

The High Table

edition 1

MICHELIN-STARRED CHEF
DANIELE SPERINDIO
STIRS UP ITALIAN TRADITION WITH A
PAN-ASIAN EXPRESSION

AVAILABLE FOR LUNCH & DINNER
10 APR - 15 JUNE

High
House

The High Table

HighHouse's dedication to fostering connections through food is exemplified by The High Table, a unique culinary crossroads. Here, highly acclaimed chefs blend their expertise and signature styles with our Pan-Asian foundation. Each guest chef contributes their own perspective, techniques, and flavours. This convergence of culinary minds creates a dynamic, inventive, and deeply collaborative menu.

Chef Daniele Sperindio

Chef Daniele Sperindio's culinary journey began in Genova, Italy, driven by a deep passion for creativity and storytelling. Shaped by his time with Michelin-starred legends around the world and some of Singapore's most awarded kitchens, Chef Daniele made his mark in 2020 with the launch of his eponymous restaurant, Art di Daniele Sperindio. The restaurant earned a Michelin star within just seven months, and he has since continued to garner acclaim—including being named Best Italian Restaurant in the World 2024 by Gambero Rosso.

Insalata Fumo e Spezie

Charcoal-grilled Lettuce, Trentino's Spiced Ham Dressing, Apple, Macadamia



\$28

DIY

Tuma Persa Cheese Waffle, Bresaola Air-dried Beef, Amalfi Lemon, Thai Basil



\$30

Cacio e Pepe di Mare...Tutte Buccie

Fresh Linguine di Semola, Parmesan Rinds, Black Lime, Hokkaido Scallop



\$38

Piemonte

32 Egg Yolk Taglierini, Pecorino Toscano, Piedmont Hazelnuts, Truffle



\$48

From Singapore with Love

Granita "Kachang", Banana Nectar, Chamomile Pear, Bergamot Gems



\$20

Uovo e Spirito

Marsala Budino "Crème Brûlée", Szechuan Pepper



\$16

Sommelier Crafted Wine Flight

2023 Craggy Range, Te Muna Sauvignon Blanc (120ml)
2020 Carpineto, Chianti Classico Gran Selezione (120ml)
2021 Dr. Loosen, Erdener Treppchen Riesling Spätlese (90ml)

\$68

 GLUTEN FREE  CONTAINS NUTS  CONTAINS DAIRY

Please check with us if you require assistance on dietary restrictions.

High
House

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

 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

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

24 / 38

Jamón Ibérico

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

28

Salad

  HighHouse Garden Salad

Locally grown Mesclun with Chitose Tomatoes in a Shiso Dressing.
Finished with Candied Pecans and Feta Cheese

18



GLUTEN FREE



CONTAINS NUTS




CONTAINS DAIRY


PLEASE CHECK WITH US IF YOU REQUIRE
ASSISTANCE ON DIETARY RESTRICTIONS



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

   แกงมัสมั่น | 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)



PLEASE CHECK WITH US IF YOU REQUIRE
ASSISTANCE ON DIETARY RESTRICTIONS

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. 98
(Perfect for up to 4)

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

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



PLEASE CHECK WITH US IF YOU REQUIRE
ASSISTANCE ON DIETARY RESTRICTIONS

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



PLEASE CHECK WITH US IF YOU REQUIRE
ASSISTANCE ON DIETARY RESTRICTIONS

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

NV Veuve Cliquot Ponsardin, Yellow Label Brut – Pinot Noir

38

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

2022 Domaine Jean Paul & Benoît Droin, Chablis 1er Cru
Montée de Tonnerre – Chardonnay
(Burgundy, France)

38

2022 Joseph Pascal, Puligny-MONtrachet
1er Cru Les Chalumeaux
Chardonnay (Burgundy, France)

48

2021 Egon Muller, Scharzhof – Riesling
(Mosel, Germany)

38

2022 Joseph Pascal, Puligny-MONtrachet 1er Cru
Les Chalumeaux – Chardonnay
(Burgundy, France)

48

2017 Château Smith Haut Lafitte - Sauvignon Blanc & Semillon
(Pessac-Léognan, Bordeaux, France)

56

2015 Trimbach, Cuvée Frédéric Emile - Riesling
(Alsace, France)

38

Wines By The Glass (Reds)

Half (90ml) Full (180ml)

2021 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

2021 Terrazas de Los Andes, Reserva - Malbec
(Mendoza, 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