

NIBBLES | DIPS

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







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

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




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
SHIO KOMBU 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	

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	



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MAINS | SIDES

MAINS

SUNCHOKER BLACK PEPPER ORECCHIETTE 	28
truffle pecorino, slow cooked Japanese egg <i>vegan/ gluten-free option available</i>	
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	
CONFIT DUCK LEG 	40
Japanese winter squash, Madeira duck jus, pomegranate orange salsa	

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
homemade spice blend, coconut rice, snake bean achar	

SIDES




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



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DESSERT

DESSERT

MANDARIN ORANGE GRANITA   	14
mandarin orange, candied hibiscus	
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	
BREAD & BUTTER PUDDING	14
pistachio crème anglaise, blackcurrant compote, vanilla ice cream	
GRILLED BRIE	16
honey thyme pepper, rum & raisin chutney, sourdough toast <i>15mins preparation time</i>	

LIQUID DESSERT | DIGESTIF

DESSERT WINE SHERRY PORT COCKTAIL	
2020 KRACHER CUVEE AUSLESE	30/72
Chardonnay, Welschriesling Burgenland, Austria <i>Good volume of flavour with a succulent mandarin & passionfruit edge adding vibrancy. Finishes with excellent length and refreshing acidity</i>	
NV VALDESPINO PEDRO XIMÉNEZ EL CANDADO	25/118
100% Pedro Ximénez Cádiz, Spain <i>Fragrantly sweet with toffee notes, dessert with figs, honey & guava. Turkish coffee, dark caramel and a light spicy edge of pepper & cardamom</i>	
NV GRAHAM'S BLEND N°5 WHITE PORT	22/130
Malvasia Fina, Moscatel Galego Douro Valley, Portugal <i>Medium-dry & delightfully aromatic. Fresh citrus notes with hints of orange blossom, perfectly balanced dryness that shines as a refreshing sip just on ice, or with lemon peel & tonic.</i>	
NUTMEG ESPRESSO MARTINI	20
Tripled & True Vodka, Monteloboz Mezcal, Mr. Black, espresso, nutmeg, gula melaka	