

High House

Wines By The Glass
&
Food Menu

Bar Bites & Snacks

One / Three / Six Oysters

7 / 19/ 36

French Spéciale De Claire “Amélie” Oysters (Size No. 3)
served with homemade Green Chilli Sauce

Kingfish Carpaccio

18

Three slices of Dutch Kingfish served with Seaweed Tempura,
Kizami Wasabi, Guacamole, and Nori Vinaigrette

 Cod Fish Croquetas

16

Three deep-fried Croquetas, topped with Spanish Anchovies, and served
with our homemade Whole Grain Mustard Mayonnaise

 Buttermilk Fried Prawns

18

Three Argentinian Red Prawns served with Sweet & Sour Sauce, Pineapple
Salsa, and topped with Curried Crispy Ikan Bilis

 K.F.C.

16

Four Korean-style Fried Chicken Bites tossed with Gochujang Sauce, and
topped with Sesame Cabbage Slaw

 Sticky Lamb Ribs

28

Three fall off the bone Australian Lamb Ribs on a bed of
Fried Potato Salad topped with a Garlic & Scallion XO Sauce

Monaka Caviar

48

Three Monaka with Caviar served with Dill Sour Cream, Eggs,
and Chives

*Add a glass of 2015 Dom Pérignon Brut – Chardonnay & Pinot Noir Blend

+50

Cheese & Jamón

  Three / Five Cheeses

24 / 38

Chef's selection of 30g each, served with a variety of condiments

Jamón Ibérico




28

30g of 48-months aged Ibérico De Bellota served with
Breadsticks & Spanish Guindilla Peppers












PLEASE CHECK WITH US IF YOU REQUIRE
ASSISTANCE ON DIETARY RESTRICTIONS

Salad

-   B.K.T Salad
Brie, Kale, and Tomatoes tossed in a Walnut dressing
served with Candied Cashews 20
-  HighHouse Garden Salad
Locally grown Mesclun with Chitose Tomatoes in a Shiso Dressing.
Finished with Candied Pecans and Feta Cheese 18

Small Plates

- Pacific Coast Ceviche 24
90g of Seafood - Hokkaido Scallop, Ahi Tuna, and Yabbies in a homemade
Coconut-Lime Dressing
-  Scallop Crudo 36
Hokkaido Scallops drizzled with a Spiced Ginger & Sesame Dressing and
topped with Bawang Goreng, Peanut Brittle, and Cucumber
- Hand-Cut Beef Tartare 38
100g of Tenderloin tossed with Pickled Mustard Greens and Wasabi Stems in
a Seaweed Dressing, topped with Quail Egg Yolk.
Served with a side of Fries
-  Miso Marinated Foie Gras 28
Pan-seared and served alongside a Sweet Corn Velouté accompanied by
Sichuan Crispy Corn and Pork Pancetta
-  Grilled Octopus 28
A succulent Spanish Octopus, served with smoked Chickpea Purée and
Candied Pecans, finished with a Spicy Thai Dressing
-  HighHouse Nuggets & Caviar  128
Sturion Caviar and Chicken Nuggets served with Dill Sour Cream and Chives
-   Not A Butter Chicken 20
Grilled French Chicken accompanied with Guindilla Peppers, Feta Cheese,
and Spiced Butter Curry Sauce
-   แกง มัสมั่น | Veggie Curry 24
Thai-style Massaman Curry of Baby Eggplant, Baby Corn,
and Cauliflower, topped with Candied Cashews and a side of Coconut Sticky
Rice Balls (3pcs)

Mains

A Small Fish

Grilled fillet of Parrotfish drizzled with Cowhorn Green Pepper Sauce and Crispy Soybeans 36

🍴 A Big Fish

400g Greenland Halibut glazed with Pimento Pepper grilled to perfection. Finished with Cognac, it is served with Piedmont Hazelnut, Squid Ink Sauce, and a Walnut Radish Salad. (Perfect for up to 4) 98

🍴 Duck Rillettes Pasta

Long ribbon-shaped Mafaldine Pasta cooked in a heavy Double Mustard Sauce with homemade Duck Rillettes, finished with Parmigiano Reggiano and homemade Bawang Goreng 30

🍴 Belly Of The Beast

12-hour Braised Sakura Pork Belly finished over the Jospier Grill, served with Brown Butter Carrot Purée, BBQ Sauce, and a side of Ginger Flower & Spring Onion Relish 36

🍴 That Expensive Indomie They Told You About

Your childhood favourite topped with Miso Foie Gras, Braised Chicken, a Fried Egg, and some spicy Homemade Sambal 38

🍴 Squid Ink Fried Rice

Topped with King Crab, Calamari and Salmon Roe served with the same Homemade Sambal we love 58

🍴 Lobster Mac & Cheese

Bamboozled with a Lobster Bisque Reduction. Enjoy creamy flavours of Cheddar, Gruyere, and Parmesan with a whole Maine Lobster Tail 68

Steaks

- 🍴 Tenderloin
200g Grain-fed Cape Grim Beef from Tasmania,
perfect when Med-Rare 78
- 🍴 Australian Wagyu Striploin
200g 2GR Beef (MBS 6-7) from Queensland,
best enjoyed Med-Rare 98
- 🍴 Ribeye On The Bone
1kg Dry-Aged (>35 Days) Bone-In Devesa Beef from Argentina,
best done Medium 168

All steaks are served with a side of Red Wine, Jus, Sea Salt, and Wholegrain Mustard

