

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

12pm to 3pm. Last order at 2.30pm

6pm to 11pm. Last order at 10pm

STARTERS

MOMOTARO SOMEN Hokkaido Scallops, Tomato Consommé, Ikura, Shiso	26
CHILLED CRAB AND JELLYFISH Alaskan King Crab, Shredded Jellyfish, Soursop Sorbet, Thai Green Pepper Sauce	32
SMOKED BEEF TARTARE-KI Wagyu Beef, Applewood-Smoked, Ginger-Garlic Marinade, Bean Curd Crisp	32
SOUR PLUM CALAMANSI HAMACHI SALAD Yuzu Soy Hamachi, Nuts & Crunch, Seasonal Fruits	28
TINGKAT OF MEMORIES 7-Herbed Crab Cake , Assam Mayo Lamb Goulash Croquette , Mint Coriander Coulis Spanish Mackerel Otak Otak , Green Curry Aburi Wagyu Beef Skewer , Sesame	26
MUSHROOM HERBAL TEA 'MACCHIATO' ⑤ Fermented Mushroom Essence, Peppercorn Foam, Dough Fritter	24
BUTTERNUT CURRY RAVIOLI ⑤ Roasted Butternut Squash Purée, Spiced Curry, Pickle	26
CHINESE TRUFFLE WHITE ASPARAGUS Jamón Wrapped White Asparagus, Poached Egg, Mushrooms, Chinese Truffle	30
KOREAN SEER FISH OTAK-OTAK Spanish Mackerel, Tom Yum Shellfish Bisque, Obsiblu Prawn	28
CHILLI CRAB PIE TEE DIY Jicama Chips, Kaffir Lime, Chilli Crab	24
GULA JAWA FOIE GRAS Foie Gras, Rambutan Grapefruit, Ginger Caramel	32
GARLIC IBERICO PORK Pluma Cut, Pickled Cucumber, Sand Ginger, Chipotle Garlic Teriyaki Sauce	30
HAY-SMOKED WAGYU HAMBURG Shiso Leaf-Wrapped Wagyu Beef Tenderloin, Kimchi Pickles	30

⑤ VEGETARIAN

Prices are subject to prevailing GST & Service Charge

MAINS

TRIO OF EGGPLANT ⑤	34
Grilled Miso Eggplant, 5-Spiced Fritter, Ginger Sesame Eggplant Dip, Almonds	
HERBAL SCALLOPS BEURRE BLANC	44
Hokkaido Scallops, Angelica Root, Rice Puffs, Ikura, Dashi Beurre Blanc	
SEAFOOD LAKSA FETTUCCINE	44
Ulam Mixed Herb Pasta, Obsiblu Prawn, Mud Crab, Laksa Bisque, Sambal	
KAM HEONG SAMBAL GROUPER	46
Live Grouper, Black Pepper Sambal, Cilantro Rice, Mangosteen Salsa	
BLACK COD PONZU MEUNIERE	50
Smoked Butter, Wasabi Ponzu Emulsion, Garlic and Herb Potatoes, Asian Greens	
GARUM QUAIL PANGGANG	48
Butterflied Whole Quail, Cauliflower Bhaji, Celeriac Purée, Truffle Sauce	
MDM LEE'S LOTUS LEAF RICE & AYAM TALIWANG	42
Turmeric Grilled Benja Chicken, Mum's Rice, Acar, Dried Scallops Sambal	
CHALLANS DUCK TWO WAYS	52
Duck Breast, Salted Vegetable Risotto, Angelica Root, Sour Plum Sauce	
MISO MARMITE IBERICO PORK CHOP	50
Miso Marmite Glaze, Potato Mousseline, Lemon Mustard Jus, Mango Habanero Salsa	
TANDOORI LAMB RACK	48
Lumina Lamb, Cumin Carrots, Curried Lamb Mash, Mint Coriander Ganoush	
BEEF TONGUE-TO-TAIL	46
Rendang Short Ribs, Braised Oxtail, Torched Tongue, Domino Potatoes, Rojak Salad	

FROM THE GRILL

ARITA A4 WAGYU STRIPLOIN, 160G	90
Includes Kimchi and Choice of 2 Sauces	
TOKACHI HERB WAGYU TENDERLOIN 2 WAYS, 200G	90
Includes Kimchi and Choice of 2 Sauces	
AUSTRALIAN WAGYU RIBEYE MBS6-7, 250G	90
Confit Potatoes, Broccolini, Includes Choice of 2 Sauces	
COFFEE MARMITE BONE-IN BEEF SHORT RIBS, 800G	160
Lettuce Wraps, Garlic Crisps, Cucumber Pickles	

SAUCES

BORDELAISE SAUCE

CHINESE TRUFFLE SAUCE

THAI GREEN PEPPER SAUCE

HERBAL DASHI BEURRE BLANC

SIDES

'DANG GUI' CONFIT DUCK NECK	22
ROASTED MIXED VEGETABLES ⑤	18
BONE MARROW MASH	18
FRICASSÉE OF WILD MUSHROOMS	18
CONFIT FRENCH POTATOES ⑤	16
SAMBAL SWEET POTATO LEAVES	16

⑤ VEGETARIAN

Prices are subject to prevailing GST & Service Charge

DESSERT

JIAK KIM Earl Grey Mousse, Berriolette 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 Granité	24
ONDEH ONDEH TIRAMISU Pandan Sablé, Coconut, Gula Melaka	24

VEGETARIAN MENU

STARTERS

TINGKAT OF MEMORIES	26
Tempura Cauliflower, Chipotle Teriyaki Sauce	
5-Onion Pie Tee, Crispy Shallots	
Soy Empanadas, Butter No-Chicken	
Smoked Mushroom 'Hamburg', Shiso	
AMELA TOMATO SALAD	24
Calamansi Gel, Kinome Herb, Ponzu Sauce	
SOUR PLUM CALAMANSI SALAD	24
Assorted Greens, Nuts & Crunch, Seasonal Fruits	
MUSHROOM HERBAL TEA 'MACCHIATO'	24
Fermented Mushroom Essence, Peppercorn Foam, Dough Fritter	
SMOKED ROOTS TARTARE	28
Beetroot & Carrots, Applewood-Smoked, Ginger-Garlic, Rice Paper	
BUTTERNUT CURRY RAVIOLI	26
Roasted Butternut Squash Purée, Spiced Curry, Pickle	

MAINS

CHINESE TRUFFLE WHITE ASPARAGUS	30
White Asparagus, Poached Egg, Mushrooms, Chinese Truffle	
TRIO OF EGGPLANT	34
Grilled Miso Eggplant, 5-Spiced Fritter, Ginger Sesame	
Eggplant Dip, Almonds	

SIDES

ROASTED MIXED VEGETABLES	18
CAULIFLOWER BHAJI AND CUMIN CARROTS	16
CONFIT FRENCH POTATOES	16
KIMCHI PICKLES	16
CILANTRO RICE	16