

Kee's

SUNDOWN
DINNER
SPECIAL
SUNDAYS TO THURSDAYS
5PM TO 7PM

SUNDOWN

Dinner Special

Continue your evening at Kee's with our carefully crafted sundown dinner. Enjoy a selection of exquisite dishes in a relaxed and inviting atmosphere, the perfect complement to your Quick-Kee's experience.

APPETISER

BLACK ANGUS TARTARE TART (supplement +4)

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

TUNA TARTARE

coconut ceviche dressing, puffed quinoa

CITRUS KALE SALAD

peanut brittle, pickled ginger, lime dressing

MAIN

GRILLED PORTOBELLO MUSHROOM BURGER

baby gem, caramelised onion, citrus aioli, garlic crisp, truffle cheese fries

SEARED NORWEGIAN SALMON

golden enoki crisp, farro, tapenade, pine nut, black vinegar

GRILLED PRAWN MALFADINE (supplement +6)

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

PANDAN KUEH LAPIS

salted butterfly pea coconut cream, pandan ice cream, gula melaka caramel, toasted coconut

GRILLED TRUFFLE BRIE (supplement +6)

mushroom cream, quince, sourdough toast

BAR EXCLUSIVE (choice of one)



PERONI NASTRO

AZZURO 5% DRAUGHT

Italian-style lager
(supplement +5)



SUNBIRD LUCKY

WHITE STOUT

classic stout 6%, Singapore cold-steeped arabica beans
(supplement +5)



NV BOTTER

PROSECCO DOC BRUT

100% Glera, Veneto, Italy
fruity notes of peach, green apple, scents of acacia & lilac. Balanced acidity & body with a persistent finish
(supplement +10)



YUZU

GOODNESS

yuzu lemon prebiotic soda, peach, raspberry



VEGAN



VEGETARIAN



GLUTEN FREE



DAIRY FREE

SGD 68++
3-course

FOR FOOD ALLERGIES PLEASE SHARE WITH OUR FRIENDLY STAFF FOR RECOMMENDATIONS

Prices are subject to prevailing government taxes and service charge