

High House

Wines By The Glass
&
Food Menu

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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

38

NV Moët & Chandon, Impérial Brut – Pinot Noir Blend

NV Telmont, Réserve Brut - Chardonnay Blend 30

Sweet



90ml


2021 Dr. Loosen, Erdener Treppchen Riesling Spätlese (Mosel, Germany) 16

2020 Mas de Daumas Gassac, Vin de Laurence Vin de Liqueur (Languedoc-Roussillon, France) 46

2008 Niepoort, Colheita Port - Touriga Franca Blend (Porto, Portugal) 26

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

 Premium Fruit Platter 68
Chef's selection of Seasonal Fresh Fruits

 Sweet Potato Basque Cheesecake 38
Sea-Salt Ice Cream, Crispy Sweet Potato, Mille-Feuille

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

ALL PRICES STATED ARE SUBJECT TO PREVAILING SERVICE CHARGE AND GST



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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*

Wines By The Glass (Whites)

	Half 90m l	Full 180 ml
2023 Cantina Terlano, Tradition - Pinot Grigio (Alto Adige, Italy)	12	22
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

Sommelier Selection (Whites)

	120ml
2020 Antinori, Castello della Sala, Cervaro della Sala – Chardonnay Blend (Umbria, Italy)	38
2022 Domaine Billaud-Simon, Chablis 1er Cru Montée de Tonnerre - Chardonnay (Burgundy, France)	38
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

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Wines By The Glass (Reds)

	Half 90ml	Full 180 ml
2021 689 Cellars, Submission - Pinot Noir (California, USA)	15	28
2012 Château Canon Chaigneau – Merlot Blend (Lalande-de-Pomerol, Bordeaux, France)	19	34
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

Sommelier Selection (Reds)

	120ml
2019 Alter Ego de Palmer - Merlot & Cabernet Sauvignon (Margaux, Bordeaux, France)	55
2019 Bruno Rocca, Barbaresco 'Currà' – Nebbiolo (Piedmont, Italy)	45
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)	46
2022 Domaine Henri Gouges, Nuits-Saint-Georges 1 ^{er} Cru Clos des Porrets St-Georges Monopole – Pinot Noir (Burgundy, France)	45
2021 Mas de Daumas Gassac – Cabernet Blend (Languedoc, France)	36
2018 Penfolds, St. Henri - Shiraz (South Australia, Australia)	40

Mains

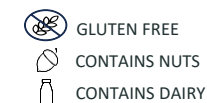
A Small Fish Grilled fillet of Greenland Halibut drizzled with some Cowhorn Green Pepper Sauce and Crispy Soybeans	32
A Big Fish 350g Milkfish Belly, butterflied & glazed with Pimento Pepper grilled to perfection. Served with Pork Pancetta, Homemade Chai Poh, Bawang Goreng, and a side of Citrus-dressed locally grown Mesclun (Perfect for up to 4)	68
 Belly Of The Beast 12-hour Braised Sakura Pork Belly finished over the Josper 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

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
-  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

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