

WEEKDAY LUNCH SPECIAL!

Indulge in a delightful midday escape at Kee's with our enticing set lunches. Choose from our carefully curated options thoughtfully prepared to perfection.

APPETIZERS

TOASTED CORN SOUP

Greek feta, spiced popcorn, spring onion  

SEARED TUNA NIÇOISE SALAD (supplement +4)

white anchovy, soft boiled egg, green bean, baby gem, honey mustard vinaigrette

HEIRLOOM TOMATO SALAD

sumac labneh, shallot vinaigrette, cumin crisps

MAINS

RIGATONI ALLA VODKA

tomato cream, chilli, shallot, parmesan, croûton

SLOW BRAISED PORK BELLY

savoy cabbage, crisp smashed potatoes, cherry tomato confit, XO glaze

MEDITERRANEAN SEA BREAM (supplement +8)

green curry, coconut rice, coriander

DUCK LEG CONFIT (supplement +8)

roasted Japanese winter squash, Madeira duck jus, pomegranate orange salsa

DESSERT

STICKY TOFFEE PUDDING

date sponge cake, butterscotch sauce, ginger chantilly, chocolate pearl

KEE'S TIRAMISU

coffee liqueur, mascarpone

GRILLED TRUFFLE BRIE (supplement +4)

mushroom cream, quince, sourdough toast

BAR

EXCLUSIVE!

CHERRYLICIOUS

peach gummy-infused vodka, plum wine, prosecco, cherry, chocolate bitters (supplement +18)

WHITE PORT & TONIC

Graham's Blend No. 5 White Port, tonic, lemon (supplement +16)

EDUARDO TORRES ACOSTA VERSANTE NORD TERRE SICILIANE IGT

nerello mascalese Sicily, Italy Red berry flavors, silky tannins, leather, spice, firm yet beautifully poised, medium-bodied palate with a freshness in the finish (supplement +18)



VEGAN



VEGETARIAN



GLUTEN FREE



DAIRY FREE

SGD 38++
2-course

SGD 42++
3-course

FOR FOOD ALLERGIES PLEASE SHARE WITH OUR FRIENDLY STAFF FOR RECOMMENDATIONS

Prices are subject to prevailing government taxes and service charge