CONVIVIAI KEE'S X (11TH APRIL 2025, FRIDAY

Indulge in an exquisite menu, perfectly paired with boutique champagnes 5-course menu at SGD 158++/person, from 6pm onwards

MUROTSU BAY OYSTERS, HYOGO JAPAN ()

passionfruit, champagne granita

FOIE GRAS TARTLET

SMASHED 'ARTIGIANA' BURRATA

36-month jamon iberico, figs, candied walnut, champagne vinaigrette gluten-free option available

GRILLED HOKKAIDO SCALLOPS ()

citrus salsa, red endive, champagne cream espuma

WINE-BRAISED BRESSE CHICKEN ()

morels, potato gratin, sage

CHAMPAGNE SABAYON BRÛLÉE

mixed wild berries, redcurrant jam, mint

PAIRED WITH A 2-HOUR FREE FLOW OF

ANDRÉ CLOUET, "GRANDE RÉSERVE" GRAND CRU BLANC DE NOIRS, BRUT NV

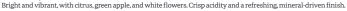
Pinot Noir, Montagne de Reims

Rich and expressive, with baked apple, pear, brioche, and toasted almonds. Fine bubbles, bright acidity, and a long, elegant finish.

CURATED CHAMPAGNE PAIRING UPGRADE (supplement +40)

Enjoy a 2-hour free flow of a total of five exceptional champagnes, thoughtfully chosen to complement the flavours and textures of your meal perfectly.

MOUSSÉ ET FILS, "L'ORAGE" BLANC DE BLANCS, EXTRA BRUT (V21) NV Chardonnay, Vallée de la Marne



ANDRÉ HEUCQ, "HERITAGE" BLANC DE MEUNIER, BRUT NATURE NV

Pinot Meunier, Vallée de la Marne Bold and textured, with ripe pear, red apple, and toasted hazelnut. Lively acidity, chalky minerality, and a pure, dry finish.

DOMAINE DE LA BORDERIE, "DOUCE FOLIE" ROSÉ, EXTRA BRUT (V18) NV

Pinot Noir, Côte des Bar Elegant with wild strawberry, raspberry, and citrus zest, with subtle spice and a crisp, refreshing finish.

R. POUILLON & FILS, "GRANDE VALLÉE" EXTRA BRUT NV

GLUTEN FREE

Pinot Noir, with Chardonnay & Pinot Meunier, Vallée de la Marne Ripe orchard fruits, citrus zest, toasted almonds, and brioche, with a mineral depth and a refined, balanced finish.





DAIRY FREE

FOR FOOD ALLERGIES PLEASE SHARE WITH OUR FRIENDLY STAFF FOR RECOMMENDATIONS

Prices are subject to prevailing government taxes and service charge