

# High House

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Wines By The Glass  
&  
Food Menu

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## The Raw Bar

### Three / Six / Twelve Oysters

19 / 36 / 68

French Spéciale De Claire "Amélie" Oysters (Size No. 3)  
served with homemade Green Chilli Sauce

### Seafood Platter

158

"Amélie" Oysters

South African Green Lip Abalone poached in Kombu

Ecuadorian Prawns & Canadian Lobster Tail in Marie Rose Sauce

Ikura & Yellowfin Negitoro with Shiso Dressing

Grilled Spanish Octopus in Herb Dressing, Olives & Chitose Tomatoes

### Pacific Coast Ceviche

24

Hokkaido Scallop, Ahi Tuna, Yabbies, Coconut-Lime Dressing

### Dutch Kingfish

24

Guindillas, Salmon Roe, Hyuganatsu Garlic Sauce

### Hand-Cut Beef Tartare

42

Pickled Mustard Greens, Wasabi Stems, Seaweed Dressing, Quail Egg  
Yolk, Homemade Sourdough Bread

## House of Sturion Caviar

### Osetra Caviar (30g tin)

98

### High house Nuggets & Caviar



128

Sturion Caviar and Chicken Nuggets served with Dill Sour Cream  
and Chives

*Add a glass of*

2015 Dom Pérignon Brut – Chardonnay & Pinot Noir Blend

+50

 GLUTEN FREE

 CONTAINS NUTS

 CONTAINS DAIRY

PLEASE CHECK WITH US IF YOU REQUIRE  
ASSISTANCE ON DIETARY RESTRICTIONS

## Small Plates

-   **High House Garden Salad** **18**  
Mesclun, Chitose Tomatoes, Candied Pecans, Feta Cheese, Shiso Dressing
- Ecuadorian Prawn Toast** **28**  
Homemade Sourdough Bread, Ikura, Marie Rose Cocktail Sauce
- South African Green Lip Abalone** **36**  
Jamon Iberico, Celtuce, Crispy Vermicelli with Garlic Spice, Chicken & Abalone Sauce
-   **Grilled Spanish Octopus** **30**  
Smoked Chickpea Puree, Candied Pecans, Spicy Thai Dressing
-  **Norwegian Smoked Salmon "Tataki"** **28**  
Sichuan Preserved Vegetable, Lemon & Garlic Sauce
- Sticky Lamb Ribs** **28**  
Fried Potato Salad, Garlic & Scallion XO Sauce



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## Big Plates

-  **Hot & Sour Seafood Stew**  
Lobster Claw, Whitebait, Tom Yum Spice,  
Prawn Chip, Chitose Tomato

46
-   **Grilled Greenland Halibut**  
Conpoy, Brown Shrimp, Preserved Lemon &  
Green Peppercorn Butter Sauce

58
-    **Thai-Style Chicken Massaman Curry**  
Grilled French Chicken Breast, Baby Corn,  
Sichuan Crispy Corn & Pork Pancetta

38
-  **Grilled Iberico Pork Collar**  
Dukkah Spice, Black Truffle Char Siu Sauce

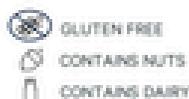
48
-  **Slow Cooked Australian Beef Cheek**  
Sauteed Kelp with Wild Mushroom, Miso & Kombu Sauce

58
-  **That Expensive Indomie They Told You About**  
Miso Foie Gras, Braised Chicken, Fried Egg, Homemade Sambal

38
-  **Squid Ink Fried Rice**  
King Crab, Calamari, Salmon Roe, Homemade Sambal

58
-  **Lobster Mac N Cheese**  
Lobster Bisque Reduction, Cheddar, Gruyere, Parmesan

68



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## Steaks

Served with Red Wine Jus, Sea Salt, and Wholegrain Mustard

- |  |            |
|--|------------|
|  <b>Tasmanian Tenderloin</b><br>200g Grain-fed Cape Grim,<br>recommended Med-Rare                              | <b>78</b>  |
|  <b>Queensland Wagyu Striploin</b><br>200g 2GR Premium Wagyu Beef (MBS 6-7),<br>recommended Med-Rare           | <b>98</b>  |
|  <b>Arita M Wagyu Striploin</b><br>200g Miyazaki Wagyu Beef,<br>recommended Med-Rare                           | <b>128</b> |
|  <b>Argentinean Ribeye On The Bone</b><br>1kg Dry-Aged (>35 Days) Bone-In Devesa Beef,<br>recommended Medium | <b>168</b> |

