

High House

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

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



GLUTEN FREE



CONTAINS NUTS



CONTAINS DAIRY

PLEASE CHECK WITH US IF YOU REQUIRE
ASSISTANCE ON DIETARY RESTRICTIONS

Small Plates

-   HighHouse 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** 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

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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Steaks

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

- | | |
|---|-----|
|  Tasmanian Tenderloin
200g Grain-fed Cape Grim,
recommended Med-Rare | 78 |
|  Queensland Wagyu Striploin
200g 2GR Premium Wagyu Beef (MBS 6-7),
recommended Med-Rare | 98 |
|  Arita A4 Wagyu Striploin
200g Miyazaki Wagyu Beef,
recommended Med-Rare | 128 |
|  Argentinean Ribeye On The Bone
1kg Dry-Aged (>35 Days) Bone-In Devesa Beef,
recommended Medium | 168 |

*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 |
| Miso marinated Foie Gras
Add Sansho Pepper Charred Leek Relish | 28
+4 |

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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



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From the Deli

- | | |
|--|---------|
| Jamón Ibérico de Bellota (30g) | 28 |
| Served with Homemade Sourdough Bread & Spanish Guindilla Peppers | |
| Duck Rilette (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 |
|  Mackarel (130g) | 25 |
| Homemade Sourdough Bread (6pcs) | 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 & 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

Jean-Louis Chave Sélection, Hermitage Blanche <i>Marsanne & Roussanne (Rhône Valley, France)</i>	2021	38
Domaine Weinbach, Gewürztraminer 'Les Treilles du Loup' <i>Gewürztraminer (Alsace, France)</i>	2020	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

Newton Johnson Family Vineyards Chardonnay <i>Chardonnay (Walker Bay, South Africa)</i>	2022	36
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 Salla <i>Chardonnay Blend (Umbria, Italy)</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>	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>	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