

High House

Wines By The Glass
&
Food Menu

Get connected to our wifi



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 and Chicken Nuggets served with Dill Sour Cream
 and Chives

Add a glass of
 2015 Dom Pérignon Brut – Chardonnay & Pinot Noir Blend +50

Small Plates

- 🍴 HighHouse Garden Salad 18
Mesclun, Chitose Tomatoes, Candied Pecans, Feta Cheese, Shiso Dressing
- 🍴 Pan-Seared Hokkaido Scallops 28
Brown Butter Dashi, Ikura, Fennel Salad
- 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

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 Iberico Pork Collar** 48
Dukkah Spice, Black Truffle Char Siu Sauce
-  **Slow Cooked Australian Beef Cheek** 58
Sautéed 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

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

Sides

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

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

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

Wines by the Glass

Champagne

120ml

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

White

90ml

180ml

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
Disznóko, 5 Puttonyos Tokaji Aszú <i>Furmint, Zéta and Hárslevelű (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

120ml

White – Aromatic & Refreshing

Rall, AVA Chenin Blanc <i>Chenin Blanc (Swartland, South Africa)</i>	2023	36
Jean-Louis Chave Sélection, Hermitage Blanche <i>Marsanne & Roussanne (Rhône Valley, France)</i>	2021	38
Joh. Jos. Prüm, Wehlener Sonnenuhr Riesling Kabinett <i>Riesling (Mosel, Germany)</i>	2023	38
Trimbach, Cuvée Frédéric Emile Riesling <i>Riesling (Alsace, France)</i>	2018	38
Domaine Georges Vernay, 'Les Terrasses de l'Empire' <i>Viognier (Condrieu, Rhône Valley, France)</i>	2022	40
Blanc de Lynch-Bages <i>Sauvignon Blanc, Sémillon & Muscadelle (Bordeaux, France)</i>	2022	42
Nicolas Joly, 'Clos de la Coulée de Serrant' Monopole <i>Chenin Blanc (Savennières, Loire Valley, France)</i>	2021	42

White – Chardonnay Around the World

Domaine Jean-Paul & Benoît Droin, Chablis 1er Cru Montée de Tonnerre <i>Chardonnay (Burgundy, France)</i>	2023	38
Pahlmeyer, Jayson Chardonnay <i>Chardonnay (Napa Valley, California, USA)</i>	2020	38
Antinori, Castello della Sala, Cervaro della Sala <i>Chardonnay Blend (Umbria, Italy)</i>	2021	40
Mystic Island, Yihu Reserve Chardonnay <i>Chardonnay (Shandong, China)</i>	2021	40
Au Pied du Mont Chave, Chassagne-Montrachet 1er Cru Clos Saint Jean <i>Chardonnay (Burgundy, France)</i>	2020	48
Domaine De La Choupette, Puligny-Montrachet 1er Cru Les Chalumaux <i>Chardonnay (Burgundy, France)</i>	2023	50
Domaine Vincent Bouzereau, Meursault 1er Cru Le Poruzot <i>Chardonnay (Burgundy, France)</i>	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, Currà Barbaresco DOCG <i>Nebbiolo (Piedmont, Italy)</i>	2019	45
Domaine Henri Gouges, Nuits-Saint-Georges 1 ^{er} 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 & Cabernet Sauvignon (Margaux, Bordeaux, France)</i>	2017	55

Red – Big & Bold

Couvent des Jacobins Saint-Émilion Grand Cru <i>Merlot Blend (Saint-Émilion, Bordeaux, France)</i>	2015	38
G.D. Vajra, Barolo DOCG Albe <i>Nebbiolo (Piedmont, Italy)</i>	2021	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>	2022	42
Clos des Papes, Chateauneuf-du-Pape <i>Grenache, Syrah & Mourvedre (Rhône Valley, France)</i>	2021	45
Dominus, Napanook <i>Cabernet Sauvignon (Napa Valley, California, USA)</i>	2012	48