





# High HOUSE

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## Set Lunch Menu

Two Courses	48
Three Courses	58
Four Courses	68

## Cold Starters

-   HighHouse Garden Salad  
Mesclun, Chitose Tomatoes, Candied Pecans, Feta Cheese, Shiso Dressing
-   Insalata Fumo e Spezie *The High Table*  
Charcoal-Grilled Lettuce, Trentino's Spiced Ham Dressing, Apple, Macadamia
- Summer in Seoul *The High Table*  
Chilled Somen Noodles, Aged Watermelon, Geranium Leaf, & Tomato Broth
- Miyazaki Wagyu Carpaccio  
Wasabi Stems, Pickled Mustard Greens, Seaweed Dressing +8

## Hot Starters

-  Panino Al Sugo...Fritto *The High Table* +10  
Fried Flat Bread, ART, eXO Sauce, Burrata, Porcini Ketchup, Pepper "Crusco"
- Grilled Indonesian Squid  
Cowhorn Pepper Sauce, Sweet & Sour Pineapple Salsa, Crispy Fish Skin
- Slow Cooked Australian Lamb Ribs  
 Fried Potato Salad, Garlic & Scallion XO Sauce
- Saikyo Miso Foie Gras +8  
Sweet Corn Velouté, Sichuan Crispy Corn & Pork Pancetta







PLEASE CHECK WITH US IF YOU REQUIRE  
ASSISTANCE ON DIETARY RESTRICTIONS

## Mains

-  12-hour Slow Cooked Sakura Pork Belly  
Coffee Balsamic Glaze, Brussel Sprouts, Brown Butter Carrot Sauce,  
Coconut Sticky Rice
-   Jospser Grilled French Chicken Breast  
Sumac Yoghurt, Sweet Corn, Spiced Butter Curry Sauce
-   Massaman Thai Curry  
Baby Eggplant, Baby Corn, Cauliflower, Candied Cashews, Steamed  
Jasmine Rice
-  Grilled Greenland Halibut +5  
Jospser Grilled Padron Peppers, Piquillo Pepper Sauce
-  Spanish Octopus Reginette Pasta +8  
Kimchi, Furikake, Lobster Bisque Reduction
-  Slow Roasted Australian Wagyu Beef Cheek +12  
6-hour Slow Cooked Sanchoku Wagyu, Bege-dil with Sambal, Red Wine Jus,  
Garlic & Scallion XO

## Desserts

-   Coconut & Cashew Tart  
Almond Cream, Sea Salt Cashew Mousseline, Barley Tea Ice Cream
-   Matcha Gateau  
Sencha Jaconde Sponge, Matcha Ganache, Grapefruit Compote,  
Matcha Ice Cream
- Hazelnut Chocolate Pepper Mousse Cake +5  
Timut Pepper Pain de Xavier, Coffee & Sea Salt Ice Cream



## Beverages

### Virginized Cocktails

Sticky Mango Highball, Triple Lime Sling Montana Sour, J.E.L.L-O, Red Date Reverie, Monk in the Jungle 12

### Softs

Coke 8  
Coke Zero, Sprite, Ginger Ale

### Chilled Juices

Cranberry, Pineapple 8  
Apple  
Orange

### Teas (by the pot)

English Breakfast, Chamomile, Mint, Sencha, Earl Grey 8

### Coffee

Black 6  
White 6  
Additional Shot +2

### Heaps Normal Half Day Hazy

Non-alcoholic Hazy, Australia 10

### Mineral Water

Evian Nude / Evian Sparkling 5

### Non-Alcoholic Sparkling

Glass (150ml)    Bottle (750ml)

