochujang, quail Egg, crispy nori	160
BEEF CARPACCO 35 days fermented red miso dressing, australian beef tenderloin, shaved grana padano, roasted pistachio, microgreens tossed in balsamic reduction	175

WARM

CORN FURIKAKE furikake, chipotle mayo, nori	90
CRISPY EGGPLANT tempura eggplant, balado, shanghai sauce	120
KOREAN CHICKEN BULGOGI gochujang, pickled shiitake, wasabi mayo	130
OCTOPUS A LA PLANCHA truffled potato puree, capsicum chimichurri, non crackers, ink mayo	165
BLACK & WHITE PRAWN RAVIOLIS prawns, sake butter sauce, parmesan	150
CRISPY SOFT SHELL CRAB compressed watermelon, thai curry sauce	150
CRAB CROQUETTE basil vinaigrette	130
ATAS LENTILS  truffle, jamon, parmesan, yuzu foam	160
BEEF TONGUE TACOS burnt jalapeno, garlic beef tallow, miso apple slaw	110
SEARED SCALLOP (US) madras cream sauce, fennel salad, cashewnut	280

MAINS

HOMEMADE RICOTTA GNOCCHI grilled mushrooms, miso sauce	160
SQUID INK RICE crispy baby squid, salmon roe, garlic aioli	195
CREAM OF EBIKO NOODLES grilled tiger prawns, ebiko roe	200
GRILLED MARKET FISH citrus kosho, white beans, tamarind dressing	190
SALMON TUTURUGA corn quinoa urap, manado style curry, served with nasi furikake	240
PORK LAKSA  pork neck, ramen, pork cracklings	195
BBQ PORK RIBS  house made bbq sauce, crispy gochujang potato, burnt leeks	250
JERK LAMB SHANK quinoa cucumber salad, grilled pita bread	285
SLOW COOKED BEEF CHEEK mashed potatoes, spicy sweet glaze, pickled mushrooms	295
AUSTRALIAN LAMB CHOPS grilled with truffled mashed potato, sautéed fresh green asparagus, kilo's chimichurri, yuzu hollandaise	420
GRILLED WAGYU STEAK Wagyu striploin mb 6, fermented red miso sauce, crispy potato	950
CHARCOAL GRILL US PRIME SHORT RIB 48hrs Sous-vide short rib bone in, potato puree, beef au jus	1.100

GREENS

SPICY DUCK & POMELO nam yam, green papaya, chili hoisin, citrus	110
PRAWN SALAD wakame, cashewnut, papaya, sesame dressing	170
GRILLED VEGETABLES & RICOTTA goma sauce, mint, sesame	100

SWEETS

CHOCOLATE LAVA CAKE strawberries, vanilla ice cream	90
COCONUT TEMBLEQUE pineapple sorbet, coconut crumbs, cinnamon	90
PISTACHIO CAKE pistachio cake, parmesan custard, sesame crisp, lemon parfait, mint jelly	90
STICKY BLACK RICE homemade basil ice-cream, rum poached banana, coffee custard, roasted walnut	90

 **CONTAINS PORK**

prices are subject to tax & service charges



Exclusive Wine Deal This Month

IDR 550K++ /BOTTLE

IDR 450K++ IF PAIRED WITH KILO SET MENU

RED

MONTES CLASSIC SERIES
cabernet sauvignon, chile, 2019

ROSE

MORANDE PIONERO RESERVA
pinot noir, chile, 2019

BUBBLES

JEAN PIERRE BRUT
chardonnay, pinot noir, pinot meunier, australia, nv

WHITE

VINA VENTISQUERO RESERVA
chardonnay, chile, 2018