

High House

Mod-Pan-Asian

FLAVOURS OF THE PACIFIC COAST

get connected to our Wi-Fi



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

Raw | Cold | Cured

Small Plates

Freshly Shucked Oysters (No. 3) Chef's seasonal selection, served with Homemade Green Chilli Sauce 3 pieces 6 pieces	24 39
Dutch Kingfish Carpaccio (5 slices) Seaweed Tempura, Kizami Wasabi, Guacamole, Nori Vinaigrette	28
Hokkaido Scallop Carpaccio (8 slices) Truffle, Japanese Chili Oil, Salted Kombu, Chili-Vinegar Dressing	38
Fijian-Style Seafood Ceviche (150g) Hokkaido Scallop, Ahi Tuna, Yabbies, Coconut-Lime Dressing	38

Big Plates

Seafood Platter The freshest selection of Russian King Crab, French Oysters, South African Abalone and Irish Sea Whelk Served with homemade sauces: Cocktail, Green Chili & White Pepper	198
Hand-Cut Beef Tartare (160g) Beef Tenderloin, Wasabi Stems, Pickled Mustard Greens, Seaweed Dressing, Quail Yolk, served with Shoestring Fries	58
Five Cheese Platter Chef's selection, 40g each and served with a variety of condiments	58
48-Month Aged Jamón Ibérico De Bellota (60g) Served with Breadsticks & Spanish Guindilla Peppers Additional Breadsticks	65 8

Salads To Share

HighHouse Garden Salad Shiso Dressing, Chitose Tomatoes, Candied Pecans, Feta Cheese	20
Grilled Curly Kale (farmed by OUE) Crispy Capers, Fish Skin, Sweet & Spicy Soy Dressing	26
Peanut & Asian Salad Sandwich (4pcs) Tau Pok Buns, Garden Vegetables, Hard Boiled Egg, Peanut Brittle	16

From The Kitchen

Small Plates

Grilled Spanish Octopus (150g) Smoked Chickpea Purée, Candied Pecans, Thai-Spiced Dressing	32
Buttermilk Battered Argentinean Red Prawns (4pcs) Sweet & Sour Sauce, Pineapple Salsa, Curried Crispy Ikan Billis	24
Chicken Sanger (4pcs) Sesame Cabbage Slaw, Mayonnaise, Gochujang Sauce	24
Grilled Indiana Duck Breast (120g) Pickled Maitake Mushrooms, Vodka-Mole Sauce	28

Slow Cooked Australian Lamb Ribs (Rack of 3) Fried Potato Salad, Garlic & Scallion XO Sauce	30
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Big Plates

Grilled Greenland Halibut Cownhorn Green Pepper Sauce, Crispy Soybean	28
Grilled Whole Australian Barramundi (600g) Pancetta, Homemade Chai Poh, Bawang Goreng	78
Sakura Pork Belly Massaman Thai Curry (150g) Green Eggplant, Candied Cashews, Sticky Coconut Rice Balls	32
Crabmeat & Squid Ink Fried Rice Calamari, Salmon Roe, Homemade Sambal	58
Lobster Mac N' 3-Cheese Maine Lobster Tail, Lobster Bisque Reduction, Cheddar, Gruyère, Parmesan	68
The Expensive Indomie Your childhood favourite topped with Miso Foie Gras, Fried Egg, Braised Chicken, Homemade Sambal So, are you 'Indomie' now?	38

Steak Selection

All Steaks Are Served With Red Wine Jus, Wholegrain Mustard & Sea Salt

Argentina: Grain-Fed Devesa Beef (Azul, Buenos Aires) Bone-In Ribeye (>35 Days Dry-Aged, 1 kg)	168
Australia: Grass-Fed Cape Grim Beef (Tasmania) Tenderloin (200g)	78
USA: Washugyu Wagyu Beef (Oregon) Striploin SPB 10+ (200g)	98

Vegetables and Sides

Oven-Roasted Broccolini (8 pcs) Lemon Vinaigrette	18
Seasonal Vegetable Tempura Szechuan-Garlic Sauce	16
Overnight Baked Kagoshima Sweet Potato Toasted Assorted Seeds, Mustard & Capers Sauce	16
Shoestring Fries Homemade Curry Tartar Sauce	16
Honey Soy Brussel Sprouts Crispy Ikan Billis, Tenkasu	18
Grilled Gem Lettuce Anchovies, Citrus Capers Brown Butter, Chillis	18



PLEASE CHECK WITH US IF YOU REQUIRE
ASSISTANCE ON DIETARY RESTRICTIONS



ALL PRICES STATED ARE SUBJECT TO PREVAILING SERVICE CHARGE AND GST