

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, fried egg, fresh tomato mayo, crispy bacon (pork or beef)

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 Add 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 up, pork crackling, sambal matah, urab, corn, kyuri, cherry tomato, white rice

EXTRAS :

PORK / BEEF BACON +40K

CHICKEN SAUSAGE +40K

HASH BROWN / BREAD +30K



Breakfast

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 140

BULGOGI CHICKEN WITH WASABI MAYO 180

PORK BELLY WITH CHIMICHURRI  180

SMOKED AHI TUNA DONBURI 160

MISO HONEY SALMON 185

SWEET

KILO ACAI BOWL 95
semi-frozen acai puree, fresh strawberry, pineapple, banana, granola

STRAWBERRY PANCAKE 95
house-made batter, basil custard, glossy walnut, maple syrup

BACON FRENCH TOAST  95
crème anglaise, brioche bread, cinnamon, bacon, gula malaka

RAW

- WASABI TUNA TARTARE** 160
wasabi, avocados,
flour chips
- TRUFFLED TAI YUZU ROLL** 180
truffle yuzu dressing,
crab, sushi rice
- KILO'S SEAFOOD CEVICHE** 165
octopus, snapper tuna,
wonton crisps

WARM

- CORN FURIKAKE** 110
furikake, chipotle mayo, nori
- CRISPY EGGPLANT** 135
tempura eggplant, balado,
shanghai sauce
- KOREAN CHICKEN BULGOGI** 170
gochujang, pickled shiitake,
wasabi mayo
- CRISPY SOFT SHELL CRAB** 175
compressed watermelon,
thai curry sauce
- CRAB CROQUETTE** 140
Basil Vinaigrette

- KILO'S STEAK TARTARE** 180
tenderloin, jicama, gochujang,
quail egg, crispy nori
- BEEF CARPACCIO** 180
35 days fermented red miso dressing,
australian beef tenderloin, shaved grana
padano, roasted pistachio, microgreens
tossed in balsamic reduction



- BLACK & WHITE PRAWN RAVIOLIS** 170
prawns, sake butter sauce, parmesan
- OCTOPUS A LA PLANCHA** 180
truffled potato puree, capsicum
chimichurri, non crackers, ink mayo
- ATAS LENTILS**  170
truffle, jamon, parmesan, yuzu foam
- BEEF TONGUE TACOS** 145
burnt jalapeno, garlic beef tallow,
miso apple slaw
- SEARED SCALLOP (US)** 285
madras cream sauce, fennel
salad, cashewnut

GREENS

- SPICY DUCK & POMELO** 135
nam yam, green papaya, chili hoisin, citrus
- PRAWN SALAD** 175
wakame, cashewnut, papaya, sesame dressing
- GRILLED VEGETABLES & RICOTTA** 100
goma sauce, mint, sesame

MAINS

HOMEMADE RICOTTA GNOCCHI	170	BBQ PORK RIBS 	280
grilled mushrooms, miso sauce		house made bbq sauce, burnt leeks, crispy gochujang potato	
SQUID INK RICE	215	JERK LAMB SHANK	320
crispy baby squid, salmon roe, garlic aioli		quinoa cucumber salad, grilled pita bread	
CREAM OF EBIKO PASTA	230	SLOW COOKED BEEF CHEEK	325
grilled tiger prawns, ebiko roe		mashed potatoes, spicy sweet glaze, pickled mushrooms	
GRILLED MARKET FISH	210	POACHED LOBSTER ON TRUFFLED RISOTTO	620
citrus kosho, white beans, tamarind dressing		arborio rice creamy risotto, flavor bursting lobster-stock freshly grated grana padano, butter-poached lobster tail	
SALMON TURTURUGA	270	GRILLED WAGYU STEAK	950
corn quinoa urap, manado style curry, served with nasi furikake		wagyu striploin mb 6, fermented red miso sauce, crispy potato	
PORK LAKSA 	230		
pork neck, ramen, pork cracklings			
ROASTED CHICKEN	225		
overnight marinated roasted chicken, flavorful brown sauce, fresh mixed salad with honey lemon dressing, charred cherry tomatoes			

SWEETS

CHOCOLATE LAVA CAKE	100
strawberries, vanilla ice cream	
PISTACHIO CAKE	100
pistachio cake, parmesan custard, sesame crisp, lemon parfait, mint jelly	
COCONUT TEMBLEQUE	95
pineapple sorbet, coconut crumbs, cinnamon	
STICKY BLACK RICE	95
homemade basil ice-cream, rum poached banana, coffee custard, roasted walnut	

