

The background image shows the interior of a restaurant. On the left is a long wooden bar with a curved edge, lined with dark wooden chairs. Above the bar are shelves displaying various glassware. The floor is made of large, square, light-colored tiles. To the right of the bar are several rectangular tables, some with chairs tucked under them. Large windows in the background offer a view of the outside world. The overall lighting is warm and ambient.

# Kee's

PRIVATE EVENTS KIT



## ABOUT US

Located within the award-winning heritage boutique hotel 21 Carpenter, Kee's unfolds as a 71-seater restaurant shaped by WOHA's thoughtful eye — a place where discerning diners gather, linger, and savour at their own unhurried pace.

With a lively bar humming at the edges and a chef's table glowing at its centre, Kee's infuses the neighbourhood with a gentle vibrancy. Here, modern Asian flavours take centre stage in a menu crafted for moments worth lingering over.

PRESIDENT'S  
DESIGN AWARD  
SINGAPORE 2025

AHEAD  
ASIA



PART OF THE PRESTIGIOUS DESIGN HOTELS™  
PROPERTY

AS SEEN ON



HOTEL SELECTION

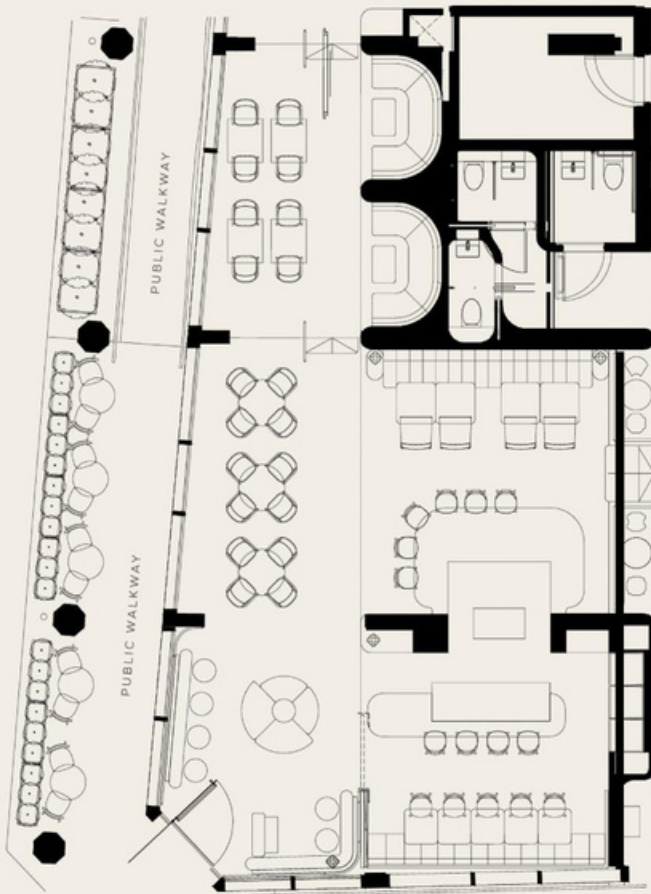
# THE CLASSIC

Capacity:

Seated: up to 68 guests (includes counter seats)

A beautifully composed space defined by its distinctive character and thoughtful details. The Classic features a unique blend of seating styles, anchored by custom-commissioned artwork created exclusively for Kee's, giving the room a sense of place that feels both elegant and inviting.

Designed to flow naturally for dining and conversation, the layout offers a balance of structure and flexibility. While the overall setting is carefully curated, select tables and chairs can be reconfigured to accommodate different preferences — whether for intimate celebrations, refined lunches, or corporate gatherings.

