

JIAK KIM HOUSE



*Jiak Kim House is a tribute to modern
Asian dining, celebrating East and West,
past and present; a house of stories down
memory lane.*

LUNCH SET

Served Monday to Friday 12pm to 3pm (Last order at 2.30pm)

TWO COURSES \$ 52++

THREE COURSES \$ 65++

STARTERS

TINGKAT OF MEMORIES (TWO TO SHARE)

7- Herbed Crab Cake, Assam Mayo

Lamb Goulash Croquette, Mint Coriander Coulis

Spanish Mackerel Otak Otak, Green Curry

Chilli Crab Pie Tee, Kaffir Lime

CHILLED MOMOTARO SOMEN

Hokkaido Scallops, Tomato Consommé, Ikura, Shiso

MUSHROOM HERBAL TEA 'MACCHIATO' ①

Fermented Mushroom Essence, Peppercorn Foam, Dough Fritter

TURMERIC CHICKEN SALAD

Brown-rice Fed Chicken, Chirimen, Turmeric Anchovy Dressing

HAY-SMOKED WAGYU HAMBURG

Shiso Leaf-Wrapped Wagyu Beef Tenderloin, Fresh Kimchi Pickles

+4

SZECHUAN SEAFOOD BOUILLABAISSE

Fresh Seafood, Pickled Vegetable Broth, Asian Sofrito, Peppercorn

+8

① VEGETARIAN

Prices are subject to prevailing GST & Service Charge

MAINS

OPEH LEAF LAKSA FETTUCCINE

Ulam Mixed Herb Pasta, Obsiblu Prawn, Mud Crab, Sliced Fish, Laksa Bisque, Sambal

MDM LEE'S LOTUS LEAF RICE & AYAM TALIWANG

Turmeric Grilled Chicken, Mum's Rice, Acar, Dried Scallops Sambal

KAM HEONG SAMBAL GROUPEL

Live Tiger Grouper, Black Pepper Sambal, Cilantro Rice, Mangosteen Salsa

BEEF TONGUE-TO-TAIL

Rendang Short Ribs, Braised Oxtail, Torched Tongue, Domino Potatoes, Rojak Salad

HERBAL SCALLOPS 'PAO FAN'

Hokkaido Scallops, Angelica Root, Puffed Rice, Ikura, Dashi Buerre Blanc

+8

CHALLANS DUCK TWO WAYS

Duck Breast, Salted Vegetable Risotto, Angelica Root, Sour Plum Sauce

+12

DESSERTS

JIAK KIM

Earl Grey Mousse, Berriollette Compote, Roselle Hawthorn Jelly, Gold Leaf

SNOW PEAK

Moutai Pineapple Sorbet, Kombucha Scoby, Tropical Fruits

BLACK FOREST

Textures of Dark Chocolate, Buah Keluak Ganache, Kirsch Cream Namelaka

GARDEN OF NAOMI

Raspberry Lychee Rose Entremet, Dragon's Breath, Juniper Parfait, Sorrel Granite