

KEE'S MODERN ASIAN RESTAURANT & BAR

A story of Carpenter Street, told through food



Stories have long travelled through **Carpenter Street**, woven into its shophouses, winding lanes, and the countless footsteps that have passed through this storied part of Singapore.



Back in 1936, **Chye Hua Seng Wee Kee** opened as a remittance house, where Singapore's early immigrants sent money and letters home. These were more than transactions. They helped people stay close to loved ones across the distance. Kee's now sits within that same historic building. Our name is a nod to that history, and to the neighbourhood we call home.



Executive Chef Sujatha Asokan grew up surrounded by the familiar spices of Chinese and Indian cooking, a multicultural heritage that continues to shape everything she makes. Her food explores the space between cultures, taking familiar ingredients and dishes and giving them a little twist. Modern Asian, but with a strong local heart.



Our menu moves with the day on Carpenter Street. **Good coffee** to start, **brunch** to sink into, **hearty mains** and **local-inspired desserts** to share over lunch. It's food made for lingering, and for good conversation.

WELCOME TO KEE'S.

Come in, pull up a chair, and stay a while.



DAY DRINKS

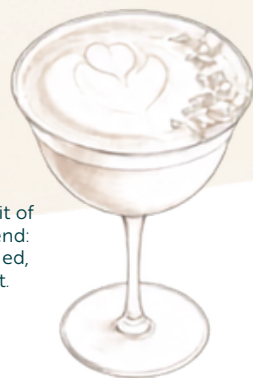
CHAPTER 1

第一章

THE FIRST HANDS – COFFEES

Where the first hands begin the day.

As a heritage brand, we teamed up with Glyph, a Singapore roaster who has built on the same spirit of connection. Together, we created Kee's custom blend: Indonesian and Honduran beans, rich and full bodied, with notes of dark chocolate, caramel and hazelnut.



KEE'S PICCOLO	8
Coconut • Sea Salt • Gula Melaka	

ESPRESSO	5		
AMERICANO	6	Iced it	+1
LATTE	6.5	Soy milk / Oat milk	+1.5
FLAT WHITE	6.5	Add Espresso	+2
CAPPUCCINO	6.5	Add Vanilla / Hazelnut / Caramel	+1.5
MOCHA LATTE	7		
HOT CHOCOLATE	7		
BABYCCINO	5.5		

CHAPTER 2

第二章

THE SECOND STEEP — TEA

Where the first hands begin the day.

Our signature tea offerings use familiar local and Chinese flavours, reworked into something new. Our signature tea offerings use familiar local and Chinese flavours, reworked into something new.



PANDAN MATCHA CLOUD	8
Pandan • Matcha • Milk	



RED DATE HONEY TEA LATTE	8
Red Date • Honey • Tea • Milk	



KEE'S ICED TEA	9
Mandarin Sticky Rice • Pu'er • Red Date • Honey	

ENGLISH BREAKFAST	8		
EARL GREY	8	Iced it	+1
OOLONG OSMANTHUS	8	Soy milk / Oat milk	+1.5
CHAMOMILE	8		
FRESH MINT	8		
SENCHA	8		
MATCHA LATTE	7		

Prices are subject to prevailing government taxes and service charge.



DAY DRINKS

CHAPTER 3

第三章

A DIFFERENT FIZZ - SODAS + MOCKTAILS

Where the heat rises and the street comes alive.

Our sodas and mocktails are made with fresh fruit and Asian-inspired flavours, refreshing combinations of fruit, herbs and botanicals that offer a cool respite from the Singapore heat.



