

Kitchen.

Our eclectic offering of modern, Asian-influenced, European fare includes small plates that are great for pairing with our cocktails. For the more peckish, the medium & large plates are ideal as mains or for parties and bigger gatherings.

Small Plates.

-  **Sakoshi Bay Oysters (6pcs)** \$24
Classic or Dressed
- Deep Fried Calamari** \$10
Verdita & Seaweed Powder
- Crackling Pork Belly** \$10
Pickles & Asian Dip
- Chunk Chips** \$8
With Truffle Aioli Dip
- Oven Roasted Bone Marrow** \$18
Angus Beef Cubes, Caramelised Leeks, Pickled Red Onion & Toast
- Grilled Tiger Prawn** \$18
Herb Crust & Lemon Confit
- Grilled Lamb Short Ribs** \$18
Pomegranate Molasses & Toasted Almonds
- Crispy Chicken Thigh** \$10
Chipotle Mayo
- House-made Garlic Bread** \$8
Warm Focaccia Toasted with Aromatic Butter
- Spicy Italian Sausage Focaccia Pizza** \$18
Spicy Italian Sausage, Anchovies, Smoked Mozzarella
- Roasted Vegetables** \$12
Seasonal Root Vegetables with Aged Balsamic Vinegar
- Pan Roasted Cauliflower** \$12
Miso Cheese Sauce & Scorched Cashew
- Oven Baked Camembert** \$18
Summer Truffles & Garlic Toast
- Fontina Cheese and Salami Platter** \$18
Homemade Apple Chutney, Crackers, Dried Fruits and Nuts

Mains.

-  **Herb Crusted Seabass** \$18
Sicilian Caponata & Toasted Almond Sauce
- Pan Roasted Iberico Pork Ribeye** \$24
Chestnut Cream & Spinach
- Grilled Angus Grain-Fed Rib Eye (250g)** \$26
Roasted Pumpkin Cream & Cider Braised Greens
-  **Asari Clams** \$18
Shimeiji Mushroom & Tamarind Miso Broth
- Cioppino Seafood Stew** \$22
Seabass, Shellfish, Squid & Prawn in Rich Tomato Broth



Pastas.

-  **Linguini Crispy Pork Jowl** \$18
Crispy Pork Jowl, Pecorino Sabayon & Poached Egg
- Truffle Brown Rice Risotto** \$16
Mushroom Medly, Pecorino Cheese & Black Truffles
- Capellini** \$18
Sakura Ebi, Ikura & Kombu Butter Sauce
- Angus Beef Tagliatelle** \$18
Slow-cooked Wagyu Beef Ragu with Scarmoza & Poached Egg

- Sausage Orecchiette** \$18
Spicy Italian Pork Sausage & Kale
-  **Butter Poached Boston Lobster Risotto (Half/Whole)** \$29/\$56
Brandy Sauce & Lemon Confit
- Butter Poached Boston Lobster Tagliatelle (Half/Whole)** \$29/\$56
Served in Kombu Butter Sauce

- Lobster Macaroni & Cheese (Half/Whole)** \$29/\$56

Desserts.

-  **Valrhona Dark Chocolate Cake** \$10
Caramel Sauce & Berry Compote
- Tiramisu** \$10
Berry Compote
-  **Warm Apple Pie** \$10
Caramel Sauce

Cocktails.

Bar.

Our cocktail offerings include our carefully crafted Signatures, which showcase different spirits, fruits & condiments, prepared using different techniques. For the less adventurous, we also offer modern classics with a twist that will surprise. Bespoke cocktails are also available on request.

Signatures Martinis - \$18

-  **Earl Grey, Hibiscus****
Bickens Gin, Earl Grey, Lemon, Egg White, Angostura Bitters
-  **Salted Caramel, Espresso****
Mount Gay Black Barrel Rum, Espresso, Kahlua, Vanilla
-  **Chocolate, Mint***
Sailor Jerry Rum, French Mint, Chocolate, Half&Half
- Peach and Butterfly Pea***
Hendrick's Orbium Gin, Sauvignon Blanc, Lemon, Honey, Lillet Blanc, Peach, Butterfly Pea
-  **Artichoke Chinotto*****
Monkey Shoulder Whisky, Campari, Cynar Amaro, Lime Cordial
-  **Agave Lime****
Milagro Silver Tequila, Chartreuse Yellow, Lime, Agave, Togarashi, Kosher Salt

