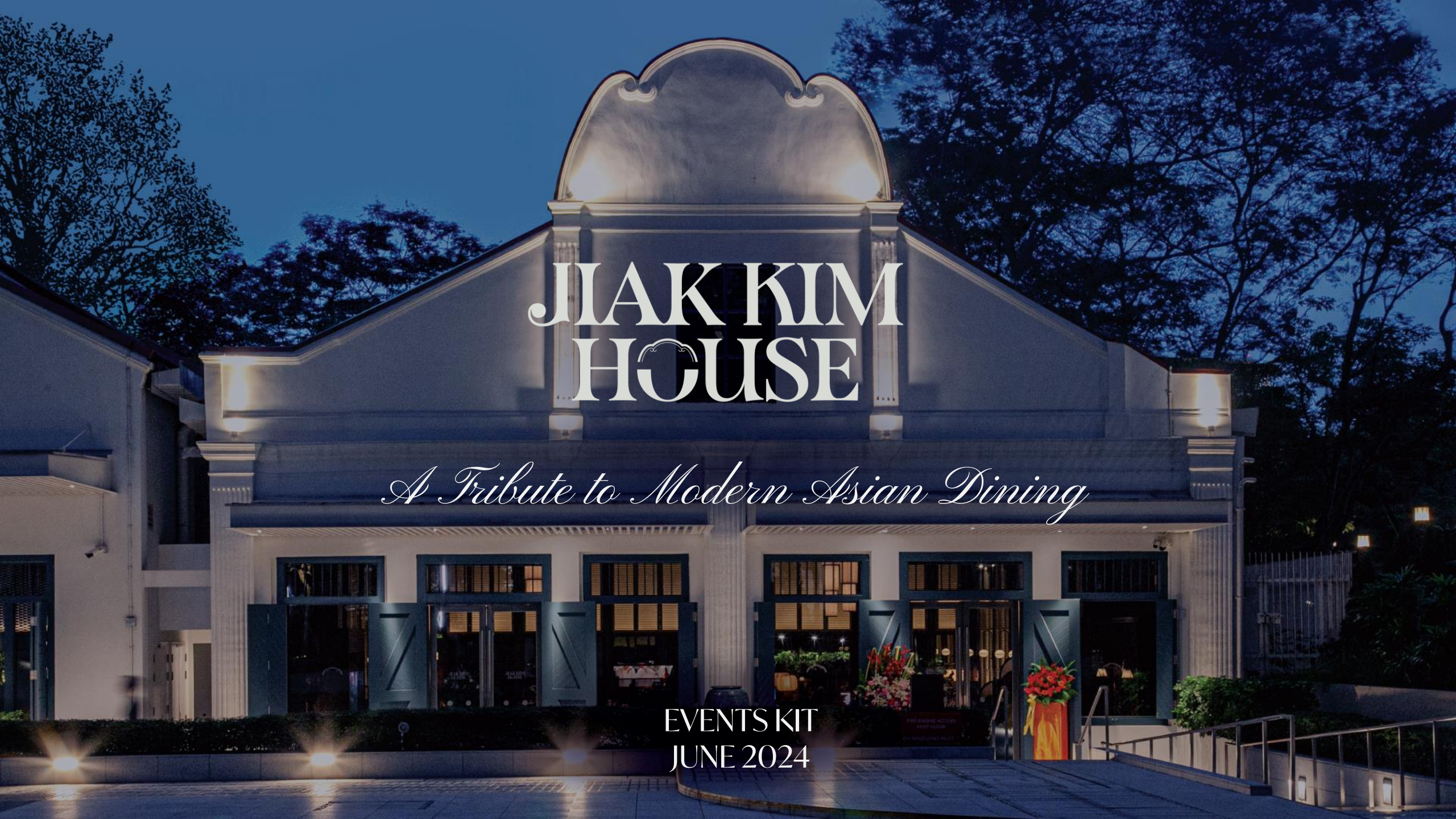


The image shows the exterior of the Jiak Kim House at night. The building is a two-story structure with a prominent central pediment featuring a large, arched, illuminated decorative element. The facade is light-colored, possibly white or light blue, and is accented with dark blue or black shutters on the windows and doors. The entrance is wide and open, revealing a glimpse of the interior. The building is surrounded by trees and landscaping, and the scene is lit with warm, ambient lighting that highlights the architectural details. The sky is a deep blue, suggesting twilight.

