

JIAK KIM HOUSE



*Jiak Kim House is a tribute to modern Asian cuisine, where
East and West converge along the historic Singapore River.
It's a house of stories where past and present intertwine.*



ALA CARTE

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12pm to 3pm. Last order at 2.30pm

6pm to 11pm. Last order at 10pm

STARTERS

CHILLED MOMOTARO SOMEN	24
Hokkaido Scallops, Tomato Consommé, Ikura, Shiso	
CHILLED CRAB AND JELLYFISH	32
Alaskan King Crab, Shredded Jellyfish, Soursop Sorbet, Thai Green Pepper Sauce	
SMOKED BEEF TARTARE	32
Wagyu Beef, Applewood-Smoked, Ginger-Garlic Marinade, Rice Paper Puffs	
TURMERIC CHICKEN SALAD	26
Brown-Rice Fed Chicken, Chirimen, Turmeric Anchovy Dressing	
TINGKAT OF MEMORIES	26
7- Herbed Crab Cake , Assam Mayo Lamb Goulash Croquette , Mint Coriander Coulis Spanish Mackerel Otak Otak , Green Curry Chilli Crab Pie Tee , Kaffir Lime	
MUSHROOM HERBAL TEA 'MACCHIATO' ⑤	24
Fermented Mushroom Essence, Peppercorn Foam, Dough Fritter	
BUTTERNUT CURRY RAVIOLI ⑤	22
Roasted Butternut Squash Purée, Spiced Curry, Pickle	
CHINESE TRUFFLE WHITE ASPARAGUS	28
Jamón, White Asparagus, Poached Egg, Mushrooms, Chinese Truffle	
SEER FISH OTAK-OTAK	26
Spanish Mackerel, Tom Yum Shellfish Bisque, Kaffir Lime	
SZECHUAN SEAFOOD BOUILLABAISSSE	34
Fresh Seafood, Pickled Vegetable Broth, Asian Sofrito, Szechuan Peppercorn	
GULA JAWA FOIE GRAS	32
Foie Gras, Rambutan Grapefruit, Ginger Caramel	
GARLIC IBERICO PORK	30
Pluma Cut, Pickled Cucumber, Sand Ginger, Chipotle Garlic Teriyaki Sauce	
HAY-SMOKED WAGYU HAMBURG	30
Shiso Leaf-Wrapped Wagyu Beef Tenderloin, Fresh Kimchi Pickles	

⑤ VEGETARIAN

Prices are subject to prevailing GST & Service Charge

MAINS

TRIO OF EGGPLANT ⑤	32
Grilled Miso Eggplant, 5-Spiced Fritter, Ginger Sesame Eggplant Dip, Almonds	
HERBAL SCALLOPS BEURRE BLANC	44
Hokkaido Scallops, Angelica Root, Rice Puffs, Ikura, Dashi Buerre Blanc	
LAKSA ULAM HERB FETTUCCINE	44
Ulam Mixed Herb Pasta, Obsiblu Prawn, Mud Crab, Laksa Bisque, Sambal	
KAM HEONG SAMBAL GROUPER	44
Live Tiger Grouper, Black Pepper Sambal, Cilantro Rice, Mangosteen Salsa	
BLACK COD PONZU MEUNIÈRE	50
Smoked Butter, Wasabi Ponzu Emulsion, Garlic and Herb Potatoes, Asian Greens	
GARUM QUAIL PANGGANG	50
Butterflied Quail, Cauliflower Bhaji, Celeriac Puree, Truffle Sauce	
CHALLANS DUCK TWO WAYS	52
Duck Breast, Salted Vegetable Risotto, Angelica Root, Sour Plum Sauce	
MISO MARMITE IBERICO PORK CHOP	52
Miso Marmite Glaze, Potato Mousseline, Lemon Mustard Jus, Mango Habanero Salsa	
MDM LEE'S LOTUS LEAF RICE & AYAM TALIWANG	42
Turmeric Grilled Chicken, Mum's Rice, Acar, Dried Scallops Sambal	
TANDOORI LAMB RACK	48
Lumina Lamb, Cumin Carrots, Curried Lamb Mash, Mint Coriander Ganoush	
WASABI GREENS TENDERLOIN BOWL	52
Tokachi A4 Wagyu Cubes, Root Vegetables, Wasabi Greens, Bordelaise Sauce	
BEEF TONGUE-TO-TAIL	46
Rendang Short Ribs, Braised Oxtail, Torched Tongue, Domino Potatoes, Rojak Salad	

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FROM THE GRILL

KAGOSHIMA A4 WAGYU STRIPLOIN, 150G	90
TOKACHI HERB WAGYU TENDERLOIN, 200G	90
STOCKYARD WAGYU RIBEYE MBS6-7, 200G	80
STOCKYARD PORTERHOUSE 200-DAYS GRAIN-FED, 600G	180

INCLUDES CHOICE OF TWO SAUCES

SAUCES

BORDELAISE SAUCE
CHINESE TRUFFLE SAUCE
THAI GREEN PEPPER SAUCE
HERBAL DASHI BEURRE BLANC
DASHI MUSHROOM

SIDES

BONE MARROW MASH	16
CILANTRO RICE	16
ROASTED MIXED VEGETABLES	16
CONFIT POTATOES	14
KIMCHI PICKLES	14

DESSERT

JIAK KIM Earl Grey Mousse, Berriollette Compote, Roselle Hawthorn Jelly, Gold Leaf	32
SNOW PEAK Moutai Pineapple Sorbet, Kombucha Scoby, Tropical Fruits	24
BLACK FOREST Textures of Dark Chocolate, Buah Keluak Ganache, Kirsch Cream Namelaka	24
GARDEN OF NAOMI Raspberry Lychee Rose Entremet, Dragon's Breath, Juniper Parfait, Sorrel	24

VEGETARIAN MENU

STARTERS

TINGKAT OF MEMORIES	26
Tempura Cauliflower, Chipotle Teriyaki Sauce Five Onion Pie Tee, Crispy Shallots Soy Empanadas, Butter No-Chicken Smoked Mushroom 'Hamburg', Thai Green Pepper Sauce	
CHILLED MOMOTARO SOMEN	24
Tomato Concassé, Reduced Consommé, Shiso	
MUSHROOM HERBAL TEA 'MACCHIATO'	24
Fermented Mushroom Essence, Peppercorn Foam, Dough Fritter	
SMOKED ROOTS TARTARE	28
Beetroot & Carrots, Applewood-Smoked, Ginger-Garlic, Beancurd Crisps	
BUTTERNUT CURRY RAVIOLI	22
Roasted Butternut Squash Purée, Spiced Curry, Pickle	

MAINS

CHINESE TRUFFLE WHITE ASPARAGUS	28
White Asparagus, Poached Egg, Mushrooms, Chinese Truffle	
TRIO OF EGGPLANT	32
Grilled Miso Eggplant, 5-Spiced Fritter, Ginger Sesame Eggplant Dip, Almonds	

SIDES

CILANTRO RICE	16
ROASTED MIXED VEGETABLES	16
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