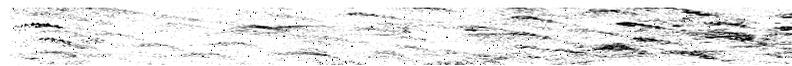
RAW & GREEN

WASABI TUNA TARTARE	160
wasabi, avocados, flour chips	
TRUFFLED TAI YUZU ROLL	180
truffle yuzu dressing, crab, sushi rice	
SPICY DUCK & POMELO	135
nam yam, green papaya, chili hoisin, citrus	

WARM

CORN FURIKAKE	110
furikake, chipotle mayo, nori	
CRISPY EGGPLANT	135
tempura eggplant, balado, shanghai sauce	
KOREAN CHICKEN BULGOGI	170
gochujang, pickled shiitake, wasabi mayo	
CRISPY SOFT SHELL CRAB	175
compressed watermelon, thai curry sauce	

PRAWN SALAD	175
wakame, cashewnut, papaya, sesame dressing	
KILO'S SEAFOOD CEVICHE	165
octopus, snapper, tuna, wonton crisps	
KILO'S STEAK TARTARE	180
tenderloin, jicama, gochujang, quail egg, crispy nori	



BLACK & WHITE PRAWN RAVIOLIS	170
prawns, sake butter sauce, parmesan	
OCTOPUS A LA PLANCHA	180
truffled potato puree, capsicum chimichurri, nori crackers, ink mayo	
ATAS LENTILS 	170
truffle, jamon, parmesan, yuzu foam	

Lunch

SANDWICHES & TACOS

**All sandwiches come with fries.*

BBQ PORK SANDWICH 	135
bbq pork, scrambled eggs, daikon, baguette	
MEATBALL BAGUETTE	145
beef meatballs, tomato, basil, parmesan, baguette	
DUCK TACOS	130
duck, avocado purée, chipotle, crispy chicken skins	
BEEF TONGUE TACOS	145
burnt jalapeno, garlic beef tallow, miso apple slaw	
LAMB TACOS	130
pulled lamb, herb crème fraîche, corn salsa, jalapeño	
FISH BURGER	145
fried battered fish, tartar sauce, lettuce, tomato	
KILO'S SMASH BURGER	150
beef patty, cheddar, huevo frito, fries, house mustard mix, pickles, tomato, lettuce	
BEEF SANDWICH	165
slow cooked beef, wasabi, shiitake, fries, sourdough	

MAINS

FRIED CHICKEN	150	SLOW COOKED BEEF CHEEK	325
one drumstick, one thigh, gochujang honey glaze, fries		mashed potatoes, spicy sweet glaze, pickled mushrooms	
HOMEMADE RICOTTA GNOCCHI	170	BBQ PORK RIBS 	280
grilled mushrooms, miso sauce		homemade bbq sauce, crispy gochujang potato, burnt leeks	
SQUID INK RICE	215	SALMON TURTURUGA	270
crispy baby squid, salmon roe, garlic aioli		corn quinoa urap, manado style curry, served with nasi furikake	
GRILLED MARKET FISH	210	JERK LAMB SHANK	320
citrus kosho, white beans, tamarind dressing		quinoa cucumber salad, grilled pita bread	
PORK LAKSA 	230	GRILLED WAGYU STEAK	950
pork neck, ramen, pork cracklings		wagyu striploin mb 6, fermented red miso sauce, crispy potato	
CREAM OF EBIKO PASTA	230		
grilled tiger prawns, ebiko roe			

 CONTAINS PORK

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	140
SMOKED AHI TUNA DONBURI	160
BULGOGI CHICKEN WITH WASABI MAYO	180
PORK BELLY WITH CHIMICHURRI 	180
MISO HONEY SALMON	185

SWEETS

CHOCOLATE LAVA CAKE	100
strawberries, vanilla ice cream	
COCONUT TEMBLEQUE	95
pineapple sorbet, coconut crumbs, cinnamon	
KILO ACAI BOWL	95
acai smoothie, seasonal fruits, muesli, coconut	

**prices are subject to tax & service charges*

Gluten Free Menu

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	140
SMOKED AHI TUNA DONBURI	160
BULGOGI CHICKEN WITH WASABI MAYO	180
PORK BELLY WITH CHIMICHURRI 	180
MISO HONEY SALMON	185

