

KEE'S TABLE

A gathering of familiar flavours, local influences and modern Asian touches, designed to be shared around the table. Each guest chooses a starter, main and dessert, bringing together a generous selection of Kee's dinner favourites to enjoy together.

NIBBLES

小吃

GRILLED SOURDOUGH

Chinese olive butter

'INDIAN ROJAK' PIE TEE

Ama-ebi, chilli, macadamia, shiro ebi, sweet potato, jicama

'KUNG PAO' CROQUETTES

Locally-grown Spore Garden mushrooms, Chinese aged black vinegar, chilli, kaffir lime

TANDOORI CAULIFLOWER POPS

Tandoori spice, almonds, pickled wolfberry

APPETISERS

开胃菜

TUNA TARTARE

Akami tuna, nuoc cham dressing, coconut, radish, puffed rice, coriander

OR

BURRATA

Chinese chilli-garlic crunch, piquillo, coin prata, coriander, pickled onion



MAINS

主菜

KEE'S CHARSIEW

Dingley Dell pork chop, heirloom carrots, endive, Granny Smith

GARLIC SPROUTS and ASPARAGUS

Chinese black bean and chilli

OR

IKAN BAKAR

Mediterranean seabass, heirloom tomato, burnt lime, bird's eye chilli, shallot, kaffir lime, coconut basmati rice

CUCUMBER GINGER FLOWER SALAD

Ginger flower, rice vinegar, baby gem, Japanese cucumber

OR

BEEF RENDANG

24hr braised beef cheeks, local pickles, coriander, coconut basmati rice

CUCUMBER GINGER FLOWER SALAD

Ginger flower, rice vinegar, baby gem, Japanese cucumber



DESSERTS

甜点

CHAM-MISU

Teh peng, kopi mascarpone, kahlua, Horlicks

STICKY DATE PUDDING

Kulim, ginger ice cream, almond

PU-ER PANNA COTTA

Home blend sticky rice pu'er, compressed mandarin, brown rice crunch



FOR FOOD ALLERGIES PLEASE SHARE WITH OUR FRIENDLY STAFF FOR RECOMMENDATIONS

Prices are subject to prevailing government taxes and service charge

SGD 75 ++
min. 2 persons