

NIBBLES | DIPS



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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		



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	 	42/22
salami, chorizo, jamon iberico 80, 80, 60gm / 40, 40, 30gm (full / half)		
FRENCH CHEESE TRIO	 	28
5-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		6
Bao Bakery, unsalted butter (4 halves)		
WHIPPED BACON BUTTER		5

APPETIZERS



RAW | COLD

MUROTSU BAY OYSTER, HYOGO JAPAN	 	25/ 46
mignonette, galangal sesame dressing (6pc/12pc)		
NORWEGIAN SHRIMP COCKTAIL	 	20
herb avocado, prawn cracker		
TUNA TARTARE	 	22
coconut ceviche dressing, puffed quinoa		

SALAD | SOUP | STARTER

CITRUS KALE SALAD	 	20/14
peanut brittle, pickled ginger, lime dressing (full / half)		
JAPANESE BABY GEM SALAD		20/14
slow boiled egg, nori tempura, white anchovy (full/ half)		
SPICED GARLIC BURRATA		24
piquillo-tomato purée, szechuan chilli crunch, crispy prata		
OCTOPUS CARPACCIO ALA NIÇOISE	 	24
white anchovy, haricot vert, Taggiasca olive, baby potato, pink radish, egg yolk purée, ohba leaf		
TOASTED CORN SOUP	 	14
Greek feta, spiced popcorn, spring onion, chilli oil		

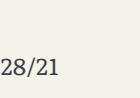
CRISPY BITES

PORTOBELLO MANCHEGO CROQUETTE		15
truffle mayonnaise (3pc)		
SPICED KAFFIR CHICKEN WING		12
ginger, sesame oil, rice wine, honey soy togarashi (2 pc)		
CONFIT DUCK SPRING ROLL		12
pork, prawn, shiitake, yam, peppered hoisin sauce (4 halves)		
NORWEGIAN SHRIMP KUEH PIE TEE		12
piquillo chilli jam, pomelo, jackfruit-rum compote, toasted hazelnut (3 pc)		



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MAINS | SIDES



MAINS | PAN-ASIAN INSPIRED

RIGATONI ALLA VODKA		28/21
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		
GRILLED PORTOBELLO MUSHROOM BURGER		26
baby gem, caramelized onion, citrus aioli, garlic crisp, straightcut fries		
vegan/ gluten-free option available		
LAMB SHEPHERD'S PIE		32
roast lamb rack, parmesan mashed potato, chimichurri		
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

CRUSTED BLACK ANGUS RIBEYE STEAK FRITES		42
house crust selection: crisp or black pepper		
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 PEPPERED PORK CHOP		40
Dingley Dell Pork, apple puree, pork jus, red wine glaze, candied walnut		

SIDES

TRUFFLE CHEESE FRITES	 	16
parmesan, truffle mayonnaise		
LUTOSA STRAIGHTCUT FRITES	  	9
curry mayonnaise		
CREAMED SPINACH		14
slow cooked Japanese egg, croûton		
TRUFFLE MASH POTATO	 	16
gruyère, parmesan		
ROASTED 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		
STICKY TOFFEE PUDDING		16
sdate sponge cake, butterscotch sauce, ginger chantilly, chocolate pearl		
GRILLED TRUFFLE BRIE		16
mushroom cream, quince, sourdough toast		
15mins preparation time		

LIQUID DESSERT | DIGESTIF

DESSERT WINE SHERRY PORT COCKTAIL		
2020	KRACHER CUVÉE AUSLESE Chardonnay, Welschriesling Burgenland, Austria <i>Good volume of flavour with a succulent mandarin & passionfruit edge adding vibrancy. Finishes with excellent length and refreshing acidity</i>	30/72
NV	VALDESPINO PEDRO XIMÉNEZ EL CANDADO 100% Pedro Ximénez Cádiz, Spain <i>Fragrantly sweet with toffee notes, dessert with figs, honey & guava. Turkish coffee, dark caramel and a light spicy edge of pepper & cardamom</i>	25/118
NV	GRAHAM'S BLEND N°5 WHITE PORT Malvasia Fina, Moscatel Galego Douro Valley, Portugal <i>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.</i>	22/130
	NUTMEG ESPRESSO MARTINI Wheatley Vodka, Montelobos Mezcal, Mr. Black coffee liqueur, espresso, nutmeg, gula melaka	20