NON-ALCOHOLIC



UME SPARKLING

9

Ume · Kafir Lime Leaf · Honey · Soda



SHI-BERRY SPARKLING

9

Strawberry · Shiso Leaf · Honey · Soda



GIN-QUAT SPARKLING

9

Kumquat · Young Ginger · Honey · Soda

LEMONADE	8
PINK LEMONADE	8
COKE	8
COKE ZERO	8
SPRITE	8
GRAPEFRUIT SODA	8
SPICY GINGER BEER	8



JUICE

ORANGE	8
LIME	8
COCONUT	8

MOCKTAIL

YUZU GOODNESS	10
Yuzu · Lemon · Peach · Raspberry	
TURMERIC TWIST	10
Turmeric · Lime · Mint	
GINGER SPRITZ	10
Young Ginger · Passionfruit · Soda	

Purezza Still & Sparkling Water (Free flow per person)	4
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BAKERY

DAILY, 8AM - 3PM



CHAPTER 4

第四章

THE MORNING CRAFT — BAKERY

Where mornings are made by hand.

Our pastries come from a local bakery we're proud to work with, and alongside with our own creation of classic dips but with an Asian flair. Kee's simple morning ritual, shaped by careful craft.

FROM THE BAKERY

CROISSANT

7

ALMOND CROISSANT

8

GUAVA STRAWBERRY DANISH

10

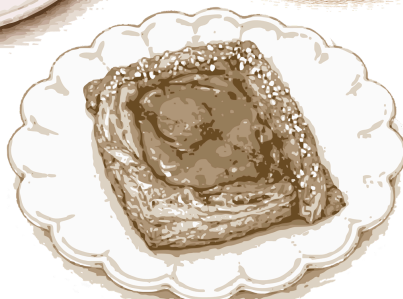
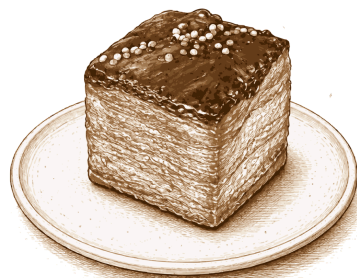
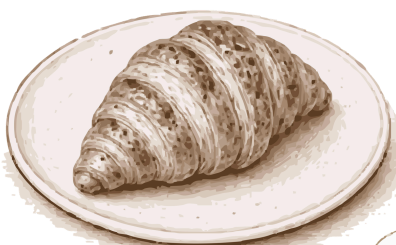
CHOCOLATE HAZELNUT

9

TOAST AND DIPS

12

Toasted bagel, sweet pepper hummus, Chinese olive cream cheese, crispy chickpeas
(Choice of Bagel or Artisanal Sourdough)



BRUNCH

DAILY, 8AM - 3PM

CHAPTER 5

THE GATHERING — BRUNCH

第五章

Where the table brings people together.

Brunch is for lingering, good chats, and passing plates around the table. We've taken classic brunch favourites and given them a fun, Asian twist.



HERITAGE CHICKEN CURRY SHAKSHUKA

25

Slow-cooked heritage chicken curry, baked farm eggs, coriander, coin prata (20-25mins waiting time)

CROSSROADS BENEDICT

28

Bagel, confit salmon, Chinese olive & leek compote, crispy enoki mushrooms, nori dust, poached farm eggs, calamansi brown butter hollandaise

BUBUR CHA CHA FRENCH TOAST

18

Kaya-stuffed brioche French toast, house-made ube ice cream, caramelised sweet potato, mini glutinous rice dumplings, banana, makgeolli

KEE'S AVOCADO TOAST

25

Grilled sourdough, smashed avocado, local pickles, heirloom cauliflower, ginger flower, whipped beetroot & chickpeas, spiced hazelnut-sesame crumble, curry leaves, scrambled farm eggs

KEE'S BIG BREAKFAST

32

Char siew glazed thick-cut bacon, house-spiced pork sausage, soy-pickled tomatoes, grilled Spore Gardens mushrooms, chives, grilled sourdough, scrambled farm eggs (Vegetarian option available upon request.)

GRANOLA BOWL

16

Our signature savory granola is made with rolled oats, pumpkin seeds, sunflower seeds and sesame, scented with a house blend of spices inspired by Southeast Asia.

Our way: House-made granola, coconut cream, hung yoghurt, gula apong, bananas, Cameron highland gooseberries, seasonal fruits

Our granola bowl is finished with gula apong, a rarer cousin of gula melaka, drizzled over for that same deep caramel sweetness.

