

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.

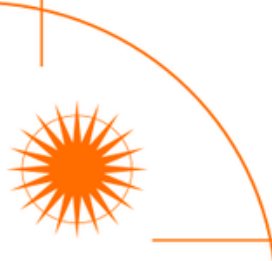
Chefs Daniel & Tamara Chavez

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.



High
House

High House

Set Lunch Menu

Two Courses	48
Three Courses	58
Four Courses	68

<i>Lunch Wine Special (120ml)</i>	10
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2025 Oxford Landing Chardonay	
2024 Oxford Landing Cabernet Shiraz	

<i>Lunch Sake Special (90ml)</i>	
Miyakanbai Yuzu Sake	12
Mimurosugi, Dio Abita Sake	12

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

Miyazaki Wagyu Carpaccio +12
Wasabi Stems, Pickled Mustard Greens,
Seaweed Dressing

Crab Tostaditas (2 Pcs) *The HighTable* +8
Crunchy Corn Tortillas topped with Crab, Tobiko,
Red Quinoa, Lima Bean Puree, Rocoto Mayo, Nori

Scallop Ceviche *The HighTable* +12
Hokkaido Scallop, Ají Amarillo, Crispy Seaweed,
Canchita, Japanese White Corn

Hot Starter

  Salted Olive Orecchiette Pasta
Piquillo Peppers, Garlic Almond Flakes,
Chinese Olive Cream Sauce

  Grilled Spanish Octopus
Herb Dressing, Olive, Chitose Tomato

  Grilled Spicy Pork Ribs +6
Fried Yellow Potatoes, Coconut Peanut Sauce



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

Main

 Grilled Halibut
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

 Josper Grilled Iberico Pork Collar +10
Sichuan Preserved Vegetable, Miso & Kombu Sauce

  Beef Anticuchos The High fable +20
Stone Axe Wagyu Skewers marinated in Panca Chilli &
Miso, Huancaína Sauce, Baby Corn, Sesame Seeds

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

 Japan Kumamoto Musk Melon +10
Chef's selection of Seasonal Fruits & Sorbet

Wines by the Glass

Lunch Special		120ml
Oxford Landing Chardonnay	2025	10
Oxford Landing Cabernet Sauvignon Shiraz	2024	10

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>			

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 Blends (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>Nebbiolo (Piedmont, Italy)</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 Blends (Tuscany, Italy)</i>	2020	45	72

White Wines by the Glass

Aromatic & Refreshing

75ml 120ml

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

Chardonnay Around the World

75ml 120ml

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

Beverages

Softs 8

Coke Zero 
Coke, Sprite, Ginger Ale 

Juices

Chilled Cranberry, Pineapple, Orange  8
Chilled Apple  8
Fresh Cold-Pressed Watermelon, Orange  10

Tea Selections by Gryphon (by the pot)  8

Chamomile Dream, Earl Grey Lavender, English Breakfast,
Jasmine Silk Pearls, Marrakesh Mint, Osmanthus Sencha

Coffee

Black  6
White, Mocha  6
Additional Shot +2
Change to Oat Milk +1

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 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