

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.



ALA CARTE

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12pm to 3pm. Last order at 2.30pm

6pm to 11pm. Last order at 10pm

STARTERS

MOMOTARO SOMEN	26
Hokkaido Scallops, Tomato Consommé, Ikura, Shiso	
CHILLED CRAB AND JELLYFISH	32
Alaskan King Crab, Shredded Jellyfish, Soursop Sorbet, Thai Green Pepper Sauce	
SMOKED BEEF TARTARE-KI	32
Wagyu Beef, Applewood-Smoked, Ginger-Garlic Marinade, Bean Curd Crisp	
SOUR PLUM CALAMANSI HAMACHI SALAD	28
Yuzu Soy Hamachi, Nuts & Crunch, Seasonal Fruits	
TINGKAT OF MEMORIES	26
7-Herbed Crab Cake , Assam Mayo Lamb Goulash Croquette , Mint Coriander Coulis Spanish Mackerel Otak Otak , Green Curry Aburi Wagyu Beef Skewer , Sesame	
MUSHROOM HERBAL TEA 'MACCHIATO' ⑤	24
Fermented Mushroom Essence, Peppercorn Foam, Dough Fritter	
BUTTERNUT CURRY RAVIOLI ⑤	26
Roasted Butternut Squash Purée, Spiced Curry, Pickle	
CHINESE TRUFFLE WHITE ASPARAGUS	30
Jamón Wrapped White Asparagus, Poached Egg, Mushrooms, Chinese Truffle	
KOREAN SEER FISH OTAK-OTAK	28
Spanish Mackerel, Tom Yum Shellfish Bisque, Obsiblu Prawns	
CHILLI CRAB PIE TEE DIY	24
Jicama Chips, Kaffir Lime, Chilli Crab	
GULA JAWA FOIE GRAS	32
Foie Gras, Rambutan Grapefruit, Ginger Caramel	
GARLIC IBERICO PORK	30
Pluma Cut, Pickled Cucumber, Sand Ginger, Chipotle Garlic Teriyaki Sauce	
HAY-SMOKED WAGYU HAMBURG	30
Shiso Leaf-Wrapped Wagyu Beef Tenderloin, Kimchi Pickles	

⑤ VEGETARIAN

Prices are subject to prevailing GST & Service Charge

MAINS

TRIO OF EGGPLANT ⑤	34
Grilled Miso Eggplant, 5-Spiced Fritter, Ginger Sesame Eggplant Dip, Almonds	
HERBAL SCALLOPS BEURRE BLANC	44
Hokkaido Scallops, Angelica Root, Rice Puffs, Ikura, Dashi Beurre Blanc	
SEAFOOD LAKSA FETTUCCHINE	44
Ulam Mixed Herb Pasta, Obsiblu Prawn, Mud Crab, Laksa Bisque, Sambal	
KAM HEONG SAMBAL GROUPER	46
Live Grouper, Black Pepper Sambal, Cilantro Rice, Mangosteen Salsa	
BLACK COD PONZU MEUNIERE	50
Smoked Butter, Wasabi Ponzu Emulsion, Garlic and Herb Potatoes, Asian Greens	
GARUM QUAIL PANGGANG	48
Butterflied Whole Quail, Cauliflower Bhaji, Celeriac Purée, Truffle Sauce	
MDM LEE'S LOTUS LEAF RICE & AYAM TALIWANG	42
Turmeric Grilled Benja Chicken, Mum's Rice, Acar, Dried Scallops Sambal	
CHALLANS DUCK TWO WAYS	52
Duck Breast, Salted Vegetable Risotto, Angelica Root, Sour Plum Sauce	
MISO MARMITE IBERICO PORK CHOP	50
Miso Marmite Glaze, Potato Mousseline, Lemon Mustard Jus, Mango Habanero Salsa	
TANDOORI LAMB RACK	48
Lumina Lamb, Cumin Carrots, Curried Lamb Mash, Mint Coriander Ganoush	
BEEF TONGUE-TO-TAIL	46
Rendang Short Ribs, Braised Oxtail, Torched Tongue, Domino Potatoes, Rojak Salad	

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FROM THE GRILL

ARITA A4 WAGYU STRIPLOIN, 160G Includes Kimchi and Choice of 2 Sauces	90
TOKACHI HERB WAGYU TENDERLOIN 2 WAYS, 200G Includes Kimchi and Choice of 2 Sauces	90
AUSTRALIAN WAGYU RIBEYE MBS6-7, 250G Confit Potatoes, Broccolini, Includes Choice of 2 Sauces	90
COFFEE MARMITE BONE-IN BEEF SHORT RIBS, 1KG Lettuce Wraps, Garlic Crisps, Cucumber Pickles	160

SAUCES

BORDELAISE SAUCE

CHINESE TRUFFLE SAUCE

THAI GREEN PEPPER SAUCE

HERBAL DASHI BEURRE BLANC

SIDES

'DANG GUI' CONFIT DUCK NECK	22
ROASTED MIXED VEGETABLES ⑤	18
BONE MARROW MASH	18
FRICASSÉE OF WILD MUSHROOMS	18
CONFIT FRENCH POTATOES ⑤	16
SAMBAL SWEET POTATO LEAVES	16

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DESSERT

JIAK KIM Earl Grey Mousse, Berriollette Compote, Roselle Hawthorn Jelly, Gold Leaf	32
SNOW PEAK Moutai Pineapple Sorbet, Kombucha Scoby, Tropical Fruits	24
BLACK FOREST Textures of Dark Chocolate, Buah Keluak Ganache, Kirsch Cream Namelaka	24
GARDEN OF NAOMI Raspberry Lychee Rose Entremet, Dragon's Breath, Juniper Parfait, Sorrel Granité	24
ONDEH ONDEH TIRAMISU Pandan Sablé, Coconut, Gula Melaka	24

VEGETARIAN MENU

STARTERS

TINGKAT OF MEMORIES	26
Tempura Cauliflower, Chipotle Teriyaki Sauce 5-Onion Pie Tee, Crispy Shallots Soy Empanadas, Butter No-Chicken Smoked Mushroom 'Hamburg', Shiso	
AMELA TOMATO SALAD	24
Calamansi Gel, Kinome Herb, Ponzu Sauce	
SOUR PLUM CALAMANSI SALAD	24
Assorted Greens, Nuts & Crunch, Seasonal Fruits	
MUSHROOM HERBAL TEA 'MACCHIATO'	24
Fermented Mushroom Essence, Peppercorn Foam, Dough Fritter	
SMOKED ROOTS TARTARE	28
Beetroot & Carrots, Applewood-Smoked, Ginger-Garlic, Rice Paper	
BUTTERNUT CURRY RAVIOLI	26
Roasted Butternut Squash Purée, Spiced Curry, Pickle	

MAINS

CHINESE TRUFFLE WHITE ASPARAGUS	30
White Asparagus, Poached Egg, Mushrooms, Chinese Truffle	
TRIO OF EGGPLANT	34
Grilled Miso Eggplant, 5-Spiced Fritter, Ginger Sesame Eggplant Dip, Almonds	

SIDES

ROASTED MIXED VEGETABLES	18
CAULIFLOWER BHAJI AND CUMIN CARROTS	16
CONFIT FRENCH POTATOES	16
KIMCHI PICKLES	16
CILANTRO RICE	16