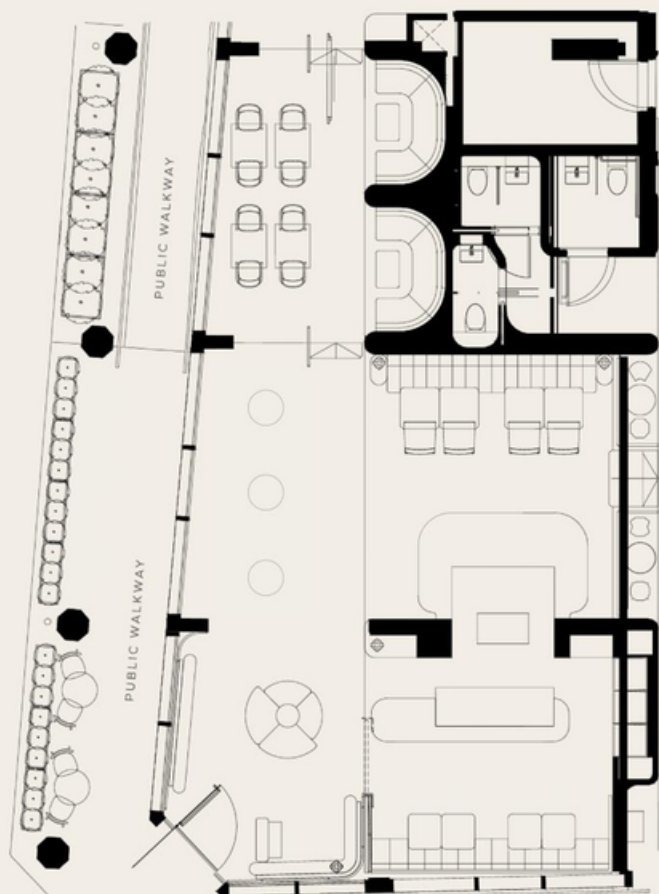


# THE SOCIAL FLOW

Capacity  
Standing: 80 to 90 guests

Designed for movement and connection, The Social Flow offers an open, free-flowing layout that naturally encourages mingling and conversation. Ideal for cocktail receptions, networking sessions, celebratory parties, and engaging brand activations, the space allows guests to move easily between the bar, lounge, and dining areas.

This configuration shines with tray-passed canapés, interactive bites, and free-flowing drinks, creating a lively atmosphere where conversations spark effortlessly and energy builds as the evening unfolds. Whether hosting a social gathering or a dynamic corporate event, The Social Flow sets the stage for relaxed interaction and memorable moments.



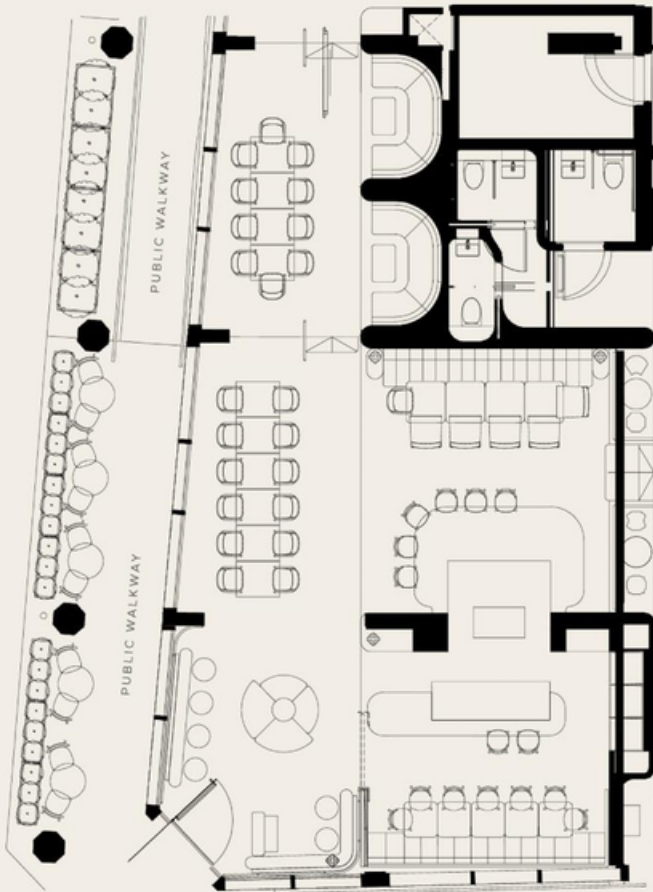
# THE COMMUNAL TABLE

## Capacity

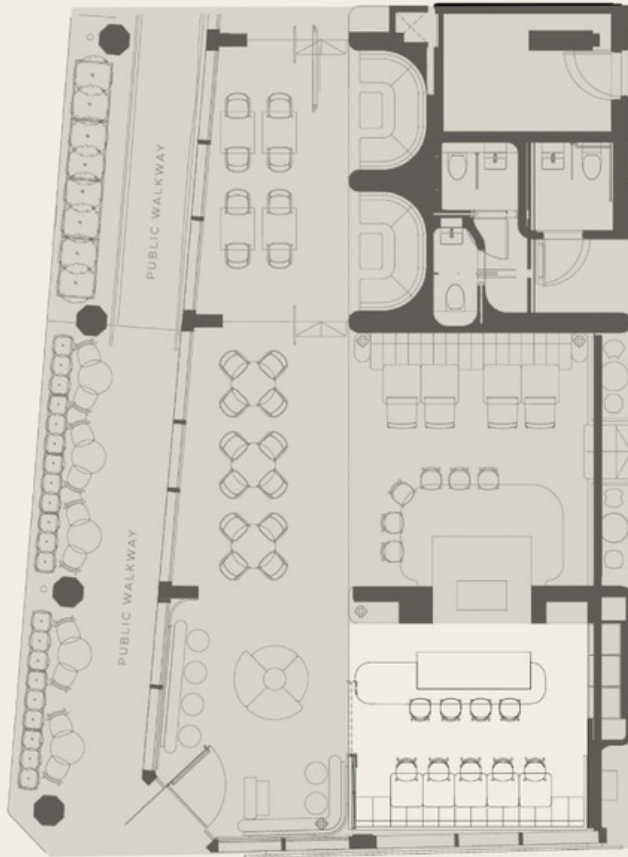
Seated: up to 56 guests (excludes counter seats)