*Please allow an estimated serve time of 20-30 minutes for 200g Steaks,  
and 50-60 minutes for Ribeye On The Bone.*

## Accompaniments

- |  |                      |
|--|----------------------|
| <b>Black Truffle</b>                         | <b>5</b><br>per gram |
| <b>Miso marinated Fole Gras</b>              | <b>28</b>            |
| <b>Add Sansho Pepper Charred Leek Relish</b> | <b>+4</b>            |



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## Sides

- |   |    |
|---|----|
|  Shoestring Fries<br>Homemade Curry Tartar Dip              | 18 |
|  Grilled Padron Peppers<br>Tom Yum Spice Mix, Sumac Yoghurt | 20 |
|  Roasted Broccolini<br>Tangy Lemon Vinaigrette              | 20 |
| Honey-Soy Brussels Sprouts<br>Crispy Ikan Bilis, Japanese Tenkasu Puffs   | 20 |



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## From the Deli

Jamón Ibérico de Bellota (30g) 28

Served with Homemade Sourdough Bread & Spanish Guindilla Peppers

Duck Rillettes (80g) 20

Served with Homemade Sourdough Bread

  Cheese Board (3 kinds / 5 kinds) 24 / 38

Chef's selection of 30g each, served with a variety of condiments

 Taggiasca Black Olives (80g) 12

 Blue Cheese Stuffed Green Olives (100g) 16

## Conservas

Spanish Canned Seafood Delicacies in Olive Oil

 Mussels Escabeche (115g) 27

 Baby Sardines (112g) 29

 Mackerel (130g) 25

Homemade Sourdough Bread (6pes) 5

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## Desserts

-   **Churros (6 pcs)** **18**  
Served with three homemade dips:  
Molasses, Pink Himalayan Peanut Butter & 55% Chocolate Chili
-  **Chocolate & Kvass** **20**  
Light Chocolate Mousse, Apricot with Ginger Lime Glaze,  
Kvass Sorbet
-  **Chitose Wakaba Musk Melon** **28**  
Chef's selection of Seasonal Japanese Fruits & Sorbet  
*Please allow an estimated serve time of 20 minutes*
-  **Basque Cheesecake** **38**  
Rum & Raisin, Vanilla Ice Cream
-   **Citrus Herb & White Chocolate Pudding** **20**  
Compressed Strawberry Yuzu, Infused Shiso Gel,  
Yuzu Foam, Genmaicha Ice Cream

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## Wines by the Glass

### Champagne

		120ml
Dom Pérignon Brut <i>Chardonnay &amp; Pinot Noir Blend</i>	2015	62
Henriot, Souverain Brut <i>Pinot Noir, Chardonnay &amp; Pinot Meunier</i>	NV	32

### White

		90ml	120ml
Terlano, Tradition Pinot Grigio <i>Pinot Grigio (Alto-Adige, Italy)</i>	2024	13	24
Penfolds, Koonunga Hill Autumn Riesling <i>Riesling (Eden Valley, Australia)</i>	2023	14	26
Mt. Difficulty, Bannockburn <i>Sauvignon Blanc (Central Otago, New Zealand)</i>	2023	15	28
Pierro, Fire Gully <i>Chardonnay (Margaret River, Australia)</i>	2023	16	30

### Red

Susana Balbo, Crios Malbec <i>Malbec (Uco Valley, Argentina)</i>	2023	13	24
Penfolds, Koonunga Hill Seventy Six <i>Shiraz-Cabernet Blend (South Australia, Australia)</i>	2021	14	26
Mas de Daumas Gassac, Pont de Gassac <i>Cabernet Sauvignon Blend (Languedoc-Roussillon, France)</i>	2022	15	28
Clos Henri, Estate Pinot Noir <i>Pinot Noir (Marlborough, New Zealand)</i>	2022	15	28
Château Canon Chaigneau <i>Merlot Blend (Lalande-de-Pomerol, Bordeaux, France)</i>	2012	19	34

