

The High Table

Chef Sun Kim

**TWO-MICHELIN-STAR CHEF SUN KIM
BRINGS KOREAN CUISINE, SHAPED BY TIME
AND SELF, TO THE HIGH TABLE.**

AVAILABLE FOR LUNCH AND DINNER
10 APRIL - 27 JUNE

High
House



The High Table

HighHouse's dedication to fostering connections through food is exemplified by The High Table, a unique culinary crossroads. Here, highly acclaimed chefs blend their expertise and signature styles with our Pan-Asian foundation. Each guest chef contributes their own perspective, techniques, and flavours. This convergence of culinary minds creates a dynamic, inventive, and deeply collaborative menu.

Chef Sun Kim

Chef Sun Kim stands at the forefront of modern Korean cuisine in Singapore. At Meta, his two Michelin-starred restaurant, he has shaped a distinct culinary voice that continues to evolve. Since opening in 2015, the restaurant has earned widespread acclaim, receiving its first Michelin star in 2017 and a second in 2024. In 2021, Meta was recognised with the American Express One To Watch Award by Asia's 50 Best Restaurants and has since been ranked among the list.

Born in South Korea, Kim's cooking is guided by seasonality and precision, shaped by a quiet confidence that favours clarity over excess. Korean flavours are reimagined through a contemporary lens, resulting in a cuisine that is at once refined, expressive, and deeply personal.

Look out for this

The
High Table

to discover Chef Sun Kim's menu.



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Beef Carpaccio Hay Smoked Beef Tenderloin Charred Leeks Mustard Dressing	\$32
Lobster Gyeran Jjim Haemultang Minari Chili Oil	\$72
Eggplant with Salsa Puffed Quinoa Confit Garlic Citrus Soy	\$28
Kingfish Sashimi Pomelo Shiso Wasabi Gochujang	\$30
BBQ Short Rib Grilled Shishito Peppers Mushroom Onion Purée	\$88
Steak Bibimbap Flank Steak Korean Zucchini Fungus Sesame Oil	\$58
Dessert <i>Kindly enquire with our staff</i>	

Please check with us if you require assistance on dietary restrictions.

High
House

High House

Wines By The Glass
&
Food Menu

Get connected to our wifi



The Raw Bar

Three / Six / Twelve Oysters

25 / 42 / 72

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

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
-   **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 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



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Steaks

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

-  **Tasmanian Tenderloin** 78
200g Grass-fed Cape Grim,
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

- Miso marinated Foie Gras** 28

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Sides

- | | | |
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|  | 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 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

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



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Wines & Sake by the Glass

Champagne

		120ml	
Dom Pérignon Brut <i>Chardonnay & Pinot Noir Blend</i>	2015	64	
Henriot, Souverain Brut <i>Pinot Noir, Chardonnay & Pinot Meunier</i>	NV	32	

White

		90ml	180ml
Penfolds, Koonunga Hill Autumn Riesling <i>Riesling (Eden Valley, Australia)</i>	2024	14	26
Terlan, Tradition Pinot Grigio <i>Pinot Grigio (Alto-Adige, Italy)</i>	2024	15	28
Craggy Range, Te Muna Road Sauvignon Blanc <i>Sauvignon Blanc (Martinborough, New Zealand)</i>	2024	16	30
Pierro, Fire Gully <i>Chardonnay (Margaret River, Australia)</i>	2023	17	32

Rose

Château Minuty, M de Minuty <i>Grenache, Syrah, Cinsault & Tibouren (Provence, France)</i>	2024	15	28
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Red

Penfolds, Koonunga Hill Seventy Six <i>Shiraz-Cabernet Blend (South Australia, Australia)</i>	2021	14	26
Terrazas de Los Andes, Reserva Malbec <i>Malbec (Mendoza, Argentina)</i>	2023	15	28
689 Cellars, Submission Pinot Noir <i>Pinot Noir (California, United States)</i>	2021	16	30
Mas de Daumas Gassac, Pont de Gassac <i>Cabernet Sauvignon Blend (Languedoc-Roussillon, France)</i>	2023	17	32

Sweet

Schloss Lieser-Thomas Haag, Niederberg Helden Riesling Spätlese Riesling (Mosel, Germany)	2018	18	
Penfolds, Grandfather Rare Tawny Grenache, Mataro, Shiraz and Cabernet	NV	30	
Disznóko, 5 Puttonyos Tokaji Aszú <i>Furmint, Zéta and Hárslevelű (Tokaj, Hungary)</i>	2014	34	

Sake

		Carafe*	
		120ml	360ml
Miyakanbai, Yuzu Sake		22	64
Wataribune Junmai Ginjo 55		24	70
Aramasa, Amaneko (Limited)	2024	30	90

Wines by the Glass

Sommelier's Selection

120ml

White – Aromatic & Refreshing

Weighstone, WE White No. 6 <i>Musann Blanc & Golden Muscat Blend (Taichung, Taiwan)</i>	NV	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 Weinbach, Gewürztraminer 'Les Treilles du Loup' <i>Gewürztraminer (Alsace, France)</i>	2022	38
Domaine Georges Vernay, 'Les Terrasses de l'Empire' <i>Viognier (Condrieu, Rhône Valley, France)</i>	2023	40
Blanc de Lynch-Bages <i>Sauvignon Blanc, Sémillon & Muscadelle (Bordeaux, France)</i>	2022	42

White – Chardonnay Around the World

Newton Johnson, Family Vineyards Chardonnay <i>Chardonnay (Walker Bay, South Africa)</i>	2023	36
Domaine Jean-Paul & Benoît Droin, Chablis 1er Cru Les Fourchaume <i>Chardonnay (Burgundy, France)</i>	2023	38
Orin Swift, Mannequin Chardonnay <i>Chardonnay (California, USA)</i>	2022	38
Antinori, Castello della Sala, Cervaro della Salla <i>Chardonnay Blend (Umbria, Italy)</i>	2021	40
Domaine Fernand & Laurent Pillot Chassagne-Montrachet 1er Cru Morgeot <i>Chardonnay (Burgundy, France)</i>	2023	50
Domaine Vincent Bouzereau, Meursault 1er Cru Le Poruzot <i>Chardonnay (Burgundy, France)</i>	2023	52
Joseph Pascal, Puligny-Montrachet 1er Cru Les Chalumaux <i>Chardonnay (Burgundy, France)</i>	2022	56

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

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>	2020	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
Château La Nerthe, Châteauneuf-du-pape <i>Syrah, Grenache & Mourvedre (Rhône Valley, France)</i>	2020	45
Outpost, Howell Mountain Cabernet Sauvignon <i>Cabernet Sauvignon (Napa Valley, California, USA)</i>	2018	48