

High House

Wines By The Glass
&
Food Menu

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Wines By The Glass

Champagne

150ml

NV Moët & Chandon, Impérial Brut - Chardonnay Blend

48

NV Telmont, Reserve Brut - Chardonnay Blend

36

Champagne Rosé

150ml

NV Thiénot x Penfolds, Brut Rosé - Pinot Meunier Blend

38

Sweet

90ml

2021 Dr Loosen Erdener Treppchen Riesling Spätlese
(Mosel, Germany)

16

Wines By The Glass (Whites)

Half
90ml

Full
180ml

2023 Cantina Terlano, Tradition - Pinot Grigio
(Alto Adige, Italy)

12

22

2021 Mas de Daumas Gassac, Moulin de Gassac -
Viognier (Languedoc, France)

12

22

2023 Mt Difficulty - Sauvignon Blanc
(Bannockburn, Central Otago, New Zealand)

15

28

2023 Penfolds, Koonunga Hill Autumn - Riesling
(SA, Australia)

14

26

2023 Pierro, Fire Gully - Chardonnay
(Margaret River, Australia)

14

26

Coravin Selection (Whites)

120ml

2017 Chateau Smith Haut Lafitte - Sauvignon Blanc & Semillon
(Pessac Leognan, Bordeaux, France)

56

2022 Joseph Pascal, Puligny Montrachet 1er Cru,
Les Chalumeaux (Burgundy, France)

50

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

38

2022 Billaud Simon, Chablis 1er Cru,
Montee de Tonnere - Chardonnay (Burgundy, France)

38

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filtered still, sparkling and hot water “

Wines By The Glass (Reds)

	Half 90ml	Full 180ml
2020 689 Cellars, 'Submission' - Pinot Noir (California, USA)	15	28
2022 Mas de Daumas Gassac, 'Pont de Gassac' - Cabernet Blend (Languedoc, France)	14	25
2021 Penfolds, Koonunga Hill Seventy Six – Shiraz Blend (SA, Australia)	14	26
2021 Terrazas de los Andes, Reserva - Malbec (Mendoza, Argentina)	12	22
2012 Château Canon Chaigneau – Merlot Blend (Lalande de Pomerol, Bordeaux, France)	19	34

Coravin Selection (Reds)

	120ml
2019 Alter Ego de Palmer - Merlot & Cabernet Sauvignon (Margaux, Bordeaux, France)	55
2019 Bruno Rocca, Barbaresco 'Curra' – Nebbiolo (Piedmont, Italy)	45
2021 Mas de Daumas Gassac, Grand Vin – Cabernet Blend (Languedoc, France)	36
2020 Concha y Toro Don Melchor - Cabernet Sauvignon (Puento Alto, Maipo Valley, Chile)	60
2015 Couvent des Jacobins - Merlot & Cabernet Franc (Saint Emilion, Bordeaux, France)	38
2021 Domaine Cluny, Chambolle-Musigny 1er Cru, Les Charmes – Pinot Noir (Burgundy, France)	50
2012 Dominus, Napanook - Cabernet Sauvignon (Napa Valley, California, USA)	50
2018 Penfolds, St Henri - Shiraz (SA, Australia)	38
2018 Penfolds, Grange Bin 95 - Shiraz Blend (SA, Australia)	145

Bar Bites & Snacks

One/ Three/ Six Oysters French Spéciale De Claire “Amélie” Oysters (Sz.3) served with homemade Green Chilli Sauce	7 / 19 / 36
Kingfish Carpaccio Three slices of Dutch Kingfish served with Seaweed Tempura, Kizami Wasabi, Guacamole, and Nori Vinaigrette	18
Cod Fish Croquetas Three deep-fried Croquetas, topped with Spanish Anchovies, and served with our homemade Whole Grain Mustard Mayonnaise	16
Buttermilk Fried Prawns Three Argentinian Red Prawns served with Sweet & Sour Sauce, Pineapple Salsa, and topped with Curried Crispy Ikan Bilis	18
K.F.C. Four Korean-style Fried Chicken Bites tossed with Gochujang Sauce, and topped with Sesame Cabbage Slaw	16
Sticky Lamb Ribs Three fall off the bone Australian Lamb Ribs on a bed of Fried Potato Salad topped with a Garlic & Scallion XO Sauce	28
One Very Small King Crab Roll Asian White Pepper Dressing, Salmon Roe, Chives, Lemon	18
Tofu Puff Pockets Two Tau Pok Buns sandwiched with Asian Vegetables, Egg Salad and Peanut Brittle	14

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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

มัสมั่น แกง | 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 (3pc)

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

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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

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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Steaks

Tenderloin 200g Grain-fed Cape Grim Beef from Tasmania, perfect when Med-Rare	78
USDA Wagyu Striploin 200g Washugyu Beef (SPB 10+) from Oregon, 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*

Desserts

Churros (6 pcs) Served with three homemade dips: Molasses, Pink Himalayan Peanut Butter & 55% Chocolate Chili	16
Blackcurrant Chocolate Mousse Caramelised Peanuts, Chocolate Genoise Sponge, Popping Candy	24
Pineapple Delight Almond & Lime Sponge, Roasted Coconut & Sea-Salt Ice Cream	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

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