

# High House

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Wines By The Glass  
&  
Food Menu

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

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## The Raw Bar

Freshly Shucked Oysters 6 pieces 62  
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 28  
Hokkaido Scallop, Ahi Tuna, Yabbies, Coconut-Lime Dressing

Hand-Cut Beef Tartare 59  
Pickled Mustard Greens, Wasabi Stems, Seaweed Dressing, Quail  
Egg Yolk, Homemade Shoestring Fries

Kingfish Sashimi 30  
Pomelo, Shiso, Wasabi, Gochujang

### House of Sturion Caviar

Osetra Caviar (30g tin)  98

HighHouse Nuggets & Caviar 128  
Sturion Caviar and Chicken Nuggets served with  
Dill Sour Cream and Chives

Add a glass of +70  
2015 Dom Pérignon Brut – Chardonnay & Pinot Noir Blend

 GLUTEN FREE

 CONTAINS NUTS

 CONTAINS DAIRY

PLEASE CHECK WITH US IF YOU REQUIRE  
ASSISTANCE ON DIETARY RESTRICTIONS

## Small Plates

-   **HighHouse Garden Salad** 20  
Mesclun, Chitose Tomatoes, Candied Pecans, Feta Cheese, Shiso Dressing
- Ecuadorian Prawn Toast** 28  
Homemade Sourdough Bread, Ikura, Marie Rose Cocktail 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
- Eggplant with Salsa** 28  
Puffed Quinoa, Confit Garlic, Citrus Soy



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## Big Plates

-  Salted Olive Orecchiette Pasta 32  
Piquillo Peppers, Garlic Almond Flakes,  
Chinese Olive Cream Sauce
-  Hot & Sour Seafood Stew 46  
Lobster Claw, Whitebait, Tom Yum Spice,  
Prawn Chip, Chitose Tomato
-   Grilled Halibut 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 Iberico Pork Collar 48  
Dukkah Spice, Black Truffle Char Siu 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 69  
Lobster Bisque Reduction, Cheddar, Gruyere, Parmesan
- Salted Olive Orecchiette Pasta 32  
Piquillo Peppers, Garlic Almond Flakes,  
Chinese Olive Cream Sauce

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## Steaks

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

- |  |            |
|--|------------|
|  <b>Tasmanian Tenderloin</b>           | <b>78</b>  |
| 200g Grass-fed Cape Grim,<br>recommended Med-Rare  |            |
|  <b>Arita A4 Wagyu Striploin</b>       | <b>128</b> |
| 200g Miyazaki Wagyu Beef,<br>recommended Med-Rare  |            |
|  <b>Argentinean Ribeye On The Bone</b> | <b>168</b> |
| 1kg Dry-Aged (>35 Days) Bone-In Devesa Beef,<br>recommended Medium   |            |

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



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## 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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## 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

 Homemade Sourdough Bread (6pcs) 8

 Choice of Unsalted Butter or Olive Oil

 Homemade Black Garlic Miso Butter +2

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## Desserts

-  **Churros (6 pcs)** 18  
Served with three homemade dips:  
Molasses, Pink Himalayan Peanut Butter & 55% Chocolate Chili
-  **Japan Kumamoto Musk Melon** 28  
Chef's selection of Seasonal Fruits & Sorbet
-  **Sweet Potato Basque Cheesecake** 38  
Sea Salt Ice Cream, Crispy Julienne Sweet Potato, Mile- Feuille
-  **Nashi Pear & Junmai Sake** 22  
Junmai Sake Poached Pear, Yoghurt Sherbet, Sobacha Crunch,  
Shiso Granita

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## Wines & Sake by the Glass

### Champagne 120ml

Henriot, Souverain Brut <i>Pinot Noir, Chardonnay &amp; Pinot Meunier</i>	NV	32
Bollinger, La Grande Année Brut <i>Pinot Noir &amp; Chardonnay Blend</i>	2015	78
Dom Pérignon Brut <i>Pinot Noir &amp; Chardonnay Blend</i>	2015	84

### White 90ml 150ml

Penfolds, Koonunga Hill Autumn Riesling <i>Riesling (Eden Valley, Australia)</i>	2024	14	24
Terlan, Tradition Pinot Grigio <i>Pinot Grigio (Alto-Adige, Italy)</i>	2024	15	25
Craggy Range, Te Muna Road Sauvignon Blanc <i>Sauvignon Blanc (Martinborough, New Zealand)</i>	2025	16	26
Pierro, Fire Gully <i>Chardonnay (Margaret River, Australia)</i>	2023	17	27

### Rose

Château Minuty, M de Minuty <i>Grenache, Syrah, Cinsault &amp; Tibouren (Provence, France)</i>	2025	15	25
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### Red

Penfolds, Koonunga Hill Seventy Six <i>Shiraz-Cabernet Blend (South Australia, Australia)</i>	2021	14	24
Terrazas de Los Andes, Reserva Malbec <i>Malbec (Mendoza, Argentina)</i>	2023	15	25
689 Cellars, Submission Pinot Noir <i>Pinot Noir (California, United States)</i>	2021	16	26
Mas de Daumas Gassac, Pont de Gassac <i>Cabernet Sauvignon Blend (Languedoc-Roussillon, France)</i>	2023	17	27

