

FOR IMMEDIATE RELEASE

**Jiak Kim House Redefines Modern Asian Cuisine with a New Menu
Inspired by Asia's Rich Cultural Heritage**

The modern Asian restaurant unveils a communal menu that draws from the diverse cultures, races and dialect traditions that have shaped Asia's rich culinary heritage, celebrating shared traditions through contemporary craftsmanship.



Singapore, 17 August 2026 – Jiak Kim House, the modern Asian culinary destination with a distinctly Singaporean soul, unveils a thoughtfully reimagined menu that marks the next chapter in its culinary journey. More than a new collection of dishes, the menu is a celebration of Asia's diverse culinary heritage, shaped by the cultures, communities, and traditions that continue to define the region's evolving food landscape, reinterpreted through a refined contemporary lens.

As dining today places a renewed emphasis on connection, the menu embraces the communal spirit that has long defined Asian food culture. Crafted for sharing, discovery and conversation, each dish reflects the exchange of flavours, techniques and traditions that have travelled across generations, intentionally bringing people together.

Led by Chef-Partner Seow Tzi Qin, the menu explores influences from Indian, Peranakan, Hakka, Teochew, Hainanese and other enduring culinary traditions. Rather than simply revisiting

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familiar classics, each creation draws inspiration from the stories behind them, thoughtfully reimagining their flavours and techniques into dishes that feel both nostalgic and refreshingly modern.

"Asian cuisine has always been shaped by cultures coming together, with every dish carrying generations of stories, traditions and memories," says **Chef-Partner Seow Tzi Qin**. "With this menu, I wanted to honour that shared heritage while presenting it through a contemporary perspective. Every dish begins with a story, and I hope each one evokes a sense of nostalgia, reconnecting diners with familiar flavours, treasured memories and the traditions that continue to bring us together around the table."

Stories Told Through Shared Plates



Tingkat of Memories

Centred on sharing and a spirit of discovery, the new menu brings together diverse culinary influences from across Asia, where familiar flavours, traditions and personal stories are rendered through contemporary craftsmanship.

As a gesture from the kitchen, every meal begins with a complimentary bread course that will evolve seasonally. The current offering, **Croissant Lapis**, draws on the intricate layers of traditional kueh lapis, translated through the delicate lamination of a French croissant. Reflecting Chef TQ's love for Indian cuisine, it is served with an aromatic curry mash inspired by

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the comforting pairing of prata and curry, a playful expression of the cultural influences that shape the menu.

The menu continues with a selection of à la carte sharing plates that bring a fresh perspective to familiar favourites. Highlights include the **Asian Tacos** (\$22), where crisp beancurd skin cradles a generous filling of chilli crab seafood and tandoori-spiced chicken, and the **Paper-Wrapped Quail** (\$24), a deeply personal creation inspired by one of the very first dishes Chef TQ learnt to prepare as a young chef. A refined take on the nostalgic paper-wrapped chicken, the dish reflects his evolution as a chef while honouring the memories that continue to inspire his cooking.

Another standout is the **'Nasi Lemak' Foccacilla** (\$18), a tribute to one of Chef TQ's all-time favourite comfort foods. Layered with coconut potato pavé, fragrant sambal and crispy ikan bilis, it captures the unmistakable flavours of the beloved classic while presenting them through Jiak Kim House's contemporary lens.



L to R: Seafood Otak Chawanmushi, Paper-Wrapped Quail

A signature highlight among the appetisers is the **Tingkat of Memories** (Choice of 4 at \$28), an expression of Jiak Kim House's philosophy of communal dining and cultural exploration. Inspired by the nostalgic tiffin carrier long associated with shared meals across Asia, diners are invited to curate their own selection of four small bites from an ever-evolving assortment, celebrating discovery through sharing.

Chef TQ's personal influences continue to shine through the appetisers. Highlights include the **Seafood Otak Chawanmushi** (\$24), which layers silky Japanese chawanmushi with fragrant spiced fish paste, uni and caviar.

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The mains continue the restaurant's exploration of Asia's rich culinary traditions through thoughtful reinterpretations of beloved comfort dishes. The **Hainan Pork Mille-Feuille** (\$44) pays homage to the nostalgic flavours of Hainanese curry rice, layering pork, vegetables and curry into a refined mille-feuille finished with crisp puffed rice crust. Served alongside curry sauce and grilled pineapple, each bite captures the essence of the beloved classic in an elevated form.



