






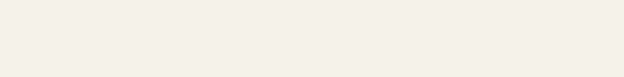


NIBBLES | DIPS



NIBBLES | DIPS

MARINATED GREEN OLIVES   	8
fennel seed, citrus peel	
HONEY SPICED ALMONDS   	8
cayenne, cardamom	
RED PEPPER HUMMUS   	10
togarashi, basil oil, sourdough toast <i>gluten free bread available</i>	









FOR FOOD ALLERGIES PLEASE APPROACH OUR FRIENDLY STAFF FOR RECOMMENDATIONS



CHARCUTERIE | CHEESE | BREAD



CHARCUTERIE | CHEESE

36-MONTH JAMON IBERICO  	18/10
La Prudencia 60/30gm (full / half)	
CHARCUTERIE TRIO  	42/22
salami, chorizo, jamon iberico 80, 80, 60gm / 40, 40, 30gm (full / half)	
FRENCH CHEESE TRIO  	28
5-month Comté Jura cow semi-hard, nutty, savoury, smoky Bleu d'Auvergne Auvergne cow semi-soft blue, buttery, creamy, pungent Ermitage Brie Vosges Mountains cow soft, creamy, bloomy rind quince paste, sourdough toast <i>gluten free bread available</i>	







BREAD

ARTISANAL SOURDOUGH TOAST 	6
Bao Bakery, unsalted butter (4 halves)	
WHIPPED BACON BUTTER 	5








APPETIZERS





RAW | COLD

MUROTSU BAY OYSTER, HYOGO JAPAN  	25/ 46
mignonette, galangal sesame dressing (6pc/12pc)	
NORWEGIAN SHRIMP COCKTAIL  	20
herb avocado, prawn cracker	
TUNA TARTARE  	22
coconut ceviche dressing, puffed quinoa	

SALAD | SOUP | STARTER

CITRUS KALE SALAD  	20/14
peanut brittle, pickled ginger, lime dressing (full / half)	
JAPANESE BABY GEM SALAD	20/14
slow boiled egg, nori tempura, white anchovy (full/ half)	
SPICED GARLIC BURRATA 	24
piquillo-tomato purée, szechuan chilli crunch, crispy prata	
OCTOPUS CARPACCIO ALA NIÇOISE  	24
white anchovy, haricot vert, Taggiasca olive, baby potato, pink radish, egg yolk purée, ohba leaf	
TOASTED CORN SOUP  	14
Greek feta, spiced popcorn, spring onion, chilli oil	

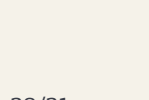
CRISPY BITES

PORTOBELLO MANCHEGO CROQUETTE 	15
truffle mayonnaise (3pc)	
SPICED KAFFIR CHICKEN WING 	12
ginger, sesame oil, rice wine, honey soy togarashi (2 pc)	
CONFIT DUCK SPRING ROLL	12
pork, prawn, shiitake, yam, peppered hoisin sauce (4 halves)	
NORWEGIAN SHRIMP KUEH PIE TEE	12
piquillo chilli jam, pomelo, jackfruit-rum compote, toasted hazelnut (3 pc)	







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MAINS | SIDES



MAINS | PAN-ASIAN INSPIRED

RIGATONI ALLA VODKA 	28/21
tomato cream, chilli, shallot, parmesan, croûton (full/ half) <i>vegan/ gluten-free option available</i>	
KEE'S SMASH BACON CHEESE BURGER	26
bacon ketchup, straightcut fries <i>served medium rare</i>	
GRILLED PORTOBELLO MUSHROOM BURGER 	26
baby gem, caramelized onion, citrus aioli, garlic crisp, straightcut fries <i>vegan/ gluten-free option available</i>	
LAMB SHEPHERD'S PIE 	32
roast lamb rack, parmesan mashed potato, chimichurri	
SEAFOOD LAKSA  	30/16
North Atlantic scallop, tiger prawn (full/ tasting)	
SLOW BRAISED BEEF CHEEK RENDANG 	32
homemade spice blend, coconut rice, snake bean achar	

GRILL

CRUSTED BLACK ANGUS RIBEYE STEAK FRITES 	42
house crust selection: crisp or black pepper pickled red onion, parmesan cream, chimichurri <i>served medium rare</i>	
MEDITERRANEAN SEA BASS  	42
cumin, jalapeño citrus salsa, watercress salad, confit tomato <i>served whole, butterfly cut</i>	
SUFFOLK RED PEPPERED PORK CHOP 	40
Dingley Dell Pork, apple puree, pork jus, red wine glaze, candied walnut	

SIDES

TRUFFLE CHEESE FRIES  	16
parmesan, truffle mayonnaise	
LUTOSA STRAIGHTCUT FRIES   	9
curry mayonnaise	
CREAMED SPINACH 	14
slow cooked Japanese egg, croûton	
TRUFFLE MASH POTATO  	16
gruyère, parmesan	
ROASTED CAULIFLOWER  	14
sumac labneh, pinenut dukkah, chilli oil	




FOR FOOD ALLERGIES PLEASE APPROACH OUR FRIENDLY STAFF FOR RECOMMENDATIONS

DESSERT



DESSERT

KEE'S TIRAMISU 	16
cheese liqueur, mascarpone <i>whole cake is available for order, with a 3-day advance notice; please approach our staff for more information, or to place an order</i>	
CHOCOLATE MILLEFEUILLE	14
chocolate mousse, puff pastry, pandan ice cream, hazelnut	
STICKY TOFFEE PUDDING	16
date sponge cake, butterscotch sauce, ginger chantilly, chocolate pearl	
GRILLED TRUFFLE BRIE	16
mushroom cream, quince, sourdough toast <i>15mins preparation time</i>	

LIQUID DESSERT | DIGESTIF

DESSERT WINE SHERRY PORT COCKTAIL	
2020 KRACHER CUVÉE AUSLESE Chardonnay, Welschriesling Burgenland, Austria <i>Good volume of flavour with a succulent mandarin & passionfruit edge adding vibrancy. Finishes with excellent length and refreshing acidity</i>	30/72
NV VALDESPINO PEDRO XIMÉNEZ EL CANDADO 100% Pedro Ximénez Cádiz, Spain <i>Fragrantly sweet with toffee notes, dessert with figs, honey & guava. Turkish coffee, dark caramel and a light spicy edge of pepper & cardamom</i>	25/118
NV GRAHAM'S BLEND N°5 WHITE PORT Malvasia Fina, Moscatel Galego Douro Valley, Portugal <i>Medium-dry & delightfully aromatic. Fresh citrus notes with hints of orange blossom, perfectly balanced dryness that shines as a refreshing sip just on ice or with lemon peel & tonic.</i>	22/130
NUTMEG ESPRESSO MARTINI Wheatley Vodka, Montelobos Mezcal, Mr. Black coffee liqueur, espresso, nutmeg, gula melaka	22