Classic: House-made granola, yoghurt, berry compote, honey, seasonal fruits

Char Siew Glazed Bacon

7

House-Spiced Pork Sausage

7

Smashed Avocado

6

Grilled Spore Garden Mushrooms

6

Soy-Pickled Tomatoes

4

Sourdough Toast

5

Bagel

5

2 Farm Eggs - Poached / Scrambled / Sunny Side Up

6



LUNCH

DAILY, 12PM - 5.30PM

CHAPTER 6

第六章

THE MIDDAY SPREAD — LUNCH

Hearty mains, reimagined with Asian flair.

Lunch at Kee's is a fun affair. Our à la carte dishes and weekday set lunches bring hearty mains and shared plates to the table, all reimagined with an Asian touch, and made for a great time.

NIBBLES - A LITTLE SOMETHING TO BEGIN WITH

	'DIRTY' SAMBAL FRIES Garlic aioli, sambal ikan bilis, pickle cucumber <i>(Vegetarian option available upon request.)</i>	15	
	'KUNG PAO' CROQUETTES (3 pcs) Locally-grown Spore Garden mushrooms, Chinese aged black vinegar, chilli, kaffir lime	15	

KICAP MANIS CHICKEN WINGS (3 winglets, 3 drumlets) 16
Sticky chilli kicap glaze, kaffir lime leaf dust

GRILLED SOURDOUGH 12
Sweet pepper hummus, Chinese olive cream cheese, crispy chickpeas

APPETISERS - THE FIRST FLAVOURS OF THE TABLE

	TUNA TARTARE Akami tuna, nuoc cham dressing, coconut, radish, puffed rice, coriander	22	
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KIAM CHYE BABY GEM SALAD 20
salted mustard greens, horseradish, soft-boiled farm egg, toasted sesame, shiso, manchego, crispy white bait
(Vegetarian option available upon request.)

BURRATA 'KERABU' 22
Heirloom tomato, fish sauce, green mango, poppadom, chilli oil
(Vegetarian option available upon request.)

TANDOORI CAULIFLOWER POPS 14
Tandoori spice, almonds, pickled wolfberry



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MAINS - WHERE INGREDIENTS, CULTURES AND IDEAS MEET

FILET-O-KEES	32
Battered black cod, curry leaf tartare sauce, Asian pickles, straight cut fries (Vegetarian option available at \$26.)	
5-SPICE DUCK BREAST	30
Black garlic, five spice jus, cumin, coin potatoes, local herbs	

CEREAL PRAWN DRY TOSSED UDON 30

Crusted tiger prawn, corn flakes, chilli, ginger flower, confit garlic, burnt tomato
(Vegetarian option available at \$27.)

SARAWAK PEPPERCORN CRUSTED STRIPLOIN 42

Asian chimichurri, pink peppercorn, green peppercorn sauce, watercress

SEAFOOD LAKSA 32

Tiger prawn, Hokkaido scallops, bean sprouts, burnt lime, sugar snap pea

SIDES - MADE TO COMPLEMENT THE TABLE

CUCUMBER GINGER FLOWER SALAD 8

Ginger flower, rice vinegar, baby gem, Japanese cucumber

COCONUT BASMATI RICE 5

Blue pea flower

COIN PRATA 6

6 pcs



Please check in with our team for more vegetarian main course offerings.
Prices are subject to prevailing government taxes and service charge.

DESSERTS

CHAPTER 7

第七章

DESSERTS

A sweet note before the day moves on.

Our desserts take familiar treats and give them an Asian twist, playing with textures and flavours in ways you might not expect. Four signature creations, each one a fun surprise to end the meal on.



CHAM-MISU

Teh peng, kopi mascarpone, kahlua, Horlicks

16



STICKY DATE PUDDING

Kulim, ginger ice cream, almond

15

BALONGLONG SORBET

Native plum, guava, burnt white chocolate

14

PU-ER PANNA COTTA

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

14

