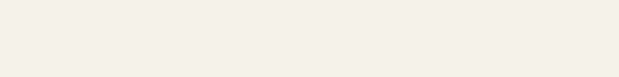


NIBBLES | DIPS

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>	
BABA GANOUSH	10
za'atar, 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

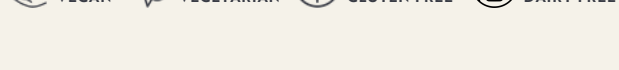
MUROTSU BAY OYSTER, HYOGO JAPAN	24/ 45
mignonette, galangal sesame dressing (6pc/12pc)	
NORWEGIAN SHRIMP COCKTAIL	18
herb avocado, prawn cracker	
<i>add oscetra caviar 3g</i>	18
KALUGA QUEEN OSCETRA CAVIAR 30G	108
lemon blinis, chive, gherkin, egg white, egg yolk, crème fraiche	

SALAD | SOUP

JAPANESE BABY GEM SALAD	20/14
slow boiled egg, nori tempura, white anchovy (full/ half)	
CITRUS KALE SALAD	20/14
peanut brittle, pickled ginger, lime dressing (full/ half)	
SEARED TUNA NIÇOISE SALAD	20/14
white anchovy, soft boiled egg, green bean, baby gem, honey mustard vinaigrette (full/ half)	
<i>add oscetra caviar 3g</i>	18
SPICED GARLIC BURRATA	20
piquillo-tomato purée, szechuan chilli crunch, crispy prata	
TOASTED CORN SOUP	14
Greek feta, spiced popcorn, spring onion	
ROASTED BONE MARROW BEEF TARTARE	30
grass-fed tenderloin, chimichurri, garlic baguette	

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 | PAN-ASIAN INSPIRED

RIGATONI ALLA VODKA	28/18
tomato cream, chilli, shallot, parmesan, croûton (full/ half)	
<i>vegan/ gluten-free option available</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	
LAMB SHEPHERD'S PIE	28
roast lamb rack, parmesan mashed potato, chimichurri, toasted cashew	
SEARED NORWEGIAN SALMON	32
yellow curry, chat potato, vermicelli crisp, 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	

GRILL

PEPPER-CRUSTED RIBEYE STEAK FRITES	40
pickled red onion, parmesan cream, chimichurri	
<i>served medium rare</i>	
MEDITERRANEAN SEA BASS	42
cumin, jalapeño citrus salsa, watercress salad, confit tomato	
<i>served whole, butterfly cut</i>	
SUFFOLK RED PORK CHOP	40
Dingley Dell Pork, apple puree, red wine glaze, candied walnut	
BASS STRAIT T-BONE STEAK 1KG	96
Café de Paris butter, black peppercorn sauce	
<i>30mins preparation time</i>	

SIDES

TRUFFLE CHEESE FRIES	14
parmesan, truffle mayonnaise	
LUTOSA STRAIGHTCUT FRIES	9
curry mayonnaise	
BREADED ONION RINGS	9
pink wasabi mayonnaise	
ROAST CAULIFLOWER	14
sumac labneh, pinenut dukkah, chilli oil	



FOR FOOD ALLERGIES PLEASE APPROACH OUR FRIENDLY STAFF FOR RECOMMENDATIONS

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	
STICKY TOFFEE PUDDING	16
date sponge cake, butterscotch sauce, ginger chantilly, chocolate pearl	
GRILLED TRUFFLE BRIE	16
mushroom cream, quince, sourdough toast	
<i>15mins preparation time</i>	

LIQUID DESSERT | DIGESTIF

DESSERT WINE SHERRY PORT COCKTAIL	
2020 KRACHER CUVÉE 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 caramel notes and a dessert spicy edge of pepper & guava. Turkish coffee, dark coffee 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
Tried & True Vodka, Monteloboz Mezcal, Mr. Black, espresso, nutmeg, gula melaka	