KEE'S MODERN ASIAN RESTAURANT & BAR

A story of Carpenter Street, told through food

Enjoy the convenience of ordering in-room dining directly from your room telephone between 12:00 PM and 9:30 PM

Explore our gastronomic selection, delivered to your door. Whether it's a quick bite or a lavish feast, savour gourmet flavours in the comfort of your room – just a call away.

Come join us at Kee's, a name that playfully tips its hat to the building's 1936 roots as the remittance house, Chye Hua Seng Wee Kee - where you can immerse in the heartwarming ambience and explore our full menu of delightful offerings. Here, modern Asian flavours take centre stage in a menu crafted for moments worth lingering over.

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
LATTE	6.5
FLAT WHITE	6.5
CAPPUCCINO	6.5
MOCHA LATTE	7
HOT CHOCOLATE	7
BABYCCINO	5.5



Iced it	+1
Soy milk / Oat milk	+1.5
Add Espresso	+2
Add Vanilla / Hazelnut / Caramel	+1.5

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
OOLONG OSMANTHUS	8
CHAMOMILE	8
FRESH MINT	8
SENCHA	8
MATCHA LATTE	7

Iced it	+1
Soy milk / Oat milk	+1.5

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 4
(Free flow per person)

Prices are subject to prevailing government taxes and service charge.

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 Toasted bagel, sweet pepper hummus, Chinese olive cream cheese, crispy chickpeas *(Choice of Bagel or Artisanal Sourdough)*	12



BRUNCH DAILY, 8AM - 3PM

CHAPTER 5

第五章

THE GATHERING — BRUNCH

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



Prices are subject to prevailing government taxes and service charge.

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 15
Garlic aioli, sambal ikan bilis, pickle cucumber
(Vegetarian option available upon request.)

'KUNG PAO' CROQUETTES *(3 pcs)* 15
Locally-grown Spore Garden mushrooms, Chinese aged black vinegar, chilli, kaffir lime

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 22
Akami tuna, nuoc cham dressing, coconut, radish, puffed rice, coriander

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

MAINS - WHERE INGREDIENTS, CULTURES AND IDEAS MEET

FILET-O-KEES 32
Battered black cod, potato burger bun, curry leaf tartare sauce, Asian pickles, straight cut fries
(Vegetarian option available upon request.)

5-SPICE DUCK BREAST 32
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 9
Ginger flower, rice vinegar, baby gem, Japanese cucumber

COCONUT BASMATI RICE 5
Blue pea flower

COIN PRATA 7
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 DESSERTS

第七章

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 16
Teh peng, kopi mascarpone, kahlua, Horlicks

STICKY DATE PUDDING 15
Savoury kulim caramel, ginger ice cream, almond

BALONGLONG SORBET 14
Native plum, guava, burnt white chocolate

PU-ER PANNA COTTA 14
Home blend sticky rice pu'er, compressed mandarin, brown rice crunch



Prices are subject to prevailing government taxes and service charge.

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 · Ginger Flower · Calamansi · Green Apple · Thyme · 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 · Pandan · Cinnamon · Pear · 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.

Sailor Jerry Spiced Rum · Cardamom · Kaffir Lime · Gula Malaka · Pineapple · 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 · Roselle · Shiso · Chilli · Cinnamon · Grapefruit

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 — 18

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 — 18

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

Prices are subject to prevailing government taxes and service charge.

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.

THE 1936 COCKTAIL — 22

"1936" — a nod to the year our building's story began.
Lifted by kaffir lime, floral elderflower, crisp cucumber, and a hint of black pepper.
Kee's 1936 Gin · Kaffir Lime · Elderflower · Black Pepper · Cucumber

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 — 16

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



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

TIGER	18
GUINNESS	20
SUNBIRD WHITE IPA	16
KEE'S BEER — ISLAND VIBES BLONDE ALE	16

SAKE

KITAJIMA SHUZO | BIWAKO NO KUJIRA MUROKA NAMA GENSHU 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



Prices are subject to prevailing government taxes and service charge.

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	22 / 248
HENDRICK'S	20 / 210
ANOTHER HENDRICK'S	22 / 240

VODKA

REYKA VODKA	20 / 210
GREY GOOSE	22 / 240

RUM

DIPLOMATICO RESERVA EXCLUSIVA	24 / 300
RON ZACAPA 23	24 / 300
SAILOR JERRY SPICED RUM	22 / 210

TEQUILA

MILAGRO SILVER	20 /200
DON JULIO ANEJO	26 / 280

BOURBON / WHISKY

MONKEY SHOULDER	22 / 280
GLENFIDDICH 12YO SINGLE MALT	22 / 280
GLENFIDDICH 15YO SINGLE MALT	28 / 310
GLENFIDDICH 18YO SINGLE MALT	32 / 380
THE BALVENIE 12YO SINGLE MALT	28 / 310
THE BALVENIE 14YO SINGLE MALT	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 MELLOT 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

SPARKLING

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

Prices are subject to prevailing government taxes and service charge.

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 · 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 4
(Free flow per person)

Prices are subject to prevailing government taxes and service charge.

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 *(3 pcs)* 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

'BEBEK GORENG' SPRING ROLL *(6 halves)* 18
Spiced duck, pork, sambal ijo emulsion

TANDOORI CAULIFLOWER POPS 14
Tandoori spice, almonds, pickled wolfberry

TUNA TARTARE 22
Akami tuna, nuoc cham dressing, coconut, radish, puffed rice, coriander

BURRATA 26
Chinese chilli-garlic crunch, piquillo, coin prata, coriander, pickled onion, crispy white bait
(Vegetarian option available upon request.)

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

'DIRTY' SAMBAL FRIES 15
Garlic aioli, sambal ikan bilis, pickle cucumber
(Vegetarian version available upon request.)

'KEE'S SPICED NUTS *(Choose 1)* 8
Macadamia ikan bilis, sambal, kaffir lime
Honey almonds, cardamom, kashmiri chilli

GRILLED SOURDOUGH *(4 pcs)* 11
Signature Chinese olive butter
(+5 for sweet pepper hummus, curry leaf oil)

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.)

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

BEEF RENDANG 35
24hr braised beef cheeks, local pickles, coconut basmati rice, coriander
(Vegetarian option available with locally-grown Lion's mane mushroom)

IKAN BAKAR *(serves 2 persons)* 52
Mediterranean seabass, heirloom tomato, burnt lime, bird's eye chilli, shallot, kaffir lime

KEE'S CHARSIEW 42
Dingley Dell pork chop, heirloom carrots, endive, Granny Smith

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 MAFALDINE 32
Cumin tomato sauce, manchego, bacon, chilli, kale
(Vegetarian option available upon request.)

SIDES - Made to complement the table.

GARLIC SPROUTS and ASPARAGUS 13
Chinese black bean and chilli

GARDEN MUSHROOMS 12
Locally- grown oyster mushrooms-3 ways, king oyster mushroom, hot honey, scallions

CUCUMBER GINGER FLOWER SALAD 9
Ginger flower, rice vinegar, baby gem, Japanese cucumber

COCONUT BASMATI RICE 5
Blue pea flower

COIN PRATA 7
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 16
Teh peng, kopi mascarpone, kahlua, Horlicks

STICKY DATE PUDDING 15
Savoury kulim caramel, ginger ice cream, almond

BALONGLONG SORBET 14
Native plum, guava, burnt white chocolate

PU-ER PANNA COTTA 14
Home blend sticky rice pu'er, compressed mandarin, brown rice crunch



Prices are subject to prevailing government taxes and service charge.