

# BREAKFAST

## MENU

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### BREAD | VIENNOISERIE

CROISSANT	5
PAIN AU CHOCOLAT	6
CINNAMON DANISH	6
VIENNOISERIE TRIO	15
croissant, pain au chocolat, cinnamon danish	
ARTISANAL TOAST	5
choice of sourdough or multigrain unsalted butter	
HOMEMADE KAYA TOAST	8
pandan kaya, coconut gula melaka kaya, salted butter, white bread	
COCONUT PANCAKE	20
coconut chantilly, fresh berries, gula melaka caramel	

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CURED CUTS	18
spanish chorizo, salami milano, smoked salmon	

### GRAINS | YOGHURT | FRUIT

GREEK YOGHURT	8
almond, fresh blueberries, dried cranberries	
GRANOLA	14
walnut, fresh strawberries, dried apricot <i>choice of whole, oat, coconut milk or Greek yogurt</i>	

### FRENCH CHEESE

14-MONTH COMTÉ   JURA	
semi-hard, nutty, savoury, smoky, cow's milk	
BLEU D'AUVERGNE   AUVERGNE	
semi-soft blue, buttery, creamy, pungent, cow's milk	
SAINT-MAURE DE TOURAINE   LOIRE	
semi-soft, tangy, vegetable ash, goat's milk	

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CHICKEN CURRY	20
ratte potatoes <i>choice of 2pc crispy prata or coconut rice</i>	

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### EGGS

ORGANIC JAPANESE EGG	20
choice of poached, scrambled, fried eggs, asparagus, bacon	
MUSHROOM & CHEESE OMELETTE	20
vine-ripened tomatoes	
AVOCADO TOAST	20
choice of poached or fried egg	

<u>ADD-ONS</u>	
SMASHED AVOCADO	5
basil, parsley, chive	
SMOKED SALMON	6
capers, gherkin	
POACHED   FRIED EGG	3
ASPARAGUS	5
SAUTÉED BUTTON MUSHROOM	5
CHORIZO	6
CRISPY BACON	6

Please let us know if you have any dietary restrictions or preferences, and we will be happy to assist

*Prices are subject to prevailing government taxes and service charge*

# NIBBLES | DIPS



## NIBBLES | DIPS

<b>MARINATED GREEN OLIVES</b>  	8
fennel seed, citrus peel	
<b>HONEY SPICED ALMONDS</b>  	8
cayenne, cardamom	
<b>RED PEPPER HUMMUS</b> 	10
togarashi, basil oil, sourdough toast	
<b>HERB TAHINI</b> 	10
toasted pinenuts, sourdough toast	





FOR FOOD ALLERGIES PLEASE  
APPROACH OUR FRIENDLY STAFF  
FOR RECOMMENDATIONS

# CHARCUTERIE | CHEESE | BREAD



## CHARCUTERIE | CHEESE

<b>36-MONTH JAMON IBERICO</b>	16/9
La Prudencia 60/30gm (Full / Half)	
<b>CHARCUTERIE TRIO</b>	38/20
salami, chorizo, jamon iberico 80, 80, 60gm / 40, 40, 30gm (Full / Half)	
<b>MANCHEGO</b> 	18
quince paste, sourdough toast	
<b>FRENCH CHEESE TRIO</b> 	28
14-month Comté   Jura   cow   semi-hard, nutty, savoury, smoky	
Bleu d'Auvergne   Auvergne   cow   semi-soft blue, buttery, creamy, pungent	
Ermitage Brie   Vosges Mountains   cow   soft, creamy, bloomy rind	
quince paste, sourdough toast	

## BREAD

<b>ARTISANAL SOURDOUGH TOAST</b> 	5
Bao Bakery, unsalted butter (4 halves)	
<b>WHIPPED BACON BUTTER</b> 	5

