



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

# LUNCH SET

Min. 2 guests | 48++ per guest

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

## SMALL

Choice of 2 per table

### Keredok (VO)

Javanese salad, fresh cabbage, beansprout, cucumber, crushed melinjo cracker, peanut dressing

### Daun Pegaga (VO)

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

### Chi Pow Kai

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

### Hakka Fried Pork

pork belly, fermented beancurd, five spice, crisp shallot, artisanal black bean sauce, served with chilli-vinegar sauce

## VEGETABLES

### Okra with Dried Prawn Sambal (GF)

blanched okra, dried prawn sambal.

A Eurasian classic always served at home for lunch

## LARGE

### Babi Masak Assam

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

### Ayam Lemak Chilli Padi (GF)

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

## DESSERTS

Choice of 1 per table

### 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

### Kueh Bengkah

baked tapioca cake with a firm custardy texture, served with palm sugar syrup & vanilla ice-cream

## 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