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IMMERSE IN A MODERN ASIAN DINING EXPERIENCE IN AN ICONIC AND UNIQUE HERITAGE SPACE

Savour inventive takes on Asian classics prepared by Chef-Partner Tzi Qin

Singapore, January 2024 – Primed to open in late January 2024 is **Jiak Kim House**, an exciting dining destination set in a beautiful 1920s conservation warehouse on Jiak Kim Street along the iconic Singapore river.

A refreshing new concept by The Brewerkz Group, **Jiak Kim House** is inspired by the storied past of its unique location. A tribute to the rich history of the locale where trade, entertainment and culture converge, the atmospheric space that formerly housed one of Singapore's most iconic nightclubs has been reimaged to present a warm and welcoming setting that artfully blends heritage with modernity.

Within the expansive dining room accented with exquisite flower arrangements meticulously crafted by a dedicated in-house floral atelier, diners can look forward to partaking in hearty modern classics that showcase the diverse flavours of Southeast Asian cuisine; coupled with a contemporary sensibility, conjured by Chef-Partner Seow Tzi Qin (TQ).

With a deep respect for tradition and a penchant for innovation, Chef TQ has crafted a menu that celebrates the vibrant flavours of Southeast Asian cuisine. Diners can embark on a journey through his inventive takes on classic dishes, each bursting with prime ingredients and unexpected twists.

"I am excited and looking forward to sharing the tales of Jiak Kim House through the food we serve. Growing up in Singapore, a place known and respected as a melting pot of cultures and cuisines, a significant part of my cooking philosophy is based on embracing differences and finding unity in diversity. I hope that my dishes will create memorable experiences and leave a lasting impression on our diners," shares Chef-Partner Seow TQ.

INVENTIVE MODERN ASIAN CUISINE

With the focus on delivering a fulfilling dining experience, the menu at Jiak Kim House is a collective of some of Chef TQ's personal favourites – beautifully-plated dishes brimming with familiar yet robust flavours created with quality ingredients that encapsulates the essence of Modern Asian cuisine.

Starters

Pique the palate with a diverse array of starters. *Tingkat of Memories* (\$36) is designed for two – tuck into a quartet of captivating creations such as a 7-herb crab cake with piquant *Assam Mayo*; lamb goulash croquettes in an herbaceous mint coulis; a chili crab pie tee brimming with homemade filling; and a tri-colour otak otak layered with fresh 'batang' fish paste and prawn chunks.

The comforting *Mushroom Herbal Tea 'Macchiato'* (\$22) is a nod to the popular local specialty of *Bak Kut Teh*. Peppery mushroom consommé, steeped in a fragrant herb and spice medley, is topped with green peppercorn foam and accompanied by playful mini dough fritters. The rich and silky *Gula Jawa Foie Gras* (\$32) is an indulgent number with pan-fried foie gras glazed with *gula jawa* ginger caramel and complemented by candied bacon and a bittersweet rambutan and grapefruit chutney. Taking inspiration from Vietnamese *Bò Lá Lót*, the *Hay-Smoked Wagyu Hamburg* (\$28) is a revelation. Juicy chargrilled patties, crafted from a succulent blend of chuck, short rib, and pork belly, is wrapped with fragrant shiso leaves and served with a tantalizing green pepper sauce.

Mains

Dive into seafood specialties the likes of *Herbal Scallop 'Pao Fan'* (\$42), a refined interpretation of the Teochew 'pao fan' featuring pan-roasted Hokkaido scallops nestled in a nourishing angelica root dashi, crowned with crispy rice puffs, earthy cordyceps, and briny *ikura*. The *Kam Heong Sambal Grouper* (\$40) boasts a robustly flavoured Tiger Grouper fillet; marinated overnight in black peppercorns and homemade sambal, paired with a vibrant mangosteen salsa and fragrant cilantro rice.

A nuanced symphony of flavours, *Garum Quail Panggang* (\$46) presents a beautifully-charred butterflied bird with creamy celeriac mash, truffle sauce, crisp lotus root chips and deep-fried cauliflower *bhaji*.

Be tempted by *Challans Duck Two Ways* (\$48), a riff on one of Chef TQ's personal favourite dishes; an angelica root roast duck. Chef TQ marinates the coveted French Challans duck in an angelica root brine before roasting and serving it with a tangy sour plum sauce alongside a salted vegetable risotto. Indulge in *Beef Tongue to Tail* (\$42) – fork-tender spice-imbued *Rendang* short ribs, torched ox tongue, and braised oxtail with crispy pavé potatoes adorned with grated coconut. Smoky grilled shishito peppers and a refreshing 'rojak' salad complete this symphony of textures and tastes.

Desserts

Satisfy sweet cravings with Chef TQ's inventive repertoire of desserts.

