

High House

EVENTS KIT



Welcome to HighHouse

A transcendent day-to-night nightlife and culinary destination where music, art, flavours, and conversations intersect. Spanning more than 10,000 square feet across Levels 61 and 62 of One Raffles Place, HighHouse offers unparalleled views of the Singapore skyline, making it the ultimate setting for meaningful connections, impeccable service, exceptional cocktail, and culinary experiences, coupled with progressive music.



Space

The interior design of HighHouse captures the essence of an intriguing persona that opens the doors to reveal a world of unmatched charm and charisma high above the bustling cityscape. The interior beckons guests with an air of enigmatic allure poured into a range of meticulously designed spaces expressed across over 10,000 square feet on Levels 61 and 62 of One Raffles Place. Every corner of HighHouse is thoughtfully designed, from the elegant dining area to the lounge with plush booths, to the window seats that offer breathtaking views of the Marina Bay precinct and beyond.



Space



The Nest



level **62**



Space



level 61



Space

The Hideout

Our private entertainment room, featuring Singapore's first sky karaoke nook.



Private Dining Room

An intimate space ideal for both casual/social gatherings and high-powered executive meetings.

level

61

HH

The Art Collection

Complementing the interiors is a vibrant international collection of paintings, sculptures, and digital art by artists such as media artist Naoko Tosa (Kyoto), functional art designer Eugenie Kawabata (Melbourne), Willem van Weeghel of Kinetic Objects (The Netherlands), Nicholas Ong (Singapore), Jacob Hashimoto (New York), Jung Lee (Seoul) and digital art and design studio onformative (Berlin), all brought together by visionary art consultants, The Artling.

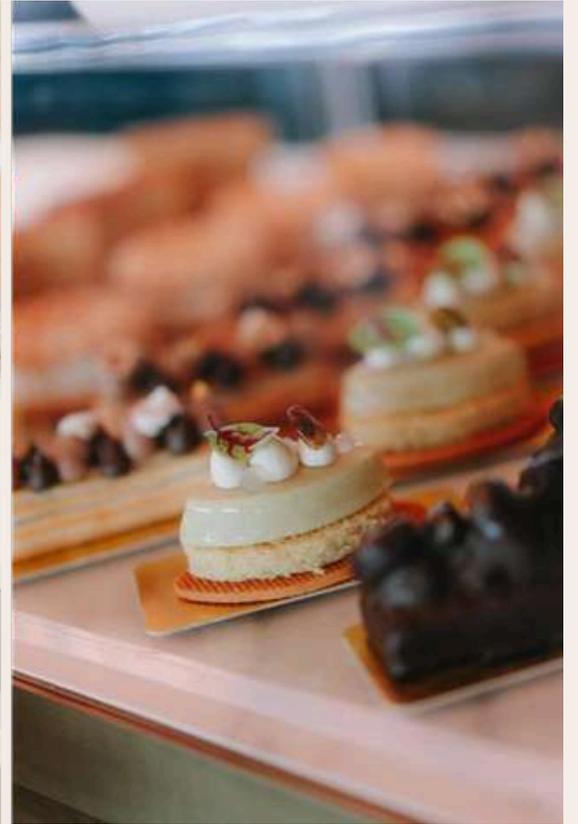


One of the larger pieces is onformative's generative digital art which is featured on a spectacular 14m x 3m screen and changes throughout the day to suit various moods and settings.

The art curation for the space — a dynamic ensemble of emerging and established artists from across the globe — has transformed HighHouse into a transmedia wonderland that offers endless discovery as guests flow through the various spaces.

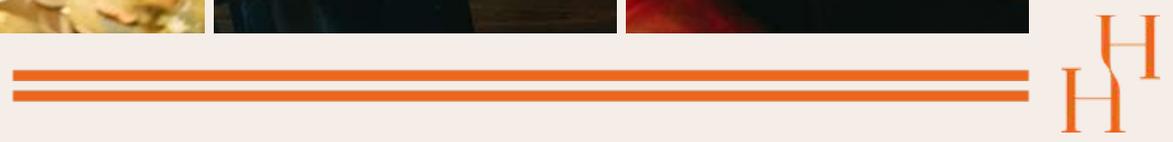
Flavours

HighHouse draws on flavours from around the Pacific Coast. Executive Chef Sam Chin presents a tantalising Pan-Asian menu of sharing plates that spotlights fresh seafood, tropical fruits, and root vegetables.



