

The High Table

**AN EXCLUSIVE NIKKEI PERUVIAN-JAPANESE MENU
CREATED BY CHEFS DANIEL & TAMARA CHAVEZ,
AVAILABLE ONLY AT THE HIGH TABLE.**

AVAILABLE FOR LUNCH AND DINNER
14 AUG - 21 NOV

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.

Chefs Daniel & Tamara Chavez



Husband-and-wife duo Chefs Daniel and Tamara Chavez are among Singapore's leading ambassadors of Peruvian cuisine. With over three decades of combined experience, Daniel trained in Michelin-starred restaurants, while Tamara is a multiple World Gourmet Summit Female Chef of the Year finalist and recipient of the Mentor Chef of the Year award in 2022.

Together, through CANCHITA Peruvian Cuisine, they continue to champion the richness and diversity of Peruvian gastronomy.

Look out for this
The
High Table

to discover Chefs Daniel & Tamara's menu.



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Scallop Ceviche \$38

Hokkaido Scallop, Ají Amarillo, Crispy Seaweed,
Canchita, Japanese White Corn

Pulpo Rosita Yimura \$32

Grilled Octopus, Black Olive Aioli, Chalaquita,
Potato & Ají Amarillo Salad, Chimichurri

Crab Tostaditas (3 Pcs) \$42

Crunchy Corn Tortillas topped with Crab, Tobiko,
Red Quinoa, Lima Bean Puree, Rocoto Mayo, Nori

Pan Con Chicharrón Nikkei (2 Pcs) \$38

Steamed Bun, Roasted Ibérico Pork,
Crunchy Sweet Potato, Ají Amarillo Sauce, Pickled Onions

Arroz Chaufa Nikkei \$78

Roasted Codfish marinated in Pisco & Ají Panca,
Nikkei-style Fried Rice with Octopus, Prawns,
Pork, Quinoa & Aguaymanto

Mariscada \$88

Marinated Scallops, Octopus, Prawns & Fish "a la Plancha",
Ají Amarillo & Light Soy Sauce Butter, Light Potato Puree, Ikura

Beef Anticuchos \$65

Stone Axe Wagyu Skewers marinated in Panca Chilli & Miso,
Huancaína Sauce, Baby Corn, Sesame Seeds

Chocolate Mousse \$18

Peruvian Chocolate, Kiwicha,
Peruvian Goldenberries, Japanese Grapes

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

High
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High House

Wines By The Glass
&
Food Menu

Get connected to our wifi



The Raw Bar

Freshly Shucked Oysters 6 pieces 62
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

Hand-Cut Beef Tartare  59
Pickled Mustard Greens, Wasabi Stems, Seaweed Dressing, Quail
Egg Yolk, Homemade Shoestring Fries

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 +70
2015 Dom Pérignon Brut – Chardonnay & Pinot Noir Blend

 CHEF'S RECOMENDATION

 CONTAINS NUTS  CONTAINS DAIRY  GLUTEN FREE

PLEASE CHECK WITH US IF YOU REQUIRE
ASSISTANCE ON DIETARY RESTRICTIONS

ALL PRICES STATED ARE SUBJECTED TO PREVAILING SERVICE CHARGE AND GST

Small Plates

-   **HighHouse Garden Salad** 20
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

- 


Salted Olive Orecchiette Pasta

Piquillo Peppers, Garlic Almond Flakes,
Chinese Olive Cream Sauce

32

- 


Grilled Halibut 

Conpoy, Brown Shrimp, Preserved Lemon &
Green Peppercorn Butter Sauce

58

- 



Thai-Style Chicken Massaman Curry

Grilled French Chicken Breast, Baby Corn,
Sichuan Crispy Corn & Pork Pancetta

38

- 

Grilled Iberico Pork Collar

Dukkah Spice, Black Truffle Char Siu Sauce

48

- 

That Expensive Indomie They Told You About 

Miso Foie Gras, Braised Chicken, Fried Egg, Homemade Sambal

38

- 

Lobster Mac N Cheese 

Lobster Bisque Reduction, Cheddar, Gruyere, Parmesan

69

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Steaks

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

- | | | |
|--|---|------------|
|  | Tasmanian Tenderloin
200g Grass-fed Cape Grim,
recommended Med-Rare | 78 |
|  | 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.

