

KEE'S MODERN ASIAN RESTAURANT & BAR

**Carpenter Street, after dark - where the stories continue.
Night Menu - Same spirit, Different hour**



Kee's takes its name from **Chye Hua Seng Wee Kee**, a remittance house that opened on this street back in 1936. Back then, it helped people send money and words back home. It was never just business. It was how people stayed close to those they'd left behind.



That same spirit lives on at Kee's today, just in a different form. We've traded remittance slips for good food and drinks, but the idea hasn't changed. It's still about connection. Just told through a different story now, and at a different hour.



Executive Chef Sujatha Asokan presents a curated take on modern Asian food, shaped by local and Southeast Asian flavours, and her classical European techniques. In many ways, this is her own letter home, told through the flavours she grew up with and at Kee's, she serves food that feels recognisably Singaporean, yet unmistakably hers.

Our evening drinks are crafted by **Ruzaini Hashim**, who brings over 15 years of experience. His inventive cocktails pick up different threads of Carpenter Street's story and take inspiration from modern Asian flavours, familiar ingredients reworked into something new. They are made to sit alongside **Chef Sujatha's** food and carry the evening forward.



WELCOME TO KEE'S AFTER DARK.

Gather your people. Stay for one more drink.

SIGNATURE COCKTAILS

CHAPTER 1

第一章

SIGNATURE COCKTAILS

A toast to our storied past, with a touch of whimsy.

Our cocktails pay homage to the stories that once lived here. Each one captures a little of what used to be, how the building was made, the trade that once bustled through Carpenter Street, and the ambience we strive to continue here at Kee's. Brought to life through Asian ingredients, our four signature cocktails each carry their own story.

THE CARPENTER

*Made by hand
(Nitro-Infused)*

The Carpenter is our signature cocktail, shaped with the same spirit of craft that once built Chye Hua Seng Wee Kee. Thoughtful, precise and made with intention.

Another Hendrick's Gin ·
Green Apple · Thyme · Young Ginger
Rosemary · Honey · Lemon

22



TIMBER & SMOKE

*Shaped by fire, wrapped in smoke
(Smoked-Infused)*

The restored timber of 21 Carpenter carries the memory of fire, smoke and char from the workshops that once shaped it. This drink brings that same warmth and drama back to the table.

Reyka Vodka ·
Pear · Pandan · Cinnamon ·
Rosemary · Lemon · Honey

22



CARDAMOM MERCHANT

*Flavours carried across shores
(Aroma-Released)*

Spices travelled between places and cultures before becoming part of Singapore's culinary identity. This cocktail celebrates that movement through the fragrance of cardamom.

Dark Rum ·
Pineapple · Cardamom · Kaffir Lime
Leaf · Palm Sugar · Lime

22



RED LANTERN

*Where the evening comes alive
(Colour-Reactive)*

As daylight fades, the room takes on a warm red glow, like lanterns catching light. Our signature Red Lantern cocktail captures that same flicker, colour and anticipation of a night just beginning.

Milagro Silver Tequila ·
Hibiscus · Grapefruit · Shiso ·
Cinnamon · Chili · Lime

22



COCKTAILS

CHAPTER 2

第二章

WORLD PASSES THROUGH — INTERNATIONAL COCKTAILS

Classics, given a Kee's twist.

Carpenter Street was never just about what was made here, but what travelled through it. This chapter brings together cocktails known around the world, reinterpreted through the Kee's lens. Familiar in spirit, unexpected in detail.

INTERNATIONAL COCKTAIL

16

SINGAPORE SLING

Gin · Cherry Brandy · Benedictine · Pineapple · Lime · Grenadine · Bitters

Make it a twist: Ume · Shiso (+2)

MOJITO

Rum · Lime · Mint · Brown Sugar

Make it a twist: Young Ginger · Pandan (+2)

OLD FASHIONED

Bourbon · Simple Syrup · Bitters

Make it a twist: Cinnamon · Palm Sugar (+2)

WHISKY SOUR

Whisky · Lemon · Simple Syrup · Egg White · Bitters

Make it a twist: Pear · Rosemary (+2)

APEROL SPRITZ

Prosecco · Aperol · Soda

Make it a twist: Kumquat · Shiso (+2)

MARTINI

16

CLASSIC MARTINI

Gin · Dry Vermouth

YUZU MARTINI

Gin · Yuzu · Triple Sec · Dry Vermouth

LYCHEE MARTINI

Vodka · Lychee · Dry Vermouth · Lime

PEACH MARTINI

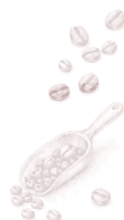
Vodka · Peach · Triple Sec · Orange

COCONUT MARTINI

Vodka · Coconut · Lime

ESPRESSO MARTINI

Vodka · Espresso · Coffee Liqueur



KEE'S ORIGINALS

CHAPTER 3

第三章

THE KEE'S TRADE — KEE'S ORIGINALS

Our own house creations, made for Kee's.

