The Festive Table

Celebrate the season with our exclusive festive supplements, served alongsideour regular set lunch and à la carte dinner menu.

Maple Leaf Duck Breast
Chestnut Purée, Balsamic-Cherry Sauce, Ibérico Ham + Foie Gras (Dinner)

Josper-Grilled Maple-Glazed Ibérico Pork Collar
Brussels Sprouts, Doubanjiang Sauce, Smoked Carrot Purée + Black Winter Truffle (Dinner)

Chestnut & Mikan Mont Blanc
Hazelnut Dacquoise, Chestnut Vermicelli, Mikan Confit, Osmanthus Honey Gel

AVAILABLE FOR LUNCH AND DINNER
27 NOV TO 31 DEC

High House

High House

Wines By The Glass
&
Food Menu

Get connected to our wifi

High House

Mod-Pan-Asian

FLAVOURS OF THE PACIFIC COAST

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

Puffed Rice, Jhalmuri Spice Mix, Green Chilli

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

HighHouse Nuggets & Caviar — 128

STURION CAVIAR

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

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FLAVOURS OF THE PACIFIC COAST

Small Plates

HighHouse Garden Salad — 18
Mesclun, Chitose Tomatoes, Candied Pecans, Feta Cheese, Shiso Dressing

Maple Leaf Duck Breast and Foie Gras — 36
Chestnut Puree, Balsamic-Cherry Sauce, Iberico Ham

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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FLAVOURS OF THE PACIFIC COAST

Big Plates

Hot & Sour Seafood Stew — 46
Lobster Claw, Whitebait, Tom Yum Spice,
Prawn Chip, Chitose Tomato

Grilled Red Snapper — 58
Conpoy, Brown Shrimp, Preserved Lemon &
Green Peppercorn Butter Sauce

Thai-Style Chicken Massaman Curry — 38
Grilled French Chicken Breast, Baby Corn,
Sichuan Crispy Corn & Pork Pancetta

Grilled Maple Glaze Iberico Pork Collar — 52
Brussel Sprouts, Doubanjiang Sauce, Smoked Carrot Puree
Served with Black Winter Truffle

Slow Cooked Australian Beef Cheek — 58
Sauteed Kelp with Wild Mushroom, Miso & Kombu Sauce

That Expensive Indomie They Told You About — 38
Miso Foie Gras, Braised Chicken, Fried Egg, Homemade Sambal

Squid Ink Fried Rice — 58
King Crab, Calamari, Salmon Roe, Homemade Sambal

Lobster Mac N Cheese — 68
Lobster Bisque Reduction, Cheddar, Gruyere, Parmesan

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FLAVOURS OF THE PACIFIC COAST

Steaks

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

Tasmanian Tenderloin — 78
200g Grain-fed Cape Grim,
recommended Med-Rare

Queensland Wagyu Striploin — 98
200g 2GR Premium Wagyu Beef (MBS 6-7),
recommended Med-Rare

Arita A4 Wagyu Striploin — 128
200g Miyazaki Wagyu Beef,
recommended Med-Rare

Argentinean Ribeye On The Bone — 168
1kg Dry-Aged (>35 Days) Bone-In Devesa Beef,
recommended Medium

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

Accompaniments

Black Truffle — 5 per gram

Bone Marrow with Sansho Pepper Charred Leek Relish — 32

Foie Gras marinated in Miso — 28

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FLAVOURS OF THE PACIFIC COAST

Sides

Shoestring Fries — 18
Homemade Curry Tartar Dip

Grilled Padron Peppers — 20
Tom Yum Spice Mix, Sumac Yoghurt

Roasted Broccolini — 20
Tangy Lemon Vinaigrette

Honey-Soy Brussels Sprouts — 20
Crispy Ikan Bilis, Japanese Tenkasu Puffs

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FLAVOURS OF THE PACIFIC COAST

From the Deli

Jamón Ibérico de Bellota (30g) — 28
Served with Homemade Sourdough Bread & Spanish Guindilla Peppers

Duck Rillette (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 Squid (85g) — 22

Baby Sardines (112g) — 29

Mackarel (130g) — 25

Homemade Sourdough Bread (6pcs) — 5

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FLAVOURS OF THE PACIFIC COAST

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

Chestnut and Mikan Mont Blanc — 20
Hazelnut Dacquoise, Chestnut Vermicelli, Mikan Confit,
Osmanthus Honey Gel

