High House

Set Lunch Menu

Two Courses	48
Three Courses	58
Four Courses	68

Lunch Wine Special (120ml) *10*
2023 Oxford Landing Chardonnay
2024 Oxford Landing Cabernet Shiraz

Lunch Sake Special (90ml) *12*
Oze no Yukidoke Junmai Daiginjo

Get connected to our Wi-Fi

ALL PRICES STATED ARE SUBJECT TO PREVAILING SERVICE CHARGE AND GST

High House

Mod-Pan-Asian

FLAVOURS OF THE PACIFIC COAST

Cold Starter

High House 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

French Duck Rillettes with Foie Gras +8
Iberico Ham, Fresh Chives, Aged Balsamic & Toasted Hazelnuts

Hokkaido Scallop Crudo +12
Hyuganatsu Garlic Sauce, Ikura Salmon Roe & Guindilla Peppers

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 ++

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Mod-Pan-Asian

FLAVOURS OF THE PACIFIC COAST

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

Slow Cooked Australian Beef Cheeks +20
Rich Madeira Sauce, Sautéed Morel Mushrooms, Creamy Mashed
Potatoes & Crispy Fried Shallots

Dessert

Blackcurrant Mousse & Chocolate Sponge
Blackcurrant Mousse, Timut Pepper Whipped Ganache,
Genoise Sponge, Fermented Blackcurrant Chocolate Sauce

Apple Tarte Tatin
Buckwheat Crumble, Feuille De Brick, Joconde 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

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Beverages

Softs 8
Coke Zero B
Coke, Sprite, Ginger Ale D

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

Tea Selections by Gryphon (by the pot) A 8
Chamomile Dream, Earl Grey Lavender, English Breakfast,
Jasmine Silk Pearls, Marrakesh Mint, Osmanthus Sencha

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

Others
Heaps Normal Half Day Hazy (Non-Alcoholic) 10
Evian Still 5
Hot Chocolate C 6

Non-Alcoholic Sparkling	Glass 150ml	Bottle 750ml
Muri, Passing Clouds B Gooseberries & Jasmine Tea, Denmark	14	69
Copenhagen, Blå B Jasmine, Darjeeling & White, Denmark	14	69

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

NUTRI-GRADE A B C D

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