Every house needs its signatures. From beer poured cold to a Negroni built with patience and a gin shaped by botanicals, these are the expressions that belong to Kee's. Our own trade of flavour, craft and character.

KEE'S 1936 GIN

22/188

Where the spice trade began

Long before Kee's stood here, this riverside land was shaped by Singapore's spice trade, where pepper vines once flourished. Kee's 1936 Gin takes its name from the year Chye Hua Seng Wee Kee first opened on this street, and draws from that same legacy, young ginger, sun-dried chilli and Seville orange peel, lifted by kaffir lime and green peppercorns grown in our own garden at 21 Carpenter.

Best enjoyed simple: a 50ml pour over ice, a twist of kaffir lime leaf, and a light Indian tonic to let the spice come through.

KEE'S BEER — ISLAND VIBES BLONDE ALE

14

A homegrown mix of tropical flavours.

Kee's own blonde ale, brewed with calamansi, starfruit and jackfruit, tropical flavours that have always been part of this island's story. Light, fruity and easy to drink, it's a small toast to the fruits that grew here long before we did.

CHYE NEGRONI COCKTAIL

20

"Chye" — drawn from this building's past.

Cinnamon, star anise, and clove-infused gin, lifted by sloe gin's gentle fruitiness. Gin · Sweet Vermouth · Campari · Cinnamon · Star Anise · Cloves



Prices are subject to prevailing government taxes and service charge.

BEER & SAKE

CHAPTER 4

第四章

THE MERCHANT'S POUR — BEER & SAKE

From grain to rice, simple pours made for good company.

Beer and sake keep things easy. Uncomplicated, refreshing, and best enjoyed when the table gets louder and the evening gets longer.

BEER

PERONI NASTRO AZZURRO
SUNBIRD WHITE IPA

16
14

SAKE

KITAJIMA SHUZO | BIWAKO NO KUJIRA MUROKA
NAMA GENSU JUNMAI SAKE | 20%

108/btl

Shiga, Japan Polishing rate 65%

Playfully translating to "The Whale in Biwa Lake", it is punchy with depth & complexity, unpasteurized. Fresh & lively on the palate.

BENI HARUKA YAKI IMO LIMITED EDITION OKUBO
SHUZO | SHOCHU | 25%

128/btl

Kagoshima, Japan

Baked sweet potato with refreshing sweet fragrance & Kome (rice) koji resulting in a rich & full-bodied shochu



SPIRITS

CHAPTER 5

第五章

THE SPIRIT HOUSE — SPIRITS

The building blocks of a good night.

Gin, whisky, rum, tequila, vodka and more.
Served neat, on the rocks, or made to order,
however you like to start your evening.

GIN

KEE'S EXCLUSIVE 1936 SINGAPORE
HENDRICK'S
ANOTHER HENDRICK'S

22 / 248
20 / 210
22 / 240



VODKA

REYKA VODKA
GREY GOOSE

20 / 210
22 / 240



RUM

DIPLOMATICO RESERVA EXCLUSIVA
RON ZACAPA 23
SAILOR JERRY SPICED RUM

24 / 300
24 / 300
22 / 210



TEQUILA

MILAGRO SILVER
DON JULIO ANEJO

20 / 200
26 / 280



BOURBON / WHISKY

MONKEY SHOULDER
GLENFIDDICH 12YO SINGLE MALT
GLENFIDDICH 15YO SINGLE MALT
GLENFIDDICH 18YO SINGLE MALT
THE BALVENIE 12YO SINGLE MALT
THE BALVENIE 14YO SINGLE MALT

22 / 280
22 / 280
28 / 310
32 / 380
28 / 310
32 / 380



WINE

CHAPTER 6

第六章

THE CELLAR — WINES

Bottles opened slowly, conversations opened freely.

A thoughtful selection of wines across red, white, rosé, and Champagne, chosen to complement the flavours of the menu. From bright and refreshing whites to elegant reds, delicate rosés, and celebratory bubbles, there's a pour for every palate and occasion.

WHITE

360 LOIRE VAL DE LOIRE (SAUVIGNON BLANC)	20 / 98
WEINGUT HULS ESTATE (RIESLING)	25 / 138
LIS NERIS (PINOT GRIGIO)	28 / 138
L&C POITOUT CHABLIS (CHARDONNAY)	26 / 125
BENJAMIN LAROCHE LA MANUFACTURE CHABLIS (CHARDONNAY)	158
DOMAINE ALPHONSE MELLOTT LA MOUSSIERE (SAUVIGNON BLANC)	178
RUDI PICHLER FEDERSPIEL (RIESLING)	148



