YULETIDE DINNER



Celebrate the season at Kee's with an intimate festive dinner. crafted to wrap you in warmth, cheer, and holiday magic.

TO START

FOIE GRAS PARFAIT TARTLETTE

cranberry jam, figs, candied cashew

APPETIZERS

CHESTNUT & MUSHROOM VELOUTÉ &

truffle chantilly, 5-mth comté toast

HEIRLOOM TOMATO SALAD 💩 🖹 🗥

sumac labneh, shallot vinaigrette, cumin crisp

TUNA CEVICHE & MANGO SALSA (1) (supplement +4)

sesame coconut dressing, pickled ginger salsa, prawn cracker

MAINS

TRUFFLE SPINACH RIGATONI &

Japanese poached egg, parmesan, cream, garlic crisp

CHILLI PRAWN RISOTTO (supplement +6)

lobster bisque, garlic tiger prawn, coconut cream burrata, saffron aioli

PEPPER-CRUSTED RIBEYE STEAK FRITES (*) (supplement +9)

pickled red onion, parmesan cream, chimichurri served medium rare

SEARED TURKEY ROULADE

stuffed turkey, parmesan mashed potato, smoked turkey ham, honey brussels sprouts, cranberry jam

DESSERT 🗞

CHRISTMAS PUDDING

brandy custard sauce, cinnamon ice cream, peanut brittle

SEA SALT CARAMEL CHOCOLATE MOUSSE

coffee liqueur sponge, chocolate ice cream, spiced popcorn, chocolate pearl

GRILLED TRUFFLE BRIE (supplement +4)

mushroom cream, quince, sourdough toast

BAR EXCLUSIVE





Veneto, Italy Juicy, tart cherries, ripe red plums, hints of rustic earthiness. Bright acidity, lingering red fruit & soft tannins RED WINE (supplement +8)



NV CHAMPAGNE ANDRÉ BERGÈRE BRUT

Chardonnay, Pinot Noir, Pinot Meunier Champagne, France Delicate notes of nectarine, creamy, wellstructured, followed by a lovely liveliness and freshness CHAMPAGNE (supplement +18)







GLUTEN FREE



DAIRY FREE

SGD 82++ 4-course