Designed to bring people together, The Communal Table allows a combination of tables wherever possible to create generous, long-table arrangements that encourage shared dining and easy conversation. This layout is ideal for celebratory dinners, hosted experiences, and occasions centred on connection.

Paired with our communal-style sharing menus, guests are invited to gather, pass plates, and enjoy a convivial dining experience and connection. From relaxed celebrations to thoughtfully hosted events with curated seating plans, The Communal Table creates a warm, inclusive atmosphere that feels both intimate and memorable.



# THE PARLOUR



The Parlour (Seated)  
Capacity: 12 guests

Made for focused moments, The Parlour offers guests their own dedicated corner, subtly set apart while remaining part of the energy of the room. The sliding door can be drawn up to the bar counter for added privacy when desired, or enjoy the ambience of the wider venue, offering the perfect balance for intimate dinners, executive meetings, or curated tastings.



Parlour (Mixed Seated/Standing)  
Capacity: 20 guests

Great for social, The Parlour transforms into a flexible space ideal for mingling and relaxed interaction. Standing room, allowing guests to move freely with some comfort of banquette seating, and the bar counter for casual perching and conversation. Perfect for gatherings, celebrations, or intimate cocktail receptions, combining ease, style, and effortless flow.



Our cuisine celebrates modern Asian flavours, inspired by the region's rich culinary heritage and crafted with a contemporary touch. Each menu can be tailored to suit the style of your event, group preferences, and dietary requirements.

Treat your guests with our exclusive craft beer with tropical fruits, signature gin, and handcrafted cocktails, or opt for carefully curated free-flow selections designed to complement the menu and mood of the occasion.

Simply have a chat with us, and we'll take care of the rest.

# COMMUNAL DINNER MENU

## WELCOME COCKTAIL / ZERO-PROOF

ROSÉ SPRITZ *(supplement+20)*

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

YUZU GOODNESS *(supplement+12)*

yuzu lemon prebiotic soda, peach, raspberry

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## APPETISERS

PORTOBELLO MANCHEGO CROQUETTE

truffle mayonnaise

SPICED GARLIC BURRATA

piquillo-tomato purée, Szechuan chilli crunch, crispy prata

CITRUS KALE SALAD

peanut brittle, pickled ginger, lime dressing

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## MAINS

SEAFOOD LAKSA

North Atlantic scallop, tiger prawn

(individual tasting portions)

PEPPER-CRUSTED RIBEYE STEAK FRITES

pickled red onion, parmesan cream, chimichurri

LAMB SHEPHERD'S PIE

roast lamb rack, parmesan mashed potato, chimichurri

MEDITERRANEAN SEA BASS

cumin, jalapeño citrus salsa, watercress salad, confit tomato

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## DESSERTS

CHOCOLATE MILLEFEUILE

chocolate mousse, puff pastry, pandan ice cream, hazelnut

TOFFEE PUDDING

date sponge cake, butterscotch sauce, ginger chantilly

KEE'S TIRAMISU

coffee liqueur, mascarpone

SGD100++ per person  
Based on 10 pax

This sample menu is designed to inspire and to guide your selection.

# 2 HOUR TRAY-PASSED CANAPÉS

## SAVOURY

### PORTOBELLO MANCHEGO CROQUETTE

truffle mayonnaise

### SPICED GARLIC BURRATA TARTLETTE

piquillo-tomato purée, Szechuan chilli crunch

### NORWEGIAN SHRIMP COCKTAIL

herb avocado, prawn cracker

### SPICED KAFFIR CHICKEN

ginger, sesame oil, rice wine, honey soy togarashi

### TUNA TARTARE TARTLETTE

coconut ceviche dressing, puffed quinoa

### GRILLED BEEF SLIDER

pink sauce, blonde onion

### GRILLED PORTOBELLO SLIDER

saffron aioli

### TRUFFLE MUSHROOM TOAST

truffle mayonnaise, chives

### BATTERED TEMPURA PRAWN

wasabi mayonnaise

### SMOKED SALMON BLINIS

crème fraîche, chives

### FOIE GRAS KAYA 'TOAST' *(supplement+4pp)*

foie gras terrine, coco peanut butter

### OCTOPUS CARPACCIO TOAST

piquillo sauce, chives

### BEEF RENDANG ARANCINI *(supplement+4pp)*

pickled turmeric long bean, coconut rice

### CHARCUTERIE TRIO SKEWER

36-month jamon iberico, salami, chorizo

This sample menu is designed to inspired and to guide your selection.

