



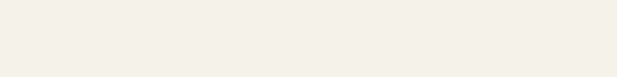


# NIBBLES | DIPS



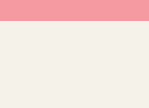
## NIBBLES | DIPS

MARINATED GREEN OLIVES   	8
fennel seed, citrus peel	
HONEY SPICED ALMONDS   	8
cayenne, cardamom	
RED PEPPER HUMMUS   	10
togarashi, basil oil, sourdough toast <i>gluten free bread available</i>	
BABA GANOUSH   	10
za'atar, 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)	
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 osetra caviar 3g</i>	18
KALUGA QUEEN OSETRA 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 osetra 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	

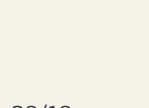
## CRISPY BITES

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 | PAN-ASIAN INSPIRED

RIGATONI ALLA VODKA 	28/18
tomato cream, chilli, shallot, parmesan, croûton (full/ half) <i>vegan/ gluten-free option available</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	
LAMB SHEPHERD'S PIE 	28
roast lamb rack, parmesan mashed potato, chimichurri	
SEARED NORWEGIAN SALMON 	32
yellow curry, chat potato, vermicelli crisp, coriander, toasted cashew	
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	

## GRILL

PEPPER-CRUSTED RIBEYE STEAK FRITES 	40
pickled red onion, parmesan cream, chimichurri <i>served medium rare</i>	
MEDITERRANEAN SEA BASS  	42
cumin, jalapeño citrus salsa, watercress salad, confit tomato <i>served whole, butterfly cut</i>	
SUFFOLK RED PORK CHOP 	40
Dingley Dell Pork, apple puree, red wine glaze, candied walnut	
BASS STRAIT T-BONE STEAK 1KG 	96
Café de Paris butter, black peppercorn sauce <i>30mins preparation time</i>	

## SIDES

TRUFFLE CHEESE FRIES  	14
parmesan, truffle mayonnaise	
LUTOSA STRAIGHTCUT FRIES   	9
curry mayonnaise	
BREADED ONION RINGS  	9
pink wasabi mayonnaise	
ROAST CAULIFLOWER  	14
sumac labneh, pinenut dukkah, chilli oil	



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# 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 CUVÉE AUSLESE	30/72
Chardonnay, Winesling Burgenland, Austria <i>Good volume of flavour with a succulent mandarin &amp; passionfruit edge adding vibrancy. Finishes with excellent length and refreshing acidity</i>	
NV VALDESPINO PEDRO XIMÉNEZ EL CANDADO	25/118
100% Pedro Ximénez Cádiz, Spain <i>Fragrantly sweet with toffee notes, dessert with figs, honey &amp; guava. Turkish coffee, dark caramel and a light spicy edge of pepper &amp; cardamom</i>	
NV GRAHAM'S BLEND N°5 WHITE PORT	22/130
Malvasia Fina, Moscatel Galego Douro Valley, Portugal <i>Medium-dry &amp; 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 &amp; tonic.</i>	
NUTMEG ESPRESSO MARTINI	20
Tried & True Vodka, Monteloboz Mezcal, Mr. Black, espresso, nutmeg, gula melaka	