

VALENTINE'S DINNER SPECIAL! ♥

Celebrate love this Valentine's with an intimate evening at Kee's.
Savour our specially curated set dinner, thoughtfully crafted to make your hearts flutter.

TO START

PORTOBELLO MANCHEGO CROQUETTE 
truffle mayonnaise

APPETIZERS

MUROTSU BAY OYSTER, HYOGO JAPAN   (supplement +6)
Kaluga Queen Oscetra Caviar | 2pc

NORWEGIAN SHRIMP COCKTAIL  
herb avocado, prawn cracker

SPICED GARLIC BURRATA  
piquillo-tomato purée, szechuan chilli crunch, crispy prata

MAINS

TRUFFLE RIGATONI ALLA VODKA 
tomato cream, chilli, shallot, parmesan, croûton

MEDITERRANEAN SEA BASS  
cumin, jalapeño citrus salsa, watercress salad, confit tomato

SUFFOLK RED PORK CHOP  (supplement +6)
Dingley Dell Pork, apple puree, red wine glaze, candied walnut
served medium rare

LAMB SHEPHERD'S PIE  (per 2 guests)
roast lamb rack, parmesan mashed potato, chimichurri

DESSERT



STICKY TOFFEE PUDDING
date sponge cake, butterscotch sauce, ginger chantilly, chocolate pearl

KEE'S TIRAMISU

coffee liqueur, mascarpone

GRILLED BRIE (supplement +4)

honey thyme pepper, rum & raisin chutney, sourdough toast

BAR EXCLUSIVE



CHERRYLICIOUS

peach gummy-infused
vodka, plum wine,
prosecco, cherry,
chocolate bitters

COCKTAIL



2023 AIX ROSÉ

Grenache, Syrah, Cinsault
Provence, France
Notes of peach with roundness and a
beautiful aromatic depth, following
with minerality in its precise finish

ROSÉ



CHAMPAGNE

NV TELMONT RESERVE BRUT

Chardonnay, Pinot Meunier, Pinot Noir
Champagne, France
Fine elegant perlage, mirabelle plum
with a slight spice to a long candied
tropical & brisk mineral finish

(supplement +8)



VEGAN



VEGETARIAN



GLUTEN FREE



DAIRY FREE

FOR FOOD ALLERGIES PLEASE SHARE WITH OUR FRIENDLY STAFF FOR RECOMMENDATIONS

Prices are subject to prevailing government taxes and service charge

SGD 75++
4-course