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Sides

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

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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

 Homemade Sourdough Bread (6pcs) 8
Choice of Unsalted Butter or Olive Oil
Homemade Black Garlic Miso Butter +2

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Desserts

-   **Churros (6 pcs)** 18
Served with three homemade dips:
Molasses, Pink Himalayan Peanut Butter & 55% Chocolate Chili
-  **Japan Kumamoto Musk Melon** 28
Chef's selection of Seasonal Fruits & Sorbet
-  **Sweet Potato Basque Cheesecake**  38
Sea Salt Ice Cream, Crispy Julienne Sweet Potato, Mile- Feuille
-  **Nashi Pear & Junmai Sake** 22
Junmai Sake Poached Pear, Yoghurt Sherbet, Sobacha Crunch, Shiso Granita



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Wines & Sake by the Glass

Champagne

		120ml
Henriot, Souverain Brut	NV	32
<i>Pinot Noir, Chardonnay & Pinot Meunier</i>		
Bollinger, La Grande Année Brut	2015	78
<i>Pinot Noir & Chardonnay Blend</i>		
Dom Pérignon Brut	2015	84
<i>Pinot Noir & Chardonnay Blend</i>		

White

		90ml	150ml
Penfolds, Koonunga Hill Autumn Riesling	2024	14	24
<i>Riesling (Eden Valley, Australia)</i>			
Terlan, Tradition Pinot Grigio	2024	15	25
<i>Pinot Grigio (Alto-Adige, Italy)</i>			
Craggy Range, Te Muna Road Sauvignon Blanc	2025	16	26
<i>Sauvignon Blanc (Martinborough, New Zealand)</i>			
Pierro, Fire Gully	2023	17	27
<i>Chardonnay (Margaret River, Australia)</i>			

Rose

Château Minuty, M de Minuty	2025	15	25
<i>Grenache, Syrah, Cinsault & Tibouren (Provence, France)</i>			

Red

Penfolds, Koonunga Hill Seventy Six	2021	14	24
<i>Shiraz-Cabernet Blend (South Australia, Australia)</i>			
Terrazas de Los Andes, Reserva Malbec	2023	15	25
<i>Malbec (Mendoza, Argentina)</i>			
689 Cellars, Submission Pinot Noir	2023	16	26
<i>Pinot Noir (California, United States)</i>			
Mas de Daumas Gassac, Pont de Gassac	2023	17	27
<i>Cabernet Sauvignon Blend (Languedoc-Roussillon, France)</i>			

Sweet

Schloss Lieser-Thomas Haag, Niederberg Helden	2018	18
<i>Riesling Spätlese Riesling (Mosel, Germany)</i>		
Penfolds, Grandfather Rare Tawny	NV	30
<i>Grenache, Mataro, Shiraz and Cabernet (South Australia, Australia)</i>		
Disznóko, 5 Puttonyos Tokaji Aszú	2014	36
<i>Furmint, Zéta and Hárslevelű (Tokaj, Hungary)</i>		

Sake

		Carafe*
	90ml	360ml
Miyakanbai, Yuzu Sake	16	64
Mimurosugi, Dio Abita	18	70

White Wines by the Glass

Aromatic & Refreshing

		75ml	120ml
Domaine Weinbach, Gewürztraminer 'Les Treilles du Loup'	2022		36
<i>Gewürztraminer (Alsace, France)</i>			
Joh. Jos. Prüm, Wehlener Sonnenuhr Riesling Kabinett	2023		38
<i>Riesling (Mosel, Germany)</i>			
Jean-Louis Chave Sélection, Hermitage Blanche	2021		40
<i>Marsanne & Roussanne (Rhône Valley, France)</i>			
Trimbach, Cuvée Frédéric Emile Riesling	2018		40
<i>Riesling (Alsace, France)</i>			
Domaine Georges Vernay, 'Les Terrasses de l'Empire'	2023		44
<i>Viognier (Condrieu, Rhône Valley, France)</i>			
Nicolas Joly, Clos de la Coulée de Serrant Monopole	2021		46
<i>Chenin Blanc (Loire Valley, France)</i>			
Rotem & Mounir Saouma, Châteauneuf-du-Pape	2023	34	54
Magis Clos Saouma			
<i>Grenache Blanc Blend (Rhône Valley, France)</i>			
Domaine Didier Dagueneau, Silex	2023	45	72
<i>Sauvignon Blanc (Loire Valley, France)</i>			

