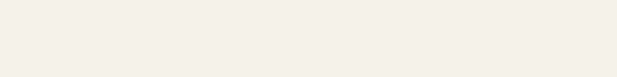


NIBBLES | DIPS









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





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 <i>gluten free bread available</i>	
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 <i>gluten free bread available</i>	

BREAD





ARTISANAL SOURDOUGH TOAST 	5
Bao Bakery, unsalted butter (4 halves)	
WHIPPED BACON BUTTER 	5
SHIO KOMBU BUTTER 	5

APPETIZERS

RAW | COLD

MUROTSU BAY OYSTER, HYOGO JAPAN  	24/ 45
mignonette, galangal sesame dressing (6pc/12pc)	
NORWEGIAN SHRIMP COCKTAIL  	18
herb avocado, prawn cracker <i>add oscetra caviar 3g</i>	18
KALUGA QUEEN OSCETRA CAVIAR 30G	108
lemon blinis, chive, gherkin, egg white, egg yolk, crème fraiche	

SALAD | SOUP

JAPANESE BABY GEM SALAD	20/14
slow boiled egg, nori tempura, white anchovy (full/ half)	
CITRUS KALE SALAD  	20/14
peanut brittle, pickled ginger, lime dressing (full/ half)	
SEARED TUNA NIÇOISE SALAD 	20/14
white anchovy, soft boiled egg, green bean, baby gem, honey mustard vinaigrette (full/ half) <i>add oscetra caviar 3g</i>	18
SPICED GARLIC BURRATA  	20
piquillo-tomato purée, szechuan chilli crunch, crispy prata	
TOASTED CORN SOUP  	14
Greek feta, spiced popcorn, spring onion	
ROASTED BONE MARROW BEEF TARTARE	30
grass-fed tenderloin, chimichurri, garlic baguette	

CRISPY BITES

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








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MAINS | SIDES

MAINS

SUNCHOKES BLACK PEPPER ORECCHIETTE 	28
truffle pecorino, slow cooked Japanese egg <i>vegan/ gluten-free option available</i> <i>add black truffle 3g</i>	8
PEPPER-CRUSTED RIBEYE STEAK FRITES 	40
pickled red onion, parmesan cream, chimichurri <i>served medium rare</i> <i>add black truffle 3g</i>	8
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	
CONFIT DUCK LEG 	40
Japanese winter squash, Madeira duck jus, pomegranate orange salsa <i>add black truffle 3g</i>	8

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
homemade spice blend, coconut rice, snake bean achar	

SIDES

TRUFFLE CHEESE FRIES  	14
parmesan, truffle mayonnaise	
LUTOSA STRAIGHTCUT FRIES   	9
curry mayonnaise	
BREADED ONION RINGS  	9
pink wasabi mayonnaise	
CHARRED BROCCOLI   	14
miso soy tahini, puffed quinoa	



FOR FOOD ALLERGIES PLEASE APPROACH OUR FRIENDLY STAFF FOR RECOMMENDATIONS

DESSERT

DESSERT

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
chocolate mousse, puff pastry, pandan ice cream, hazelnut	
STICKY TOFFEE PUDDING	16
date sponge cake, butterscotch sauce, ginger chantilly, chocolate pearl	
GRILLED TRUFFLE BRIE	16
mushroom cream, quince, sourdough toast <i>15mins preparation time</i>	

LIQUID DESSERT | DIGESTIF

DESSERT WINE SHERRY PORT COCKTAIL		
2020	KRACHER CUVEE AUSLESE Chardonnay, Welschriesling Burgenland, Austria <i>Good volume of flavour with a succulent mandarin & passionfruit edge adding vibrancy. Finishes with excellent length and refreshing acidity</i>	30/72
NV	VALDESPINO PEDRO XIMÉNEZ EL CANDADO 100% Pedro Ximénez Cádiz, Spain <i>Fragrantly sweet with toffee notes, dessert with figs, honey & guava. Turkish coffee, dark caramel and a light spicy edge of pepper & cardamom</i>	25/118
NV	GRAHAM'S BLEND Nº5 WHITE PORT Malvasia Fina, Moscatel Galego Douro Valley, Portugal <i>Medium-dry & delightfully aromatic. Fresh citrus notes with hints of orange blossom, perfectly balanced dryness that shines as a refreshing sip just on ice or with lemon peel & tonic.</i>	22/130
	NUTMEG ESPRESSO MARTINI Tried & True Vodka, Monteloboz Mezcal, Mr. Black, espresso, nutmeg, gula melaka	20