Sides

- 🍴 Mala Shrooms
BBQ Sichuan-Style Medley of Mushrooms, served with Garlic &
Onion Confit, and topped with Pickled Ginger 18
- 🍴 Padron Peppers
Tossed with our homemade Tom Yum Spice Mix and Sumac Yoghurt 18
- 🍴 Broccolini
Oven-Roasted Broccolini served with a tangy Lemon Vinaigrette 18
- Brussels Sprouts
Honey-Soy glazed Brussels Sprouts topped with Crispy Ikan Bilis
and Japanese Tenkasu Puffs 18
- 🍴 Sweet Potato Fries
Served with homemade Salted Duck Egg dip 18
- 🍴 Shoestring Fries
Served with homemade Curry Tartar dip 18

Desserts

 	Churros (6 pcs) Served with three homemade dips: Molasses, Pink Himalayan Peanut Butter & 55% Chocolate Chili	16
 	Juniper Berry & Pink Guava Pomelo Lime Salsa, Lemongrass Snow, Pink Guava Mousse, Lemon Sorbet	16
	Premium Fruit Platter Chef's selection of Seasonal Fresh Fruits	68
	Sweet Potato Basque Cheesecake Sea-Salt Ice Cream, Crispy Sweet Potato, Mille-Feuille	38
	Granny Smith Mille Feuille White Chocolate Cream, Calvados Gel Yuzu Sauce	16

Wines By the Glass

Champagne

120ml

Special Promotion

2015 Dom Pérignon Brut – Chardonnay & Pinot Noir Blend

58

NV Henriot, Souverain Brut – Chardonnay & Pinot Noir Blend

32

Sweet

90ml

2021 Disznóko, 5 Puttonyos Tokaji Aszú

Furmint, Zéta, and Hárslevelú

32

2021 Dr. Loosen, Erdener Treppchen Riesling Spätlese
(Mosel, Germany)

16

2008 Niepoort, Colheita Port - Touriga Franca Blend
(Porto, Portugal)

26

Wines By The Glass (Whites)

Half (90ml)

Full (180ml)

2021 Mas de Daumas Gassac, Moulin de Gassac - Viognier
(Languedoc-Roussillon, France)

12

22

2023 Mt. Difficulty - Sauvignon Blanc
(Bannockburn, Central Otago, New Zealand)

15

28

2023 Penfolds, Koonunga Hill Autumn - Riesling
(South Australia, Australia)

14

26

2023 Pierro, Fire Gully - Chardonnay
(Margaret River, Australia)

14

26

\$1 per diner is charged for unlimited
filtered still, sparkling and hot water

ALL PRICES STATED ARE SUBJECT TO PREVAILING SERVICE CHARGE AND GST

Sommerlier Selection (Whites) 120ml

2020 Antinori, Castello della Sala, Cervaro della Sala Chardonnay Blend (Umbria, Italy)	38
2019 Domaine de Chevalier Sauvignon Blanc & Sémillon (Bordeaux, France)	46
2021 Egon Muller, Scharzhof Riesling Riesling (Mosel, Germany)	38
2022 Domaine Jean Paul & Benoît Droin, Chablis 1er Cru Montéede Tonnere Chardonnay (Burgundy, France)	38
2022 Joseph Pascal, Puligny-Montrachet 1er Cru Les Chalumeaux Chardonnay (Burgundy, France)	48
2020 Paul Jabaoulet Aîné, Hermitage 'Le Chevalier de Sterimberg' Marsanne and Roussanne (Rhône Valley, France)	45
2015 Trimbach, Cuvée Frédéric Emile Riesling (Alsace, France)	38

Wines By The Glass (Reds) Half (90ml) Full (180ml)

2012 Château Canon Chaigneau Merlot Blend (Lalande-de-Pomerol, Bordeaux, France)	19	34
2022 Clos Henri, Estate Pinot Noir Pinot Noir (Marlborough, New Zealand)	15	28
2022 Mas de Daumas Gassac, Pont de Gassac Cabernet Blend (Languedoc-Roussillon, France)	14	26
2021 Penfolds, Koonunga Hill Seventy Six Shiraz-Cabernet Blend (South Australia, Australia)	14	26
2023 Susana Balbo, Crios Malbec Malbec (Uco Valley, Argentina)	12	22

Sommerlier Selection (Reds)	120ml
2019 Alter Ego de Palmer – Merlot & Cabernet Sauvignon (Margaux, Bordeaux, France)	55
2019 Bruno Rocca, 'Currà' Barbaresco DOCGS – Nebbiolo (Piedmont, Italy)	45
2019 Casanova di Neri, Brunello di Montalcino DOCGS Sangiovese (Tuscany, Italy)	38
2015 Couvent des Jacobins Saint-Émilion Grand Cru – Merlot & Cabernet Franc (Saint-Émilion, Bordeaux, France)	38
2012 Dominus, Napanook – Cabernet Sauvignon Blend (Napa Valley, California, USA)	48
2022 Domaine Henri Gouges, Nuits-Saint-Georges 1er Cru Clos des Porrets St-Georges Monopole – Pinot Noir (Burgundy, France)	45
2015 Luigi Baudana, Barolo DOCGS del Comune di Serralunga d'Alba Nebbiolo (Piedmont, Italy)	38
2021 Mas de Daumas Gassac – Cabernet Blend (Languedoc, France)	36
2018 Penfolds, St. Henri - Shiraz (South Australia, Australia)	40