

IN-ROOM DINING

**Enjoy the convenience of ordering
in-room dining directly from your room
telephone between 12:00 PM and 9:30 PM**

Explore our gastronomic selection,
delivered to your door. Whether it's a
quick bite or a lavish feast, savour
gourmet flavours in the comfort of your
room – just a call away.

Come join us at Kee's, a name that
playfully tips its hat to the building's 1936
roots as the remittance house,
Chye Hua Seng Wee Kee - where you can
immerse in the heartwarming ambience
and explore our full menu of delightful
offerings; bold European flavours meet
refined Pan-Asian expressions.

STARTERS

DIP | CHARCUTERIE | CHEESE

RED PEPPER HUMMUS    10
togarashi, basil oil, sourdough toast

36-MONTH JAMON IBERICO   18
La Prudencia 60gm

CHARCUTERIE TRIO   42
salami, chorizo, jamon iberico | 80, 80, 60gm

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

gluten free bread available

BREAD

ARTISANAL SOURDOUGH TOAST  6
Bao Bakery, unsalted butter (4 halves)


WHIPPED BACON BUTTER  5

SALAD

CITRUS KALE SALAD   20
peanut brittle, pickled ginger, lime dressing

vegan option available

CRISPY BITES

PORTOBELLO MANCHEGO CROQUETTE  15
truffle mayonnaise (3pc)

SPICED KAFFIR CHICKEN WING  12
ginger, sesame oil, rice wine, honey soy togarashi
(2pc)

CONFIT DUCK SPRING ROLL 12
pork, prawn, shiitake, yam, peppered hoisin sauce
(4 halves)



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

MAINS | DESSERT

MAINS



RIGATONI ALLA VODKA  28/21
tomato cream, chilli, shallot, parmesan,
croûton (full/half)


vegan/ gluten-free option available

KEE'S SMASH BACON CHEESE BURGER 26
bacon ketchup, straightcut fries

served medium rare

PAN-ASIAN INSPIRED

SEAFOOD LAKSA   30
North Atlantic scallop, tiger prawn

SLOW BRAISED BEEF CHEEK RENDANG  32
homemade spiced blend, basmati rice,
snake bean achar

SIDES

TRUFFLE CHEESE FRIES   16
parmesan, truffle mayonnaise

LUTOSA STRAIGHTCUT FRIES    9
curry mayonnaise

CREAMED SPINACH  14
slow cooked egg, croûton

DESSERT

KEE'S TIRAMISU  16
coffee liqueur, mascarpone



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SIGNATURE COCKTAILS

Welcome to Kee's, where every sip is a journey through history and whimsy.

Named in homage to the legendary Chye Hua Seng Wee Kee remittance house, our bar sits snugly between Clarke Quay and Boat Quay.

Once alive with peddlers hawking spices and fruits, Carpenter Street was a kaleidoscope of Singapore's past — and today, Kee's honours that legacy with cocktails infused with heritage spices and fruits, each sip a tantalising nod to yesteryear.

ROSÉ SPRITZ ----- 20

Graham's Blend N°5 white port, pinot noir, tonic, prosecco

CITRUS TALES ----- 22

Hayman's London dry gin, Triple Tangerine Mandarin Orange Liqueur, pear liqueur, lemon bitters

MEMORIES SAKE ----- 22

sake, sauvignon blanc, peach liqueur, vermouth blanc

CHYE NEGRONI ----- 24

Hayman's London dry gin, Hayman's sloe gin, sweet vermouth, campari, clove, cinnamon, star anise