Event Types

Corporate events, Private Parties, Product Launches, Workshops, Seminars & more.



Menus : Set Lunch Menu

2-Course

Cold Starter

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

3-Course

Norwegian Smoked Salmon "Tataki"
Lemon & Garlic Sauce

4-Course

Ecuadorian Prawn Toast (Add \$10++)
Homemade Sourdough Bread, Ikura, Marie Rose Sauce

Miyazaki Wagyu Carpaccio (Add \$12++)
Wasabi Stems, Pickled Mustard Greens, Seaweed Dressing

Hot Starter

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

Grilled Spanish Octopus
Herb Dressing, Olive, Chitose Tomato

Slow Cooked Australian Lamb Ribs
Fried Potato Salad, Garlic & Scallion XO Sauce

Hot & Sour Seafood Stew (Add \$10++)
New Zealand Green Mussel, Whitebait, Tom Yum Spice, Chitose Tomato

Main (Choose 1 Only)

Thai-style Massaman Curry
Baby Eggplant, Baby Corn, and Cauliflower, Candied Cashews and a bowl of Jasmine Rice

Josper Grilled French Chicken Breast
Butter Spices Sauce, Sumac Yoghurt, Sweet Corn

12hr Sakura Pork Belly
Brussels Sprouts Brown Butter Carrot sauce, Coffee Balsamic Glaze, Coconut Sticky Rice

Grilled Greenland Halibut
Josper Grilled Padron Peppers, Piquillo Pepper Sauce

Spanish Octopus Reginetti Pasta (Add on 8)
Kimchi, Furikake, Lobster Bisque Reduction

6hr Slow Cooked Australia Sanchoku Wagyu Beef Cheek (Add on 12)
Begedil with Sambal, Red wine Jux, Garlic & Scallion XO

Dessert

Matcha Gâteau
Sencha Jaconde Sponge | Matcha Ganache | Grapefruit Compote | Matcha Ice Cream

Hazelnut-Chocolate-Timut Pepper Mousse Cake (Add on 5)
Timut Pepper Pain De Xavier | Coffee & Sea Salt Ice Cream

MENU ITEMS ARE SUBJECT TO CHANGES BASED ON AVAILABILITY AND THE DISCRETION OF HIGHHOUSE

ALL PRICES STATED ARE SUBJECT TO PREVAILING SERVICE CHARGE AND GST



Menus : Set Dinner Menu

3-Course

Cold Starter

Zucchini Carpaccio
Brie de Meaux, Cashew Nut Cream, Green Pea Velouté, Walnut Dressing

4-Course

Dutch Kingfish Tataki
Spiced Butter Curry, Ginger Flower & Spring Onion Relish, Padron Peppers

Hokkaido Scallops Crudo
Spiced Ginger & Sesame Dressing, Bawang Goreng, Peanut Brittle, Cucumber

Miyazaki Wagyu Carpaccio (Add \$15++)
Wasabi Steams, Pickled Mustard Green, Nori & Spanish Anchovies Vinaigrette, Cashew Cream Cheese

Hot Starter

Josper Grilled Cauliflower
Labneh, Smoke Olive Tapenade, Green Asparagus

Grilled Spanish Octopus
Piquillo Pepper Sauce, Kimchi, Parmesan Reggiano

Saikyo Miso Foie Gras
Sweet Corn Velouté, Sichuan Crispy Corn & Pork Pancetta

Poached Maine Lobster Tail (Add \$20++)
Lobster Saffron Sauce, Ikura, Curry Leaves Oil, Jamón Ibérico, Celtuce

Main (Choose 1 Only)

Josper Grilled French Chicken Breast
Baby Carrot, Brown Butter Carrot Purée, Seaweed Sauce

Pan Seared Greenland Halibut
Brown Butter Miso Sauce, Crispy Soybean, Josper Grilled Zucchini

Slow Roast Australia Wagyu Beef Brisket
Smoked Mashed Potato, Red Wine Jus, Garlic & Scallion XO

Josper Grilled USDA Wagyu Striploin (Add \$25++)
*150g Washugyu Beef (SPB 10+) from Oregon, best enjoyed Med-Rare
Black Winter Truffle, Morel & Porcini, Red Wine Jus*

Dessert

Gluten-Free Chocolate Cake
*Chocolate Opaline, Ghana Caramelized Cocoa Nibs,
70% Guanaja Chocolate Sorbet*

