

## **COCKTAILS**

### **KILO MOJITO**

rum, basil, mint, cilantro, lime

16

### **ROSEMARY GIMLET**

gin, lime, burnt rosemary

16

### **KILO SANGRIA**

homemade 7-day infused wine

18

### **BANANA DAIQUIRI**

battered banana bacardi, lime, cognac

18

### **SPICY MARGARITA**

jalapeño infused tequila, citrus, sour mix, lime, salted rim

19

### **PISCO SOUR**

pisco, yuzu, aquafaba

19

### **MAKGEOLLI PASSION**

vodka, Makgeolli syrup, citrus, passionfruit, egg white

20

### **KILO'S NEW FASHION**

vanilla infused bourbon, bitters, orange peel, smoked cinnamon stick

20

### **SCOTCH SHAKE**

Balvenie 12, vanilla soft serve, chocolate speculoos tart

20

### **CONTINENTAL SOUR**

syrah barrel aged bulleit and ruby port, lemon, egg white

21

<b>SAKE</b>	
HOT SAKE	20
TENZAN CYOKARAKUCHI HONJOZO (720ML) a fragrant and multi dimension dry and savoury sake	95
AMABUKI CYOKARAKUCHI TOKUBETSU JUNMAI NAMA (720ML) fruity, flavour packed with a dry and clean finish	99
TSUKINO KATSURA MAGIC RICE (300ML) light and crisp, a refreshing cloudy sparkling sake	55
<b>BEER &amp; CIDER</b>	
SAPPORO	12
HILL'S PEAR CIDER	12
ZEFFER'S APPLE CIDER	12
<b>SODA</b>	
COKE	5
COKE LIGHT	5
SPRITE	5
GINGER ALE	5
TONIC WATER	5
SODA WATER	5
<b>H2O</b>	
NAKED SPARKLING	8
NAKED STILL	8

## WHITE WINE

ANGOVE SEMILLON SAUVIGNON BLANC (AU)	14/65
MCHENRY HOHNEN ROCKY ROAD (AU)	17/80
MONTE DEL FRA SOAVE CLASSICO 2015 (IT)	78
BABICH SAUVIGNON BLANC (NZ)	80
SCARBOLO PINOT GRIGIO 2016 (IT)	85
BLISS ESTATE CHARDONNAY (US)	90
CHATEAU FONTAINE AUDON SANCERRE BLANC 2016 (FR)	115

## RED WINE

COTE MAS ROUGE INTENSE 2014 (FR)	14/65
MANO O MANO TEMPRANILLO (SP)	17/80
ARIDO MELBEC 2014 (AR)	85
VINO PEDROSA (SP)	95
VIZCARRA SENS DEL ORO TEMPRANILLO (SP)	95
ESSER FAMILY CABERNET SAUVIGNON (US)	96
BABICH PINOT NOIR (NZ)	98
MCHENRY HOHMENAMIGOS RED BLEND (AU)	105
MONTRESOR 2014 AMARONE (IT)	150

## ROSÈ

JULES COTES DE PROVENCE ROSE (FR)	17/80
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## NATURAL & SUSTAINABLE WINES

DOMAINE GOBELSBURG KAMPTAL GRUNER VELTINER 2016 (White Sustainable, AT)	75
MONTE DEL FRA VALPOLICELLA CLASSICO 2016 (Red Organic, IT)	80
LADERAS DE CABAMA 2012 (Red Sustainable, SP)	85
UNICO ZELO BERRY BLOSSOM ROSOTO 2016 (Rose Organic, AU)	95
DENAVOLO DINAVOLINO 2015 (Orange Organic, IT)	98
CLARE JC LANGHE NEBBIOLO 2016 (Red Sustainable, IT)	100
VIGNAMAGGIO CHIANTI SANGIOVESE (Red Organic, IT)	100
REYNEKE CHENIN BLANC (White Organic, ZA)	110
REYNEKE SYRAH (Red Organic, ZA)	115
MONTE DEL FRA AMARONE CLASSICO TENUTA LENA DI MEZZO 2013 (Red Organic, IT)	170

## BUBBLES

ZARDETTO EXTRA DRY PROSECCO (IT)	15/70
ZARDETTO UNFILTERED PROSECCO (IT)	60
PIERRE MONCUIT DELOS GRAND CRU CHAMPAGNE (FR)	165

## **AGING ROOM**

*Revolving mix of dry and wet aged meats.*

*Served with burnt butter hollandaise and house mustard.*

### **100 DAY GRAIN FED ANGUS RUMP CAP**

Dry aged for 45 days.

**30 FOR 180G**

### **BLACK ANGUS BRISKET**

Brushed with sake for 45 days, slow cooked and charred.

**28 FOR 200G**

### **WAGYU FLANK**

Wet-aged with Balvenie 14 Caribbean cask.

**36 FOR 200G**

### **ANGUS CHUCK ROLL**

Brushed with mezcal and dry-aged for 60 days.