Chardonnay Around the World

		75ml	120ml
Newton Johnson, Family Vineyards Chardonnay	2024		36
<i>Chardonnay (Walker Bay, South Africa)</i>			
Domaine Pinson, Chablis 1er Cru La Forêt	2022		38
<i>Chardonnay (Burgundy, France)</i>			
Antinori, Castello della Sala, Cervaro della Salla	2021		42
<i>Chardonnay Blend (Umbria, Italy)</i>			
Ziereisen, Jaspis Nägelin Chardonnay	2018		46
<i>Chardonnay (Baden, Germany)</i>			
Joseph Pascal, Puligny-Montrachet 1er Cru Les Chalemaux	2022	34	54
<i>Chardonnay (Burgundy, France)</i>			
Domaine Fernand & Laurent Pillot	2023	35	56
Chassagne-Montrachet 1er Cru Morgeot			
<i>Chardonnay (Burgundy, France)</i>			
Domaine Vincent Bouzereau, Meursault 1er Cru Le Poruzot	2023	38	60
<i>Chardonnay (Burgundy, France)</i>			
Kongsgaard, Napa Valley Chardonnay	2022	45	72
<i>Chardonnay (California, USA)</i>			

Red Wines by the Glass

Elegant, Smooth & Supple

		75ml	120ml
Casanova di Neri, Brunello di Montalcino DOCG <i>Sangiovese (Tuscany, Italy)</i>	2020		36
Bruno Rocca, Currà Barbaresco DOCG <i>Nebbiolo (Piedmont, Italy)</i>	2019		46
Domaine Henri Gouges, Nuits-Saint-Georges 1 ^{er} Cru Clos des Porrets St-Georges Monopole <i>Pinot Noir (Burgundy, France)</i>	2023		46
Freeman, Akiko's Cuvée Pinot Noir <i>Pinot Noir (Sonoma Coast, California, USA)</i>	2021		48
Alter Ego de Palmer <i>Merlot & Cabernet Sauvignon (Margaux, Bordeaux, France)</i>	2017	36	54
Sadie Family, Columella <i>Syrah, Grenache Blend (Swartland, South Africa)</i>	2020	36	54
Emidio Pepe, Montepulciano d'Abruzzo Branella <i>Montepulciano d'Abruzzo (Abruzzo, Italy)</i>	2020	38	58
Clos Rougeard, Saumur Champigny Le Clos <i>Cabernet Franc (Loire Valley, France)</i>	2018	48	78

Big & Bold

		75ml	120ml
Tommasi, Amarone della Valpolicella Classico DOCG <i>Corvina Blend (Veneto, 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
Château La Nerthe, Châteauneuf-du-pape <i>Syrah, Grenache & Mourvedre (Rhône Valley, France)</i>	2021		40
Luigi Baudana, Barolo di Serralunga d'Alba DOCG <i>Tempranillo (Ribera del Duero, Spain)</i>	2018		40
Bodega Aalto <i>Tempranillo (Ribera del Duero, Spain)</i>	2022		42
Stephane Ogier, Côte-Rôtie Mon Village <i>Syrah Blends (Rhône Valley, France)</i>	2022		44
Outpost, Howell Mountain Cabernet Sauvignon <i>Cabernet Sauvignon (Napa Valley, California, USA)</i>	2018	32	50
Antinori, Tignanello Toscana IGT <i>Sangiovese & Cabernet Sauvignon Blend (Tuscany, Italy)</i>	2020	45	72