

NIBBLES | DIPS

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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

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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, black garlic, 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, 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, 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