### Sweet

Schloss Lieser-Thomas Haag, Niederberg Helden Riesling Spätlese <i>Riesling (Mosel, Germany)</i>	2018	18
Penfolds, Grandfather Rare Tawny <i>Grenache, Mataro, Shiraz and Cabernet (South Australia, Australia)</i>	NV	30
Disznóko, 5 Puttonyos Tokaji Aszú <i>Furmint, Zéta and Hárslevelű (Tokaj, Hungary)</i>	2014	36

### Sake Carafe\*

Miyakanbai, Yuzu Sake	90ml	16	64
Mimurosugi, Dio Abita	90ml	18	70

## White Wines by the Glass

### Aromatic & Refreshing

		75ml	120ml
Domaine Weinbach, Gewürztraminer 'Les Treilles du Loup'	2022		36
<i>Gewürztraminer (Alsace, France)</i>			
Joh. Jos. Prüm, Wehlener Sonnenuhr Riesling Kabinett		2023	
38			
<i>Riesling (Mosel, Germany)</i>			
Jean-Louis Chave Sélection, Hermitage Blanche	2021		40
<i>Marsanne &amp; Roussanne (Rhône Valley, France)</i>			
Trimbach, Cuvée Frédéric Emile Riesling	2018		40
<i>Riesling (Alsace, France)</i>			
Domaine Georges Vernay, 'Les Terrasses de l'Empire'	2023		44
<i>Viognier (Condrieu, Rhône Valley, France)</i>			
Blanc de Lynch-Bages	2022		46
<i>Sauvignon Blanc, Sémillon &amp; Muscadelle (Bordeaux, France)</i>			
Nicolas Joly, Clos de la Coulée de Serrant Monopole	2021		46
<i>Chenin Blanc (Loire Valley, France)</i>			
Domaine Didier Dagueneau Pouilly-Fume Silex		2022	45
72			
<i>Sauvignon Blanc (Loire Valley, France)</i>			

### Chardonnay Around the World

		75ml	120ml
Newton Johnson, Family Vineyards Chardonnay	2024		36
<i>Chardonnay (Walker Bay, South Africa)</i>			
Domaine Pinson, Chablis 1er Cru La Forêt	2022		38
<i>Chardonnay (Burgundy, France)</i>			
Antinori, Castello della Sala, Cervaro della Salla	2021		42
<i>Chardonnay Blend (Umbria, Italy)</i>			
Ziereisen, Jaspis Nägelin Chardonnay	2018		46
<i>Chardonnay (Baden, Germany)</i>			
Joseph Pascal, Puligny-Montrachet 1er Cru Les Chalumaux	2022	34	54
<i>Chardonnay (Burgundy, France)</i>			
Domaine Fernand & Laurent Pillot	2023	35	56
Chassagne-Montrachet 1er Cru Morgeot			
<i>Chardonnay (Burgundy, France)</i>			
Domaine Vincent Bouzereau, Meursault 1er Cru Le Poruzot	2023	38	60
<i>Chardonnay (Burgundy, France)</i>			
Kongsgaard, Napa Valley Chardonnay	2022	45	72
<i>Chardonnay (California, USA)</i>			

## Red Wines by the Glass

### Elegant, Smooth & Supple

		75ml	120ml
Casanova di Neri, Brunello di Montalcino DOCG <i>Sangiovese (Tuscany, Italy)</i>	2020		36
Bruno Rocca, Currà Barbaresco DOCG <i>Nebbiolo (Piedmont, Italy)</i>	2019		46
Domaine Henri Gouges, Nuits-Saint-Georges 1 <sup>er</sup> Cru Clos des Porrets St-Georges Monopole <i>Pinot Noir (Burgundy, France)</i>	2023		46
Freeman, Akiko's Cuvée Pinot Noir <i>Pinot Noir (Sonoma Coast, California, USA)</i>	2021		48
Alter Ego de Palmer <i>Merlot &amp; Cabernet Sauvignon (Margaux, Bordeaux, France)</i>	2017	36	54
Poggio di Sotto, Rosso di Montalcino DOC <i>Sangiovese (Tuscany, Italy)</i>	2021	36	54
Sadie Family, Columella <i>Syrah, Grenache Blend (Swartland, South Africa)</i>	2020	36	54
Emidio Pepe, Montepulciano d'Abruzzo Branella <i>Montepulciano d'Abruzzo (Abruzzo, Italy)</i>	2020	38	58

### Big & Bold

		75ml	120ml
Tommasi, Amarone della Valpolicella Classico DOCG <i>Corvina Blend (Veneto, 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
Château La Nerthe, Châteauneuf-du-pape <i>Syrah, Grenache &amp; Mourvedre (Rhône Valley, France)</i>	2021		40
Luigi Baudana, Barolo di Serralunga d'Alba DOCG <i>Tempranillo (Ribera del Duero, Spain)</i>	2018		40
Bodega Aalto <i>Tempranillo (Ribera del Duero, Spain)</i>	2022		42
Stephane Ogier, Côte-Rôtie Mon Village <i>Syrah Blends (Rhône Valley, France)</i>	2022		44
Outpost, Howell Mountain Cabernet Sauvignon <i>Cabernet Sauvignon (Napa Valley, California, USA)</i>	2018	32	50
Antinori, Tignanello Toscana IGT <i>Sangiovese &amp; Cabernet Sauvignon Blend (Tuscany, Italy)</i>	2020	45	72