

Kee's

Love in BLOOM

An intimate evening of specially crafted flavours and romantic touches, designed to celebrate love in all its beautiful forms.



Valentine's Dinner Exclusive



VALENTINE'S DINNER

TO START

MUROTSU BAY OYSTER, HYOGO JAPAN



mango salsa, mandarin granita, kaffir crisp

NORWEGIAN SHRIMP KUEH PIE TEE



piquillo chilli jam, pomelo, jackfruit-rum compote, toasted hazelnut

APPETISER

CAVIAR HAMACHI TARTARE



fennel shaving, pomegranate, citrus vinaigrette, sesame galangal dressing

OCEAN

CHARRED ARGENTINIAN PRAWN



white wine butter sauce, Basque capsicum-tomato piperade, herb toasted crumb

LAND

36° SOUTH AUSTRALIAN BEEF TENDERLOIN



candied brussels sprouts, potato terrine, soy glazed heirloom baby carrot, truffle beef jus
served medium rare

DESSERT

STRAWBERRY CHIFFON TART



chocolate chiffon, fig compote, vanilla ice cream

BAR EXCLUSIVE

(choice of one)



BLUSH IN BLOOM

Zero-proof

cherry peach-calamansi ice rose, pomelo, sparkling passionfruit wellness blend



2024 PASQUA SANGIOVESE

Veneto, Italy

Juicy, tart cherries, ripe red plums, hints of rustic earthiness. Bright acidity, lingering red fruit & soft tannins
(supplement)
+10/glass +80/bottle



NV CHAMPAGNE ANDRÉ BERGERE BRUT

Chardonnay, Pinot Noir, Pinot Meunier | Champagne, France

Delicate notes of nectarine, creamy, well-structured, followed by a lovely liveliness & freshness
(supplement)
+20/glass +148/bottle



VEGAN



VEGETARIAN



GLUTEN FREE



DAIRY FREE

SGD 98++
6-course

FOR FOOD ALLERGIES PLEASE SHARE WITH OUR FRIENDLY STAFF FOR RECOMMENDATIONS

Prices are subject to prevailing government taxes and service charge