#### Muri, Passing Clouds

Gooseberries & Jasmine Tea Non-alcoholic Sparkling, Denmark 14 69

#### Muri, Sherbet Daydream

Redcurrant, Rhubarb & Juniper Non-alcoholic Sparkling, Denmark 14 69

## Ala-Carte Add-Ons

12-hour Sakura Pork Belly 32

Josper Grilled French Chicken Breast 32

Massaman Thai Curry 30

Grilled Greenland Halibut 38

Spanish Octopus Reginette Pasta 30

Slow Roasted Australian Wagyu Beef Cheek 40

## Wines By the Glass

### Champagne

120ml

#### Special Promotion

Dom Pérignon Brut – Chardonnay & Pinot Noir Blend	2015	58
Henriot, Souverain Brut – Chardonnay & Pinot Noir Blend	NV	32
Moët & Chandon, Impérial Brut – Pinot Noir Blend	NV	38
Telmont, Réserve Brut – Chardonnay Blend	NV	30

### White

Half (90ml) Full (180ml)

Cantina Terlano, Tradition – Pinot Grigio (Alto Adige, Italy)	2023	12	22
Mas de Daumas Gassac, Moulin de Gassac – Viognier (Languedoc-Roussillon, France)	2021	12	22
Mt. Difficulty – Sauvignon Blanc (Bannockburn, Central Otago, New Zealand)	2023	15	28
Penfolds, Koonunga Hill Autumn – Riesling (South Australia, Australia)	2023	14	26
Pierro, Fire Gully – Chardonnay (Margaret River, Australia)	2023	14	26

### Red

689 Cellars, Submission - Pinot Noir (California, USA)	2021	15	28
Château Canon Chaigneau – Merlot Blend (Lalande-de-Pomerol, Bordeaux, France)	2012	19	34
Mas de Daumas Gassac, Pont de Gassac – Cabernet Blend (Languedoc-Roussillon, France)	2022	14	26
Penfolds, Koonunga Hill Seventy Six – Shiraz-Cabernet Blend (South Australia, Australia)	2021	14	26
Terrazas de Los Andes, Reserva – Malbec (Mendoza, Argentina)	2021	12	22

## Sweet

Half  
(90ml)

Dr. Loosen, Erdener Treppchen Riesling Spätlese (Mosel, Germany)	2021	16
Mas de Daumas Gassac, Vin de Laurence Vin de Liqueur (Languedoc-Roussillon, France)	2020	46
Niepoort, Colheita Port - Touriga Franca Blend (Porto, Portugal)	2008	26

## Sommelier Selection

120ml

### White

Antinori, Castello della Sala, Cervaro della Sala – Chardonnay Blend (Umbria, Italy)	2020	38
Domaine Billaud-Simon, Chablis 1er Cru Montée de Tonnerre - Chardonnay (Burgundy, France)	2022	38
Egon Muller, Scharzhof - Riesling (Mosel, Germany)	2021	38
Joseph Pascal, Puligny-Montrachet 1er Cru Les Chalumeaux – Chardonnay (Burgundy, France)	2022	48
Château Smith Haut Lafitte - Sauvignon Blanc & Semillon (Pessac-Léognan, Bordeaux, France)	2017	56
Trimbach, Cuvée Frédéric Emile - Riesling (Alsace, France)	2015	38

### Red

Alter Ego de Palmer - Merlot & Cabernet Sauvignon (Margaux, Bordeaux, France)	2019	55
Bruno Rocca, Barbaresco 'Currà' – Nebbiolo (Piedmont, Italy)	2019	45
Couvent des Jacobins Saint-Émilion Grand Cru – Merlot & Cabernet Franc (Saint-Émilion, Bordeaux, France)	2015	38
Dominus, Napanook - Cabernet Sauvignon Blend (Napa Valley, California, USA)	2012	46

Domaine Henri Gouges, Nuits-Saint-Georges 1er Cru Clos des Porrets St-Georges Monopole – Pinot Noir (Burgundy, France)	2022	45
Mas de Daumas Gassac – Cabernet Blend (Languedoc, France)	2021	36
Penfolds, St. Henri - Shiraz (South Australia, Australia)	2018	40

## Beers

Heineken Silver Bottle	Lager, Netherlands	12
Guinness Draught Can	Stout, Ireland	14
Heart Of Darkness Dream Alone	Pale Ale, Vietnam	15
Heart Of Darkness Loose Rivet	New England IPA, Vietnam	16