The Festive Table

Celebrate the season with our exclusive festive supplements, served alongside our regular set lunch and à la carte dinner menu.

French Duck Rillettes with Foie Gras
Ibérico Ham, Chives, Aged Balsamic, Micro Herbs, Toasted Hazelnut

Hokkaido Scallop Crudo
Hyuganatsu Garlic Sauce, Ikura, Guindillas (Lunch)

Slow-cooked Australian Beef Cheek in Rich Madeira Sauce
Sautéed Morel Mushrooms, Creamy Mashed Potato, Micro Herbs, Fried Shallots + Winter Truffle (Dinner)

Lemon & Lingonberry Gâteau
Lemon Cheese Mousse, Lingonberry & Apple Blossom Confit, Hazelnut & Coconut Sponge, Warm 34% White Chocolate Sauce (Dinner)

AVAILABLE FOR LUNCH AND DINNER
23 NOV TO 30 DEC

High House

The Festive Table

French duck rillettes with foie gras (N) $36

Ibérico ham
chives
aged balsamic
micro herbs
toasted hazelnut

Slow-cooked Australian beef cheek in rich Madeira sauce (D) (A)

$68

Sautéed morel mushrooms
creamy mashed potato
crispy Italian parsley
shaved winter truffle

Lemon & lingonberry gâteau (D) (N) $25

Lemon cheese mousse
lingonberry & apple blossom confit
hazelnut & coconut sponge
warm 34% white chocolate sauce

(N) CONTAINS NUTS (D) CONTAINS DAIRY (A) CONTAINS ALCOHOL

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

High House

High House

Food Menu

Get connected to our Wi-Fi

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

High House

Mod-Pan-Asian

FLAVOURS OF THE PACIFIC COAST

The Raw Bar

	Freshly Shucked Oysters 6 pieces French Spéciale De Claire “Amélie” Oysters (Size No. 3) served with homemade Green Chilli Sauce	62
🌰 🥛	**Seafood Platter** “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	158
	Pacific Coast Ceviche Hokkaido Scallop, Ahi Tuna, Yabbies, Coconut-Lime Dressing	24
	Dutch Kingfish Guindillas, Salmon Roe, Hyuganatsu Garlic Sauce	24
	Hand-Cut Beef Tartare Pickled Mustard Greens, Wasabi Stems, Seaweed Dressing, Quail Egg Yolk, Homemade Shoestring Fries	59

House of Sturion Caviar

STURION CAVIAR

Osetra Caviar (30g tin)	98
HighHouse Nuggets & Caviar Sturion Caviar and Chicken Nuggets served with Dill Sour Cream and Chives	128
Add a glass of *2015 Dom Pérignon Brut – Chardonnay & Pinot Noir Blend*	+70

ALL PRICES STATED ARE SUBJECT TO PREVAILING SERVICE CHARGE AND GST

High House

Mod-Pan-Asian

FLAVOURS OF THE PACIFIC COAST

Small Plates

🌰 🥛	**HighHouse Garden Salad** Mesclun, Chitose Tomatoes, Candied Pecans, Feta Cheese, Shiso Dressing	20
	Ecuadorian Prawn Toast Homemade Sourdough Bread, Ikura, Marie Rose Cocktail Sauce	28
🌰 🥛	**Grilled Spanish Octopus** Smoked Chickpea Puree, Candied Pecans, Spicy Thai Dressing	30
	Norwegian Smoked Salmon ‘Tataki’ Sichuan Preserved Vegetable, Lemon & Garlic Sauce	28
	Sticky Lamb Ribs Fried Potato Salad, Garlic & Scallion XO Sauce	28

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Mod-Pan-Asian

FLAVOURS OF THE PACIFIC COAST

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
🌰	**Squid Ink Fried Rice** King Crab, Calamari, Salmon Roe, Homemade Sambal	58
🥛	**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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Mod-Pan-Asian

FLAVOURS OF THE PACIFIC COAST

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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FLAVOURS OF THE PACIFIC COAST

Sides

🥛	**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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Mod-Pan-Asian

FLAVOURS OF THE PACIFIC COAST

From the Deli

	Jamón Ibérico de Bellota (30g) Served with Homemade Sourdough Bread & Spanish Guindilla Peppers	28
	Duck Rillette (80g) Served with Homemade Sourdough Bread	20
🌰 🥛	**Cheese Board** (3 kinds / 5 kinds) Chef's selection of 30g each, served with a variety of condiments	24 / 38
🥛	**Homemade Sourdough Bread** (6pcs) Choice of Unsalted Butter or Olive Oil Homemade Black Garlic Miso Butter	8 +2

⊘ GLUTEN FREE
🌰 CONTAINS NUTS
🥛 CONTAINS DAIRY

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Mod-Pan-Asian

FLAVOURS OF THE PACIFIC COAST

Desserts

Churros (6 pcs) Served with three homemade dips: Molasses, Pink Himalayan Peanut Butter & 55% Chocolate Chili	18
Japan Kumamoto Musk Melon Chef’s selection of Seasonal Fruits & Sorbet	28
Sweet Potato Basque Cheesecake Sea Salt Ice Cream, Crispy Julienne Sweet Potato, Mille-Feuille	38
64% Manjari Chocolate Chocolate Cremeux, Homemade Pecan Coriander Seed Praline, Chocolate Sponge, Chrysanthemum Ice Cream	20

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