

# High House

Mod-Pan-Asian

FLAVOURS OF THE PACIFIC COAST

## Soft Opening Menu


### Raw & Cured

 Jamón Ibérico De Bellota (48-mth aged, 60g) 65  
Served with Breadsticks & Spanish Guindilla Peppers  
*Additional Breadsticks* 8

Fijian-Style Seafood Ceviche (150g) 38  
Hokkaido Scallop, Ahi Tuna, Yabbies, Coconut-Lime Dressing

Hokkaido Scallop Carpaccio (2 pcs) 38  
Shaved Truffle, Japanese Chili Oil, Salted Kombu,  
Chili-Vinegar Dressing

 Dutch Kingfish Carpaccio (5 slices) 28  
Seaweed Tempura, Kizami Wasabi, Guacamole, Nori Vinaigrette

 Hand-Cut Beef Tartare (160g) 42  
Beef Tenderloin, Wasabi Stems, Pickled Mustard Greens,  
Seaweed Dressing, Quail Yolk, Fries  
*Additional serving of fries* 16

   Seafood Platter 138  
Mussels, Clams, Yabbies, Oysters, Maine Lobster  
Served with three homemade sauces: Cocktail, Green Chili  
& White Pepper  
*Additional sauce* 5  
*Add whole tin of Giaveri Osietra Caviar (30g)* 100  
*Add whole Alaskan King Crab Leg (150g)* 36  
*Add Sea Urchin (15g)* 56

Freshly Shucked Oyster (No. 3)  
Chef's seasonal selection  
1 piece 8  
Half Dozen | Dozen 42 | 72

get connected to our wifi



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

ALL PRICES STATED ARE SUBJECT TO PREVAILING SERVICE CHARGE AND GST

### Seafood Sharing Plates

  Lobster Mac N' 3-Cheese 58  
Maine Lobster Tail, Lobster Bisque Reduction, Cheddar,  
Gruyère, Parmesan

  Crabmeat Squid Ink Fried Rice 48  
Calamari, Salmon Roe, Homemade Sambal

  Grilled Spanish Octopus (200g) 38  
Smoked Chickpea Purée, Candied Pecans, Mesclun,  
Thai-Spiced Dressing

 Grilled North Pacific Hake (250g) 46  
Cownhorn Green Pepper Sauce, Crispy Soybean

 Grilled Whole Korean Halibut (700g) 98  
Pancetta, Homemade Chai Poh, Bawang Goreng

### Vegetables To Share

 Oven-Roasted Broccolini (8 pcs) 16  
Grapefruit, Candied Cashews, Orange & Cashew Tahini

 Seasonal Vegetable Tempura 16  
Szechuan-Garlic Sauce

  Banana Leaf Roasted Cauliflower 16  
Mexican Spices, Feta Cheese, Candied Pecans

Overnight Baked Kagoshima Sweet Potato 16  
Toasted Assorted Seeds, Mustard & Capers Sauce

  HighHouse Garden Salad 26  
Shiso Dressing, Chitose Tomatoes, Candied Pecans, Feta Cheese

 CONTAINS GLUTEN

 CONTAINS NUTS

 CONTAINS DAIRY

PLEASE CHECK WITH US IF YOU REQUIRE  
ASSISTANCE ON DIETARY RESTRICTIONS

### Meat Sharing Plates

Grilled Corn-Fed Whole Spring Chicken 40  
Pickled Pineapple, Fijian Coconut Sauce

  Grilled Whole Indiana Duck Breast (250g) 46  
Pickled Maitake Mushrooms,odka-Mole Sauce

 48hr Marinated Nam Yu Pork Duo (250g) 48  
Fried Pork Loin Rib & Pork Belly, Cabbage Slaw, Garlic-Vinegar Ketchup

   Sakura Pork Belly Massaman Curry (150g) 32  
Green Eggplant, Candied Cashews, Sticky Coconut Rice

Grilled Gundagai Lamb Chops (2 ribs) 56  
Cambodian Inspired Khmer Pickled Vegetables & Yellow Kroeung Sauce

 Slow Cooked Gundagai Lamb Ribs (Rack of 5) 42  
Fried Potato Salad, Garlic & Scallion XO Sauce

  Indonesian-Style Chicken Noodles 28  
Homemade Chicken & Shrimp Dumplings, Lava Egg, Bok Choy,  
Homemade Sambal

### Steak Selection

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 (Gwydir Shire, New South Wales)  
Striploin MBS 6-7 (480g) 168

*\*\*All Steaks Are Served With Grilled Corn & Red Wine Jus*

*Additional Red Wine Jus* 5