# APPETIZERS



## RAW | COLD | SALAD | SOUP

<b>MUIRGEN IRISH OYSTER, SAINT KERBER</b>	36/68
mignonette, galangal sesame dressing (6pc/12pc)	
<b>NORWEGIAN SHRIMP COCKTAIL</b> 	18
herb avocado, prawn cracker	
<b>TUNA TARTARE</b> 	18
coconut ceviche dressing, puffed quinoa	
<b>JAPANESE BABY GEM SALAD</b>	20/ 14
soft boiled egg, nori tempura, white anchovy	
<b>CITRUS KALE SALAD</b>  	20/ 14
peanut brittle, pickled ginger, lime dressing	
<b>ROASTED BEETROOT &amp; BURRATA</b> 	20
hazelnut, orange vanilla dressing, basil	
<b>CREAM OF TOMATO</b>	14
sesame lavosh, herb crème fraiche, basil oil	

## CRISPY BITES

<b>JAMON MANCHEGO CROQUETTE</b>	18
saffron aioli (3 pc)	
<b>PORTOBELLO MANCHEGO CROQUETTE</b> 	15
truffle mayonnaise (3pc)	
<b>CRISPY SALT &amp; PEPPER CHICKEN</b>	16
curry mayonnaise, burnt lime	

# MAINS | SIDES



## MAINS

<b>SUNCHOKE BLACK PEPPER ORECCHIETTE</b> 	28
truffle pecorino, slow cooked Japanese egg	
<b>PEPPER-CRUSTED RIBEYE STEAK FRITES</b> 	40
pickled red onion, parmesan cream, chimichurri	
<i>served medium rare</i>	
<b>KEE'S BACON CHEESE BURGER</b>	26
grain-fed Angus beef, bacon ketchup, straightcut fries	
<i>served medium rare</i>	
<b>QUINOA KALE MEDLEY BURGER</b> 	26
green tahini, straightcut fries	

## PAN-ASIAN INSPIRED

<b>MEDITERRANEAN SEA BREAM</b> 	40
green curry, coconut rice, coriander	
<b>SEAFOOD LAKSA</b> 	30/ 14
North Atlantic scallop, tiger prawn (Full/ Tasting)	
<b>SLOW BRAISED BEEF CHEEK RENDANG</b>	32
coconut rice, snake bean achar	

## SIDES


<b>TRUFFLE CHEESE FRIES</b>  	14
parmesan, black garlic, truffle mayonnaise	
<b>LUTOZA STRAIGHTCUT FRIES</b>  	9
curry mayonnaise	
<b>GRILLED ASPARAGUS</b>  	14
romesco, toasted almond, saffron aioli	


# DESSERT



## DESSERT

<b>PISTACHIO CAKE</b>	14
Madagascar vanilla ice cream, pistachio crumbs	
<b>KEE'S TIRAMISU</b>	16
coffee liqueur, mascarpone	
<i>whole cake is available for order, with a 3-day advance notice; please approach our staff for more information, or to place an order</i>	

<b>CHOCOLATE MOUSSE</b> 	14
cocoa tuile, pandan meringue	

<b>GRILLED BRIE</b> 	16
honey thyme pepper, fig chutney, sourdough toast	
15mins preparation time	

## LIQUID DESSERT | DIGESTIF

<b>DESSERT WINE   PORT   COCKTAIL</b>		
2020	<b>KRACHER CUVÉE AUSLESE</b>	30/72
	Chardonnay, Welschriesling Burgenland, Austria	
	Good volume of flavour with a succulent mandarin & passionfruit edge adding vibrancy. Finishes with excellent length and refreshing acidity	
2019	<b>XIMÉNEZ-SPÍNOLA PX AÑADA</b>	30/118
	100% Pedro Ximénez Jerez, Spain	
	Robust & velvety on the palate; a vibrantly smooth onset with a delightful acidity. Marvelous natural sweetness reminiscent of dates, figs & raisins emerge	
NV	<b>POÇAS BRIG'S ROSÉ PORT</b>	22/130
	Touriga Nacional, Touriga Franca, Tinta Roriz Douro Valley, Portugal	
	Light, fresh and strongly aromatic, with hints of wild berry and fruity notes of cherry and raspberry. A refreshing sip just on ice or with lemon peel & tonic	
	<b>NUTMEG ESPRESSO MARTINI</b>	20
	Tried & True Vodka, Monteloboz Mezcal, Mr. Black, espresso, nutmeg, gula melaka	