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Wines by the Glass

Champagne

		120ml
Dom Pérignon Brut *Chardonnay & Pinot Noir Blend*	2015	62
Henriot, Souverain Brut *Pinot Noir, Chardonnay & Pinot Meunier*	NV	32

White

		90ml	180ml
Terlan, Tradition Pinot Grigio *Pinot Grigio (Alto-Adige, Italy)*	2024	13	24
Penfolds, Koonunga Hill Autumn Riesling *Riesling (Eden Valley, Australia)*	2024	14	26
Craggy Range, Te Muna Road Sauvignon Blanc *Sauvignon Blanc (Martinborough, New Zealand)*	2024	15	28
Pierro, Fire Gully *Chardonnay (Margaret River, Australia)*	2023	16	30

Red

Susana Balbo, Crios Malbec *Malbec (Uco Valley, Argentina)*	2023	13	24
Penfolds, Koonunga Hill Seventy Six *Shiraz-Cabernet Blend (South Australia, Australia)*	2021	14	26
Mas de Daumas Gassac, Pont de Gassac *Cabernet Sauvignon Blend (Languedoc-Roussillon, France)*	2023	15	28
689 Cellars, Submission Pinot Noir *Pinot Noir (California, United States)*	2021	15	28
Château Canon Chaigneau *Merlot Blend (Lalande-de-Pomerol, Bordeaux, France)*	2012	19	34

Sweet

Dr. Loosen, Erdener Treppchen Riesling Spätlese *Riesling (Mosel, Germany)*	2021	16
Disznóko, 5 Puttonyos Tokaji Aszú *Furmint, Zéta and Hárslevelű (Tokaj, Hungary)*	2014	32
Penfolds, Grandfather Rare Tawny *Grenache, Mataro, Shiraz and Cabernet (South Australia, Australia)*	NV	32

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

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High House

Wines by the Glass

Sommelier's Selection

White – Aromatic & Refreshing

		120ml
Rall, AVA Chenin Blanc *Chenin Blanc (Swartland, South Africa)*	2023	36
Jean-Louis Chave Sélection, Hermitage Blanche *Marsanne & Roussanne (Rhone Valley, France)*	2021	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, Rhone 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

Domaine Jean-Paul & Benoît Droin, 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 Salla *Chardonnay Blend (Umbria, Italy)*	2021	40
Mystic Island, Yihu Reserve Chardonnay *Chardonnay (Shandong, China)*	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

High House

Wines by the Glass

Sommelier's Selection

Red – Elegant, Smooth & Supple

		120ml
Mas de Daumas Gassac *Cabernet Blend (Languedoc, France)*	2021	36
Casanova di Neri, Brunello di Montalcino DOCG *Sangiovese (Tuscany, Italy)*	2019	38
Bruno Rocca, Currà Barbaresco DOCG *Nebbiolo (Piedmont, Italy)*	2019	45
Domaine Henri Gouges, Nuits-Saint-Georges 1er Cru Clos des Porrets St-Georges Monopole *Pinot Noir (Burgundy, France)*	2023	45
Freeman, Akiko's Cuvée Pinot Noir *Pinot Noir (Sonoma Coast, California, USA)*	2021	48
Sadie Family, Columella *Syrah, Grenache, Mourvedre, Carignan,* *Cinsault and Tinta Barocca (Swartland, South Africa)*	2020	48
Alter Ego de Palmer *Merlot & Cabernet Sauvignon (Margaux, Bordeaux, France)*	2019	55

Red – Big & Bold

G.D. Vajra, Barolo DOCG Albe *Nebbiolo (Piedmont, Italy)*	2021	36
Couvent des Jacobins Saint-Émilion Grand Cru *Merlot Blend (Saint-Émilion, Bordeaux, France)*	2015	38
Piaggia, Poggio de' Colli Toscana IGT *Cabernet Franc (Tuscany, Italy)*	2016	38
Tommasi, Amarone della Valpolicella DOCG *Corvina Blend (Veneto, Italy)*	2020	38
Bodega Aalto *Tempranillo (Ribera del Duero, Spain)*	2022	42
Clos des Papes, Chateauneuf-du-Pape *Grenache, Syrah & Mourvedre (Rhone Valley, France)*	2021	45
Dominus, Napanook *Cabernet Sauvignon (Napa Valley, California, USA)*	2012	48