

High House

Set Lunch Menu

Two Courses	48
Three Courses	58
Four Courses	68

Cold Starter

- HighHouse Garden Salad
 Mesclun, Chitose Tomatoes, Candied Pecans,
 Feta Cheese, Shiso Dressing

- Locally Grown Kale Salad
 Brie, Chitose Tomatoes, Walnut Dressing, Candied Cashews

- Dutch Kingfish Crudo
 Bawang Goreng, Peanut Brittle, Cucumber, Spiced Ginger
 & Sesame Dressing

- Miyazaki Wagyu Carpaccio +8
 Wasabi Stems, Pickled Mustard Greens, Seaweed Dressing

Hot Starter

- Salted Olive Orecchiette Pasta
 Piquillo Peppers, Garlic Almond Flakes, Chinese Olive Cream Sauce

- 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

Ala-Carte Add-Ons

- 12-hour Sakura Pork Belly 32

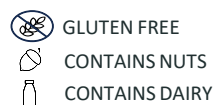
- Josper Grilled French Chicken Breast 32

- Massaman Thai Curry 30

- Grilled Greenland Halibut 38

- Spanish Octopus Reginette Pasta 30

- Slow Roasted Australian Wagyu Beef Cheek 40






PLEASE CHECK WITH US IF YOU REQUIRE
ASSISTANCE ON DIETARY RESTRICTIONS

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

Beverages

Virginized Cocktails

Sticky Mango Highball, Triple Lime Sling		16%	
Montana Sour, J.E.L.L-O,		20%	
Red Date Reverie, Monk in the Jungle		15%	




12

Softs

Coke		4%	
Coke Zero, Sprite, Ginger Ale		5%	


8

Chilled Juices

Cranberry, Pineapple		9%	
Apple		5%	
Orange		10%	

8

Teas (by the pot)

English Breakfast, Chamomile, Mint, Sencha		0%	
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8

Coffee

Black		0%	6
White		5%	6
Additional Shot			+2

Heaps Normal Half Day Hazy Non-alcoholic Hazy, Australia

10

Mineral Water

Evian Nude / Evian Sparkling

5

Non-Alcoholic Sparkling

Muri, Passing Clouds
Gooseberries & Jasmine Tea
Non-alcoholic Sparkling, Denmark




Glass 150ml 14 Bottle 750ml 69

Muri, Sherbet Daydream
Redcurrant, Rhubarb & Juniper
Non-alcoholic Sparkling, Denmark






Glass 150ml 14 Bottle 750ml 69

Main


 12-hour Slow Cooked Sakura Pork Belly
Coffee Balsamic Glaze, Brussel Sprouts,
Brown Butter Carrot Sauce, Coconut Sticky Rice

  Josper 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
Josper 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, Begedil with Sambal,
Red Wine Jus, Garlic & Scallion XO

Dessert

  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

Wines by the Glass

Champagne

150ml

Telmont, Reserve Brut <i>Chardonnay Blend</i>	NV	36
Moët & Chandon, Brut Impérial <i>Pinot Noir and Pinot Meunier Blend</i>	NV	38
Thiénot X Penfolds, Brut Rosé <i>Pinot Meunier Blend</i>	NV	38

White

Half Full
90ml 180ml

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

Red

689 Cellars, 'Submission' <i>Pinot Noir (California, USA)</i>	2021	15	28
Terrazas de Los Andes, Reserva <i>Malbec (Mendoza, Argentina)</i>	2021	12	22
Penfolds, Koonunga Hill 76 <i>Shiraz-Cabernet Blend (South Australia)</i>	2021	14	26
Mas de Daumas Gassac, 'Pont de Gassac' <i>Cabernet Blend (Languedoc, France)</i>	2022	14	26
Château Canon Chaigneau <i>Merlot Blend (Lalande-de-Pomerol, France)</i>	2016	19	34

Sweet

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

ALL PRICES STATED ARE SUBJECT TO PREVAILING SERVICE CHARGE AND GST

Wines by the Glass

Coravin

120ml

White

Joseph Pascal Puligny-Montrachet 1er Cru Les Chalumeaux <i>Chardonnay (Burgundy, France)</i>	2022	50
Château Smith Haut Lafitte Blanc <i>Sauvignon Blanc, Blend (Pessac-Leognan, France)</i>	2017	56
Trimbach Frederic Emile Riesling <i>Riesling (Alsace, France)</i>	2015	38
Billaud-Simon Chablis 1er Cru "Montée de Tonnerre" 38 <i>Chardonnay (Burgundy, France)</i>	2022	

Red

Domaine Cluny Chambolle-Musigny 1er Cru Les Charmes <i>Pinot Noir (Burgundy, France)</i>	2021	50
Penfolds, St. Henri 38 <i>Shiraz (South Australia)</i>	2018	
Penfolds, Grange Bin 95 <i>Shiraz Blend (South Australia)</i>	2018	145
Alter Ego de Palmer Margaux <i>Merlot, Cabernet Sauvignon (Margaux, Bordeaux, France)</i>	2019	55
Napanook Dominus Estate 50 <i>Cabernet Sauvignon (Napa Valley, California, USA)</i>	2012	
Couvent des Jacobins Saint-Émilion Grand Cru <i>Merlot Blend (Saint-Émilion, Bordeaux, France)</i>	2015	38
Bruno Rocca Barbaresco Currà DOCG <i>Nebbiolo (Piedmont, Italy)</i>	2019	45
Concha y Toro Don Melchor <i>Cabernet Sauvignon (Puento Alto, Maipo Valley, Chile)</i>	2020	60
Mas de Daumas Gassac <i>Cabernet Blend (Languedoc, France)</i>	2021	36

Beers

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

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