



# DINNER

## RAW

<b>WASABI TUNA TARTARE</b> .....	<b>100</b>
avocado, sesame seeds, flour chips	
<b>SPICY KIMACHI SASHIMI</b> .....	<b>85</b>
fresh herbs, burnt pineapple, chilli powder	
<b>SEAFOOD CEVICHE</b> .....	<b>120</b>
tuna, kimachi, octopus	
<b>TRUFFLED TAI YUZU ROLL</b> .....	<b>130</b>
fresh crab meat, snapper, tempura flakes	
<b>KOREAN BEEF TARTARE</b> .....	<b>160</b>
black angus mbs 6+, kimchi, crispy spiced cabbage, quail egg	

## GREEN

<b>SPICY DUCK &amp; POMELO</b> .....	<b>95</b>
nam yam, papaya, hoisin	
<b>ROAST BEETS, RADISH &amp; LENTILS</b> .....	<b>95</b>
herbed crème fraîche, rocket	
<b>GRILLED GREEN VEGETABLES &amp; RICOTTA</b> .....	<b>95</b>
sesame, mint, olive oil	
<b>PRAWN SALAD</b> .....	<b>140</b>
wakame seaweed, papaya, herbs & nuts, sesame	

## SMALL

<b>GRILLED CORN FURIKAKE</b> .....	<b>70</b>
nori, bonito, sesame, chipotle mayo	
<b>SODA BATTERED EGGPLANT</b> .....	<b>100</b>
aromatic shanghai sauce, cilantro, flowers	
<b>CRISPY SOFT SHELL CRAB</b> .....	<b>125</b>
compressed watermelon, thai red curry gravy	
<b>BEEF TONGUE TACOS (2 PIECES)</b> .....	<b>110</b>
apple miso slaw, roasted jalapeño, garlic butter	
<b>KOREAN CHICKEN BULGOGI</b> .....	<b>95</b>
pickled shiitakes, tempura flakes, wasabi mayo	
<b>SEARED GRILLED SLIPPER LOBSTER</b> .....	<b>180</b>
mushrooms textures, nori	
<b>OCTOPUS NAM JIM "A LA PLANCHA"</b> .....	<b>160</b>
potato cream, peanut brittle, fried shallots	
<b>BLACK &amp; WHITE PRAWN RAVIOLIS</b> .....	<b>110</b>
sake butter sauce, rocket, parmesan	

## ALL FOR ONE & ONE FOR ALL

<b>CREAM OF EBIKO PASTA</b> .....	<b>180</b>
smelt roe, grilled tiger prawns	
<b>HOMEMADE RICOTTA GNOCCHI</b> .....	<b>150</b>
shimeji, brown miso butter, baby spinach	
<b>SQUID INK RICE</b> .....	<b>165</b>
crispy baby squid, salmon roe, garlic aioli	
<b>BABI HUTAN</b> .....	<b>185</b>
puerto rican laksa, soba noodles, lotus	
<b>BBQ PORK RIBS</b> .....	<b>180</b>
kimchi potato salad, pickled watermelon rind	
<b>SLOW COOKED BEEF CHEEK</b> .....	<b>275</b>
mashed potato, shimeji, hot and sweet thai glaze, kemangi	
<b>JERK LAMB SHANK</b> .....	<b>250</b>
mexican quinoa, jamaican roti	
<b>GRILLED MISO GROUPER</b> .....	<b>160</b>
leek salad and citrus kosho	

## SWEETS

<b>PISTACHIO CAKE</b> .....	<b>80</b>
parmesan custard, sesame crisp, lemon cream	
<b>CHOCOLATE LAVA CAKE</b> .....	<b>80</b>
vanilla ice cream, strawberry	
<b>STICKY BLACK RICE</b> .....	<b>80</b>
banana, basil ice cream, coffee custard, walnut	
<b>COCONUT TEMBLEQUE</b> .....	<b>80</b>
chocolate cinnamon, pineapple, oat crumbs	

FOR RESERVATIONS, EMAIL US AT  
**BALI@KILOKITCHEN.COM**  
 OR DROP US A CALL AT **+62 361 4741006**  
 OPENING HOURS  
 BRUNCH **8AM – 3PM** DINNER **6 – 11PM**  
 BAR **6PM – 12AM**

