



Kin is a reminder to hold on  
to the things that make us who we are,  
to the things that have been there all along.

Helmed by Chef Damian D'Silva, Kin's menu is a retrospective look at the origins of local cuisine, showcasing time-honoured cooking methods, recipes and ingredients that have been left behind.

Much of the food preparation process involves components that are laboriously handmade from scratch in-house, or procured in limited quantities from a network of traditional makers that Damian has nurtured lifelong relationships with. Some dishes are only available in cadence with a micro-seasonal calendar established through decades of observation by local producers, fishermen and the people who work with them.

Our food is served communal-style to encourage mutual sharing and kinship. Our heritage dishes are recreated as true to their original recipes as possible which impedes us from accommodating most dietary restrictions and sensitivities, but let us know and we will be happy to offer options.

We look forward to feeding you,  
the Kin team  
[@restaurantkin.sg](https://restaurantkin.sg)

## SMALL

A prelude to the multitude of cultures that make up our rich culinary identity.  
We recommend starting with 2-3 small plates per couple.

<b>Keredok</b> (VO)	12
Javanese salad, fresh cabbage, beansprout, cucumber, crushed melinjo cracker, peanut dressing	
<b>Daun Pegaga</b> (VO)	15
herbaceous salad of Asian pennywort, tomato, winged bean, calamansi dressing	
<b>Heritage Salsa</b> (VO) (GF)	15
seasonal market salad, local fruit & herbs, green mango, pineapple, winged bean, torch ginger, tossed in citrus-spice dressing	
<b>Pi Dan Tofu</b> (V)	14
chilled yakko tofu mixed with century egg, pickled vegetable, ginger, spring onion	
<b>Chi Pow Kai</b>	15
Cantonese paper-wrapped boneless chicken, Pop's marinade, served with garlic-chilli	
<b>Ngoh Hiang</b>	15
crispy beancurd skin wraps with five spice prawn & pork filling, served with fresh vinegar-chilli & sweet sauce	
<b>Traditional Satay</b> (GF)	20
skewered pork grilled over charcoal, peanut & pineapple sauce	
<b>Sunday's Fried Chicken</b>	16
Pop's Sunday fried chicken, Indonesian-style spices, lemongrass-chilli	
<b>Hakka Fried Pork</b>	18
pork belly, fermented beancurd, five spice, crisp shallot, artisanal black bean sauce, served with vinegar-chilli sauce	

All prices reflected are subject to prevailing government taxes  
and a 10% service charge.

(V) vegetarian | (VO) vegetarian option available upon request | (GF) gluten-free

## LARGE

Journey through Singapore's culinary heritage, discover the melange of flavours and textures that span our cuisine. Share 1-2 large plates per couple best enjoyed together with rice, vegetables, sambal and pickles.

<b>Aberjaw</b>	36
long-forgotten Eurasian pork ribs stew, fermented bean, traditional spices, bottle gourd	
<b>Babi Masak Assam</b>	38
braised pork belly & rib, preserved bean paste, tamarind, Chinese mustard. Rarely seen outside Peranakan households	
<b>Gulai (GF)</b>	38
tender beef cheek in a rich 15-spice coconut gravy, Chef's variation of an Indian-influenced Indonesian recipe using masala	
<b>Oxtail Semur</b>	38
hearty Eurasian oxtail stew, slow-cooked in aromatic spices	
<b>Butcher's Selection</b>	MP
selected prime cuts cooked to perfection, market vegetables <i>30 mins preparation time</i>	
<b>Ayam Tempura</b>	36
braised kampung chicken, artisanal soya sauce, sweet onion, chilli, lime, tomato. Grandma's twist on a Peranakan classic <i>add fried egg +2</i>	
<b>Ayam Lemak Chilli Padi (GF)</b>	36
braised kampung chicken, chilli padi, sand ginger, fresh coconut milk, ginger flower, kaffir lime	
<b>Ikan Selar Chilli Garam (GF)</b>	18
charcoal-grilled selar fish from Jasper's kelong, stuffed with fresh kaffir lime-chilli paste, calamansi	
<b>Daily Broth</b>	23
a wholesome and nourishing addition to your meal <i>please enquire with your server</i>	

## LARGE

<b>Fishmonger's Haul</b>	MP
fresh daily fish from local waters, cooked in today's recommended house style of preparation <i>subject to availability, 30 mins preparation time</i>	
<b>Seasonal Crab</b>	MP
kelong-caught crab, wok-fried Teochew style with ginger, chilli, garlic, Ah Ng's artisanal tau cheo <i>subject to availability, please order 3 days in advance</i>	
<b>Sambal Prawn Petai</b>	20
fresh prawn & bitter bean, spicy sambal, Grandma's recipe	
<b>Masak Lemak (VO)</b>	20
fresh market vegetables & sweet potato in a light coconut-sambal belacan stew. Chef's favourite lunch dish	
<b>Chap Chye Masak Rempah Titek (VO)</b>	30
mildly-spiced stewed vegetable, a variation of a Chinese classic with a robust seafood flavour	

## VEGETABLES & RICE

Okra with Dried Prawn Sambal (GF) blanched okra, dried prawn sambal. A Eurasian classic always served at home for lunch	10
Brinjal with Sambal Juliana (VO)(GF) brinjal wok-fried with Aunt Juliana's shrimp-sambal sauce	18
Locally-Harvested Greens (V) assorted vegetable, fried with fresh garlic	12
Prawn & Kangkong Tendrils (VO) locally-grown morning glory tendrils, wild-caught sea prawn, artisanal black bean	17
Market Kangkong (V) wok-fried morning glory, with sambal or black bean-garlic sauce. A local favourite served across Southeast Asia	12
Sambal Sweet Potato Leaves (VO) wok-fried sweet potato leaves, shallot, candlenut, chilli	17
Nasi Ulam (GF) fragrant herb rice, sand prawn, salted fish, wolf herring, indigenous herbs, aromatic ginger, sambal belacan-lemongrass mixture <i>limited portions available, please enquire with your server</i>	18
Buah Keluak Fried Rice an irresistible sambal & buah keluak wok-fried rice. A well-loved signature that has followed Chef throughout his career <i>add fried egg +2</i>	32
Jasmine Rice (V)	3
Turmeric Rice (V)	4

