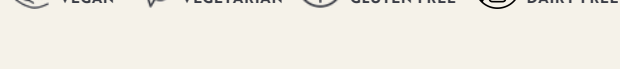


NIBBLES | DIPS

NIBBLES | DIPS



MARINATED GREEN OLIVES   	8
fennel seed, citrus peel	
HONEY SPICED ALMONDS   	8
cayenne, cardamom	
RED PEPPER HUMMUS   	10
togarashi, basil oil, sourdough toast <i>gluten free bread available</i>	
HERB TAHINI   	10
toasted pinenuts, sourdough toast <i>gluten free bread available</i>	



FOR FOOD ALLERGIES PLEASE APPROACH OUR FRIENDLY STAFF FOR RECOMMENDATIONS

CHARCUTERIE | CHEESE | BREAD

CHARCUTERIE | CHEESE








36-MONTH JAMON IBERICO  	18/10
La Prudencia 60/30gm (full / half)	
CHARCUTERIE TRIO  	40/22
salami, chorizo, jamon iberico 80, 80, 60gm / 40, 40, 30gm (full / half)	
MANCHEGO  	18
quince paste, sourdough toast <i>gluten free bread available</i>	
FRENCH CHEESE TRIO  	28
14-month Comté Jura cow semi-hard, nutty, savoury, smoky Bleu d'Auvergne Auvergne cow semi-soft blue, buttery, creamy, pungent Ermitage Brie Vosges Mountains cow soft, creamy, bloomy rind quince paste, sourdough toast <i>gluten free bread available</i>	

BREAD







ARTISANAL SOURDOUGH TOAST 	5
Bao Bakery, unsalted butter (4 halves)	
WHIPPED BACON BUTTER 	5
ANCHOVY SAMBAL BUTTER 	5

APPETIZERS

RAW | COLD

MUIRGEN IRISH OYSTER, SAINT KERBER  	36/ 68
mignonette, galangal sesame dressing (6pc/12pc)	
NORWEGIAN SHRIMP COCKTAIL  	18
herb avocado, prawn cracker	
TUNA TARTARE  	18
coconut ceviche dressing, puffed quinoa	
ROAST VEAL 	18
tuna-anchovy sauce, sundried tomato, crisp capers <i>thinly sliced, served chilled</i>	

SALAD | SOUP

JAPANESE BABY GEM SALAD	20/ 14
slow boiled egg, nori tempura, white anchovy (full/ half)	
CITRUS KALE SALAD  	20/ 14
peanut brittle, pickled ginger, lime dressing (full/ half)	
ROASTED BEETROOT & BURRATA  	20
hazelnut, orange vanilla dressing, basil	
TOASTED CORN SOUP  	14
Greek feta, spiced popcorn, spring onion	

CRISPY BITES






JAMON MANCHEGO CROQUETTE	18
saffron aioli (3 pc)	
PORTOBELLO MANCHEGO CROQUETTE 	15
truffle mayonnaise (3 pc)	
CRISPY SALT & PEPPER CHICKEN 	16
curry mayonnaise, burnt lime	

MAINS | SIDES

MAINS

SUNCHOKE BLACK PEPPER ORECCHIETTE 	28
truffle pecorino, slow cooked Japanese egg	
PEPPER-CRUSTED RIBEYE STEAK FRITES 	40
pickled red onion, parmesan cream, chimichurri <i>served medium rare</i>	
KEE'S SMASH BACON CHEESE BURGER	26
bacon ketchup, straightcut fries <i>served medium rare</i>	
QUINOA KALE MEDLEY BURGER 	26
green tahini, straightcut fries	

PAN-ASIAN INSPIRED

MEDITERRANEAN SEA BREAM  	40
green curry, coconut rice, coriander	
SEAFOOD LAKSA  	30/ 16
North Atlantic scallop, tiger prawn (full/ tasting)	
SLOW BRAISED BEEF CHEEK RENDANG 	32
coconut rice, snake bean achar	

SIDES


TRUFFLE CHEESE FRIES  	14
parmesan, truffle mayonnaise	
LUTOZA STRAIGHTCUT FRIES   	9
curry mayonnaise	
BREADED ONION RINGS  	9
pink wasabi mayonnaise	
CHARRED BROCCOLI   	14
miso soy tahini	



FOR FOOD ALLERGIES PLEASE APPROACH OUR FRIENDLY STAFF FOR RECOMMENDATIONS

DESSERT

DESSERT

PISTACHIO TART 	14
raspberry jam, candied blackcurrant, vanilla chantilly	
KEE'S TIRAMISU	16
coffee liqueur, mascarpone <i>whole cake is available for order, with a 3-day advance notice; please approach our staff for more information, or to place an order</i>	
CHOCOLATE MILLEFEUILLE	14
chocolate mousse, puff pastry, pandan ice cream, hazelnut	
GRILLED BRIE	16
honey thyme pepper, rum & raisin chutney, sourdough toast 15mins preparation time	

LIQUID DESSERT | DIGESTIF

DESSERT WINE | PORT | SHERRY | COCKTAIL

2020	KRACHER CUVEE AUSLESE Chardonnay, Welschriesling Burgenland, Austria Good volume of flavour with a succulent mandarin & passionfruit edge adding vibrancy. Finishes with excellent length and refreshing acidity	30/72
NV	VALDESPINO PEDRO XIMÉNEZ EL CANDADO 100% Pedro Ximénez Cádiz, Spain Fragrantly sweet with toffee notes, dessert with figs, honey & guava. Turkish coffee, dark caramel and a light spicy edge of pepper & cardamom	30/152
NV	POÇAS BRIG'S ROSÉ PORT Touriga Nacional, Touriga Franca, Tinta Roriz Douro Valley, Portugal Light, fresh and strongly aromatic, with hints of wild berry and fruity notes of cherry and raspberry. A refreshing sip just on ice or with lemon peel & tonic	22/130
	NUTMEG ESPRESSO MARTINI Tried & True Vodka, Monteloboz Mezcal, Mr. Black, espresso, nutmeg, gula melaka	20