

The High Table

edition I

MICHELIN-STARRED CHEF
DANIELE SPERINDIO
STIRS UP ITALIAN TRADITION WITH A
PAN-ASIAN EXPRESSION

AVAILABLE FOR LUNCH & DINNER
10 APR - 15 JUNE

High
House

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



\$28

DIY

Tuma Persa Cheese Waffle, Bresaola Air-dried Beef, Amalfi Lemon, Thai Basil



\$30

Cacio e Pepe di Mare...Tutte Buccce

Fresh Linguine di Semola, Parmesan Rinds, Black Lime, Hokkaido Scallop



\$38

Piemonte

32 Egg Yolk Taglierini, Pecorino Toscano, Piedmont Hazelnuts, Truffle



\$48

From Singapore with Love

Granita "Kachang", Banana Nectar, Chamomile Pear, Bergamot Gems



\$20

Uovo e Spirito

Marsala Budino "Crème Brûlée", Szechuan Pepper



\$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



GLUTEN FREE



CONTAINS NUTS



CONTAINS DAIRY

Please check with us if you require assistance on dietary restrictions.

High House

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
NV Moët & Chandon, Impérial Brut – Pinot Noir Blend	38
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

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-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

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

ALL PRICES STATED ARE SUBJECT TO PREVAILING SERVICE CHARGE AND GST

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

Wines By the Glass (Reds)

	Half (90ml)	Full (180ml)
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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 1er 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

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

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

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



PLEASE CHECK WITH US IF YOU REQUIRE
ASSISTANCE ON DIETARY RESTRICTIONS



Cheese & Jamón

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

Jamón Ibérico


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

Salad

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

Small Plates

Pacific Coast Ceviche 24
90g of Seafood - Hokkaido Scallop, Ahi Tuna, and Yabbies in a homemade
Coconut-Lime Dressing

-  Scallop Crudo
Hokkaido Scallops drizzled with a Spiced Ginger & Sesame Dressing and
topped with Bawang Goreng, Peanut Brittle, and Cucumber 36

Hand-Cut Beef Tartare



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 38



Miso Marinated Foie Gras




Pan-seared and served alongside a Sweet Corn Velouté accompanied by
Sichuan Crispy Corn and Pork Pancetta 28

Grilled Octopus

A succulent Spanish Octopus, served with smoked Chickpea Purée and
Candied Pecans, finished with a Spicy Thai Dressing 28

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

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

-    แกงมัสมั่น | Veggie Curry
Thai-style Massaman Curry of Baby Eggplant, Baby Corn,
and Cauliflower, topped with Candied Cashews and a side of Coconut Sticky
Rice Balls (3pcs) 24

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 Jospier 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

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

Sides

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

Desserts

-   **Churros (6 pcs)**
 Served with three homemade dips:
 Molasses, Pink Himalayan Peanut Butter & 55% Chocolate Chili 16
-   **Pecan & Mascarpone**
 Roasted Pecan Mousse, Tricolour Tuile, Pecan-Cocoa Soil, Mascarpone 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