

High House

Mod-Pan-Asian

FLAVOURS OF THE PACIFIC COAST

get connected to our wifi



“\$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 6 pieces 12 pieces	42 72
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 Maine Lobster, Mussels, Clams, Yabbies, Oysters served with three homemade sauces: Cocktail, Green Chili & White Pepper Add whole tin of Giaveri Osietra Caviar (30g)	198 100
Hand-Cut Beef Tartare (160g) Beef Tenderloin, Wasabi Stems, Pickled Mustard Greens, Seaweed Dressing, Quail Yolk, 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 5) Fried Potato Salad, Garlic & Scallion XO Sauce	48

Big Plates

Grilled North Pacific Hake (250g) Cownhorn Green Pepper Sauce, Crispy Soybean	46
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, 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, 1kg)	168
Australia: Grass-Fed Cape Grim Beef (Tasmania) Tenderloin (200g)	78
Australia: JAC Wagyu Beef (New South Wales) Striploin MBS 8-9 (200g)	128
Additional Fried Egg	3
Additional Miso Marinated Foie Gras	28

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	20



PLEASE CHECK WITH US IF YOU REQUIRE ASSISTANCE ON DIETARY RESTRICTIONS



High House

Mod-Pan-Asian
FLAVOURS OF THE PACIFIC COAST

Cheese & Desserts

Five Cheese Platter	58
Chef's selection, 40g each and served with a variety of condiments.	
Churros (6 pcs)	16
Served with three homemade dips: Molasses, Pink Himalayan Peanut Butter & 55% Chocolate Chili	
Blackcurrant Chocolate Mousse	24
Caramelised Peanuts, Chocolate Genoise Sponge, Popping Candy	
Pineapple Delight	16
Almond & Lime Sponge, Roasted Coconut & Sea-Salt Ice Cream	
Premium Fruit Platter	68
Chef's selection of Seasonal Fresh Fruits	
Sweet Potato Basque Cheesecake	38
Sea-Salt Ice Cream, Crispy Sweet Potato, Mille-Feuille	