

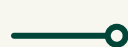
The logo for Kee's, featuring the brand name in a bold, black, serif font. The letters are slightly slanted to the right. The entire logo is set against a light cream background with a dark green border and decorative corner elements. The background also features a large, faint, pink circular pattern with intricate geometric and yin-yang designs.

**Kee's**

# FESTIVE ABUNDANCE



**Dinner Exclusive**



# FESTIVE ABUNDANCE

## — Dinner Exclusive —

An elevated evening experience featuring symbolic flavours that celebrate abundance, harmony, and new beginnings.

### TO START

#### BLACK ANGUS TARTARE TART

beef tenderloin, baba ganoush, toasted pine nuts, herb salad

#### SMOKED SALMON & GOLDEN SOFT SHELL CRAB PROSPERITY SALAD *(supplement +16)*

An intimate expression celebrating abundance and good fortune - Norwegian cold water shrimp, radish, green mango, pomelo, golden enoki crisp, citrus, pomegranate, peanut brittle, toasted sesame, plum vinaigrette, five spice olive oil

### APPETISER

#### TOASTED CORN SOUP

Greek feta, spiced popcorn, spring onion, chilli oil

#### CITRUS CURED HAMACHI *(supplement +4)*

pineapple salsa, yellow frisée, pomelo, coriander, plum vinaigrette

#### SPICED HEIRLOOM TOMATO SALAD

Szechuan garlic chilli crisp, peanut brittle, baby gem, wonton crisp

### MAIN

#### GRILLED PORTOBELLO RIGATONI

tomato alla vodka, cream, chilli, shallot, parmesan, croûton

#### STEAMED BLACK COD *(supplement +8)*

ginger soy, Chinese rice wine, lemongrass beurre blanc, sautéed leek, five spice lotus chips

#### GRILLED PRAWN RIGATONI

lobster bisque sauce, parmesan, coconut cream, kaffir crisp, red chilli

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

pickled red onion, parmesan cream, chimichurri, served medium rare

### DESSERT

#### HONEY PINEAPPLE TART

calamansi ladyfingers, salted butter, torched meringue, candied tangerine-ginger ice cream, lime zest

#### MANDARIN GRANITA

coconut espuma, candied orange, pomegranate, burnt citrus, mint

#### GRILLED TRUFFLE BRIE *(supplement +6)*

mushroom cream, quince, sourdough toast

### BAR EXCLUSIVE

*(choice of one)*



#### 2024 PASQUA

*Sangiovese | Veneto, Italy*

Juicy, tart cherries, ripe red plums, hint of rustic earthiness.

Bright acidity, lingering red fruit & soft tannins

*Red Wine*

*(supplement +15)*



#### NV CHAMPAGNE ANDRÉ BERGÈRE BRUT

*Chardonnay, Pinot Noir, Pinot Meunier | Champagne, France*

Delicate notes of nectarine, creamy, well-structured, followed by a lovely liveliness & freshness

*Champagne*

*(supplement +22)*



#### SHISO HONEY

Hendrick's Grand Cabaret Gin, plum wine, vermouth blanc, mandarin orange, red date honey, shiso

*Cocktail*

*(supplement +16)*



#### THE LUCKY DUO

kumquat & peach-cherry ice koi duo, oolong osmanthus, grapefruit soda

*Mocktail*



VEGAN



VEGETARIAN



GLUTEN FREE



DAIRY FREE

SGD 80++  
4-course

FOR FOOD ALLERGIES PLEASE SHARE WITH OUR FRIENDLY STAFF FOR RECOMMENDATIONS

Prices are subject to prevailing government taxes and service charge