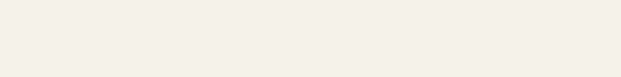


NIBBLES | DIPS



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
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 <i>add oscetra caviar 3g</i>	18
TUNA TARTARE  	18
coconut ceviche dressing, puffed quinoa <i>add oscetra caviar 3g</i>	18
KALUGA QUEEN OSCETRA CAVIAR 30G	108
lemon blinis, chive, gherkin, egg white, egg yolk, crème fraiche	

SALAD | SOUP

JAPANESE BABY GEM SALAD	20/14
slow boiled egg, nori tempura, white anchovy (full / half) <i>add oscetra caviar 3g</i>	18
CITRUS KALE SALAD  	20/14
peanut brittle, pickled ginger, lime dressing (full / half)	
ROASTED BEETROOT & BURRATA  	20
hazelnut, orange vanilla dressing, basil <i>add oscetra caviar 3g</i>	18
TOASTED CORN SOUP  	14
Greek feta, spiced popcorn, spring onion	

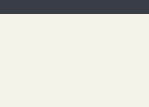
CRISPY BITES

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

SUNCHOKE BLACK PEPPER ORECCHIETTE 	28
truffle pecorino, slow cooked Japanese egg <i>vegan / gluten-free option available</i> <i>add black truffle 3g</i>	8
PEPPER-CRUSTED RIBEYE STEAK FRITES 	40
pickled red onion, parmesan cream, chimichurri <i>served medium rare</i> <i>add black truffle 3g</i>	8
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 <i>add black truffle 3g</i>	8

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

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 CUVÉE AUSLESE 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>	30/72
NV	VALDESPINO PEDRO XIMÉNEZ EL CANDADO 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>	25/118
NV	GRAHAM'S BLEND Nº5 WHITE PORT 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>	22/130
	NUTMEG ESPRESSO MARTINI	20
	Tried & True Vodka, Monteloboz Mezcal, Mr. Black, espresso, nutmeg, gula melaka	