



Ke-Un brings to life a 'Pacific Rim' fusion cuisine experience which takes its inspiration from the geographical 'ring of fire'. From the highly spiced and fragranced cuisine of East Asia to the bold, fiery flavors of South America and Oceania, here you can revel into good food prepared with the utmost attention whilst appreciating quality time with your companions.

FOOD ALLERGY

IF YOU HAVE FOOD ALLERGY OR SPECIAL DIETARY REQUIREMENT, PLEASE
INFORM A MEMBER OF OUR F&B TEAM.



STARTERS

MÓGŪ TANG China    	25
Clear Mushroom Ginger Broth, House Made Organic Tofu, Baby Vegetables & Coriander	
HAR GOW China    	25
Steamed Green Dumpling, Sesame Dip Sauce	28
Or with Prawn & Ginger 	
LIAN OU China     	25
Mixed Greens & Lotus Salad, Tomato, Avocado, Marinated Seaweed, Soy Custard & Sesame Dressing	
TIRADITO Peru  	35
Thinly Sliced Reef Fish, Aji Chili Sauce, Lime with Avocado, Tomato Salsa & Coriander	
LUMPIA GORENG Indonesia  	28
Traditional Indonesian Spring Roll served with House Made Creamy Sambal	
EMPANADAS Philippines 	28
Crispy Pastry Stuffed with Black Angus Pulled Beef & Vegetables, Salsa 'Rojas'	
TACOS TICOS Costa Rica	28
Soft & Crispy Rolled Tacos, Shredded Chicken, Spicy Pineapple Salsa	


PLEASE INFORM THE SERVER OF YOUR PREFERENCES OR ANY ALLERGIES & DIETARY INTOLERANCES .

INGREDIENTS ARE SOURCED LOCALLY & SUBJECT TO AVAILABILITY.

CONSUMING RAW OR UNCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGG MAY INCREASE RISK OF FOODBORNE ILLNESS.

PRICES ARE IN USD & INCLUSIVE OF 16% GST & SERVICE CHARGE.

MAINS

ADOBO Mexico	 	35
Pan Seared Fish Of The Day Marinated in Mexican Adobo, Organic Bean Salad, Creamy Corn Sauce		
KINU-TOFU Spain	 	35
Grilled Tofu Steak Marinated in Ponzu served with Mushrooms, Aji Chilly Sauce, Herbs		
CHOO CHEE GOONG Thailand	    	48
Stir Fried Tiger Prawns in Choo Chee Curry Sauce, Mushroom & Vegetables, Kaffir Lime		
MASSAMAN Thailand	  	30
Rich, Flavorful & Aromatic Curry served with Beef, Steamed Rice & Prawn Crackers		
YANGNYEOM Korea		35
Sweet & Sour Pan Seared Organic Chicken Breast marinated in Gochujang Chili Paste served with Kimchi & Spicy Mango Salsa		
LAKSA Malaysia	   	50
Tangy & Creamy Seafood Curry, Rice Noodle, Egg, Crispy White Tofu & Bok Choy		
ROBATAYAKI Japan (200 g Steak)		65
Wagyu M5 Striploin or Lamb Rack glazed with Teriyaki Sauce, Honey Roasted Vegetables, Wasabi <i>Please allow \$25 charge to your PAI meal plan</i>		

TWENTY FOUR HOURS NOTICE DISHES

TOMAHAWK STEAK USA	  	120
BBQ Wagyu M5, Potato Wedges, Peppercorn Sauce <i>Please allow \$80 charge to your PAI meal plan</i>		
ROASTED DUCK China	 	80
5 Spiced & Honey Glazed Roasted Duck served with Spring Pancakes <i>Please allow \$30 charge to your PAI meal plan</i>		
CHILEAN STYLE SALT BAKED WHOLE FISH Chile	 	65
Served with Ratatouille & Pisco Sauce <i>Please allow \$20 charge to your PAI meal plan</i>		


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DESSERTS

- YUZU PARFAIT U.S.A**    22
Frozen Yuzu, Tropical Fruit, Matcha Sauce, Crispy Brandy Snap & Spiced Mango Salsa
- THE FRUIT GAME Mexico**  22
Freshly Cut Fruits, Passion Fruit Caviar, Dragon Fruit Sorbet, Coconut Coulis
- KE-UN BOMB Japan (contains alcohol)**     22
Sakura Cherry Ice Cream, Candied Ginger Flambéed Meringue, Japanese Whiskey
- PUDIN Ecuador**   24
Hot Chocolate Mint Fudge Pudding, Vanilla Ice Cream
Please allow 15 minutes of cooking time
- HOUSE MADE ICE CREAM**     6 scoop
Vanilla | Chocolate | Strawberry | Banana | Hazelnut
- HOUSE MADE SORBETS**   6 scoop
Mango & Passion Fruit | Coconut | Lime | Pineapple | Soursop | Mixed Berry
- VEGAN ICE CREAM**    6 scoop
French Vanilla | Coconut Chocolate

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