Hojicha & Apricot Gateaux (Add \$10++)
*Hojicha Sponge, Smoke Apricot Mousse, Mascarpone Foam,
Goat Milk Ice Cream*

(D) – contains dairy | (N) – contains nuts | (GF) – gluten free

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Menus : Canapés

Choice of

Cold

Norwegian Smoked Salmon "Tataki" | Ikura | Lemon Dressing (D)
Ecuadorian Prawn Tartlet | Marie Rose Cocktail Sauce | Tobiko
Yellowfin Negitoro on Puff | Yuzu Dressing | Chive Cream Cheese (D)
Chicken Liver Parfait Toast | Chinese Scallion | Takuan (D)
Hand Cut Beef Tartare Tartlet | Iberico Ham | Seaweed Dressing (Add \$15++)

7 selections

Warm

Fried Duck Breast | Sichuan Spices | Dill Cream (D)
Beef Cheek Ragu Kueh Pie Tee | Tomato | Parmesan (D)
Spanish Octopus | Potato Noisettes | Herb Dressing (D)(N)
Cod Slider | Curry Tartare Sauce (D) (Add \$15++)

9 selections

Vegetarian

Green Olive & Tomato Tartlet | Brie de Meaux (D)
Mushroom & Truffle Tartlet | Wild Mushroom (D)
Kueh Pie Tee | Guacamole | Pineapple Salsa

Dessert

Strawberry & Lime Verrine | Strawberry Lime Salsa | Strawberry Confit | Mascarpone Cream (D)(N)
Molasses Pecan Éclair | Roasted Candied Pecan | Molasses Custard | Vanilla Glaze (D)(N)
Sunset Triple Citrus Tart | Yuzu Curd | Lemon Yuzu Mousse | Lime Sponge (D)(N)
Pistachio Tart | Pistachio Cream | Sea Salt Pistachio Praline | Pistachio Whip (D)(N) (Add \$10++)

Live Station (2 hours, buyouts only)

(Optional live station(s) can be added on to canape menus)

Mac' N Cheese | Cheddar | Gruyere | Parmesan (Add \$25++)
Spaghetti Aglio e Olio (Add \$25++), with Prawns (Add \$35++)
Moroccan Style Grilled Chicken Thigh Boneless | Creamy Persillade Sauce (Add \$35++)
Grilled Red Snapper | Cowhorn Green Pepper (Add \$40++)
Oven Roast Lamb Shoulder | Mixed Berries & Balsamic Sauce (Add \$40++)
Korean Style Slow Roasted Australian Wagyu Beef Brisket | Red Wine Sauce (Add \$45++)
Roasted Tasmanian Tenderloin | Green Peppercorn Sauce (Add \$88++)

Sides (Additional side dishes to accompany your Live Station)

Fried Duck Breast | Truffle Mashed Potatoes | Wild Mushroom Sauce (Add \$12++)
Tom Yum Spice Padron Peppers | Sumac Yoghurt Dip (Add \$12++)
Honey-Soy glazed Brussels Sprouts | Japanese Tenkasu Puffs (Add \$12++)
Creamy Spinach | Parmesan (Add \$15++)
Oven Roasted Seasonal Vegetable | Garlic Sauce | Crispy Garlic | White Miso (Add \$15++)

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Menus : Canapés



Menus : Beverages

Free Flow Packages

Option 1:

Inclusive of:

Non-alcoholic: Soft drinks, Juices

Alcoholic: Beer, Wines

Option 2:

Inclusive of:

Non-alcoholic: Soft drinks, Juices

Alcoholic: Beer, Wines, Housepour Spirits

Option 3:

Inclusive of:

