



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://www.restaurantkin.sg)

kin

DINNER SET

Min. 2 guests | 98** per guest

A communal-style menu for the whole table. All sets served with rice.

SMALL

Choice of 3 per table

Keredok (VO)

Javanese salad, fresh cabbage, bean sprout, cucumber, crushed melinjo cracker, peanut dressing

Ngoh Hiang

crispy beancurd skin wraps with five spice prawn & pork filling, served with fresh vinegar-chilli & sweet sauce

Chi Pow Kai

Cantonese paper-wrapped boneless chicken, Pop's marinade, served with garlic-chilli

Daun Pegaga (VO)

herbaceous salad of Asian pennywort, tomato, winged bean, calamansi dressing

Traditional Satay (GF)

skewered pork grilled over charcoal, peanut & pineapple sauce

SOUP

Daily Broth

a wholesome and nourishing addition to your meal

VEGETABLES

Okra with Dried Prawn Sambal (GF)

blanched okra, dried prawn sambal.

A Eurasian classic always served at home for lunch

Locally-Harvested Greens (V)

assorted vegetable, fried with fresh garlic

LARGE

Babi Masak Assam

braised pork belly & rib, preserved bean paste, tamarind, Chinese mustard. Rarely seen outside Peranakan households

Fishmonger's Haul

fresh daily fish from local waters, cooked in today's recommended house style of preparation

Ayam Lemak Chilli Padi (GF)

braised kampung chicken, chilli padi, sand ginger, fresh coconut milk, ginger flower, kaffir lime

DESSERTS

Dessert Sampler

a selection of Kin's signature homemade desserts

SAMBAL & PICKLES

Sambal Sampler (VO)(GF) +8/set

a trio of housemade sambals — hijau, belado, belacan — with varying degrees of heat, the perfect accompaniment to your meal

Seasonal Pickle + 12/set

Chef's favourite pickles following the micro-seasonal calendar

Sambal Buah Keluak (GF) + 22/set

housemade sambal of chilli, belacan, minced pork, candlenut, buah keluak, coconut milk

Seasonal Achar (V)(GF) + 6/set

a side of sweet-sour Southeast Asian pickles

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