

SET LUNCH

STARTER

(Choose 1 Starter)

WASABI TUNA TARTARE

Avocado, nori crackers

ORGANIC HEIRLOOM TOMATO BURRATINA

Basil vinaigrette, burratina

CRISPY EGGPLANT

Tempura eggplant, balado, shanghai sauce

YUZU KOSHO GARLIC PRAWN (+\$10)

Lobster butter, shredded garlic, sourdough

CRAB CROQUETTES (3pcs)

Chili crab sauce

MAIN

(Choose 1 Main)

SQUID INK RICE

Crispy baby squid aioli, salmon roe, garlic aioli

EBIKO PASTA (Vegetarian option available)

Tobiko cream, prawn oil

SALMON TUTURUGA

Corn quinoa urap, manado style curry, served with nasi furikake

IBERICO BELLOTA RIB EYE (+\$5)

SWEET + COFFEE (+\$5)

CITRUS LEMON TART

OR

HAZELNUT & CHOCOLATE MOUSSE

\$34/Pax

Tuesday to Friday (Exclude PH)



SINGAPORE
MARKET · KITCHEN · BAR

RAW BAR

WASABI TUNA TARTARE

wasabi, avocados, flour chips

26

KILO'S SEAFOOD CEVICHE

salmon, tuna, seabass, wonton crisps

26

CLASSIC STEAK TARTARE

confit potato

28

SEAFOOD CORNER

CRAB CROQUETTES

chili crab sauce

16_{/4pcs}

CRISPY CALAMARI

squid ink

28

GARLIC PRAWN

lobster butter, olive oil, yuzu kosho

30

CHARGRILLED OCTOPUS

truffled potato purée & nori chips

34

DELI

CHARCUTERIE PLATTER

MORTADELLA
IBERICO CHORIZO
IBERICO HAM
SOURDOUGH AND TOMATO BREAD

36

IBERICO HAM

SOURDOUGH AND TOMATO BREAD

34

VEGETARIAN STARTERS & SIDES

SPINACH SALAD

pickled red onion, lemon chili dressing

15

TRUFFLE FRIES

parmesan and chives

14

BABY CORN FURIKAKE

furikake, chipotle mayo, nori

16

GARLIC CONFIT MUSHROOM

japanese leek

16

CRISPY EGGPLANT

tempura eggplant, balado, shanghai sauce

18

PADRON PEPPERS

shredded katobushi & togarashi

18

ORGANIC HEIRLOOM TOMATO BURRATINA

basil vinaigrette burratina, crackers

28

HOUSE GUACAMOLE

corn crackers

22

JOSPER GRILL MAINS

All served with spinach salad

TASMANIAN LAMB RACK

42

IBERICO BELLOTA PORK RIB EYE 250GR

42

AUS WAGYU TENDERLOIN MB 6/7 250GR

58

ARGENTINIAN ANGUS RIB EYE 500GR (2 PAX)

68

SPANISH LUBINA (2 PAX)

78

AUSTRALIAN BLACK ANGUS T BONE 600GR (2 PAX)

78

SPANISH TURBOT 1.2-1.5KG (3-4 PAX)

118

M A I N S	HOMEMADE RICOTTA GNOCCHI GRILLED MUSHROOMS AND MISO SAUCE	24
	EBIKO PASTA TOBIKO CREAM, PRAWN OIL	28
	SQUID INK RICE CRISPY BABY SQUID, SALMON ROE, GARLIC AIOLI	32
	SALMON TUTURUGA CORN QUINOA URAP, MANADO STYLE CURRY, SERVED WITH NASI FURIKAKE	34
BBQ PORK RIBS POTATO CHIPS, KIMCHI MAYO	42	

DESSERT

CITRUS LEMON TART

cloud meringue

16

HAZELNUT & CHOCOLATE MOUSSE

smoked chocolate sauce

16

APPLE TARTE TATIN

rum and raisin

16