## SAMBAL & PICKLES

Sambal Sampler (VO)(GF) a trio of housemade sambals — hijau, belado, belacan — with varying degrees of heat, the perfect accompaniment to your meal	8
Seasonal Achar Chef's favourite pickles following the micro-seasonal calendar	15
House Achar (V)(GF) a side of sweet-sour Southeast Asian pickles, pairs perfectly with Gulai	5
Sambal Buah Keluak (GF) housemade sambal of chilli, belacan, minced pork, candlenut, buah keluak, coconut milk	24

## DESSERTS

Kueh Kosui (GF) steamed tapioca starch, gula melaka, grated coconut. An all-time favourite perfected by Chef over the years with a melt-in-your-mouth mochi texture	12
Kueh Bengkah baked tapioca cake with a firm custardy texture, served with palm sugar syrup & vanilla ice-cream	12
Sugee Cake a must-have for any Eurasian celebration, semolina-butter cake with chopped almond	15
Papaya with White Fungus (GF) chilled sweet dessert soup of local papaya, white fungus, Chinese almond, red date	12
Kedondong & Coconut Sorbet (GF) homemade buah kedondong & fresh coconut sorbet, seasonal market fruit	12
Dessert Sampler a selection of Kin's signature homemade desserts	20



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**DRINKS**

## COCKTAILS

Summer Dive	18
navy strength gin, vanilla, mango, lime, pineapple, ginger beer, coconut	
Mamasita	18
tequila, mezcal, roselle, ginger, grapefruit	
Harvest Moon	18
gentian, akavit, carrot, fennel, lemon	
The Darjeeling Express	18
sauvignon blanc, darjeeling tea, taro	
Strawberry Adonis	18
dry sherry, Bénédictine, vermouth, strawberry, pandan, balsamic	

## MOCKTAILS

Roselle Punch	7
roselle, ginger, grapefruit, soda	
Pina No-Alcolada	7
vanilla, mango, lime, pineapple, ginger beer	
Earl Grey Passion Fruit	7
passion fruit purée, orgeat, earl grey tea	

## WINES

gls / btl

### BUBBLES

Philippe Gamet, Brut Sélection Blanc de Noirs  
NV | Champagne, France 19 / 90

Gramona Corpinnat Imperial Brut  
2014 | Penedès, Spain 27 / 128

François Pinon Vouvray Brut  
2015 | Loire Valley, France 98

### WHITE

Fritz Haag, Riesling  
2018 | Mosel, Germany 19 / 90

François Cazin Cour-Cheverny, Le Romorantin  
2014 | Loire Valley, France 120

Joseph Drouhin Laforêt Bourgogne Blanc  
2017 | Burgundy, France 21 / 100

E.Guigal Côtes du Rhône Blanc  
2017 | Côtes du Rhône, France 19 / 90

### ORANGE

Carrick, The Death of Von Tempsky Riesling  
2018 | Central Otago, New Zealand 24 / 114

### ROSÉ

Château de Berne, Esprit de Méditerranée  
2017 | Côtes de Provence, France 13 / 62

## WINES

gls / btl

### RED

Domaine du Vissoux Beaujolais (Origine) Tradition  
2018 | Beaujolais, France 20 / 95

Joseph Drouhin Laforêt Bourgogne Rouge  
2017 | Burgundy, France 21 / 100

Alamos, Malbec  
2017 | Mendoza, Argentina 17 / 80

E.Guigal Côtes du Rhône Rouge  
2015 | Côtes du Rhône, France 19 / 90

Day Sonoma County Zinfandel  
2016 | Sonoma, USA 128

60ml gls / btl

### SWEET

Carmes de Rieussec  
2011 | Sauternes, France 13 / 128

### FORTIFIED

Barbeito, 10 Year Old Verdelho  
NV | Madeira, Portugal 18 / 210

Emilio Lustau, Palo Cortado Peninsula Solera Reserva  
NV | Jerez, Spain 13 / 128

Mas Amiel  
2014 | Maury, France 13 / 128

## SAKE

720 ml btl

Izumibashi Junmai Ginjo Yamadanishiki	120
Kuroushi Junmai Ginjo Omachi	120
Isojiman Junmai Daiginjo Omachi	268

## BOTTLED BEER

Asahi Lager	12
Lion Brewery Straits Pale Ale	15

## WELLNESS TEA BLENDS

Chamomile Blend Calms nerves   chamomile, lemon balm, linden, hops, peppermint	10
Rose Oolong Gives glowing skin   oolong, rose petals, calendula, nettle	10
Lemon Pu'er Aids digestion   pu'er, lemon balm, lemon verbena	10
Fennel White Tea Detoxes for a quick fix   white tea, fennel, star anise	10
Pu'jicha Promotes healthy heart   ripe Pu'erh and Hojicha	10
Bukit Sari Black Improves alertness and focus   single estate black tea	10

## COFFEE

Single / Double Espresso	4 / 5
Long Black / Flat White / Cappuccino / Latte / Mocha	6
Black Cold Brew	8
Chocolate	7
<i>Soy Milk / Almond Milk / Iced +1</i>	