Tangyuan 'Muah Chee' Cookie

Desserts round off the experience with contemporary interpretations of nostalgic favourites. Chef TQ's **Tangyuan 'Muah Chee' Cookie** (\$22) combines black and white sesame gelato, crushed roasted peanuts, sesame seeds and a warm house-made peanut cookie with a chewy mochi centre, creating a playful tribute to two beloved Asian desserts.

Complementing the dining experience is a thoughtfully curated cocktail programme that extends Jiak Kim House's storytelling beyond the plate. Designed to be enjoyed as an aperitif, alongside the meal or as a post-dinner indulgence, similarly drawing inspiration from the flavours, memories and cultural influences of the region.

Highlights include the **Le Rojak** (\$26), a vibrant interpretation of Singapore's iconic salad, where kaffir lime leaf, ginger flower and fresh herbs are transformed into a bold yet refreshing cocktail.

Another unique creation is the **Asam Boi Sour Plum Shot** (\$26), a nostalgic cocktail presented as a frozen sorbet enveloped in cascading dry ice. Inspired by the iconic sour plum shots once

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synonymous with Zouk's nightlife on Jiak Kim Street, it captures the playful spirit of the neighbourhood while offering a contemporary interpretation of a local favourite.

The Next Evolution

More than a new menu, Jiak Kim House's latest chapter is a reflection of Chef TQ's evolving culinary journey and the people, places and traditions that have shaped it. Rooted in heritage and brought to life through contemporary craftsmanship, every dish is an invitation to rediscover familiar flavours, reconnect with cherished memories and celebrate the stories that continue to bring people together around the table.

Chef-Partner Seow Tzi Qin



At just 38, Chef-Partner Seow Tzi Qin (TQ) has built a career defined by curiosity, adaptability and a deep respect for the stories behind food. His culinary journey began at 21 with an unexpected opportunity at Tung Lok Classics, where an introduction to Chinese cuisine ignited a passion that led him to pursue formal training at At-Sunrice GlobalChef Academy.

Instead of following a single culinary path, Chef TQ sought to immerse himself in diverse cuisines and techniques, believing that every kitchen offered a new perspective on flavour, culture and craftsmanship. From refining classical French techniques at Les Amis to mastering the bold flavours of Spanish cuisine at La Taperia, before leading the kitchen at 1919 Waterboat House as Executive Head Chef, each chapter broadened both his technical repertoire and culinary philosophy. In 2019, he joined The Brewerkz Group as Group Executive

Chef, where he continues to oversee and shape the group's diverse dining concepts.

Today, Jiak Kim House represents the culmination of that journey. Drawing from years of experience across different cuisines while remaining rooted in the flavours and memories that shaped him, Chef TQ presents a modern interpretation of Asian cuisine that is both deeply personal and culturally expressive. Not only does every dish reflect the techniques he has honed throughout his career, it also tells the stories, traditions and moments that continue to inspire him.

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Driven by the belief that growth comes from embracing both success and setbacks, Chef TQ continually refines his craft with an unwavering focus on balance, consistency and flavour. At Jiak Kim House, his cooking is an invitation to rediscover familiar tastes through fresh perspectives, where every plate honours the past while looking confidently towards the future.

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Press kit here: <https://bit.ly/JKH2026NewMenu>

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About Jiak Kim House

Housed in a historic 1920s godown along the Singapore River, Jiak Kim House is a modern Asian restaurant that explores Singapore's culinary identity through an introspective and deeply heritage-driven lens. Led by Chef-Partner Seow Tzi Qin (TQ), the restaurant moves past generic fusion to offer thoughtful, contemporary reinterpretations of local flavors inspired by the city-state's diverse ethnic communities and dialect roots. With a strong emphasis on communal dining, the sharing-style menu mirrors how Singaporeans eat today – together, across cultures, and with a deep appreciation for familiar flavors presented in inventive new ways.

About The Brewerkz Group

The Brewerkz Group is a premier lifestyle food and beverage company in Singapore, with a diverse portfolio spanning award-winning restaurants, fine wines, craft brewing, and beverage distribution. Anchored by its pioneer flagship brand, Brewerkz—which kickstarted Singapore's craft beer story in 1997 as the nation's longest-running craft brewery experience—the Group has grown to a 9,000-square-foot standalone brewery alongside a multi-concept portfolio of well-loved brands. This includes culinary destinations like Jiak Kim House, Café Iguana, Crystal Wines, and several partner dining concepts. Dedicated to innovation, excellence, and genuine hospitality, The Brewerkz Group continues to shape the region's culinary landscape by bringing people together over exceptional food, drink, and shared experiences.