

# High House

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## Set Lunch Menu

Two Courses	48
Three Courses	58
Four Courses	68

*Lunch Wine Special (120ml)* 10

2024 Oxford Landing Chardonnay  
2023 Oxford Landing Cabernet Shiraz

get connected to our wifi



## Cold Starter

-   HighHouse Garden Salad  
Mesclun, Chitose Tomatoes, Candied Pecans,  
Feta Cheese, Shiso Dressing
-  Norwegian Smoked Salmon “Tataki”  
Lemon & Garlic Sauce
- Ecuadorian Prawn Toast +10  
Homemade Sourdough Bread, Ikura, Marie Rose Sauce
- Miyazaki Wagyu Carpaccio +12  
Wasabi Stems, Pickled Mustard Greens, Seaweed Dressing

## Hot Starter

-   Salted Olive Orecchiette Pasta  
Piquillo Peppers, Garlic Almond Flakes,  
Chinese Olive Cream Sauce
-   Grilled Spanish Octopus  
Herb Dressing, Olive, Chitose Tomato
- Slow Cooked Australian Lamb Ribs  
Fried Potato Salad, Garlic & Scallion XO Sauce
- Hot & Sour Seafood Stew +10  
New Zealand Green Mussel, Whitebait,  
Tom Yum Spice, Chitose Tomato



GLUTEN FREE

CONTAINS NUTS

CONTAINS DAIRY

PLEASE CHECK WITH US IF YOU REQUIRE  
ASSISTANCE ON DIETARY RESTRICTIONS

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

# High House

Mod-Pan-Asian  
FLAVOURS OF THE PACIFIC COAST

## Main

-  Grilled Red Snapper  
Charred Broccolini, Chinese Wine Emulsion
-  Grilled French Chicken Breast  
Baby Corn, Brown Butter Carrot Puree,  
Spiced Broad Bean Salted Olive Sauce
-    Massaman Thai Curry  
Baby Eggplant, Baby Corn, Cauliflower,  
Candied Cashews, Steamed Jasmine Rice
-  Mafalda Pasta +8  
Tomato Beef Cheek Ragu, Caramelized Onion,  
Parmesan Cheese
-  Jospier Grilled Iberico Pork Collar +10  
Sichuan Preserved Vegetable, Miso & Kombu Sauce
-  Braised Lamb Shank +18  
Garden Pea, Chickpea Puree, Smoked Barbecue Sauce
- ## Dessert
-  Blackcurrant Mousse & Chocolate Sponge  
Blackcurrant Mousse, Timut Pepper Whipped Ganache,  
Genoise Sponge, Fermented Blackcurrant Chocolate Sauce
-   Apple Tarte Tartin  
Buckwheat Crumble, Feuille De Brick, Jaconde Sponge,  
Mascarpone Ice Cream
-   Triple Citrus Tart +8  
White Chocolate Yuzu Almond Tart, Passion Fruit Glaze,  
Lemon Mousse, Pomelo Lime Salsa, Yoghurt Ice Cream
-  Chitose Wakaba Musk Melon +10  
Chef's selection of Seasonal Japanese Fruits & Sorbet

## Wines by the Glass

### Lunch Special

120ml

Oxford Landing Chardonnay	2024	10
Oxford Landing Cabernet Sauvignon Shiraz	2023	10

### Champagne

120ml

Dom Pérignon Brut <i>Chardonnay &amp; Pinot Noir Blend</i>	2015	62
Henriot, Souverain Brut <i>Pinot Noir, Chardonnay &amp; 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

## 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 <sup>er</sup> 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 &amp; 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, Chateauf-neuf-du-Pape <i>Grenache, Syrah &amp; Mourvedre (Rhône Valley, France)</i>	2021	45
Dominus, Napanook <i>Cabernet Sauvignon (Napa Valley, California, USA)</i>	2012	48

## Wines by the Glass

### Sommelier's Selection

120ml

#### White – Aromatic & Refreshing

Jean-Louis Chave Sélection, Hermitage Blanche <i>Marsanne &amp; 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 &amp; 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

## Beverages

Virginized Cocktails 12

Sticky Mango Highball, Triple Lime Sling 

Montana Sour, J.E.L.L.-O, 

Red Date Reverie, Monk in the Jungle 

Softs 8

Coke 

Coke Zero, Sprite, Ginger Ale 

### Juices

Chilled Cranberry, Pineapple  8

Chilled Apple  8

Chilled Orange  8

Fresh Cold-Pressed Watermelon, Orange  10

Teas (by the pot)  8

English Breakfast, Chamomile, Mint, Sencha, Earl Grey

### Coffee

Black  6

White, Mocha  6

Additional Shot +2

### Others

Heaps Normal Half Day Hazy (Non-Alcoholic) 10

Evian Still 5

Hot Chocolate  6

### Non-Alcoholic Sparkling

Glass 150ml    Bottle 750ml

Muri, Passing Clouds  14    69

Gooseberries & Jasmine Tea, Denmark

Copenhagen, Blå  14    69

Jasmine, Darjeeling & White, Denmark

## Beers

Heineken Silver Bottle *Lager, Netherlands* 12

Guinness Draught Can *Stout, Ireland* 14

Heart Of Darkness Dream Alone *Pale Ale, Vietnam* 15

Heart Of Darkness Loose Rivet *New England IPA, Vietnam* 16