Non-alcoholic: Soft drinks, Juices

Alcoholic: Beer, Wines, Housepour Spirits,

Signature Draft Cocktails

Champagne Option

Optional free flow champagne option can be added to the free flow packages

Champagne label: Moët & Chandon Imperial Brut

Alcoholic Beverages

Beer

Heineken

Wines

Oxford Landing Chardonnay

Oxford Landing Cabernet Shiraz

Housepour Spirits

Absolut Elyx

Monkey 47

Codigo Blanco

Maker's Mark

Chivas 18

Singleton 12

Ron Zacapa 23

Signature Draft Cocktails

Yolk & Phin

Silk & Maize

Oak & Plum

Thai Silk

Sirsak Siren

Sampuguita's Kiss

Non-Alcoholic Beverages

Soft Drinks

Coca-Cola

Coca-Cola Zero

Sprite

Ginger Ale

Ginger Beer

Tonic

Juices

Apple

Orange

Cranberry

Pineapple

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Menus : Beverages



Capacity

Mixed seated/standing capacity

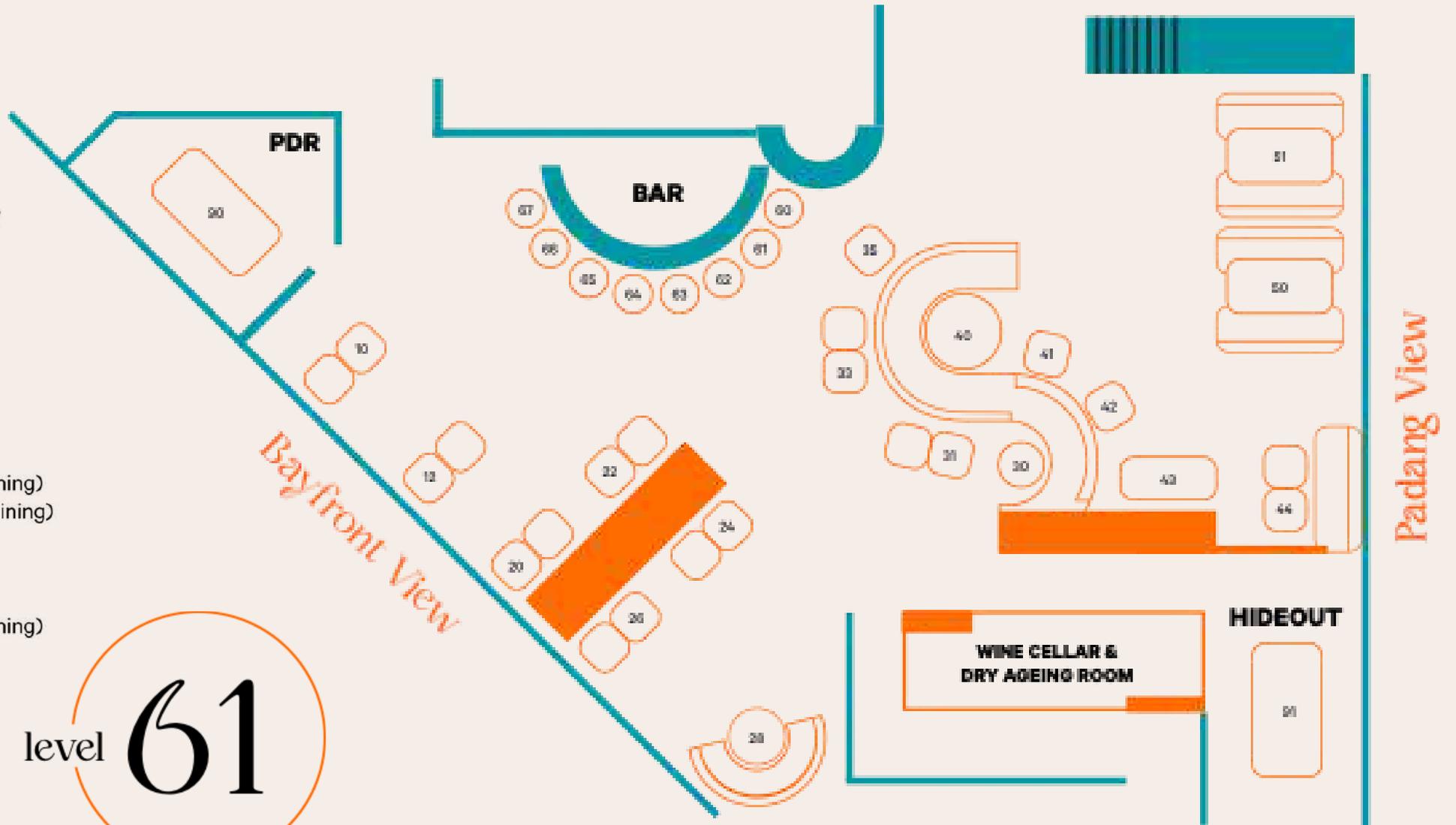
L61: up to 120 pax
L62: up to 150 pax
Full venue: up to 300 pax

