

COCKTAILS

KILO'S MOJITO

rum, basil, mint, cilantro, lime

16

TOM'S GARDEN

poor Tom's gin, apple infused vermouth, lemon, coriander

18

A NIGHT TO REMEMBER

caramel infused rum, homemade orange liqueur, orgeat syrup, egg white

18

THE DUDE

gin, homemade basil liqueur, tamarillo syrup, egg white, orange bitters

18

KILO'S SANGRIA

7-day house-infused red wine

19

NUITA MARRAKECH

vanilla infused vodka, homemade banana cinnamon liqueur, jasmine tea, lemon, egg white, oriental bitters

19

SPICY MARGARITA

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

19

MAKGEOLLI PASSION

vodka, makgeolli syrup, citrus, passionfruit, egg white

20

NEW FASHION

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

20

BARREL AGED NEGRONI

kew gardens gin, campari, sweet vermouth

21

MAKE IT LAST	21
giniversity barrel aged gin, aperol, green chartreuse, angostura bitters	
CONTINENTAL SOUR	21
syrah barrel aged bulleit bourbon, ruby port, lemon, egg white	
ESPRESSO MARTINI	22
caramel infused vodka, homemade coffee liqueur, shot of espresso, cocoa bitters	
SHAY	22
tried & true vodka, raspberry liqueur, lemon juice, hibiscus tea	
SWEET DREAMS	23
diplomatico reserva exclusiva, px sherry, chocolate bitters	
SPICED PEAR	24
mina real reposado, agave, lime juice, st george spice pear, cardamom bitters	

SAKE	
HOT SAKE	20
TSUKINO KATSURA MAGIC RICE (300ML)	55
light, crisp, a refreshing cloudy sparkling sake	
TENZAN CYOKARAKUCHI HONJOZO (720ML)	98
a fragrant, multi-dimension dry and savoury sake	
AMABUKI CYOKARAKUCHI TOKUBETSU JUNMAI NAMA (720ML)	110
fruity, flavour packed with a dry and clean finish	
BEER & CIDER	
BIRA BLOND	12
BIRA WHEAT	12
BIRA IPA	14
SODA	
COKE	5
COKE LIGHT	5
SPRITE	5
GINGER ALE	5
SODA WATER	5
WATER	
NAKD SPARKLING	8
NAKD STILL	8

WHITE WINE

ANSELMI PINOT GRIGIO (VENETO)	15 65
ARIDO TORRONTÉS (ARGENTINA)	16 75
WILD ROCK SAUVIGNON BLANC (MARLBOROUGH, NZ)	78
VINOLOGIST ORGANIC CHENIN BLANC 2017 (SOUTH AFRICA) *ORGANIC	80
BLISS VINEYARD ESTATE BOTTLED CHARDONNAY 2016 (CALIFORNIA)	90
SOLNIA VERDEJO (RUEDA, SPAIN) *ORGANIC	90
VILLA MATILDE GRECO DI TUFO 2017 (CAMPANIA)	95
SEBASTIAN DAMPT CHABLIS CHARDONNAY (BOURGOGNE)	120
VIE DI ROMANS DESSEMIS PINOT GRIGIO (FRIULI)	140

RED WINE

ESPE TO TEMPRANILLO (LA MANCHA)	15 65
BLISS FAMILY VINEYARDS CABERNET SAUVIGNON (SOUTH EASTERN AUSTRALIA)	18 89
TOMERO MALBEC RISERVA MALBEC (MENDOZA, AUSTRALIA)	24 118
TOR DEL COLLE MONTEPULCIANO RISERVA MONTEPULCIANO D'ABRUZZO (ABRUZZO)	80
TENIMENTI MANCINI ORGANIC CHIANTI SANGIOVESE (TUSCANY) *ORGANIC	85
ROSA DEL GOLFO PRIMITIVO DI MANDURIA (APULIA)	95
WILD ROCK MARLBOROUGH PINOT NOIR 2016 (MARLBOROUGH, NZ)	98
ARLEQUIN SHIRAZ (BAROSSA, AUSTRALIA)	98
REYNEKE BYODINAMIC SYRAH (SWARTLAND, SOUTH AFRICA) *ORGANIC	110
MONTRESOR AMARONE SATINATO CORVINA, RONDINELLA, MOLINARA (VENETO)	135
DRY CREEK VINEYARD CABERNET SAUVIGNON 2015 (SONOMA VALLEY)	145
COLLOSORBO BRUNELLO DI MONTALCINO SANGIOVESE (TUSCANY)	155
HENRI MAGNIEN CHAMBERTIN ROUGE PINOT NOIR (BOURGOGNE)	195
ELIO ALTARE BAROLO NEBBIOLO (PIEDMONT)	238
SASSICAIA CABERNET SAUVIGNON, CABERNET FRANC (TUSCANY)	395