RAW & GREEN

TRUFFLED TAI YUZU ROLL	180
truffle yuzu dressing, crab, sushi rice	

 CONTAINS PORK

Kilo
KITCHEN
BALI

WARM

CRISPY EGGPLANT	135
tempura eggplant, balado, shanghai sauce	

MAINS

SQUID INK RICE	215
crispy baby squid, salmon roe, garlic aioli	
GRILLED MARKET FISH	210
citrus kosho, white beans, tamarind dressing	
SALMON TURTURUGA	270
corn quinoa urap, manado style curry, served with nasi furikake	

SWEETS

COCONUT TEMBLEQUE	95
pineapple sorbet, coconut crumbs, cinnamon	

**prices are subject to tax & service charges
availability follows the menu available on the site

Pescatarian Menu

RICE BOWLS

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

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

SMOKED AHI TUNA DONBURI 160

MISO HONEY SALMON 185

RAW

TRUFFLED TAI YUZU ROLL 180

truffle yuzu dressing, crab, sushi rice

MAINS

GRILLED MARKET FISH 210

citrus kosho, white beans,
tamarind dressing

SALMON TURTURUGA 270

corn quinoa urap, manado style curry,
served with nasi furikake

FISH BURGER 145

fried battered fish, tartar sauce,
lettuce, tomato

Vegetarian Menu

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 140

KILO ACAI BOWL 95

semi-frozen acai puree, fresh strawberry,
pineapple, banana, granola

RAW & GREEN

TRUFFLED TAI YUZU ROLL 180

truffle yuzu dressing,
crab, sushi rice

SPICY DUCK & POMELO 165

nam yam, green papaya,
chili hoisin, citrus

WAKAME SALAD 175

wakame, cashewnut, papaya,
sesame dressing

Kilo
KITCHEN
BALI

WARM

CORN FURIKAKE 110

furikake, chipotle mayo, nori

CRISPY EGGPLANT 135

tempura eggplant, balado,
shanghai sauce

MAINS

**HOMEMADE RICOTTA
GNOCCHI** 170

grilled mushrooms, miso sauce

SWEETS

COCONUT TEMBLEQUE 95

pineapple sorbet, coconut crumbs,
cinnamon

APPETIZERS

KILO'S SEAFOOD CEVICHE

octopus, snapper, tuna, wonton crisps

WASABI TUNA TARTARE

wasabi, avocados, flour chips

TRUFFLED TAI YUZU ROLL

truffle yuzu dressing, crab, sushi rice

SPICY DUCK & POMELO

nam yam, green papaya, chili hoisin, citrus

KILO'S STEAK TARTARE

tenderloin, jicama, gochujang, quail egg, crispy nori

CORN FURIKAKE

furikake, chipotle mayo, nori

CRISPY EGGPLANT

tempura eggplant, balado, shanghai sauce

KOREAN CHICKEN BULGOGI

gochujang, pickled shiitake, wasabi mayo

CRISPY SOFT SHELL CRAB

compressed watermelon, thai curry sauce

BEEF TONGUE TACOS

burnt jalapeno, garlic beef tallow, miso apple slaw

PRAWN SALAD

wakame, cashewnut, papaya, sesame dressing

BLACK AND WHITE PRAWN RAVIOLI

prawns, sake butter sauce, parmesan

ATAS LENTILS

truffle, jamon, parmesan, yuzu foam

1.000K++ / 2 pax

2 Appetizers 1 Sweet

2 Mains

**Each set menu serves of 2 pax*

MAINS

HOMEMADE RICOTTA GNOCCHI

grilled mushrooms, miso sauce

SQUID INK RICE

crispy baby squid, salmon roe, garlic aioli

GRILLED MARKET FISH

citrus kosho, white beans, tamarind dressing

CREAM OF EBIKO PASTA

grilled tiger prawns, ebiko roe

SLOW COOKED BEEF CHEEK

mashed potatoes, spicy sweet glaze, pickled mushrooms

BBQ PORK RIBS

house made bbq sauce, crispy gochujang potato, burnt leeks

PORK LAKSA

pork neck, ramen, pork cracklings

SALMON TUTURUGA

corn quinoa urap, manado style curry, served with furikake rice

JERK LAMB SHANK

quinoa cucumber salad, grilled pita bread

SWEETS

CHOCOLATE LAVA CAKE

strawberries, vanilla ice cream

COCONUT TEMBLEUE

pineapple sorbet, coconut crumbs, cinnamon

1.800K++ / 4 pax

4 Appetizers 2 Sweet

3 Mains

**Each set menu serves of 4 pax*