JIAK KIM HOUSE

A Tribute to Modern Asian Dining

EVENTS KIT
JUNE 2024



About Jiak Kim House

Step through our doors and embark on a journey through modern Asian cuisine within the timeless embrace of a 1920s conservation warehouse, nestled along the iconic Singapore River.

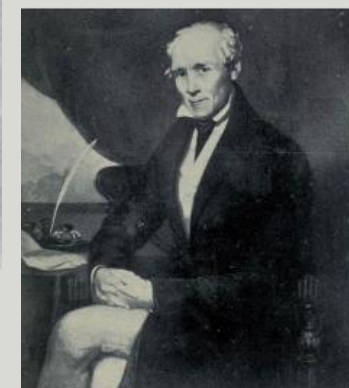
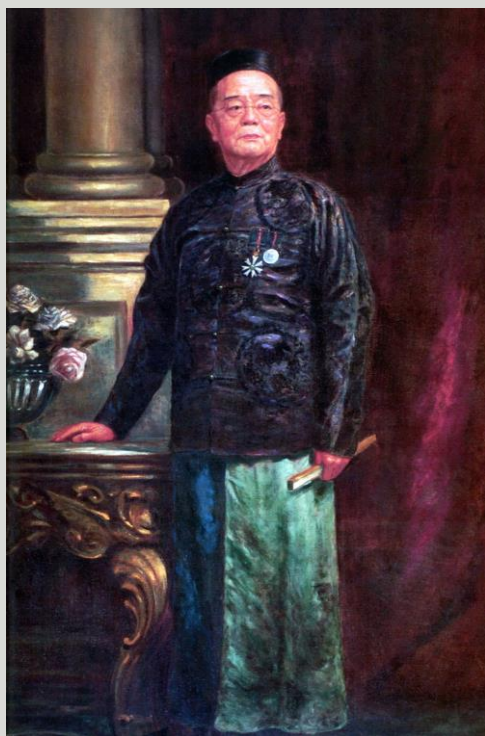
A brand by The Brewerkz Group, Jiak Kim House occupies a landmark location formerly renowned as one of Singapore's most iconic nightclubs. The space has been meticulously reimaged to offer a warm and captivating ambiance that seamlessly intertwines heritage with contemporary flair.

Masterminded by Chef-Partner Seow Tzi Qin, our menu pays homage to Modern Asia—a celebration of the East and West, past and present.



The Inspiration

Drawing inspiration from the storied legacy of its unique locale, Jiak Kim House endeavors to revive tales of yesteryear, evident in every detail, from the atmospheric setting to the culinary delights.



Chef Partner
Seow Tzi Qin (TQ)

Meet Chef TQ, the brainchild behind the Asian-inspired menu at Jiak Kim House. Bold and imaginative by nature, Chef TQ blends traditional flavours and ingredients from North, South and Southeast Asia with contemporary culinary techniques. This culinary alchemy weaves narratives from around the world into each dish at Jiak Kim House. Chef TQ's mission is to transform the dining experience into a communal celebration of culture, stories and flavour.

