



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	Õ &	\$28
DIY Tuma Persa Cheese Waffle, Bresaola Air-dried Beef, Amalfi Lemon, Thai Basil	Ö	\$30
Cacio e Pepe di MareTutte Bucce Fresh Linguine di Semola, Parmesan Rinds, Black Lime, Hokkaido Scallop	Õ	\$38
Piemonte 32 Egg Yolk Taglierini, Pecorino Toscano, Piedmont Hazelnuts, Truffle	∂ Ø	\$48
From Singapore with Love Granita "Kachang", Banana Nectar, Chamomile Pear, Bergamot Gems		\$20
Uovo e Spirito Marsala Budino "Crème Brûlée", Szechuan Pepper	Ö	\$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