ROSÈ

CHATEAUX SAINTE BEATRICE CUVES DE PRINCES ROSÈ GRENACHE, SYRAH (COTES DE PROVENCE)	17 75
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BUBBLES

ZARDETTO PROSECCO EXTRA DRY GLERA (VENETO)	15 70
BAUGET JOUETTE CHAMPAGNE BRUT CHARDONNAY, PINOT NOIR, PINOT MEUNIER (CHAMPAGNE, EPERNAY)	130
BILLECART SALMON BRUT RESERVE	170
BILLECART SALMON BRUT ROSÈ	198
BILLECART BRUT CUVÈÈ NICOLAS FRANCOIS BRT MILLESIME 2002 CHARDONNAY, PINOT NOIR, PINOT MEUNIER	240
KRUG BRUT	550

SNACKS

PAN	7
fermented potato focaccia, confit garlic & adobo dip	
CRAB CROQUETTES	2 FOR 8 4 FOR 15
basil vinaigrette	
GRILLED AVOCADO	10
puffed buckwheat, yuba, ponzu	
GRILLED BABY CORN	12
chipotle, furikake	
CRISPY CHICKEN SKIN	12
salted egg yolk mousse	

SMALL

BEEF TONGUE TACOS	2 FOR 18 4 FOR 35
miso, apple, jalapeño-garlic tallow	
SOFT SHELL CRAB	20
watermelon, Thai red curry	
WASABI TUNA TARTARE	22
baby greens, nori dusted crisps	
KILO'S SEAFOOD CEVICHE	23
tuna, octopus, snapper	
ATAS LENTILS	26
manchego, bacon, truffle, ibérico, egg yolk	
RICOTTA GNOCCHI	26
miso, roasted mushrooms	
SQUID INK RICE	29
crispy baby squid, ikura, aioli	
GRILLED OCTOPUS	32
nam jim, peanut brittle	

LARGE PLATES

GRILLED FISH OF THE DAY	
enquire with your server *market price	
GRILLED LAMB SHANK	35
roasted peppers, fresh herbs, za'atar bread	
BRAISED WESTHOLME WAGYU BEEF CHEEK	52
harissa, red wine, grilled leeks	

SIDES AND SALADS

BURNT CARROTS	12
curried ghee, wood sorrel	
GRILLED BEETS	12
herb vinaigrette, feta	
CHARRED KALE SALAD	14
plums, ricotta	

SWEETS

CHOCOLATE TERRINE

tuille, smoked salted caramel

14

COCONUT TEMBLEQUE

chocolate, pineapple, oats

14

COFFEE

ESPRESSO

4.5

LONG BLACK

4.5

DOUBLE ESPRESSO

4.5

LATTE

5.5

CAPPUCCINO

5.5

extra 0.50 for iced coffee

TEA

CHAMOMILE

6

MINT

6

EARL GREY

6

JASMINE

6

ENGLISH BREAKFAST

6

OSMANTHUS SENCHA

6

DIGESTIF / APERTIF

CAMPARI

15

FERNET-BRANCA

15

LUXARDO SAMBUCA

15

GRAND MARNIER

15

ABSINTHE

15

VODKA

TRIED & TRUE	16
FAIR QUINOA VODKA	17
GREY GOOSE	18
ST GEORGE	18
STOLI ELIT	20

GIN

BOMBAY DRY GIN	16
TOM'S POOR GIN	18
DODD'S GIN	19
GINIVERSITY BARREL AGED GIN	20
MONKEY 47	20
GIN + 5 CRAFT GIN	22

RUM

PLANTATION PINEAPPLE STIGGIN'S FANCY	16
DIPLOMÁTICO RESERVA EXCLUSIVA	18
PLANTATION XO 20 TH ANNIVERSARY	20
RON ZANCAPA 23 YEARS	20

TEQUILA

CIMARRON BLANCO TEQUILA	16
PATRON CAFÉ XO	16
DON JULIO REPOSADO	17
CODIGO 1530 ROSA	18
OCHO ANEJO	20
CODIGO 1530 ANEJO	22

MEZCAL

LOS DANZANTES REPOSADO	18
LOS DANZANTES ANEJO	20

BOURBON

BULLEIT BOURBON	16
ROWAN'S CREEK BOURBON	18
WOODFORD RESERVE	20

SINGLE MALTS

MONKEY SHOULDER	16
NIKKA BY THE BARREL	18
LAPHROAIG 10 YEARS	18
OBAN 14 YEARS	20
LAGAVULIN 16 YEARS	23
SUNTORY HIBIKI HARMONY	25
YAMAZAKI 12 YEARS	40

COGNAC

PIERRE FERRAND 1840	18
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