

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.*

LEAVE IT
TO THE CHEF
Tasting
MENU

FIVE COURSES \$138++

SEVEN COURSES \$188++

Please inquire availability with our team.

LUNCH SET

12:00PM to 3:00PM. 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

+4

Black Garlic Jam, Chipotle Garlic Teriyaki, Garlic Chips

TINGKAT OF MEMORIES

+6

- 7-Herbed Crab Cake, Assam Mayo
- Lamb Goulash Croquette, Mint Coriander Coulis
- Spanish Mackerel Otak Otak, Green Curry
- Aburi Wagyu Beef Skewer, Sesame

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

+6

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

BEEF TONGUE-TO-TAIL

+12

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

RED CURRY TASMANIAN SALMON

+12

Fresh Seafood, Sofrito, Oyster Leaf, Finger Lime

BOSTON LOBSTER KOMBU TAGLIERINI

Handmade Pasta, Hokkaido Scallops, Sakura Ebi, Shellfish Bisque

APPLE BACON PORK T-BONE

Apple Bacon Sauce, 5-Onion Chutney, Confit Potatoes

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

7-COURSE

Dinner MENU

Available exclusively in September

\$188++ PER PAX

Starters

TABLE SNACKS & WARM BREAD

Second Course

OTAK CHAWANMUSHI

Caledonia Prawns, Hokkaido Scallops, Green Curry

Third Course

TAMARIND KALE SALAD ⑤

Mint Yoghurt, Battered Kale, Pomegranate

Fourth Course

BLACK COD PONZU MEUNIÈRE

Smoked Butter, Wasabi Ponzu Emulsion, Asian Greens

Fifth Course

CHILLED CRAB & JELLYFISH

Alaskan King Crab, Soursop Sorbet, Thai Green Pepper Sauce

Sixth Course (Choice of)

CHALLANS DUCK TWO WAYS

Duck Breast, Salted Vegetable Risotto, Sour Plum Sauce

MISO MARMITE IBERICO PORK CHOP

Lemon Mustard Jus, Mango Habanero Salsa, Potato Mousseline

BEEF TONGUE-TO-TAIL

Rendang Short Ribs, Braised Oxtail, Torched Tongue

Seventh Course (Choice of)

LEMON PAVLOVA

Amalfi Lemon, Swiss Meringue

WINTERMELON GRASS JELLY

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