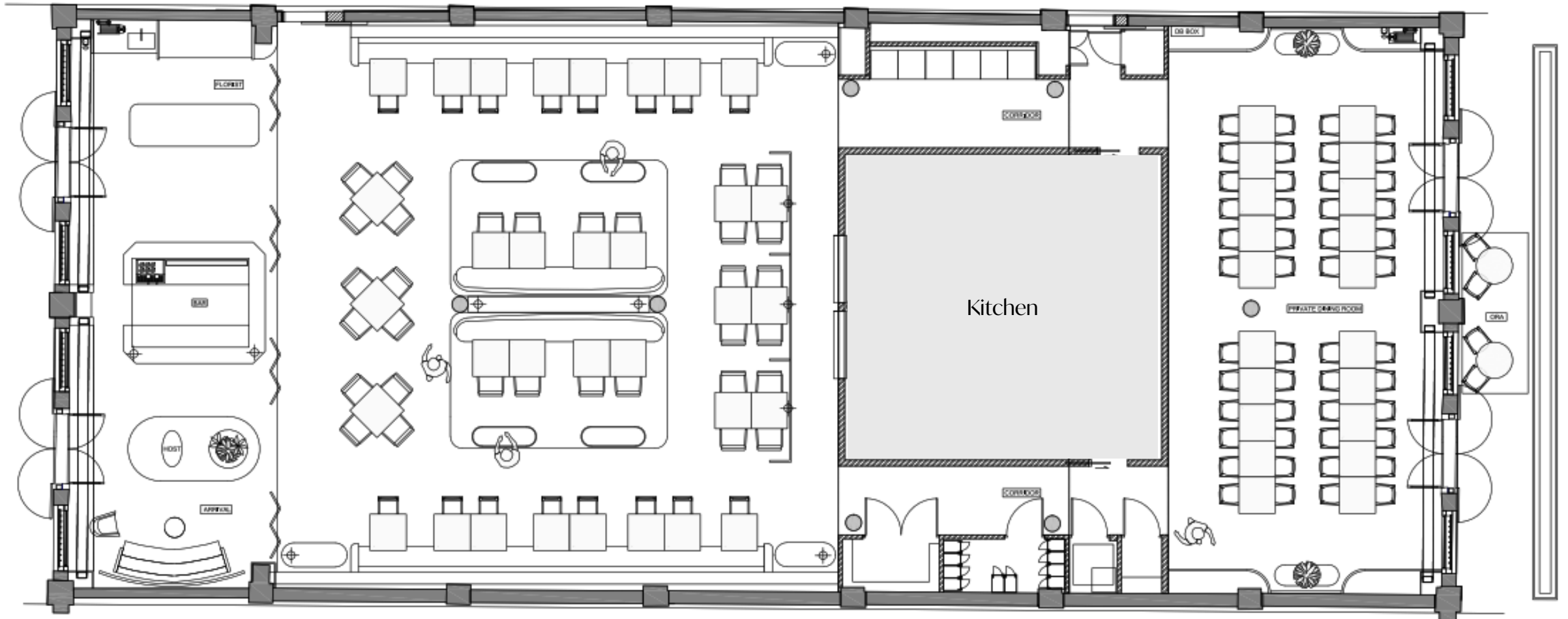




Main Dining Room (72 Seats)	Private Dining Room (40 Seats)
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Floor Plan



The image shows a sophisticated dining room with a high ceiling featuring exposed wooden trusses and a central decorative light fixture. Large windows with horizontal blinds are in the background. The room is furnished with round tables covered in blue cloths and square tables with white tablecloths, all set with glassware and napkins. Two large, white, lantern-style pendant lights hang in the foreground. The overall atmosphere is warm and elegant.

Main Dining Room (72 Pax)

Our spacious dining room with soaring double-height ceilings, exudes a chic “living room” charm. The arresting aesthetics and original timber roof trusses adds a touch of old-world charm. Here, exists a harmonious balance of grandeur and intimacy, creating a truly magical atmosphere.

*Private Dining Room
(40 Pax, Long Tables)*

The image shows a private dining room with a modern, industrial aesthetic. The ceiling is dark with exposed beams and features large, glowing, cloud-like light fixtures. The walls are dark blue with sections of geometric-patterned glass. The floor is dark wood. Several round tables are set with white tablecloths, glassware, and yellow chairs. A large orange curtain is visible on the right side of the room.

