

# High House

## Signature Cocktails

Celebrating cultures from around the Pacific Coast,  
crafted with traditional methods by our experienced bartenders.



## Draft Cocktails

Old school methodology, new school flavours.  
Experience the future of cocktails.



# Haw of Fame

Hibiki Harmony,  
Hawthorn Berry, Soda



\$20

Suntory  
feature



# Mizunara

Hibiki Harmony,  
Umeshu,  
Black Walnut Bitters



\$20

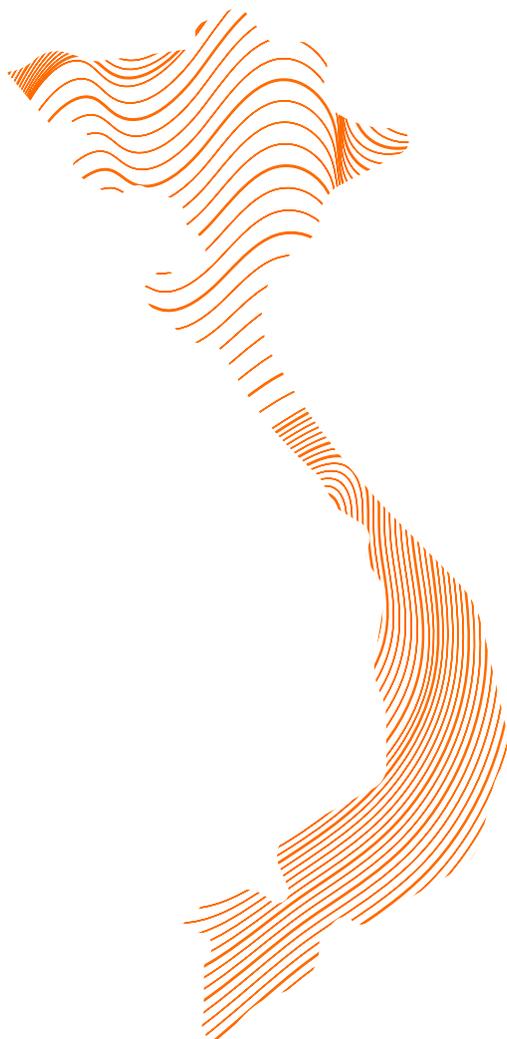
# HIGHHOUSE SEASONAL PUNCHBOWL

\$48/\$88



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House

# Vietnam



Vietnam does not whisper flavours. It balances bitter coffee with  
sweetness, herbs with funk, heat with freshness.  
These drinks take everyday rituals and turn them sideways.

Familiar at first sip, then confidently strange.

# High House

# Yolk & Phin

Haku Vodka, Hazelnut, Vietnamese Robusta,  
Egg Foam, Cured Egg Yolk



\$20



# The Hanoi Hawker

Mezcal Los Siete Misterios,  
Fish Sauce Cordial,  
Lemongrass Cider Vinegar



\$22



# 82nd Tribulation

Roku Gin, Grappa Viognier,  
Dill, Buddha's Hand Citron,  
Orange Blossom, Soda



\$22



Alcohol Strength



HH

# India



Nothing here is accidental. Indian flavours build slowly,  
spice by spice, layer by layer.

These cocktails borrow warmth, depth, and restraint from the  
kitchen, then edit it down to something precise, drinkable,  
and quietly indulgent.

# High House

# Silk & Maize

Codigo Blanco, Coconut, Saffron,  
Porto Branco, Roasted Corn, Maple



\$20



# Jaggery Wallah's Rum Old Fashioned

Havana 7 Dark Rum, Masala Spice,  
Black Chai, Jaggery



\$22

# Campbell Lane

Roku Gin, Ancho Chilli,  
Indian Jasmine,  
Cucumber Oleo,  
Tonic Water



\$22



Alcohol Strength



HH

# Japan



Less, but better. Japanese drinking culture values clarity, patience, and balance. Each cocktail is stripped back to let texture, umami, and seasonality do the talking.

No distractions.

No shortcuts.

