WEEKDAY LUNCH SPECIAL

APPETISERS (CHOOSE 1)
开胃菜

LOCAL MUSHROOM TOAST
Foccacia, locally-grown mushroom, hot honey, cream cheese, burnt scallion, kulim

HOKKAIDO CORN SOUP
Togarashi, Feta, Chilli, Scallion, Basil

TUNA TARTARE *(supplement +4)*
Akami tuna, nuoc cham, radish, coconut, basil

MAINS (CHOOSE 1)
主菜

CEREAL PRAWN DRY TOSSED UDON
Crusted tiger prawn, corn flakes, chilli, ginger flower, confit garlic, burnt tomato
(vegetarian option available)

SEA BREAM
Nori beurre blanc, cauliflower, couscous

DUCK BREAST *(supplement +4)*
Black garlic, five spice jus, baby potato, watercress

DESSERTS (CHOOSE 1)
甜点

STICKY DATE PUDDING
Ginger ice cream, kulim caramel

CHAM-MISU
Teh peng, kopi mascarpone, Horlicks

CHOCOLATE TART *(supplement +4)*
Blue pea vanilla ice cream, chocolate mont blanc, chocolate sesame soil, hazelnut

BAR EXLUSIVE (CHOOSE 1)
酒吧

TEA-VOLUTION *(supplement +18)*
Oolong osmathus buffola trance bourbon, red date , honey and goji-orange bitter
Cocktail

PASQUA SANGIOVESE ITALY 2024 *(supplement +16)*
Italy, 2024

SIGNATURE KEE'S ICED TEA *(supplement +8)*
Mandarin sticky rice Pu'er, red date honey
Mocktail

SUNBIRD *(supplement +10)*
Bird of paradise white IPA 5.5%, India pale ale
Pineapple, mango and passion fruit
Beer

FOR FOOD ALLERGIES PLEASE SHARE WITH OUR FRIENDLY STAFF FOR RECOMMENDATIONS
Prices are subject to prevailing government taxes and service charge

SGD 42++ 2-course | SGD 48++ 3-course