### Sweet

Dr. Loosen, Erdener Treppchen Riesling Spätlese <i>Riesling (Mosel, Germany)</i>	2021	16	
Dizsnóko, 5 Puttonyos Tokaji Aszú <i>Furmint, Zéta and Hárslevelő (Tokaj, Hungary)</i>	2013	32	
Penfolds, Grandfather Rare Tawny <i>Grenache, Mataro, Shiraz and Cabernet (South Australia, Australia)</i>	NV	32	

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

## Wines by the Glass

### Sommelier's Selection

L20ml

#### White – Aromatic & Refreshing

Jean-Louis Chave Sélection, Hermitage Blanche Marsanne & Roussanne (Rhône Valley, France)	2021	38
Domaine Weinbach, Gewürztraminer 'Les Treilles du Loup' Gewürztraminer (Alsace, France)	2020	38
Joh. Jos. Prüm, Wehlener Sonnenuhr Riesling Kabinett Riesling (Mosel, Germany)	2023	38
Trimbach, Cuvée Frédéric Emile Riesling Riesling (Alsace, France)	2018	38
Domaine Georges Vernay, 'Les Terrasses de l'Empire' Viognier (Condrieu, Rhône Valley, France)	2022	40
Blanc de Lynch-Bages Sauvignon Blanc, Sémillon & Muscadelle (Bordeaux, France)	2022	42
Nicolas Joly, 'Clos de la Coulée de Serrant' Monopole Chenin Blanc (Savennières, Loire Valley, France)	2021	42

#### White – Chardonnay Around the World

Newton Johnson Family Vineyards Chardonnay Chardonnay (Walker Bay, South Africa)	2022	36
Domaine Jean-Paul & Benoît Drouin, Chablis 1er Cru Montée de Tonnerre Chardonnay (Burgundy, France)	2023	38
Pahlmeyer, Jayson Chardonnay Chardonnay (Napa Valley, California, USA)	2020	38
Antinori, Castello della Sala, Cervaro della Sala Chardonnay Blend (Umbria, Italy)	2021	40
Au Pied du Mont Chave, Chassagne-Montrachet 1er Cru Clos Saint Jean Chardonnay (Burgundy, France)	2020	48
Domaine De La Choupette, Puligny-Montrachet 1er Cru Les Chalumaux Chardonnay (Burgundy, France)	2023	50
Domaine Vincent Bouzereau, Meursault 1er Cru Le Poruzot Chardonnay (Burgundy, France)	2022	52

## Wines by the Glass

### Sommelier's Selection

120ml

#### Red – Elegant, Smooth & Supple

Mas de Daumas Gassac <i>Cabernet Blend (Languedoc, France)</i>	2021	36
Casanova di Neri, Brunello di Montalcino DOCG <i>Sangiovese (Tuscany, Italy)</i>	2019	38
Bruno Rocca, Cuvè Barbaresco DOCG <i>Nebbiolo (Piedmont, Italy)</i>	2019	45
Domaine Henri Gouges, Nuits-Saint-Georges 1 <sup>er</sup> Cru Clos des Porrets St-Georges Monopole <i>Pinot Noir (Burgundy, France)</i>	2023	45
Freeman, Akiko's Cuvée Pinot Noir <i>Pinot Noir (Sonoma Coast, California, USA)</i>	2021	48
Sadie Family, Columella <i>Syrah, Grenache, Mourvedre, Carignan, Cinsault and Tinta Barocca (Swartland, South Africa)</i>	2020	48
Alter Ego de Palmer <i>Merlot &amp; Cabernet Sauvignon (Margaux, Bordeaux, France)</i>	2019	55

#### Red – Big & Bold

G.D. Vajra, Barolo DOCG Albe <i>Nebbiolo (Piedmont, Italy)</i>	2021	36
Couvent des Jacobins Saint-Émilion Grand Cru <i>Merlot Blend (Saint-Émilion, Bordeaux, France)</i>	2015	38
Piaggia, Poggio de' Colli Toscana IGT <i>Cabernet Franc (Tuscany, Italy)</i>	2016	38
Tommasi, Amarone della Valpolicella DOCG <i>Corvina Blend (Veneto, Italy)</i>	2020	38
Bodega Aalto <i>Tempranillo (Ribera del Duero, Spain)</i>	2023	42
Clos des Papes, Chateauf-neuf-du-Pape <i>Grenache, Syrah &amp; Mourvedre (Rhône Valley, France)</i>	2021	45
Dominus, Napanook <i>Cabernet Sauvignon (Napa Valley, California, USA)</i>	2012	48