**32 FOR 200G**

## RAW

**SALMON ROE PURI** 13  
pickled ginger cream, oolong tea jelly, crunchy chickpeas

**WASABI TUNA TARTARE** 18  
red shiso, pickled daikon, crispy taco disk

**HEADS N TAILS** 15  
raw prawn tail, crispy prawn head, cucumber, spicy tamarind, tobiko, basil, coriander, toasted coconut, wild pepper leaf

**KILO'S CEVICHE** 21  
tuna, octopus, snapper, Kilo dressing, red pepper, avocado, red onion, grilled corn, cherry tomato, coriander, wonton chips

**KOREAN BEEF TARTARE** 21  
grass-fed angus, smoked soy, honey, Korean chilli, green onion, roasted pine nut, Makgeolli cured egg yolk, Asian pear, kimchi chips

**VIETNAMESE DUCK PROSCIUTTO** 12  
served with Nuoc Cham sauce

## SMALL

**CRISPY CHICKEN SKIN** 12  
salted egg mousse, curry leaf, brown butter crumbs, pickled green chilli

**GARLIC MUSSELS** 28  
smoked garlic butter, shallots, leek flowers, sake, calamansi, brioche

**CRISPY SOFT SHELL CRAB** 18  
watermelon red curry, Thai basil

**EMPANADAS** 12  
braised French chicken leg, habanero emulsion

**BEEF TONGUE TACOS** 2 FOR 15  
soft corn taco, dry-age beef fat, garlic, pickled jalapeño, chilli relish

## ALL FOR ONE & ONE FOR ALL

**INK RICE** 30  
ink-infused rice, crispy baby squid, pickled onion seasoning, aioli, ikura, chives, red chili, red amamrath

**EBIKO PASTA** 34  
prawn and egg yolk sauce, garlic, grilled prawn, ebiko, spaghetti, sakura ebi, shiso, tempura flakes

**GRILLED SEASONAL FISH**  
Kilo yuzu miso dressing, slaw \*seasonal price

**GRILLED IBERICO COLLAR** 26  
9 Spice apple pureé, celery salt, celery leaves, apple ash crispy pork skin

**SLOW COOKED LAMB** 24  
Kashmiri chilli, cherry tomato salsa, garlic sour cream, crispy rice balls, herb salad, grilled flatbread

**DRUNKEN BEEF CHEEK** 28  
beer wet-aged beef cheek, mole ketchup, kai lan and spinach

**DIRTY QUINOA** 20  
Pickled shiitake, king oyster mushroom, umami stock, fried egg, pickled onion, crispy taco strips, parsley

## VEGGIES

**BEETROOT SALAD** 15  
grated beetroot, miso, honey, dill, salty fingers, nasturtium, sour cream, baby romaine, crunchy beetroot

**SPICY POMELO SALAD** 10  
green mango, nam yam, mint, crispy taro

**CHARRED BROCCOLINI** 17  
tahini dressing, puffed wild rice, sake raisins, cream ricotta, mint, lemon

**UMAMI POTATOES** 15  
quadruple cooked crispy potatoes, whipped truffle butter, chives, onion sprouts

**ROASTED JAPANESE PUMPKIN** 13  
chipotle dressing, spiced pumpkin seeds, buttermilk feta, Japanese spinach

## **SWEETS**

### **SOURDOUGH BEIGNETS**

yuzu curd, vanilla crème, powdered sugar

12

### **BASIL AND CHOCOLATE**

Kilo basil soft serve, lime glass, sugar prata chips, crystalised chocolate

14

### **ICE CREAM CONE**

banana caramel, soft serve, satay pecan nuts, plantain chips, wood sorrel, coriander

15

### **MANGO PUDDING**

mango pudding, coconut sticky rice, passion fruit, caramelised rice cracker, sesame seeds, crunchy mung beans

12

## **COFFEE**

### **ESPRESSO**

4.5

### **LONG BLACK**

4.5

### **DOUBLE ESPRESSO**

5.5

### **LATTE**

5.5

### **CAPPUCCINO**

5.5

extra 0.50 for iced coffee

## **TEA**

### **CHAMOMILE**

5

### **MINT**

5

### **EARL GREY**

5

### **JASMINE**

5

### **ENGLISH BREAKFAST**

5

### **OSMENTHUS SENCHA**

5

<b>TEQUILA</b>	
CAMINO	14
TAPATIO REPOSADO	16
JALAPEÑO TEQUILA	16
OCHO AÑEJO	20
<b>VODKA</b>	
STOLICHNAYA	14
VANILLA VODKA	16
KETEL ONE	16
VESTAL 2011	17
<b>COGNAC</b>	
PIERRE FERRAND 1ER CRU DE COGNAC	18
<b>BOURBON</b>	
REBEL YELL	18
VANILLA BOURBON	20
APPLE CINNAMON BOURBON	20
<b>SINGLE MALTS</b>	
NIKKA BY THE BARREL	17
LAPHROAIG 10 YEARS	18
BALVENIE 12 YEARS	19
LAGAVULIN 16 YEARS	23
<b>RUM</b>	
BACARDI	14
PLANTATION 3 STAR DARK	15
DIPLOMATICO	17
<b>GIN</b>	
BOMBAY DRY GIN	14
MONKEY 47	20
<b>OTHERS</b>	
JÄGERMEISTER	14
APEROL	14
CAMPARI	14
LA FEE ABSINTHE	20