Dining capacity

L61:
Main Dining – 70 pax
PDR: 10 pax
Hideout – up to 10 pax
Bar seats – 6 pax (excluded for dining)
2x Sofas - 2x 6pax (excluded for dining)

L62:
Main Dining – 80 pax
Bar seats – 6 pax (excluded for dining)

level **61**



Capacity

Mixed seated/standing capacity

L61: up to 120 pax

L62: up to 150 pax

Full venue: up to 300 pax

Dining capacity

L61:

Main Dining – 70 pax

PDR: 10 pax

Hideout – up to 10 pax

Bar seats – 6 pax (excluded for dining)

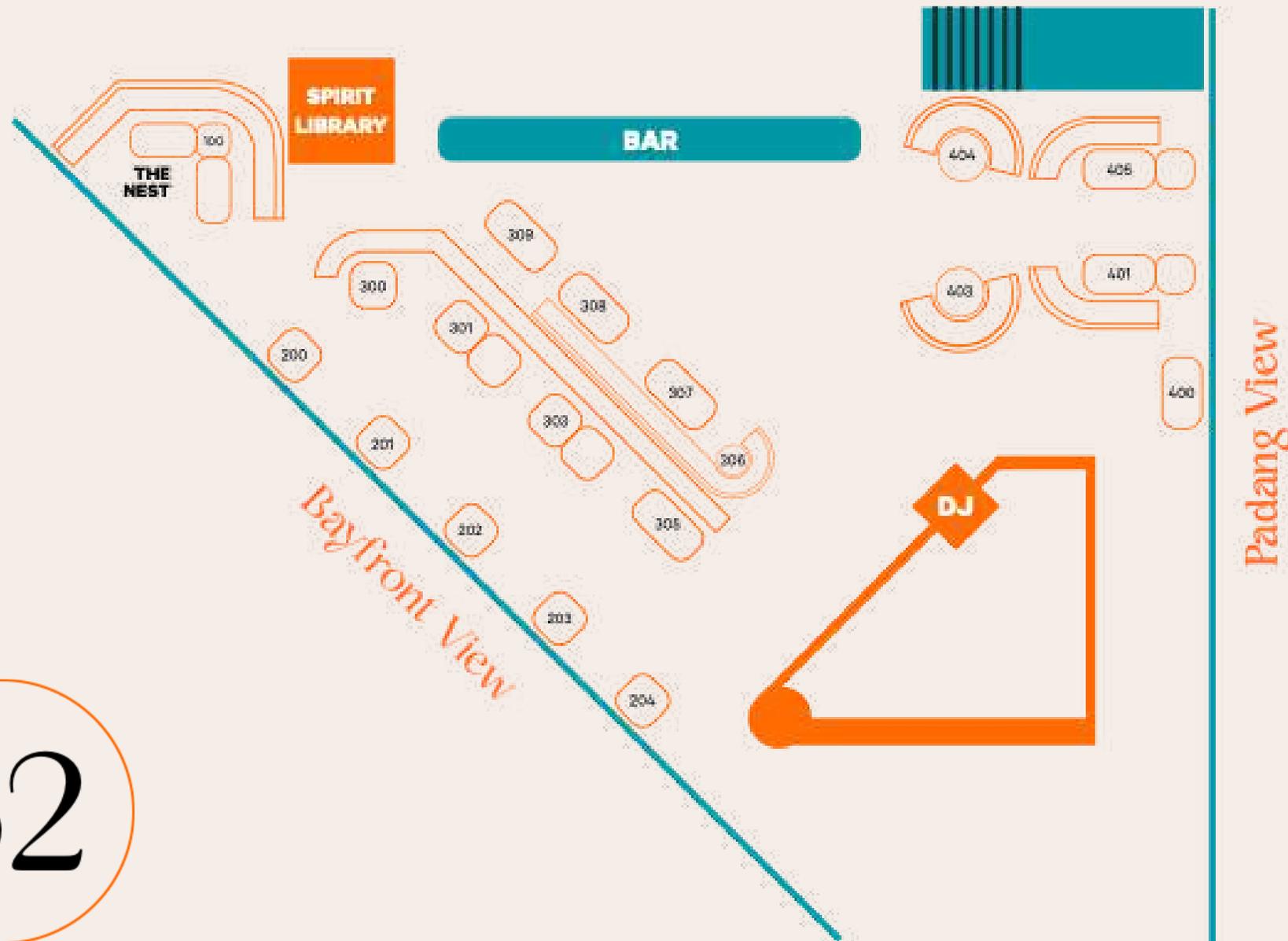
2x Sofas - 2x 6pax (excluded for dining)

