



## DINNER

### RAW

<b>WASABI TUNA TARTARE</b> .....	100
avocado, sesame seeds, flour chips	
<b>SEAFOOD CEVICHE</b> .....	120
tuna, snapper, octopus	
<b>TRUFFLED TAI YUZU ROLL</b> .....	130
fresh crab meat, snapper, tempura flakes	
<b>RED SNAPPER CRUDO</b> .....	90
cucumber, dill, spicy mirin dressing, coconut	
<b>KILO'S STEAK TARTARE</b> .....	150
beef tenderloin, gochujang, jicama, pumpkin seeds, salsa verde	

### GREEN

<b>SPICY DUCK &amp; POMELO</b> .....	95
nam yam, young green papaya, chili hoisin	
<b>ROAST BEETS, RADISH &amp; LENTILS</b> .....	95
green crème fraîche, arugula, honey	
<b>GRILLED GREEN VEGETABLES &amp; RICOTTA</b> .....	95
sesame dressing, mint, cherry tomatoes, olive oil	
<b>PRAWN SALAD</b> .....	140
wakame seaweed, papaya, cashew, coriander	

### SMALL

<b>GRILLED CORN FURIKAKE</b> .....	75
nori, bonito, chipotle mayo	
<b>SODA BATTERED EGGPLANT</b> .....	100
shanghai sauce, leeks, chillies	
<b>CRISPY SOFT SHELL CRAB</b> .....	125
compressed watermelon, thai yellow curry	
<b>BEEF TONGUE TACOS (2 PIECES)</b> .....	110
apple miso slaw, jalapeños garlic butter	
<b>KOREAN CHICKEN BULGOGI</b> .....	100
pickled shiitakes, tempura flakes, wasabi mayo	
<b>SEARED SLIPPER LOBSTER</b> .....	180
mushrooms textures, nori	
<b>OCTOPUS NAM JIM "A LA PLANCHA"</b> .....	160
potato cream, peanut brittle, fried shallots	
<b>BLACK &amp; WHITE PRAWN RAVIOLIS</b> .....	115
sake butter sauce, rocket, parmesan	

### ALL FOR ONE & ONE FOR ALL

<b>CREAM OF EBIKO PASTA</b> .....	180
smelt roe, grilled tiger prawns	
<b>HOMEMADE RICOTTA GNOCCHI</b> .....	150
shimeji, brown miso butter, baby spinach	
<b>SQUID INK RICE</b> .....	175
crispy baby squid, salmon roe, garlic aioli	
<b>BABI HUTAN LAKSA</b> .....	185
grilled pork, ramen noodles, crispy shallots	
<b>BBQ PORK RIBS</b> .....	195
kimchi potato salad, pickled watermelon rind	
<b>SLOW COOKED BEEF CHEEK</b> .....	275
mashed potato, shimeji, hot and sweet thai glaze, kemangi	
<b>JERK LAMB SHANK</b> .....	250
mexican quinoa, jamaican roti	
<b>GRILLED MISO MARKET FISH</b> .....	175
leek salad and citrus kosho	

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**