INKWELL ----- 24

Mackintosh blended whisky, lapsang souchong, apple brandy, sweet vermouth

ZERO PROOF

COCKTAILS

YUZU GOODNESS ----- 12
yuzu lemon prebiotic soda, peach, raspberry

KEE'S ICED TEA -----  10
Mandarin Sticky Rice Pu'Er, red date honey

COLD PRESSED JUICE of the day -----  8

WHOLE FRESH COCONUT ----- 10

THOMAS HENRY ----- 6

Grapefruit Soda 

Dry Tonic Water

Spicy Ginger Beer 

COFFEE TEA

TIONG HOE SPECIALTY COFFEE ----- 6.5

Americano

Cappuccino

Espresso

Latte



MOCHA ----- 8

oat milk +1

coconut milk  +1

CHILLED BREWS ----- 8

COCO DAWN

coconut water, espresso, orange peel

VARLHONA HOT CHOCOLATE ----- 9

TEA CRAFTERS ----- 8

Lapsang Souchong

English Breakfast

French Earl Grey

Oolong Osmanthus

Japanese Sencha

THEINE-FREE

Chamomile

Fresh Mint

HOMEBLEND ----- 9

Mandarin Sticky Rice Pu' Er

BEER

PERONI NASTRO AZZURRO 5% DRAUGHT Italian-style lager crisp, citrus, lightly malty	ITALY	14
SUNBIRD BIRDS OF PARADISE WHITE IPA 5.5% India pale ale pineapple, mango, passionfruit	SINGAPORE	14
HITACHINO NEST ESPRESSO STOUT 7.5% coffee brewed stout caramel, roasted chocolate malts	JAPAN	20

SAKE | SHOCHU

SOJU

KITAJIMA SHUZO BIWAKO NO KUJIRA MUROKA NAMA GENSHU JUNMAI SAKE 20% Shiga, Japan Polishing rate 65% 720ml Playfully translating to "The Whale in Biwa Lake", it is punchy with depth & complexity, unpasteurized. Fresh & lively on the palate.	btl 108
BENI HARUKA YAKI IMO LIMITED EDITION OKUBO SHUZO SHOCHU 25% Kagoshima, Japan Baked sweet potato with refreshing sweet fragrance & Kome (rice) koji resulting in a rich & full-bodied shochu	128

SPIRITS

	gls	btl
VODKA		
GREY GOOSE	22	280
France		
BELVEDERE	22	
Poland		
GIN		
KEE'S EXCLUSIVE 1936	22	260
green peppercorn, kampfot pepper, kaffir, young ginger, Seville orange peel		
Singapore		
THE BOTANIST	22	
Islay, Scotland		
AGAVE TEQUILA MEZCAL		
DON JULIO ANEJO	26	
Jalisco		
HERRADURA REPOSADO	20	240
Jalisco		
ILEGAL JOVEN MEZCAL	22	
Oaxaca		
RUM CACHAÇA		
HAMPDEN ESTATE 8 YO	22	
Jamaica		
RON ZACAPA 23	24	338
Guatamala		
BOURBON		
MICHTER'S SINGLE BARREL STRAIGHT RYE	22	300
Kentucky		
FOUR ROSES SMALL BATCH	26	
Kentucky		

SPIRITS

SINGLE MALT WHISKY

	gls	btl
BALVENIE DOUBLE WOOD 12 YO Speyside, Scotland	30	358
ICHIROS MALT & GRAIN WORLD BLENDED Chichibu, Japan	28	

BLENDED WHISKY

MACKINTOSH BLENDED MALT Highland, Speyside, Scotland	18	240
MONKEY SHOULDER Speyside, Scotland	20	

COGNAC | ARMAGNAC | EAU DE VIE

MARTELL CORDON BLEU	42	
L'ENCANTADA ARMAGNAC 20 YO Normandy	32	308

APERITIF | DIGESTIF | LIQUEUR

APEROL	16	
DI SARONNO AMARETTO	22	
RICARD	16	
LUXARDO LIMONCELLO	16	

WINE

BY THE GLASS

SPARKLING

		gls	btl
NV	BOTTER PROSECCO DOC BRUT	20	98
	100% Glera Veneto, Italy		
	Crisp & delicate perlage, bouquet with fruity notes of peach, green apple with scents of acacia and lilac. Balanced acidity & body; harmonic with a persistent finish		
NV	CHAMPAGNE ANDRÉ BERGÈRE BRUT	34	188
	Chardonnay, Pinot Noir, Pinot Meunier Champagne, France		
	Delicate notes of nectarine, typical of the Vallée du Petit Morin terroir. Creamy, well-structured, followed by a lovely liveliness and freshness		

ROSE

2024	PASQUA ROSÉ '11 MINUTES'	21	102
	Orvina, Trebbiano, Syrah, Carmenere Lake Garda, Italy		
	Vibrant aromas of wild strawberries, sour cherries, mint & a touch of thyme. Crunchy with a line of refreshing acidity. Subtle floral, elegant finish		