L62:

Main Dining – 80 pax

Bar seats – 6 pax (excluded for dining)

level **62**



AV : LED Setup

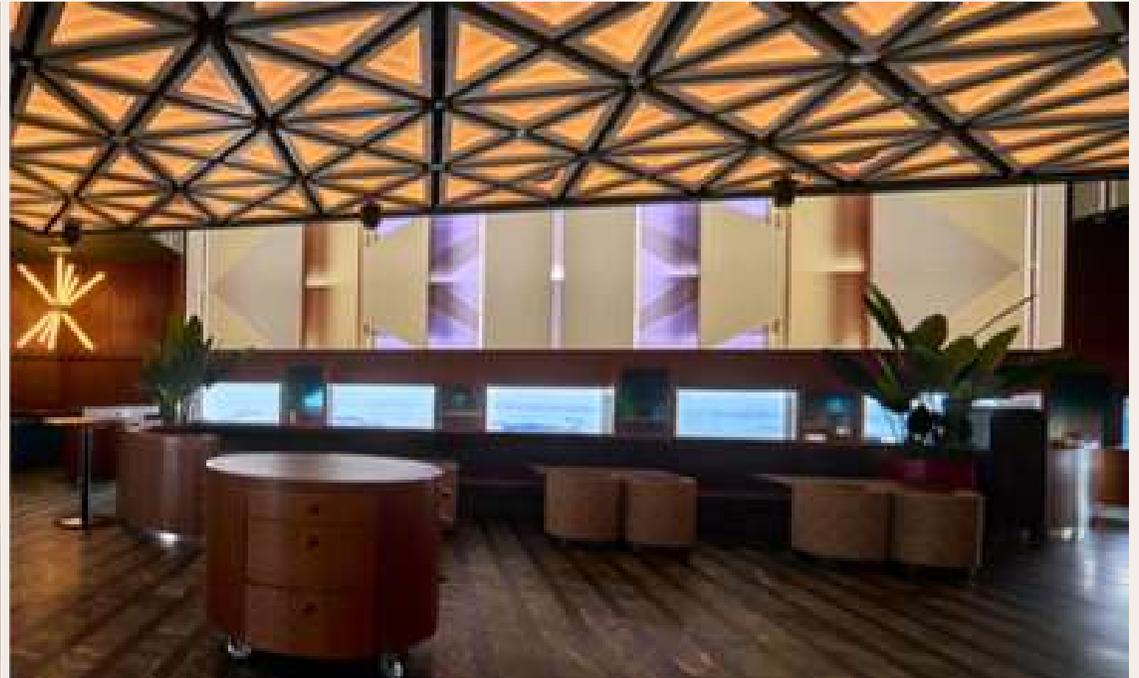
Plug-and-Play LED Setup:

Any additional edits to videos or assistance in creating visuals will incur extra charges.
An AV personnel will be present throughout the event to ensure smooth operation of the LED panels.

LED PANEL 1



LED PANEL 2



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AV : LED Panel Specifications

LED Panel 1 (Above the Windows)

Resolution: 6912 x 1408 pixels

LED Panel 1 (Above the DJ Console)

Resolution: 2048 x 1024 pixels

The LED walls will have a single input source, either from a laptop or the provided assets. Both screens will display the same source, with the main content centered.

Should you plan to present from your own laptop with custom content and a structured rundown, a coordinator is required to manage all slide and video playback.

*For videos used as looping background or logos, please provide them in .dvr3 or .png format



FAQs

EVENT BOOKING

Event bookings must be made at least 3 months in advance.

SITE VIEWING

Site viewing is strictly by-appointment only.

SET UP

All external set-up and decorations must be removed by the client by the end of the event, unless discussed otherwise. Late removals are subjected to additional fees.

DIETARY REQUIREMENTS

We are pleased to accommodate most dietary requirements and special requests to the best of our abilities. It is important to note that we cannot guarantee fulfilment of all requests. Please be aware that our restaurant is not certified as halal.

CONFIRMATION

Menu, dietary requirements, set-up, and final guest count must be confirmed at least 14 days prior to the event date. Last minute changes are subject to availability.

