

# ALL DAY MENU



## RAW

WASABI TUNA TARTARE ( G ) wasabi, avocados, flour chips	165
SEAFOOD CEVICHE ( G ) octopus, snapper tuna, wonton crisps	170
TRUFFLED TAI YUZU ROLL ( G, VG ) truffle yuzu dressing, crab, sushi rice	185
STEAK TARTARE ( G ) tenderloin, pear, gochujang, quail egg, crispy nori	185
BEEF CARPACCIO ( G, D, N ) australian beef tenderloin, 35 day fermented miso dressing, shaved parmesan, roasted pistachio	195

## SALAD & GREENS

GRILL VEG & RICOTTA ( G, D ) goma sauce, mint, sesame	115
SPICY DUCK & POMELO ( G ) nam yam, green papaya, chili hoisin, citrus	140
KOREAN CHICKEN BULGOGI ( G ) gochujang, pickled shiitake, wasabi mayo	175
PRAWN & PAPAYA SALAD ( G, N ) wakame, cashewnut, sesame dressing	180

## WARM

FRENCH FRIES choice of regular or parmesan truffle fries batter coated US potato, sea salt	85 / 120
CORN FURIKAKE furikake, chipotle mayo, nori	115
CRISPY EGGPLANT ( G, VG ) tempura eggplant, balado, shanghai sauce	140
CRAB CROQUETTE ( G, D ) basil vinaigrette	145
BEEF TONGUE TACOS ( G ) burnt jalapeno, garlic beef tallow, miso apple slaw	155
CRISPY SOFT SHELL CRAB ( G ) compressed watermelon, thai curry sauce	180
OCTOPUS A LA PLANCHA ( D ) truffled potato puree, capsicum chimichurri, nori crackers, ink mayo	180
SEARED US SCALLOPS ( 3 PCS ) ( D, N ) madras cream sauce, fennel salad, cashewnut	290

## KILO'S PASTA TWIST

HOMEMADE RICOTTA GNOCCHI ( G, D ) grilled mushrooms, miso sauce	170
BLACK & WHITE PRAWN RAVIOLI ( G, D ) prawns, sake butter sauce, parmesan	175
TIGER PRAWN & CREAM OF EBIKO PASTA ( G, D ) grilled tiger prawns, tagliatelle, ebiko roe & brandy sauce	235
RENDANG RAGU ( G ) <sup>NEW</sup> tagliatelle, rendang beef cheek, sambal balachan aioli, garlic bread crumbs	185
VONGOLE MENTAICO ( G, D ) <sup>NEW</sup> spaghetti, little neck clams, white wine, nori	175
MISO CHICKEN FARFALLE ( G, D ) <sup>NEW</sup> bow tie pasta, charred mushrooms, arugula, ricotta	175

## MAINS

GRILLED MARKET FISH citrus kosho, white beans, tamarind dressing	210
SQUID INK RICE ( G ) crispy baby squid, salmon roe, garlic aioli	235
ROASTED CHICKEN pan jus, mixed salad, honey lemon dressing, charred cherry tomatoes	250
LAKSA ( G ) choice of duck or half lobster, fresh homemade ramen, with crispy skin	180 / 289
SALMON TUTURUGA ( D, N ) corn quinoa urap, manado style curry, served with furikake rice	285
JERK LAMB SHANK ( G ) quinoa cucumber salad, grilled pita bread	330
SLOW COOKED BEEF CHEEK ( G, D ) mashed potatoes, spicy sweet glaze, pickled mushrooms	335
GRILLED WAGYU STEAK ( D ) wagyu striploin MB6, fermented red miso sauce, crispy potato	950

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# ALL DAY MENU



**Kilo**  
JAKARTA

## DRY-AGED CUTS

Choice of 1 house-made sauce or 1 house-made butter. Served with roasted garlic and burnt rosemary.

AUSTRALIA	PRICE / 100GR	USDA	PRICE / 100GR
BLACK LABEL T-BONE   30 DAYS (350g - 600g avg)	170	PRIME RIB-EYE   30 DAYS (240g - 340g avg)	380
BLACK LABEL PORTER HOUSE   30 DAYS (550g - 650g avg)	180	PRIME T- BONE   30 DAYS (400g - 600g avg)	260
BLACK LABEL BONE IN RIB-EYE   45 DAYS (650g - 1kg avg)	185	PRIME PORTER HOUSE   30 DAYS (600g - 750g avg)	270

🍷 CHOICE OF SALT & PEPPER / KILO'S STEAK RUB 🍷

## SAUCES

CHIMICHURRI coriander, parsley, garlic, shallots, vinegar and extra virgin olive oil	35
MUSTARD CREAM dijion, whole grain mustard, beef jus, white wine, cream	35
TRUFFLED MUSHROOM beef jus, mixed mushrooms, truffle paste	45

## BUTTERS

CAFE DE PARIS	35
RED WINE & SHALLOT BUTTER	35
BLACK TRUFFLE BUTTER	35
YUZU KOSHO BUTTER	35
ROASTED CHILI & GARLIC BUTTER	35

## SIDES

FRENCH FRIES	85	PAPAYA AND WAKAME SALAD	25
TRUFFLE FRIES	120	WAFU TOMATO SALAD	25
TRUFFLE MASHED POTATOES	40	ROASTED MISO MUSHROOMS	25
WHITE BEAN PUREE	35	FURIKAKE WHITE RICE	25
KIMCHI PATATAS BRAVAS	35	FURIKAKE BROWN RICE	25
POMELO & PAPAYA SIDES SALAD	35	BURNT GLAZED CARROTS	25

## BAKED GOODS

Freshly made in house

BLUEBERRY & CINNAMON CRUMBLE MUFFIN ( G ) served with new zealand butter toasted in butter, served with vanilla Ice Cream	40 +15
CARAMELISED LEMON TART ( G ) served with chantilly cream	55
CARAMELISED CHOCOLATE TART ( G ) served with chantilly cream	75
CONFIT APPLE & RASPBERRY FRANGIPANE TART ( G ) served with vanilla custard	60
CARROT CAKE ( G ) homestyle carrot cake with cream cheese icing and toasted coconut	55
8 LAYER CAKE ( G ) chocolate cake, salted caramel ganache, chocolate ganache, chocolate dacquoise	85

## SWEETS

TEXTURES OF RED BERRIES ( D ) yogurt mousse, white chocolate, vanilla	125
DARK CHOCOLATE CREMEUX ( G, N, D ) fermented banana curd, cashew crumble, banana oil	95
COCONUT CREAM CATALAN ( D ) coconut tuile, lemongrass, galangal & kaffir lime gel, coconut balls	95
CHOCOLATE FONDANT ( G, D ) vanilla ice cream	100
BLACK STICKY RICE ( G, N, D ) coconut foam, maple baked bananas, walnut praline, basil icecream, kemangi	95
KILO PISTACHIO CAKE ( G, N, D ) lemon parfait, pistachio ganache, parmesan custard	95

G : CONTAINS GLUTEN D : CONTAINS DAIRY N : CONTAINS NUTS VG : VEGAN OPTION

\*prices are in thousand rupiah and subject to tax & service charges