

JIAP 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.*

LEAVE IT TO THE CHEF TASTING MENU

\$138++

5-course

\$168++

7-course

Please inquire availability with our team.

LUNCH SET

12pm to 3pm. Last order at 2.30pm

TWO COURSES \$ 45++

THREE COURSES \$ 55++

STARTERS

AMELA TOMATO SALAD ⑤

Calamansi Gel, Kinome Herb, Ponzu Sauce

MUSHROOM HERBAL TEA 'MACCHIATO' ⑤

Fermented Mushroom Essence, Peppercorn Foam, Dough Fritter

'FU-PI' TACOS

Beancurd Skin, Butter Chicken, Chilli Crab Seafood

FRENCH CHICKEN SATAY

Cashew Nut Sauce, Japanese Cucumber, Blistered Onions

TRIPLE GARLIC PORK SPINALIS

Black Garlic Jam, Chipotle Garlic Teriyaki, Garlic Chips

+4

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

+6

⑤ VEGETARIAN

Prices are subject to prevailing GST & Service Charge

MAINS

HERBAL 'NO-SCALLOPS' BEURRE BLANC

King Oyster Mushrooms, Braised Cabbage, Angelica Root, Ikura, Rice Puffs

MDM LEE'S LOTUS LEAF RICE & AYAM TALIWANG

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

BEEF TONGUE-TO-TAIL

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

RED CURRY TASMANIAN SALMON

Fresh Seafood, Sofrito, Oyster Leaf, Finger Lime

+6

BOSTON LOBSTER KOMBU TAGLIERINI

Handmade Pasta, Hokkaido Scallops, Sakura Ebi, Shellfish Bisque

+12

APPLE BACON PORK T-BONE

Apple Bacon Sauce, 5-Onion Chutney, Confit Potatoes

+12

DESSERTS

WINTERMELON GRASS JELLY

Wintermelon Ice Cream, Sweet Potato Mochi, Coconut Pearls, Grated Peanut Butter

CEMPEDAK CRÈME BRÛLÉE

Cempedak Chutney, Burnt Sugar

GARDEN OF NAOMI

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

SUNNY ISLAND TACO SORBET

Mixed Fruits Sorbet, Earl Grey Chantilly, Strawberries, Mint