## 2 HOUR TRAY-PASSED CANAPÉS

### DESSERTS | CHEESE

#### CHOCOLATE MILLEFEUILLE

chocolate mousse, puff pastry, pandan ice cream, hazelnut

#### TOFFEE PUDDING

date sponge cake, butterscotch sauce, ginger chantilly

#### KEE'S TIRAMISU

coffee liqueur, mascarpone

#### GRILLED TRUFFLE BRIE

mushroom cream, quince, sourdough toast

4 savoury + 1 sweet SGD 68++ per person  
5 savoury + 1 sweet SGD 78++ per person  
6 savoury + 1 sweet SGD 88++ per person  
7 savoury + 1 sweet SGD 98++ per person

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### 2-HOUR GRAZING TABLE *(supplement+20 PP)*

#### HONEY SPICED ALMONDS

cayenne, cardamom

#### CHARCUTERIE TRIO

36-month jamon iberico, salami, chorizo

#### FRENCH CHEESE TRIO

14-month comte, bleu d'Auvergne, Ermitage brie crissini

#### SUMAC LABNEH

pomegranate, sesame lavosh

#### RED PEPPER HUMMUS

togarashi, basil oil, sourdough toast

Choice of 4

This sample menu is designed to inspired and to guide your selection.

# INDIVIDUAL COURSE MENU

## APPETISER

### TOASTED CORN SOUP

Greek feta, spiced popcorn, spring onion

### TUNA TARTARE

sesame coconut dressing, puffed quinoa

### JAPANESE BABY GEM SALAD

slow boiled egg, nori tempura, white anchovy

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## MAIN

### RIGATONI ALLA VODKA

tomato cream, chilli, shallot, parmesan, crouton

### SLOW BRAISED BEEF CHEEK RENDANG

homemade spice blend, coconut rice, snake bean achar

### LAMB SHEPHERD'S PIE

roast lamb rack, parmesan mashed potato, chimichurri

### SEAFOOD LAKSA

North Atlantic scallop, tiger prawn

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## DESSERT | CHEESE

### STICKY TOFFEE PUDDING

date sponge cake, butterscotch sauce, ginger chantilly, chocolate pearl

### KEE'S TIRAMISU

coffee liqueur, mascarpone

### GRILLED TRUFFLE BRIE

mushroom cream, quince, sourdough toast

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## COFFEE OR TEA

TIONG HOE SPECIALTY COFFEE / TEA CRAFTERS

SGD 70++ per person Based on 10 pax

This sample menu is designed to inspired and to guide your selection.

# FREE-FLOW DRINKS

## WINE

NV BOTTER PROSECCO  
Veneto, Italy

PASQUA PINOT GRIGIO  
Veneto, Italy

PASQUA SANGIOVESE  
Veneto, Italy

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## BEER

KEE'S EXCLUSIVE ISLAND VIBES  
calamansi, starfruit, jackfruit  
Tropical Blonde Ale, Singapore 4.5%

PERONI NASTRO AZZURRO DRAUGHT  
Italian-style lager, 5%

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## NON-ALCOHOLIC

ORANGE JUICE

GRAPEFRUIT SODA

GINGER BEER

TONIC WATER

SOFT DRINKS  
coca-cola, coke zero, sprite

COFFEE

TEA

2 hours SGD 88++ per person  
Additional hour SGD 40++ per person  
Based on min.10 pax

This sample menu is designed to inspired and to guide your selection.

