



DINNER MENU (Available 5PM-10PM)
APPETIZERS

CREAMY SEAFOOD CHOWDER | Ciabatta

NICOISE SALAD (*#) | Tuna/Boiled egg/Beans/Potatoes/Olives/Lettuce/Lemon Vinaigrette

HUMMUS BEIRUTI SALAD (*#/V)

|Hummus/Edamame/Avocado/Pickle Onion/Tomato/Kalamata Olives/Lemon Honey Vinaigrette

Add on : chicken/ prawns

VENISON & BEET CARPACCIO (*#) | Mesclun leaves/Tomato/Juniper-berry Vinaigrette

K KITCHEN BAKER BASKET |Charcoal Sourdough/Ciabatta/ Lavash/Culture Butter/ Dill Aioli

PAN SEARED SCALLOPS (*#) | Mango Dill/Lemon Zest/ Soya Ginger Caviar

THREE CHEESE CROQUETAS(V) |Manchego/Mozzarella/Parmesan/Herb/Paprika/Chipotle Mayo/Beet Relish

PRAWN CRACKERS (*#) | Chilli Sea Salt/ Chipotle Aioli

PRAWNS DUMPLING | Soya Ginger/ Scallions/ Sesame

MUSHROOM DUPLEX |Cheese/ Corn/Jalapeno/Herbs/Sundried Tomato/Panko/ Aioli

FIRECRACKING CAULI (#) | Crispy Cauliflower/ Hoisin/Chilli/ Soya/ Peanuts/ Sesame

CRISPY BEEF WONTON | Beef Mince/Chorizo/Cayenne/Herbs/Soy Ginger/Sriracha Mayo

KOREAN CRISPY CHICKEN (#) | Fried Chicken / Honey/Chilli/Soya/Sesame

PULLED CHICKEN CIGAR ROLL(#) | House Salad/Louisiana Sauce

PHUKET STYLE CALAMARI | Panko/ Garlic/ Mustard/ Kaffir Lime Ginger Mayo

SHARING PLATES

PORK SPARE RIBS (*#) | Steak Fries/In-house BBQ Sauce/ Slaw

CHILLI BBQ CHICKEN WINGS(#) | In-house BBQ Sauce/ Heaven Facing Chilli

SHARING MIX PLATTER | Phuket Calamari/ Crispy Beef Wonton/ BBQ Pork Ribs/ Prawn Crackers/ Chicken Cigars/ Chipotle Aioli/ Kaffir Lime Ginger Mayo

*- gluten free/ # dairy free/ *# gluten & dairy free/ V- veg/ VG - vegan
**can be gluten free /##- can be dairy free

KINDLY ADVISE US FOR ANY KIND OF ALLERGIES

MAIN COURSE

FISH N CHIPS | Beer Battered/Chips/Salad/Tartar Sauce

WHITE WINE MUSHROOM RISOTTO (*V)| Assorted Mushrooms/Truffle Oil/Parmesan/Pinenuts

ADD ON: Chicken/ Prawn

CAMBODIAN CURRY WITH JASMINE RICE (*#/VGO) | Veg/Chicken or Prawn

POTATO GNOCCHI | Mussels/ Prawns/ Kale Sage Pesto/Parmesan

TUSCANY LAMB SHANK (*) | Slow cooked/Vegetables/Potato Mash

CONFIT DUCK LEG (*#)|Potato Sarladaise/Mushrooms/Peas/ Duck Jus

EYE FILLET STEAK (*#) | Fries/House Salad/Red Wine Jus

CAJUN SPICED GRILLED SALMON (*)| Ratatouille/ Bearnaise

TASTE OF ASIA(*#)|Seared Fresh Fish/Curried Coconut Cream/Mushrooms/Mint Rice/Potato Crispies

MEDITERRANEAN ROASTED EGGPLANT(*/VG)|Cumin Potato/Mediterranean Spices/Kidney Bean Salsa

SIDES

CHARRED EDAMAME | Evoo/ Garlic/ Citrus Juniper Salt (*#)

STEAMED VEGETABLE WITH THYME SEA SALT (*#)

GARLIC CHEESE BREAD

STEAK FRIES()** | Tomato Sauce

ADD ON | Cheese Sauce/ Peri-Peri/ Aioli/ Chipotle Mayo

CHEESES

Hohepa Danbo/ Kapiti Smoked Cheddar

Mustard Fruits/Charcoal Sourdough Crisp/ Tamarind & Fig Chutney

DESSERTS

KKITCHEN BULL'S EYE | Warm Chocolate Pastry/Vanilla Ice Cream/ Cherry

FLOTTING FIG TIRAMISU | Tiramisu/ Fig/ Coffee Tuile

VANILLA LEMON TART | Cookies Crust/Lemon Curd//Italian Meringue/Lemon Macaron

SORBET OF THE WEEK (*/VG)| Please check with the server

CHOICES OF ICE CREAME | Vanilla/Strawberry/Chocolate (Chocolate Sauce, Wafer & Sprinkles)

FROM THE CHEF DAIRY (Min 2)

KICK START

PRAWN CRACKERS | Chilli Sea Salt/ Chipotle Aioli

THREE CHEESE CROQUETAS |Manchego/Mozzarella/Parmesan/Herb/ Paprika/Chipotle Aioli/Beet Relish

CRISPY BEEF WONTON | Beef Mince/Chorizo/Cayenne/Herbs/Soy Ginger/Siracha Mayo

HUNGER HORMONE (Pick Any One)

EYE FILLET STEAK 250G * | Fries/House Salad/red wine Jus

CAJUN SPICED GRILLED SALMON | Ratatouille/ Bearnaise

CONFIT DUCK LEG |Potato Sarladaise/Mushrooms/Peas/ Duck Jus

CAMBODIAN CURRY WITH JASMINE RICE | Veg/Chicken/Duck/Prawns

SWEETHEART (Pick Any One)

KKITCHEN BULL'S EYE | Vanilla Ice cream / Macaron

FLOATING FIG TIRAMISU

*- gluten free/ # dairy free/ *# gluten & dairy free/ V- veg/ VG - vegan

**can be gluten free /##- can be dairy free

KINDLY ADVISE US FOR ANY KIND OF ALLERGIES