WHITE

2022	360 LOIRE° VAL DE LOIRE	20	98
	Sauvignon Blanc Loire Valley, France		
	Crisp & zesty, bright citrus and green apple, hints of minerality, fresh and invigorating with a clean, dry finish		
2021	WEINGUT HÜLS ESTATE	25	130
	Riesling Mosel, Germany		
	Aromas of citrus, green apple, white pepper and flint. Vivid with balanced acidity and a mineral emphatic finish		
2021	LIS NERIS	28	138
	Pinot Grigio Friuli, Italy		
	Fleshy pear, lime and apple overlay a wet stone and mineral back drop. Quite full and round texturally, finishes dry and fresh with traces of honeysuckle		
2022	L&C POITOUT CHABLIS	26	125
	Chardonnay Burgundy, France		
	Dry with a complex nose of citrus, ginger, flint, and a lively mouth with the expression of great minerality		

WINE

BY THE GLASS

		gls	btl
RED			
2021	KRIS PINOT NOIR	21	108
	Pinot Noir Sicily, Italy		
	Rich aromas of ripe cherries & strawberries, brightened by tart pomegranate, and grounded by earthy hints of dried tea and tobacco		
2020	VIDAL FLEURY	25	128
	Grenache, Syrah, Mouvèdre, Carignan Côte du Rhone, France		
	Soft & full-bodied with lovely herbal notes. Dry with raspberries & blackberries with wonderfully fine tannins and a good length		
2022	CHÂTEAU LA ROSE BELLEVUE GRAPPE DIEM ROUGE	24	118
	Merlot, Cabernet Sauvignon Bordeaux, France		
	Supple and round palate with a nice balance of tannins, red fruits and elegant licorice		
2021	KAESLER STONEHORSE	26	125
	Shiraz Clare Valley, Australia		
	Union of rich black & blue fruits, notably ripe plum, cherry & blueberry with spice notes. Medium to full body		

DESSERT | PORT | SHERRY

2020	KRACHER CUVÉE AUSLESE	30	72
	Chardonnay, Welschriesling Burgenland, Austria		
	Good volume of flavour with a succulent mandarin & passionfruit edge adding vibrancy. Finishes with excellent length and refreshing acidity		
NV	GRAHAM'S BLEND N°5 WHITE PORT	22	130
	Malvasia Fina, Moscatel Galego Douro, Portugal		
	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		
NV	VALDESPINO PEDRO XIMÉNEZ EL CANDADO	25	118
	100% Pedro Ximénez Jerez, Spain		
	Robust & velvety; a vibrantly smooth onset with marvelous natural sweetness reminiscent of dates, figs & raisins		

QUICK-KEE'S

It's never too early for a quick ticket to great times, yummy cocktails and amazing vibes.

Sundays to Thursdays, 3pm to 6pm, and all-day Public Holidays!

COCKTAILS

VODKA MARTINI	14
Wheatley vodka, dry vermouth	
NEGRONI	14
Hayman's London Dry Gin, Campari, sweet vermouth	
LYCHEE BLUSH	14
Kwai Fei Lychee liquor, Lillet Rosé, Pinot Grigio	
ROSY PEACH SPRITZ	14
Hayman's Peach & Rose, prosecco, grapefruit soda	

BEER

KEE'S ISLAND VIBES

blonde ale
calamansi, starfruit, jackfruit

singles	10
fives	46



SPIRITS

Single / Double

VODKA	14 / 24
Wheatley, United States of America	
GIN	14 / 24
Hayman's London Dry Gin, England	
WHISKEY	14 / 24
Jack Daniel's Old No. 7, USA	

WHITE WINE

Glass / Bottle

2023 IL MERIDIONE CATARRATTO IGT	14 / 68
Sicily, Italy	
ripe tropical fruit aromas with hints of peach and a lightly herbal note. Stone fruit characters on the palate, gently honeyed, finishing with fresh citrus acidity	

RED WINE

2021 IL MERIDIONE NERO D'AVOLA DOC	14 / 68
Sicily, Italy	
rich, spicy red with aromas of plum & black cherry. Generous fruity bramble with savoury, lightly smoky characters, a hint of bitter chocolate & a nip of tannin	

Kee's