# FREE-FLOW DRINKS

## WINE

NV BOTTER PROSECCO  
Veneto, Italy

PASQUA PINOT GRIGIO  
Veneto, Italy

PASQUA SANGIOVESE  
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## BEER

KEE'S EXCLUSIVE ISLAND VIBES  
calamansi, starfruit, jackfruit  
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PERONI NASTRO AZZURRO DRAUGHT  
Italian-style lager, 5%

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## SPIRIT

WHEATLEY VODKA  
United States of America

HAYMAN'S LONDON DRY  
England

1800 TEQUILA BLANCO  
Mexico

PLANTATION WHITE RUM  
Caribbean

BUFFALO TRACE BOURBON  
Kentucky

JOHNNIE WALKER BLACK LABEL  
Speyside, Scotland

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## BEER

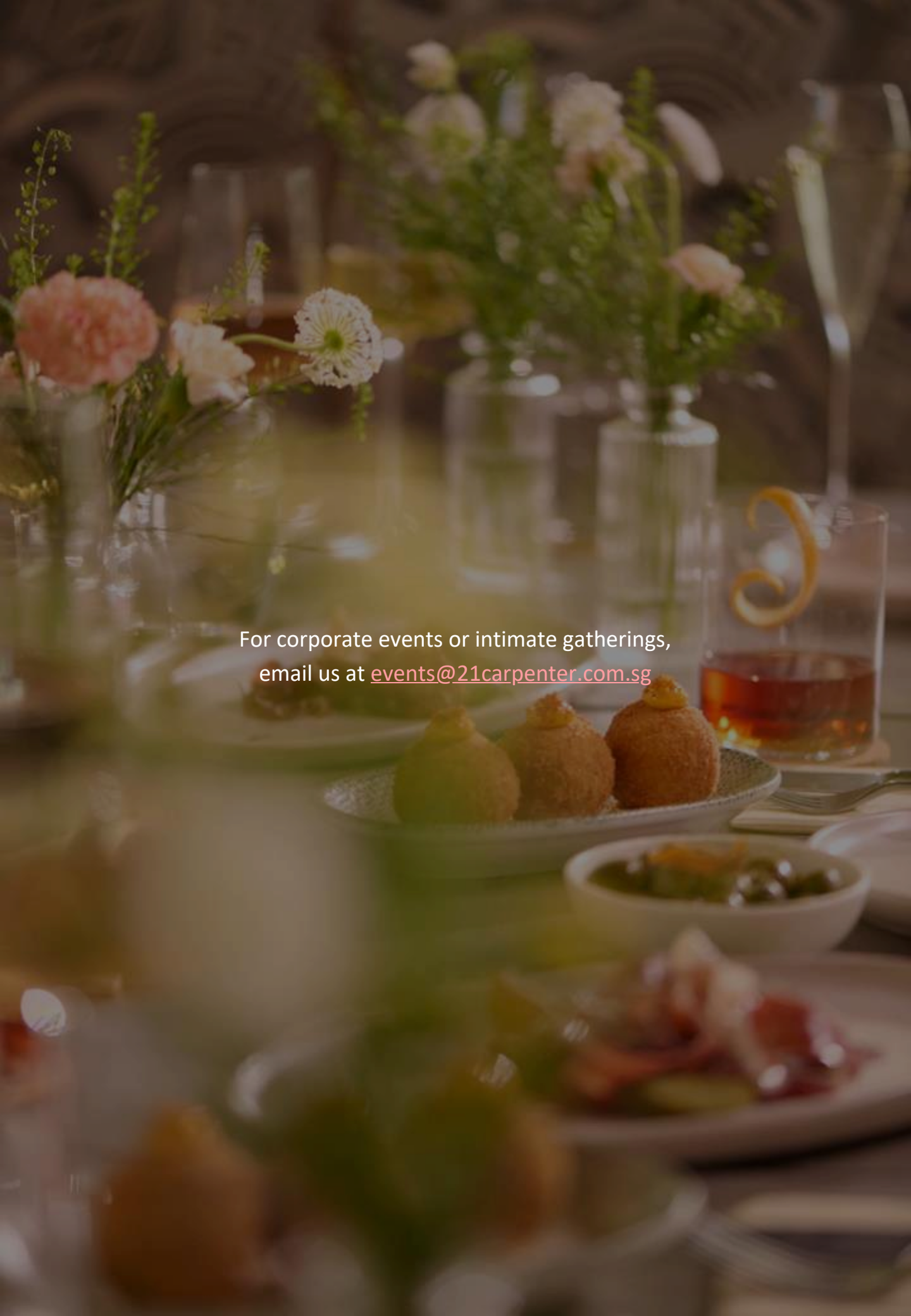
GRAPEFRUIT SODA | GINGER BEER | TONIC WATER

COCA-COLA | COKE ZERO | SPRITE

COFFEE | TEA

2 hours SGD 118++ per person  
Additional hour SGD 60++ per person  
Based on min.10 pax

This sample menu is designed to inspired and to guide your selection.



For corporate events or intimate gatherings,  
email us at [events@21carpenter.com.sg](mailto:events@21carpenter.com.sg)