The ethereal *Snow Peak* (\$22) presents a Moutai and pineapple-infused sorbet on a bed of diced scoby, cloaked in a delicate coconut jelly and adorned with guava, strawberries, and playful lime meringue shards. For a delightful twist on a classic, the *Buah Keluak Black Forest* (\$22) offers a cocoa-infused experience, where the earthy notes of buah keluak mingle with luscious chocolate sauce, velvety *namelaka* cream, moist sponge, and kirsch-soaked cherries, all encircled by popping candy and chocolate wafer balls. *Jiak Kim* (\$22) which literally means 'eat gold', is an exquisite flower-shaped dessert embellished with gold foil, combining layers of roselle hawthorn jelly, earl grey mousse, Berriollette compote, and *namelaka* chocolate cream.

Besides an enticing repertoire of *Starters, Mains, Dessert* as well as a selection of grilled meats from the a la carte menu, a lunch set menu will also be available on Monday to Friday, 12pm to 3pm and is priced at \$52++ and \$65++ for two and three courses respectively.

Cocktails

Echoing the bold flavours of the repertoire of dishes is a selection of handcrafted libations inspired by flavours and spirits from around the region. Each cocktail is priced at \$26.

The Asian 'Banana'

Filipino Brandy | Filipino Banana Liqueur | Cherry Liqueur | Spiced Bitters

This yellow-hued concoction possesses fruity notes and tropical undertones that are further enhanced by the subtle warmth of spiced bitters and a slice of caramelised banana.

Uncle Jiak's Kopi

Espresso | Vodka | Butterscotch | Amaretto

Putting a local spin on the ubiquitous Espresso Martini is this tippie made with homebrewed *kopi* enriched with the rich butterscotch and nutty flavours of amaretto – each sip leaves a warm, bittersweet lingering finish on the palate.

Emperor State

Homemade Durian Liqueur | Pisco | Chartreuse Green Liqueur | Thyme | Lemonade

Imbibe the *Emperor State* that spotlights the region's celebrated king of fruits in a novel combination of homemade durian liqueur, Pisco, and the herbal nuances of Chartreuse Green Liqueur. Enlivened by hints of thyme, apple syrup and tangy lemonade, this outstanding drink mirrors the tenacity and boldness that define Singapore.

Don't Mez with Cal

Mezcal | Whiskey | Spiced Bitter | Ginger Liqueur | Kaffir Lime

Don't Mez with Cal tantalises with a fusion of Mezcal and Whiskey, accented by spiced bitters, zesty ginger notes and fragrant kaffir lime leaves, rendering a smoky and spicy profile.

THE SPACE

The design concept at Jiak Kim House is one that seamlessly and intricately weaves together the past and present to create a homely yet elegant setting.

Customers may spot the distinct curvy arch 'pediment' at the top of the building façade; a feature that sets Jiak Kim House apart from the two warehouses next door, as they walk into the expansive double-height ceiling venue that encompasses the main dining room, floral atelier, and private dining room. The aesthetically-arresting entrance is where guests are greeted; striking black and white floor tiles, custom-made rattan furnishing and a feature wall adorned with pictures depicting the bustling scenes of the Singapore river and its surrounds lend a chic 'living room' vibe.

Illuminated by the glow of custom pendant and wall light fixtures, the main dining room exudes a warm and intimate vibe with plush built-in banquette seating against old-fashioned louvered panels and coconut husk walls, as well as terracotta-hued furnishings. Past the wine vault characterised by matching terracotta textured brick walls and a low ceiling lined in sustainable cork finishes, is the private dining room. Lined with blue panelling contrasted with mustard gold upholstery, the room is further enhanced spatially by two bespoke pendant lights suspended from the ceiling mirrors the building's roof pediment.

For dining reservations and enquiries, guests can make their reservation online at www.jiakkimhouse.com, call 9831 5430 or email hello@jiakkimhouse.com.

Note to editor: Prices are subject to service charge and prevailing GST. High-res images of select dishes are available for download [here](#).

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Payment modes Cash, NETS, MasterCard, VISA, AMEX and JCB

Seating capacity 120 pax
Reservations www.jiakkimhouse.com
Website www.jiakkimhouse.com
Facebook <https://www.facebook.com/jiakkimhouse>
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Hashtag #JiakKimHouse

ABOUT THE BREWERKZ GROUP

The Brewerkz Group is a lifestyle food and beverage company. Our business is in craft beer, fine wines, restaurants, and beverage distribution. Many of our brands are long established, well known and well loved by our customers. Our brands include Brewerkz, Crystal Wines, Café Iguana, Shunjuu, Uya, Koji and Jiak Kim House.

For more information, please visit <https://www.brewerkzgroup.com/>

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