RED

KRIS PINOT NOIR (PINOT NOIR)	21 / 108
VIDAL FLEURY (GRENACHE)	25 / 128
CHATEAU LA ROSE BELLEVUE GRAPPE DIEM ROUGE (MERLOT)	24 / 118
KAESLER STONEHORSE (SHIRAZ)	26 / 125
DOMAINE D'ARDHUY (PINOT NOIR)	160
DOMAINE DUSEUGNEUR CATARINA (GRENACHE NOIR, SYRAH, MOURVEVRE)	198
LE C DE CALON SEGUR AOC (CABERNET SAUVIGNON)	165
CHATEAU LA MISSION LALANDE-DE-POMEROL (MERLOT)	175

ROSÉ

PASQUA ROSE '11 MINUTES'	21 / 102
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SPARKLING

BOTTER PROSECCO DOC BRUT	20 / 98
CHAMPAGNE ANDRE BERGERE BRUT	34 / 188
BILLECART-SALMON BRUT RESERVE	192



NON-ALCOHOLICS

CHAPTER 7

第七章

THE STREET AFTER DARK — SODAS & MOCKTAILS

No spirit required. The night still has plenty to say.

Not every story needs a strong spirit. Fresh, vibrant and full of character, these pours keep the night moving for everyone at the table, with the same sense of craft found throughout the bar.

NON-ALCOHOLIC



UME SPARKLING	9
Ume · Kafir Lime Leaf · Honey · Soda	



SHI-BERRY SPARKLING	9
Strawberry · Shisho 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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DINNER

DAILY, 6PM - 10PM

CHAPTER 8

第八章

THE TABLE — DINNER

Shared plates, enjoyed slow in the evening.

Chef Sujatha's curated evening menu brings together regional flavours, personal heritage and classical technique into elevated modern Asian fare of small and large sharing plates.

SMALL PLATES - A collection of flavours to pass around the table — familiar ingredients viewed through different cultural lenses.

	'INDIAN ROJAK' PIE TEE 17	
	Ama-ebi, chilli, macadamia, shiro ebi, sweet potato, jicama (Vegetarian option available upon request.)	
	'KUNG PAO' CROQUETTES (3 pcs) 15	
	Locally-grown Spore Garden mushrooms, Chinese aged black vinegar, chilli, kaffir lime	
•	'DIRTY' SAMBAL FRIES 15	•
•	Garlic aioli, sambal ikan bilis, pickle cucumber	•
•	(Vegetarian version available upon request.)	•
•	TANDOORI CAULIFLOWER POPS 14	•
	Tandoori spice, almonds, pickled wolfberry	
	TUNA TARTARE 22	
	Akami tuna, nuoc cham dressing, coconut, radish, puffed rice, coriander	
	BURRATA 24	
	Chinese chilli-garlic crunch, piquillo, coin prata, coriander, pickled onion, crispy white bait	

KICAP MANIS CHICKEN WINGS (3 winglets, 3 drumlets) 16

Sticky chilli kicap glaze, kaffir lime leaf dust

'BEBEK GORENG' SPRING ROLL (6 halves) 18

Spiced duck, pork, sambal ijo emulsion

'KEE'S SPICED NUTS (Choose 1) 8

Macadamia ikan bilis, sambal, kaffir lime

Honey almonds, cardamom, kashmiri chilli

GRILLED SOURDOUGH (4 pcs) 10

Chinese olive butter

(+5 for sweet pepper hummus, curry leaf oil)

SEASONAL OYSTERS (6 pcs)

Natural

32

Kee's : Green chilli foam, shallot, fish sauce, scallion oil

40

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.)



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LARGE PLATES - Heartier expressions of Kee's kitchen, bringing together technique, memory and the many flavours that make Singapore home.

	BEEF RENDANG 24hr braised beef cheeks, local pickles, coconut basmati rice, coriander (Vegetarian option available with locally-grown Lion's mane mushroom)	34	
	IKAN BAKAR (serves 2 persons) Mediterranean seabass, heirloom tomato, burnt lime, bird's eye chilli, shallot, kaffir lime	46	
	KEE'S CHARSEW Dingley Dell pork chop, heirloom carrots, endive, Granny Smith	42	

MASALA LAMB POTATO GRATIN	34
Lamb loin, mashed potato, curry leaf, clarified butter, Japanese cucumber	
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	
SPICED BACON AND SAUSAGE MALFADINE	32
Cumin tomato sauce, manchego, bacon, chilli, kale (Vegetarian option available upon request.)	

SIDES - Made to complement the table.

	GARLIC SPROUTS and ASPARAGUS Chinese black bean and chilli	13	
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SPORE GARDEN MUSHROOMS MEDLEY	12
Locally- grown oyster mushrooms-3 ways, king oyster mushroom, hot honey, scallions	
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 large plates offerings.
Prices are subject to prevailing government taxes and service charge.

DESSERTS

CHAPTER 9

第九章

DESSERTS

A sweet note to signal the last exchange of the evening.

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