# High House

# Oak & Plum

Maker's Mark Bourbon, Umeshu,  
Rosemary Falernum, Banana Gastrique,  
Honey, Citrus



\$20

(mocktail option available)



# Soup of The Day

Katsuoboshi Haku Vodka,  
Clarified Tomato & Celery Cordial,  
Black Peppercorn,  
Thyme & Garlic Tincture



\$22

# Matcha Paramour

Sake, Amontillado Sherry,  
Matcha & Yuzu Espuma



\$22



# Thailand



Thai flavours refuse to behave. Sweet, sour, salty, bitter, heat, all at once. These cocktails lean into that chaos with bright fruit, fresh herbs, and playful tension.

Designed to wake you up, not calm you down.

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# Thai Silk

Volcan Blanco, Lychee Liqueur, Mango,  
Butterfly Pea Tea



\$20

(mocktail option available)



# Siam Sunset

Maker's Mark Bourbon,  
Thai Tea, Palm Sugar,  
Kumquat Foam



\$22



# Thai Basil Garden

Haku Vodka, Vermouth Blend,  
Absinthe, Watermelon Shrub,  
Basil Tincture, Umami Bitters



\$22

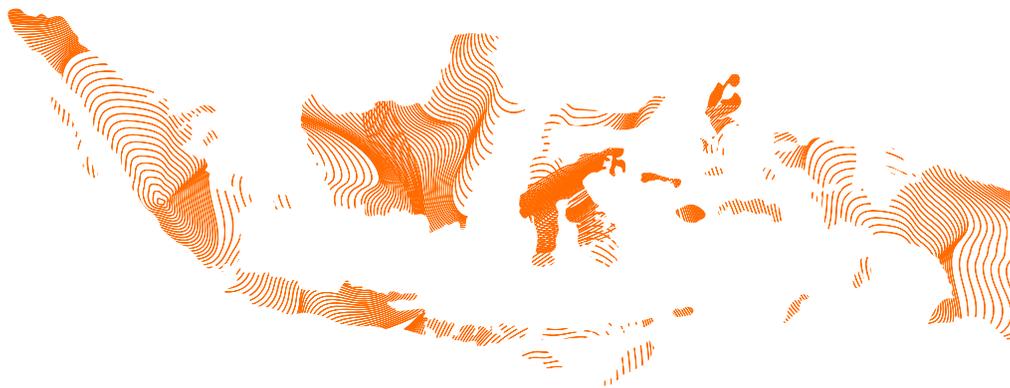


Alcohol Strength



HH

# Indonesia



Indonesia drinks with purpose. Herbal tonics, spice, and fermentation shape a palate that is grounding and generous.

These cocktails feel rooted, aromatic, and comforting, with just enough complexity to keep you curious.

# High House



# Sirsak Siren

Nusa Cana Rum, Coconut Liqueur, Soursop,  
Pandan Leaves, Coconut Water



\$20

(mocktail option available)



# Jamu

Roku Gin, Turmeric, Galangal,  
Lemongrass, Red Date Oleo,  
Pandan Water, Nusantara Foam



\$22



# The Krakatoa Sunset

Toki Whisky infused Snake Fruit,  
Campari Cordial, Snake Fruit  
Spiced Honey, Calamansi, Aer



\$22

Alcohol Strength 0% 😊 <12% 🌟 12% - 10% 😞 >20% 😊

HH

# Philippines



Joy comes first.

Filipino flavours are bold, nostalgic, and never shy about sweetness or savoury depth.

These drinks channel street food energy and celebration, reworked with modern technique and zero restraint.

# High House

# Sampaguita's Kiss

Haku Vodka, Lumina Triple Sec, Hazelnut,  
Pink Guava, Jasmine Citrus Tea



\$20



# Buko Ube & Banana

Discarded Banana Rum  
Brioche Fat Washed,  
Overproof Rum,  
Banana Liqueur,  
Coconut, Muscovado, Lime,  
Ube Foam



\$22



# Sisig

Mezcal Los Siete Misterios, Coconut Oil  
Fat- Washed, Sesame Oil, Miso, Garlic,  
Bird's Eye Chilli, Sherry Blend,  
Tofu Oyster Sauce



\$22



## Tembikai

Watermelon Cordial, Hazelnut,  
Thyme, Citrus

\$14



## Jambu

Rose Apple Shrub,  
Cold Brew Osmanthus & Sencha

\$14



# Mocktails ☺

## Pixie Punch

Lychee, Raspberry, Rose Puree,  
Plum, Milk

\$14



## The Golden Drifter

Butterscotch, Sea Salt,  
Coconut Water, Dalgona

\$14



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