*Private Dining Room
(36 Pax, Round Tables)*



The Menu





Sample Menu

4 Course

HAY-SMOKED WAGYU HAMBURG

Shiso Leaf-Wrapped Wagyu Beef Tenderloin, Fresh Kimchi Pickles

CHILLED MOMOTARO SOMEN

Hokkaido Scallops, Tomato Consommé, Kura, Shiso

KAM HEONG SAMBAL GROUPER

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

BLACK FOREST

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



Sample Menu

5 Course

TINGKAT OF MEMORIES

7-HERBED CRAB CAKE, Assam Mayo

SPANISH MACKEREL OTAK OTAK, Green Curry

AYAM TALIWANG, Turmeric Sauce

CHILLI CRAB PIE TEE, Kaffir Lime

CHILLED CRAB AND JELLYFISH

Alaskan King Crab, Shredded Jellyfish, Soursop Sorbet, Thai Green Pepper Sauce

MUSHROOM HERBAL TEA MACHIATTO

Fermented Mushroom Essence, Peppercorn Foam, Dough Fritter

MISO MARMITE IBERICO PORK CHOP

Miso Marmite Glaze, Potato Mousseline, Lemon Mustard Jus, Mango Habanero Salsa

SNOW PEAK

Moutai Pineapple Sorbet, Kombucha Scoby, Tropical Fruits



Sample Menu

CANAPES SELECTION

PAN-ROASTED HOKKAIDO SCALLOPS

Herbal Dashi Buerre Blanc

KING CRAB & JELLYFISH

Green Pepper Sauce

SHISO WRAPPED HAMBURG

Kimchi

SEVEN HERBED CRAB CAKE

Assam Mayo

CRISPY DUCK RISOTTO

Candied Jalapenos

FOIE GRAS BRUSCHETTA

Kueh Lapis

MUSHROOM HERBAL TEA MACHIATTO

Peppercorn Foam

FRENCH CHICKEN SKEWERS

Sambal

TRI-COLORED OTAK OTAK

Green Curry

CEMPEDAK CRÈME BRULEE

Burnt Sugar

BLACK FOREST

Buah Keluak

PETITE CHOUX PUFFS

Hojicha



Wine Pairing

In a tunnel cellar characterised by terracotta textured brick walls and a low ceiling lined in sustainable cork finishes, we carry over 200 labels of the world's finest wines.

Let our Sommelier curate an exquisite selection of wines for your celebration.



The Florist

At Jiak Kim House, we recognise the importance of adding a touch of natural elegance to your special occasions. Our inhouse florist is dedicated to crafting floral arrangements for your special moments and celebrations at Jiak Kim House.

To arrange floral decorations for the entire venue, kindly reach out to us at least 60 days prior to your event date.



General Information

Operating Hours

Lunch Mon-Sat, 12pm to 3pm
Dinner Mon-Sat, 6pm to 11pm
Closed on Sunday

Large Group or Events Booking

For bookings of 10 and above, please contact us at hello@jiakkimhouse, or +65 98315430.

A minimum spend may be applicable. The amount depends on date, time and group size. Please contact us to find out more.

Do contact us in advance for any site viewing.

We require a signed confirmation and 50% upfront payment for all events bookings.

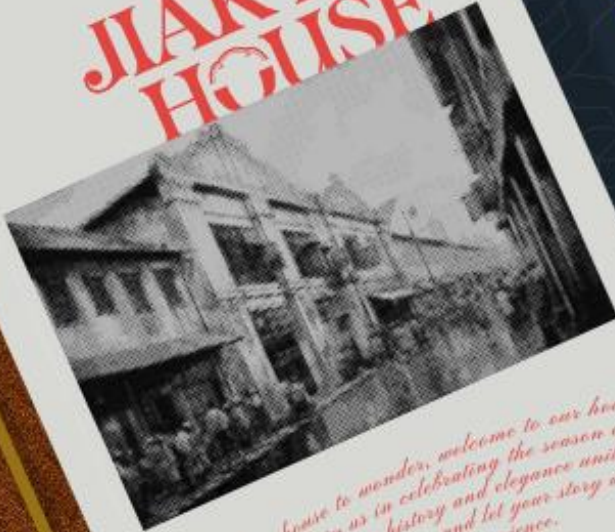
For cancellations less than 5 working days from event date, 50% of total amount is due. If less than 1 working day from event date, 100% of total amount is due.

Parking

Parking is available on-site at Fraser Residence River Promenade or next door at the Grand Copthorne Hotel Waterfront

MENU

JIAK KIM HOUSE



*From warehouse to wonder, welcome to our house
of stories. Join us in celebrating the season of
indulgence, where history and elegance unite.
Cheers to transformation, and let your story weave
into our dining experience.*

JIAK KIM HOUSE

DINING DETAIL

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*Come, celebrate your
special moments
with us!*

www.jiakkinhouse.com