

# High House

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Wines By The Glass  
&  
Food Menu

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

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## 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

Pacific Coast Ceviche 28  
Hokkaido Scallop, Ahi Tuna, Yabbies, Coconut-Lime Dressing

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

Kingfish Sashimi 30  
Pomelo, Shiso, Wasabi, Gochujang

## 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
- Eggplant with Salsa** 28  
Puffed Quinoa, Confit Garlic, Citrus Soy

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## Big Plates

- |                                                                                                                                                                                                                                                   |                                                                                                                                 |           |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------|-----------|
|                                                                                                                                                                  | <b>Salted Olive Orecchiette Pasta</b>                                                                                           | <b>32</b> |
|                                                                                                                                                                                                                                                   | Piquillo Peppers, Garlic Almond Flakes,<br>Chinese Olive Cream Sauce                                                            |           |
|                                                                                   | <b>Hot &amp; Sour Seafood Stew</b>                                                                                              | <b>46</b> |
|                                                                                                                                                                                                                                                   | Lobster Claw, Whitebait, Tom Yum Spice,<br>Prawn Chip, Chitose Tomato                                                           |           |
|    | <b>Grilled Halibut</b>                         | <b>58</b> |
|                                                                                                                                                                                                                                                   | Conpoy, Brown Shrimp, Preserved Lemon &<br>Green Peppercorn Butter Sauce                                                        |           |
|                                                                                                                                                                 | <b>Thai-Style Chicken Massaman Curry</b>                                                                                        | <b>38</b> |
|                                                                                                                                                                                                                                                   | Grilled French Chicken Breast, Baby Corn,<br>Sichuan Crispy Corn & Pork Pancetta                                                |           |
|                                                                                                                                                                | <b>Grilled Iberico Pork Collar</b>                                                                                              | <b>48</b> |
|                                                                                                                                                                                                                                                   | Dukkah Spice, Black Truffle Char Siu Sauce                                                                                      |           |
|                                                                                                                                                                | <b>That Expensive Indomie They Told You</b>  | <b>38</b> |
|                                                                                                                                                                                                                                                   | About<br>Miso Foie Gras, Braised Chicken, Fried Egg, Homemade Sambal                                                            |           |
|                                                                                                                                                                | <b>Squid Ink Fried Rice</b>                  | <b>58</b> |
|                                                                                                                                                                                                                                                   | King Crab, Calamari, Salmon Roe, Homemade Sambal                                                                                |           |
|                                                                              | <b>Lobster Mac N Cheese</b>                  | <b>69</b> |
|                                                                                                                                                                                                                                                   | Lobster Bisque Reduction, Cheddar, Gruyere, Parmesan                                                                            |           |

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## Steaks

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

- |                                                                                  |                                                                                                             |            |
|----------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------|------------|
|  | <b>Tasmanian Tenderloin</b><br>200g Grass-fed Cape Grim,<br>recommended Med-Rare                            | <b>78</b>  |
|  | <b>Arita A4 Wagyu Striploin</b><br>200g Miyazaki Wagyu Beef,<br>recommended Med-Rare                        | <b>128</b> |
|  | <b>Argentinean Ribeye On The Bone</b><br>1kg Dry-Aged (>35 Days) Bone-In Devesa Beef,<br>recommended Medium | <b>168</b> |

*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

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



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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<br><i>Pinot Noir, Chardonnay &amp; Pinot Meunier</i> | NV   | 32 |
| Bollinger, La Grande Année Brut<br><i>Pinot Noir &amp; Chardonnay Blend</i>  | 2015 | 78 |
| Dom Pérignon Brut<br><i>Pinot Noir &amp; Chardonnay Blend</i>                | 2015 | 84 |

### White

90ml 150ml

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

### Rose

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

### Red

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

### Sweet

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

Carafe\*

### Sake

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 &amp; 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>                     |      |      |       |
| Blanc de Lynch-Bages                                                 | 2022 |      | 46    |
| <i>Sauvignon Blanc, Sémillon &amp; Muscadelle (Bordeaux, France)</i> |      |      |       |
| Nicolas Joly, Clos de la Coulée de Serrant Monopole                  | 2021 |      | 46    |
| <i>Chenin Blanc (Loire Valley, France)</i>                           |      |      |       |
| Domaine Didier Dagueneau Pouilly-Fume Silex                          | 2022 |      | 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 Chalumaux | 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<br><i>Sangiovese (Tuscany, Italy)</i>                                                           | 2020 |      | 36    |
| Bruno Rocca, Currà Barbaresco DOCG<br><i>Nebbiolo (Piedmont, Italy)</i>                                                                       | 2019 |      | 46    |
| Domaine Henri Gouges, Nuits-Saint-Georges<br>1 <sup>er</sup> Cru Clos des Porrets St-Georges Monopole<br><i>Pinot Noir (Burgundy, France)</i> | 2023 |      | 46    |
| Freeman, Akiko's Cuvée Pinot Noir<br><i>Pinot Noir (Sonoma Coast, California, USA)</i>                                                        | 2021 |      | 48    |
| Alter Ego de Palmer<br><i>Merlot &amp; Cabernet Sauvignon (Margaux, Bordeaux, France)</i>                                                     | 2017 | 36   | 54    |
| Poggio di Sotto, Rosso di Montalcino DOC<br><i>Sangiovese (Tuscany, Italy)</i>                                                                | 2021 | 36   | 54    |
| Sadie Family, Columella<br><i>Syrah, Grenache Blend (Swartland, South Africa)</i>                                                             | 2020 | 36   | 54    |
| Emidio Pepe, Montepulciano d'Abruzzo Branella<br><i>Montepulciano d'Abruzzo (Abruzzo, Italy)</i>                                              | 2020 | 38   | 58    |

### Big & Bold

|                                                                                                         |      | 75ml | 120ml |
|---------------------------------------------------------------------------------------------------------|------|------|-------|
| Tommasi, Amarone della Valpolicella Classico DOCG<br><i>Corvina Blend (Veneto, Italy)</i>               | 2021 |      | 36    |
| Couvent des Jacobins Saint-Émilion Grand Cru<br><i>Merlot Blend (Saint-Émilion, Bordeaux, France)</i>   | 2015 |      | 38    |
| Piaggia, Poggio de' Colli Toscana IGT<br><i>Cabernet Franc (Tuscany, Italy)</i>                         | 2016 |      | 38    |
| Château La Nerthe, Châteauneuf-du-pape<br><i>Syrah, Grenache &amp; Mourvedre (Rhône Valley, France)</i> | 2021 |      | 40    |
| Luigi Baudana, Barolo di Serralunga d'Alba DOCG<br><i>Tempranillo (Ribera del Duero, Spain)</i>         | 2018 |      | 40    |
| Bodega Aalto<br><i>Tempranillo (Ribera del Duero, Spain)</i>                                            | 2022 |      | 42    |
| Stephane Ogier, Côte-Rôtie Mon Village<br><i>Syrah Blends (Rhône Valley, France)</i>                    | 2022 |      | 44    |
| Outpost, Howell Mountain Cabernet Sauvignon<br><i>Cabernet Sauvignon (Napa Valley, California, USA)</i> | 2018 | 32   | 50    |
| Antinori, Tignanello Toscana IGT<br><i>Sangiovese &amp; Cabernet Sauvignon Blend (Tuscany, Italy)</i>   | 2020 | 45   | 72    |