

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	
gluten free bread available	
BABA GANOUSH   	10
za'atar, sourdough toast	
gluten free bread available	



VEGAN



VEGETARIAN



GLUTEN FREE



DAIRY FREE

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	
gluten free bread available	

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	

SALAD | SOUP | STARTERS

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)	
STRAITS CITRUS PRAWN SALAD	20/14
curly kale, poached prawn, winged bean, pomelo, peanut brittle, pickled ginger, lime dressing (full/half)	
SPICED GARLIC BURRATA  	20
piquillo-tomato purée, szechuan chilli crunch, crispy prata	
TOASTED CORN SOUP  	14
Greek feta, spiced popcorn, spring onion, chilli oil	
<i>Panian's</i> BRAISED PORK BELLY 	16
golden beancurd, tomato, butterhead lettuce, homemade chilli	
<i>Panian's</i> TEOCHEW-STYLE NGOH HIANG  	12
minced pork, pork liver, prawn, shiitake mushroom, water chestnut, sweet sauce, garlic chilli (1 roll)	
vegetarian option available	

CRISPY BITES

JAMON MANCHEGO CROQUETTE	18
saffron aioli (3pc)	
PORTOBELLO MANCHEGO CROQUETTE 	15
truffle mayonnaise (3pc)	
<i>Panian's</i> TEEPO CHICKEN WING	15
sun-dried solefish tempura batter, ginger, sesame, coriander (3pc)	



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MAINS | SIDES

MAINS | PAN-ASIAN INSPIRED

RIGATONI ALLA VODKA 	28/18
tomato cream, chilli, shallot, parmesan, croûton (full / half)	
vegan/ gluten-free option available	
KEE'S SMASH BACON CHEESE BURGER	26
bacon ketchup, straightcut fries	
served medium rare	
QUINOA KALE MEDLEY BURGER 	26
green tahini, straightcut fries	
LAMB SHEPHERD'S PIE 	28
roast lamb rack, parmesan mashed potato, chimichurri	
<i>Panian's</i> SEARED SALMON CHUAN CHUAN 	32
fermented soybean sauce, chat potato, green bean, coriander, basmati rice	
vegetarian option available	
<i>Panian's</i> MEE SOTO SPICED CHICKEN NOODLE 	28/15
chicken broth, wagyu beef potato patty, crisp shallot, chilli (full / half)	
SLOW BRAISED BEEF CHEEK RENDANG 	32
homemade spice blend, basmati rice, snake bean achar	

GRILL

PEPPER-CRUSTED RIBEYE STEAK FRITES 	40
pickled red onion, parmesan cream, chimichurri	
served medium rare	
MEDITERRANEAN SEA BASS  	42
cumin, jalapeño citrus salsa, watercress salad, confit tomato	
served whole, butterfly cut	
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	
30mins preparation time	

SIDES

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



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DESSERT

DESSERT

KEE'S TIRAMISU	16
coffee liqueur, mascarpone	
whole cake is available for order, with a 3-day advance notice; please approach our staff for more information, or to place an order	
CHOCOLATE MILLEFEUILLE	14
chocolate mousse, puff pastry, pandan ice cream, hazelnut	
SPICED PUMPKIN CAKE	16
gula melaka caramel, ginger chantilly, tangerine ice cream	

<i>Panian's</i> COCONUT CUSTARD	14
jackfruit, pandan, burnt caramel	

LIQUID DESSERT | DIGESTIF

DESSERT WINE | SHERRY | PORT | COCKTAIL

2020	KRACHER CUVÉE AUSLESE Chardonnay, Welschriesling Burgenland, Austria Good volume of flavour with a succulent mandarin & passionfruit edge adding vibrancy. Finishes with excellent length and refreshing acidity	30/72
NV	VALDESPINO PEDRO XIMÉNEZ EL CANDADO 100% Pedro Ximénez Cádiz, Spain Fragrantly sweet with toffee notes, dessert with figs, honey & guava. Turkish coffee, dark caramel and a light spicy edge of pepper & cardamom	25/118
NV	GRAHAM'S BLEND Nº5 WHITE PORT Malvasia Fina, Moscatel Galego Douro Valley, Portugal 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.	22/130
	NUTMEG ESPRESSO MARTINI Tried & True Vodka, Monteloboz Mezcal, Mr. Black, espresso, nutmeg, gula melaka	20