DEPOSIT

The deposit shall be 50% of the minimum spend quoted (unless otherwise stated) and is non-refundable. The remaining minimum spend balance must be settled at or before the start of the event. Please note that your reservation will only be confirmed upon receipt of all signed pages of the event agreement and the deposit of 50% (unless stated otherwise).



Operating Hours

Mon & Tue

11.30am to 11pm

Wed, Thu, Fri

11.30am to 1am

Sat

5pm to 1am

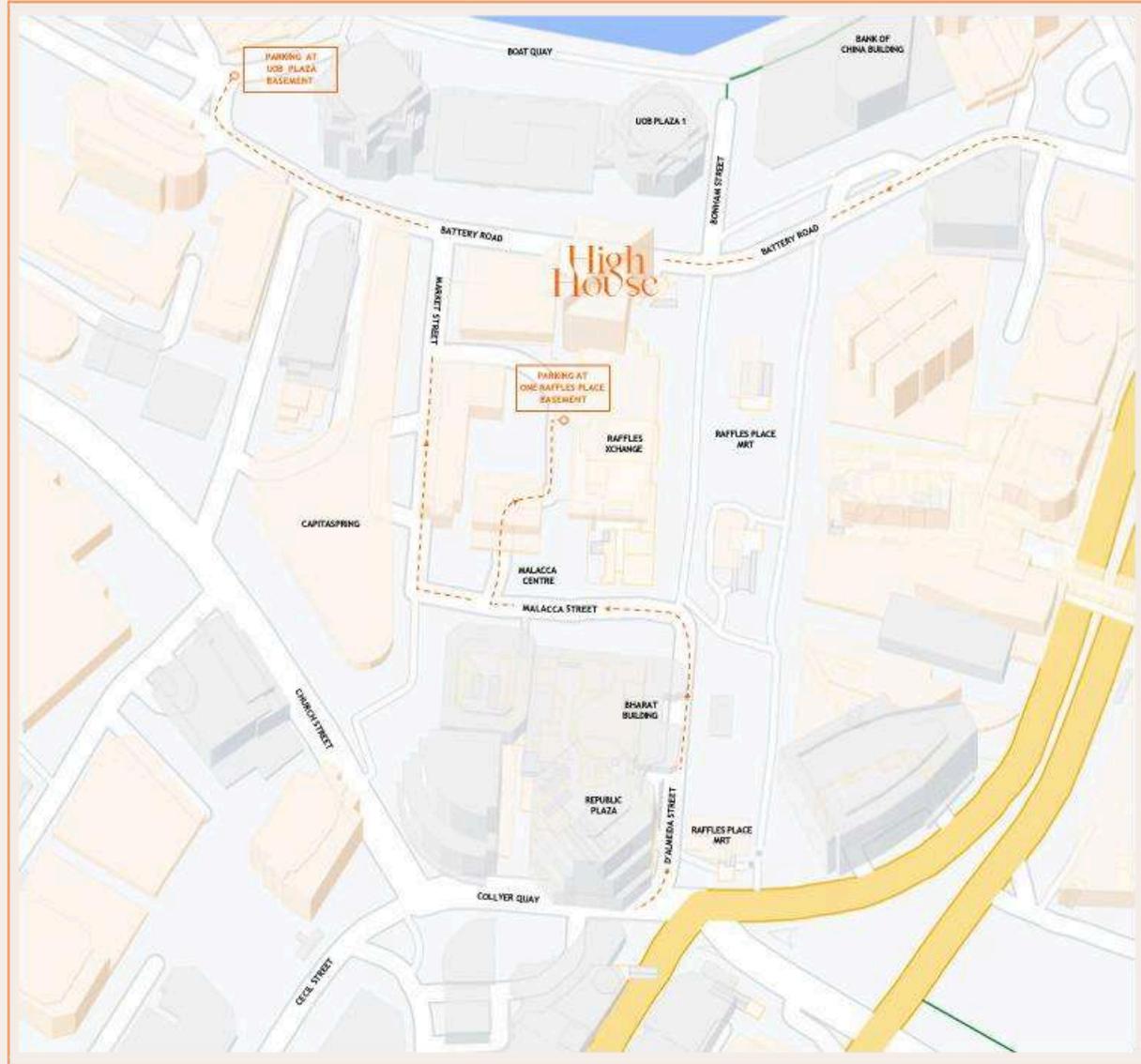
Find Us

Address

1 Raffles Place, L61-62,
Singapore 048616

Parking Options

UOB Plaza Basement Carpark
One Raffles Place Basement Carpark



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