

Add a little festive sparkle to your afternoon at Kee's. Savour our curated set lunches, crafted to perfection for a delightful midday escape.

### **APPETIZER**

## CHESTNUT & MUSHROOM VELOUTÉ

truffle chantilly, 5-mth comté toast

TUNA CEVICHE & MANGO SALSA (1) (supplement +4) sesame coconut dressing, pickled ginger salsa, prawn cracker

HEIRLOOM TOMATO SALAD (1)

sumac labneh, shallot vinaigrette, cumin crisp

#### MAIN

## RIGATONI ALLA VODKA

tomato cream, chilli, shallot, parmesan, croûton

### SEARED TURKEY ROULADE (supplement +4)

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

**SEARED NORWEGIAN SALMON** (1) (supplement +6) golden enoki crisp, farro, tapenade, pine nut, black vinegar

### **ITALIAN SAUSAGE BURGER**

double herbed pork patties, grilled brie, truffle mayonnaise. caramelized onion, green mango-pomegranate slaw

# DESSERT | CHEESE



#### CHRISTMAS PUDDING

brandy custard sauce, cinnamon ice cream, peanut brittle

### **KEE'S TIRAMISU**

coffee liqueur, mascarpone

**GRILLED TRUFFLE BRIE** (supplement +4) mushroom cream, quince, sourdough toast



### YULETIDE SPRITZ

Hayman's London dry gin, sloe gin, prosecco, shiraz, cinnamon, star anise, cloves, vanilla (supplement +16)

# **2024 PASQUA PINOT GRIGIO**

Veneto, Italy crisp, refreshing burst of lemon, ripe pear. Zesty acidity, medium-bodied with a touch of floral honey (supplement +14)

#### STARRY NIGHT

zero-proof cherry-cranberry ice stars, pomegranate, grapefruit soda (supplement +10)





**VEGETARIAN** 



**GLUTEN FREE** 



DAIRY FREE

SGD 38++ 2-course SGD 42++ 3-course