RAW AND COLD

FRESH OYSTERS *(GF,DF)* 7/40/72
pacific oysters, nahm jim

TUNA KINILAW PANI PURI *(DF)* 24
calamansi, coconut, ginger, chilli, semolina puff

BEEF TATAKI *(DF)* 24
ponzu, garlic crisps, sesame oil, potato straws

SMALL BITES

WOK CHARRED EDAMAME *(GF,VG)* 11
togarashi, lime, sea salt

SESAME PRAWN TOAST 20
tiger prawn mousse, sesame, gochujang mayo, flying fish roe

KIMCHI BUTTER SCALLOPS 24
seared scallops, kimchi butter, parmesan, chives,

TAIWANESE POPCORN CHICKEN *(DF)* 18
5-Spice, white pepper, basil, kiki special bang bang sauce

DUCK CIGAR ROLLS *(DF)* 21
glass noodles, ricepaper roll, chilli vinegarette, lettuce

MISO GLAZED EGGPLANT *(DF)* 16
honey-miso glaze, confit garlic tofu cream, pecorino

STRACCIATELLA w MANTOU 25
chilli-mango relish, carmelised onion, ginger, fried mantou

DUMPLINGS & WOK

ACHAARI VEG MOMO *(VG)* 21
steamed dumplings, pickled jhol, sesame

PORK GYOZA *(DF)* 22
pan-fried, chilli oil salsa

PRAWN HARGOW *(DF)* 22
steamed, tom-yum broth, garlic crisps

YAKI SOBA *(DF)* 23
add chicken +$5

Kiki

HIBACHI SKEWERS *2pcs min.*

PORK, soy-calamansi glaze 8ea

BEEF, yakiniku glaze 9ea

CHICKEN, peanut satay sauce 8ea

MUSHROOM, asian pesto 8ea

LARGE PLATES

CRYING TIGER STEAK *(DF,GF)* 38
250gm scotch fillet, nahm jim dressing

SRI LANKAN FISH CURRY *(DF,GF)* 39
seared barra, coconut, turmeric, ginger, curry leaves, asparagus

STICKY LAMB RIBS *(DF, GF)* 38
honey-tamarind glaze, 5 spice, chilli, banana leaf

TERIYAKI CHICKEN *(DF)* 35
chicken thigh, soy-mirin, sesame, wafu salad

GOCHUJANG CAULIFLOWER *(VG)* 31
roasted cauliflower steak, gochujang marinade, red bellpepper puree

SIDES

SHOESTRING FRIES *(DF,GF)* 10
in-house nori seasoning, aioli

X.O FRIED RICE *(DF,GF)* 20
mushroom xo sauce, garlic, seasonal veggies, egg

SMASHED CUCUMBER *(VG,GF)* 11
umami seasoning

WOK-FRIED MORNING GLORY *(VG)* 12
chilli-garlic, fried onions

STEAMED JASMINE RICE 5

DESSERTS

THAI TEA-RAMISU 18
thai tea soaked lady fingers, mascarpone, boba

FRIED COCONUT ICECREAM 17
crumbed ice-cream, coconut caramel, passionfruit mousse

SORBET 5
seasonal flavours. please ask for flavours.

KIKIDARLO

follow & tag us!

OUR MENU MAY CONTAIN TRACES OF GLUTEN, NUTS OR DAIRY. PLEASE GIVE OUR CREW A HEADS UP IF YOU HAVE ANY ALLERGIES OR DIETARY REQUIREMENTS.
10% SURCHARGE ON ALL GROUPS OF 8 AND ABOVE
10% SURCHARGE ON SUNDAYS AND PUBLIC HOLIDAYS. ALL CARD TRANSACTIONS WILL INCUR A PROCESSING FEE.

V - VEGETERIAN
VG - VEGAN
GF - GLUTEN FREE
DF - DAIRY FREE