

Indulge in a midday escape at Kee's with set lunches featuring Chef Damian D'Silva's signature dishes for a limited time. Choose from curated options, each thoughtfully prepared.

#### **APPETIZERS**



TOASTED CORN SOUP (Fig. 6) Greek feta, spiced popcorn, spring onion

STRAITS CITRUS PRAWN SALAD (supplement +4)

curly kale, poached prawn, winged bean, pomelo, peanut brittle, pickled ginger, lime dressing

Janian's BRAISED PORK BELLY (1)
golden beancurd, butterhead lettuce, homemade chilli

#### MAINS

### RIGATONI ALLA VODKA

tomato cream, chilli, shallot, parmesan, croûton

Panian's MEE SOTO | SPICED CHICKEN NOODLE (1) yellow noodles, chicken broth, wagyu beef potato patty, crisp shallot, chilli kampong

SEARED MEDITERRANEAN SEABASS ((supplement +6)

#### BARBECUE PULLED BEEF BURGER

yellow endive, pickled jalapeño, chimichurri, straightcut fries

### DESSERT 🕸

Canian's COCONUT CUSTARD

iackfruit, pandan, burnt caramel

#### **KEE'S TIRAMISU**

coffee liqueur, mascarpone

SPICED PUMPKIN CAKE (supplement +4)

gula melaka caramel, ginger chantilly, tangerine ginger ice cream

# BAR EXCLUSIVE!

#### **ICY JOYS**

kaffir Tried & True vodka, lychee liqueur, coconut water, lychee-watermelon shaven ice (supplement +18)

#### WHITE PORT & TONIC

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

# SUNBIRD SEASONAL BREW ARCADIA 4.7%

SINGAPORE, pilsner cucumber, pineapple (supplement +10)





VEGETARIAN



**GLUTEN FREE** 



M DAIRY FREE

SGD 38++

SGD 42++