

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, crouton

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