

**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

**MUROTOU 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)

MOCKTAIL



**BLUSH IN BLOOM**  
Zero-proof  
cherry peach-calamansi ice rose, pomelo, sparkling passionfruit wellness blend

RED WINE



**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

CHAMPAGNE



**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  
*(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