



Kee's

WEEKEND
BRUNCH

SATURDAYS & SUNDAYS
12PM TO 5PM

BREAD | HOMEMADE BUTTER

ARTISANAL SOURDOUGH TOAST  6

Bao Bakery, unsalted butter (4 halves)

WHIPPED BACON BUTTER  5



TO START

MUROTSU BAY OYSTER, JAPAN   25/46
mignonette, galangal sesame dressing (6pc/12pc)


HEIRLOOM TOMATO BURRATA  20
pesto, shallot vinaigrette, sourdough toast

CITRUS KALE SALAD   20/14
peanut brittle, pickled ginger, lime dressing (full/ half)

BRUNCH SPECIALTIES

FOUR CHEESE OMELETTE   20
36-mth comté, 6-mth manchego, brie, feta, chive

SMASHED AVOCADO TOAST  20
63°C soft boiled egg, pickled red onion, togarashi

CRISP QUINOA KALE & SCRAMBLE  18
scrambled eggs, crispy bacon, roasted cherry tomatoes,
red pepper sauce

FENNEL SCOTCH EGG  24
soft boiled egg, duroc pork, baby gem lettuce, kale,
red endives, cherry tomatoes, lime dressing

SMOKED SALMON EGGS BENEDICT 24
slow cooked Japanese egg, grilled asparagus,
rosemary focaccia, truffle hollandaise

BRUNCH ADD-ONS

SMOKED SALMON	6	POACHED FRIED EGG	3
36-MTH JAMON IBERICO	6	GRILLED ASPARAGUS	5
SPANISH CHORIZO	6	SAUTÉED WHITE BUTTON MUSHROOM	5
CRISPY BACON	6	SMASHED AVOCADO basil, parsley, chive	5

HEARTY MAINS

- RIGATONI ALLA VODKA**  28
tomato cream, chilli, shallot, parmesan, croûton
add 36-mth jamon iberico +6
- STEAK & EGGS** 30
Wanderer ribeye, sunny side up, pickled red onion, chimichurri
served medium rare
- KEE'S SMASH BACON CHEESEBURGER** 26
bacon ketchup, straight cut fries
served medium rare
- GRILLED PORTOBELLO MUSHROOM BURGER**  26
baby gem, caramelized onion, citrus aioli, garlic crisp,
straightcut fries
vegan/ gluten-free option available
- CHICKEN CURRY** 20
ratte potatoes, coriander, crisp curry leaf
choice of 2pc crispy prata or coconut rice
- LAMB SHEPHERD'S PIE**  32
roast lamb rack, parmesan mashed potato, chimichurri

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



VEGAN



VEGETARIAN



GLUTEN FREE



DAIRY FREE

FOR FOOD ALLERGIES PLEASE SHARE WITH OUR FRIENDLY STAFF FOR RECOMMENDATIONS

Prices are subject to
prevailing government
taxes and service charge

SWEET TREATS | CHEESE

STICKY TOFFEE PUDDING	16
date sponge cake, butterscotch sauce, ginger chantilly, chocolate pearl	
HONEY ALMOND GRANOLA RICE PUDDING	16
strawberry, kiwi, dragonfruit, pineapple, Japanese rice cream pudding	
COCONUT CHANTILLY CROFFLE	20
fresh berries, toasted coconut flake, gula melaka caramel	
GRILLED TRUFFLE BRIE	16
mushroom cream, quince, sourdough toast	

POP, POUR & INDULGE

Enjoy 2 hours of Free-Flow Prosecco at just SGD58+ /person.

BOTTER

BOTTER PROSECCO DOC BRUT

100% GLERA | VENETO, ITALY

Crisp perlage with fruity peach and green apple notes, hints of acacia and lilac. Balanced acidity, harmonious body, and a lasting finish.



VEGAN



VEGETARIAN



GLUTEN FREE



DAIRY FREE

FOR FOOD ALLERGIES PLEASE SHARE WITH OUR FRIENDLY STAFF FOR RECOMMENDATIONS

Prices are subject to prevailing government taxes and service charge