

# NIBBLES | DIPS

## NIBBLES | DIPS

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



VEGETARIAN





GLUTEN FREE

FOR FOOD ALLERGIES PLEASE  
APPROACH OUR FRIENDLY STAFF  
FOR RECOMMENDATIONS

# CHARCUTERIE | CHEESE | BREAD

## CHARCUTERIE | CHEESE



|  |       |
|--|-------|
| 36-MONTH JAMON IBERICO   | 18/10 |
| La Prudencia 60/30gm (Full / Half)   |       |
| CHARCUTERIE TRIO   | 40/22 |
| salami, chorizo, jamon iberico 80, 80, 60gm / 40, 40, 30gm (Full / Half)                               |       |
| MANCHEGO            | 18    |
| quince paste, sourdough toast  |       |
| FRENCH CHEESE TRIO  | 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






|   |   |
|---|---|
| ARTISANAL SOURDOUGH TOAST  | 5 |
| Bao Bakery, unsalted butter (4 halves)  |   |
| WHIPPED BACON BUTTER       | 5 |
| ANCHOVY SAMBAL BUTTER      | 5 |

# APPETIZERS

## RAW | COLD

|   |       |
|---|-------|
| MUIRGEN IRISH OYSTER, SAINT KERBER  | 36/68 |
| mignonette, galangal sesame dressing (6pc/12pc)   |       |
| NORWEGIAN SHRIMP COCKTAIL  | 18    |
| herb avocado, prawn cracker   |       |
| TUNA TARTARE               | 18    |
| coconut ceviche dressing, puffed quinoa   |       |

## SALAD | SOUP

|  |        |
|--|--------|
| JAPANESE BABY GEM SALAD  | 20/ 14 |
| soft boiled egg, nori tempura, white anchovy   |        |
| CITRUS KALE SALAD            | 20/ 14 |
| peanut brittle, pickled ginger, lime dressing  |        |
| ROASTED BEETROOT & BURRATA   | 20     |
| hazelnut, orange vanilla dressing, basil   |        |
| CREAM OF TOMATO   | 14     |
| sesame lavosh, herb crème fraiche, basil oil   |        |

## CRISPY BITES

|   |    |
|---|----|
| JAMON MANCHEGO CROQUETTE  | 18 |
| saffron aioli (3 pc)  |    |
| PORTOBELLO MANCHEGO CROQUETTE  | 15 |
| truffle mayonnaise (3pc)  |    |
| CRISPY SALT & PEPPER CHICKEN  | 16 |
| curry mayonnaise, burnt lime  |    |

# MAINS | SIDES





## MAINS

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

## PAN-ASIAN INSPIRED





|   |        |
|---|--------|
| MEDITERRANEAN SEA BREAM  | 40     |
| green curry, coconut rice, coriander  |        |
| SEAFOOD LAKSA            | 30/ 16 |
| North Atlantic scallop, tiger prawn (Full/ Tasting)   |        |
| SLOW BRAISED BEEF CHEEK RENDANG   | 32     |
| coconut rice, snake bean achar  |        |

## SIDES

|  |    |
|--|----|
| TRUFFLE CHEESE FRIES       | 14 |
| parmesan, truffle mayonnaise   |    |
| LUTOZA STRAIGHTCUT FRIES   | 9  |
| curry mayonnaise   |    |
| BREADED ONION RINGS   | 9  |
| pink wasabi mayonnaise   |    |
| GRILLED ASPARAGUS          | 14 |
| romesco, toasted almond, saffron aioli   |    |

# DESSERT

## DESSERT

|   |    |
|---|----|
| PISTACHIO CAKE   | 14 |
| orange zest, homemade Madagascar vanilla ice cream, pistachio crumbs  |    |
| KEE'S TIRAMISU   | 16 |
| coffee liqueur, mascarpone  |    |
| <i>whole cake is available for order at SGD38+, with a 3-day advance notice; please approach our staff for more information, or to place an order</i> |    |
| CHOCOLATE MILLEFEUILLE   | 14 |
| puff pastry, chocolate mousse, pandan ice cream, hazelnut   |    |
| GRILLED BRIE   | 16 |
| honey thyme pepper, fig chutney, sourdough toast  |    |
| <i>15mins preparation time</i>  |    |

## LIQUID DESSERT | DIGESTIF

|                                |  |        |
|--------------------------------|--|--------|
| DESSERT WINE   PORT   COCKTAIL |  |        |
| 2020                           | KRACHER CUVEE AUSLESE  | 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                           | XIMÉNEZ-SPÍNOLA PX AÑADA   | 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                             | POÇAS BRIG'S ROSÉ PORT   | 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 |        |
|                                | NUTMEG ESPRESSO MARTINI  | 20     |
|                                | Tried & True Vodka, Monteloboz Mezcal, Mr. Black, espresso,  |        |
|                                | nutmeg, gula melaka  |        |



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Prices are subject to prevailing government taxes and service charge