

# High House

Mod-Pan-Asian  
FLAVOURS OF THE PACIFIC COAST

# High House

## Food Menu

### Desserts

- 🍷 Churros (6 pcs) 16  
Served with three homemade dips:  
Molasses, Pink Himalayan Peanut Butter & 55% Chocolate Chili
  
- 🍷 Pecan & Mascarpone 16  
Roasted Pecan Mousse, Tricolour Tuile, Pecan-Cocoa Soil,  
Mascarpone Ice Cream
  
- 🍷 Granny Smith Mille Feuille 16  
White Chocolate Cream, Calvados Gel Yuzu Sauce
  
- 🍷 Premium Fruit Platter 68  
Chef's selection of Seasonal Fresh Fruits
  
- 🍷 Maple & Molasses Custard Tart 16  
Molasses Sable Breton, Smoked Almond Ice Cream
  
- 🍷 Sweet Potato Basque Cheesecake 38  
Sea-Salt Ice Cream, Crispy Sweet Potato, Mille-Feuille




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PLEASE CHECK WITH US IF YOU REQUIRE  
ASSISTANCE ON DIETARY RESTRICTIONS

ALL PRICES STATED ARE SUBJECT TO PREVAILING SERVICE CHARGE AND GST






## Steaks

-  Tenderloin 78  
 200g Grain-fed Cape Grim Beef from Tasmania,  
 perfect when Med-Rare
-  USDA Wagyu Striploin 98  
 200g Washugyu Beef (SPB 10+) from Oregon,  
 best enjoyed Med-Rare
-  Ribeye On The Bone 168  
 1kg Dry-Aged (>35 Days) Bone-In Devesa Beef from Argentina,  
 best done Medium

*All steaks are served with a side of Red Wine Jus, Sea Salt,  
and Wholegrain Mustard*

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

## Mains

- A Small Fish 32  
 Grilled fillet of Greenland Halibut drizzled with some  
 Cowhorn Green Pepper Sauce and Crispy Soybeans
- A Big Fish 68  
 350g Milkfish Belly, butterflied & glazed with Pimento Pepper grilled  
 to perfection. Served with Pork Pancetta, Homemade Chai Poh,  
 Bawang Goreng, and a side of Citrus-dressed locally grown Mesclun  
 (Perfect for up to 4)
-  Duck Rillettes Pasta 30  
 Long ribbon-shaped Mafaldine Pasta cooked in a heavy Double  
 Mustard Sauce with homemade Duck Rillettes, finished with  
 Parmigiano Reggiano and homemade Bawang Goreng
-  Belly Of The Beast 36  
 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
-  That Expensive Indomie They Told You About 38  
 Your childhood favourite topped with Miso Foie Gras, Braised  
 Chicken, a Fried Egg, and some spicy Homemade Sambal
-  Squid Ink Fried Rice 58  
 Topped with King Crab, Calamari and Salmon Roe served with the  
 same Homemade Sambal we love
-  Lobster Mac N Cheese 68  
 Bamboozled with a Lobster Bisque Reduction. Enjoy creamy  
 flavours of Cheddar, Gruyere, and Parmesan with a  
 whole Maine Lobster Tail



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## Sides

-  Mala Shrooms 18  
 BBQ Sichuan-Style Medley of Mushrooms, served with Garlic & Onion Confit, and topped with Pickled Ginger
-  Padron Peppers 18  
 Tossed with our homemade Tom Yum Spice Mix and Sumac Yoghurt
-  Broccolini 18  
 Oven-Roasted Broccolini served with a tangy Lemon Vinaigrette
- Brussels Sprouts 18  
 Honey-Soy glazed Brussels Sprouts topped with Crispy Ikan Bilis and Japanese Tenkasu Puffs
-  Sweet Potato Fries 18  
 Served with homemade Salted Duck Egg dip
-  Shoestring Fries 18  
 Served with homemade Curry Tartar dip

## 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
-  Buttermilk Fried Prawns 18  
 Three Argentinian Red Prawns served with Sweet & Sour Sauce, Pineapple Salsa, and topped with Curried Crispy Ikan Bilis
-  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
-   One Very Small King Crab Roll 18  
 Asian White Pepper Dressing, Salmon Roe, Chives, Lemon
-   Tofu Puff Pockets 14  
 Two Tau Pok Buns sandwiched with Asian Vegetables, Egg Salad and Peanut Brittle



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## 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

Grilled Squid 20  
A very beautifully grilled Indonesian Squid drizzled with Green Pepper Sauce and a Sweet-Tangy Pineapple Salsa, topped with crunchy Fish Skin

🍷 Not A Butter Chicken 20  
Grilled French Chicken accompanied with Guindilla Peppers, Feta Cheese, and Spiced Butter Curry Sauce

🍷 แกง มัสมัน | 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)

## Cheese & Jamón

🍷 Three / Five Cheeses 24 / 38  
Chef's selection of 30g each, served with a variety of condiments

Jamón Ibérico 28  
30g of 48-months aged Ibérico De Bellota served with Breadsticks & Spanish Guindilla Peppers

## Salads

🍷 B.K.T. Salad 20  
Brie, Kale, and Tomatoes tossed in a Walnut dressing served with Candied Cashews

🍷 HighHouse Garden Salad 18  
Locally grown Mesclun with Chitose Tomatoes in a Shiso Dressing. Finished with Candied Pecans and Feta Cheese