-  **Basil, Cucumber***
Hendrick's Gin, Basil, Japanese Cucumber, Lemon

- Soba, Amaretto****
Monkey Shoulder Whisky, Soba Cha, Amaretto, Lemon, Egg White, Angostura Bitters

- Honey, Umeshu***
Reyka Vodka, Umeshu, Honey, Lime

- Lychee, Grapefruit***
Skyv Vodka, Cointreau, Lychee, Grapefruit, St-Germain, Passion Fruit

- Cacao, Cherry*****
Remy Martin V.S.O.P Cognac, Cinzano Rosso Vermouth, Rittenhouse Rye, Benedictine, Cacao, Angostura Bitters, Peychaud's Bitters

- Yuzu Thyme****
Wild Turkey 81 Bourbon, Yuzu, Thyme, Egg White, Angostura Bitters

* Sit back, Relax | ** Get the party started | *** Call me a cab!

Award-winning Cocktails - \$21

-  **Clergyman Martini****
*(2016 World Class Singapore, Boo Jing Heng)
Tanqueray No.10 Gin, Home Made Grapefruit -Tonic Reduction, Home Made Lime Cordial*
-  **Queen Of Club***
*(2015 World Class Singapore, Boo Jing Heng)
Johnnie Walker Black Label Whisky
Soursop, Mascarpone Cheese, Orange, Lemon*
-  **Le Prince No.2***
*(2017 Giffard West Cup, Christyne Lee)
G'vine Floraison Gin, Sauvignon Blanc, Grapefruit, Crème de Cassis, Rose Syrup*
- EDM (Etoile De Mer)***
*(2017 Giffard Singapore, Christyne Lee)
G'vine Floraison Gin, Nigori Sake, Blue Curacao, Green Melon, Lemon, Sour Plum*

- Guatemalan Old-Fashioned*****
*(2016 World Class Singapore, Boo Jing Heng)
Ron Zacapa 23 Rum, Pedro Ximenez Sherry, Chocolate Bitters*

- Boulevardier Sourz****
*(2018 Behind the Barrel Singapore, Bell Paradee)
Wild Turkey 81 Bourbon, Cinzano Rosso Vermout, Campari, Lemon, Egg White, Angostura Bitters*

- Diverging*****
*(2015 Belvedere Singapore, Steve Leong)
Belvedere Vodka, Ruby Port, Becherovka, Coffee*

- Brown Grouse Old-Fashioned*****
*(2019 Naked Grouse Cocktail Challenge, Christyne Lee)
Naked Grouse, Brown Butter Almond, Px Sherry, Chocolate Bitters, Angostura Bitters*

- Singapore Sling***
Bickens Gin, Cointreau, Peter Heering, Benedictine, Pineapple, Lemon, Grenadine, Angostura Bitters, Soda



Tess Dine-in Menu



Prices are exclusive of 10% service charge and 7% GST

tess

BAR & KITCHEN

@tessbarsg #tessbarsg

Beer.

Kronenbourg Draft
1664 Lager or 1664 Blanc

Guinness Draught Surger (520ml)



\$15

\$15

Bubbles.

Montelvini Prosecco (Extra dry)

Pleasurable acidity that is lively and fruity,
with a dry, delicate body

Jack Estate, M-R Series,
Pink Moscato 2018/19, Australia

Bursts of fresh cherry, tangy sherbet, & sweet
red apple flavours are lifted with citrus nuances
on the delightfully spritzly finish

Laurent Perrier La Cuvee NV

A perfect balance between freshness & delicacy
with fruity flavours very present in the finish

Dom Pérignon 2009

Lush & rounded with elegant, fruity,
creamy texture; rich, balanced & ripe with finesse
& medium weight style; long, complex & brilliant

gls/btl

\$15 / \$70

\$15 / \$70

0.0 ABV

Cocktails - \$15

Grapefruit Vanilla

Grapefruit Vanilla Shrub, Tess Cold Brew Coffee,
Sparkling Water

Cranberry Hibiscus

Cranberry Hibiscus Shrub, Grapefruit,
Jasmine Green Tea

Pineapple Tumeric

Pineapple Tumeric Shrub, Coconut Water, Lime

Chair Pear

Chai Pear Shrub, Lemonade,
Ginger Beer

Honey Lemon Mint

Lemon Mint Shrub, Honey, Sparkling Water



Classic mocktails
are available
upon request



Wine.

Red Wine.

One Chain, The Wrong Un
Shiraz Cabernet 2017/18, Australia

A rich, well balanced example of the Aussie classic blend of 80%
Shiraz & 20% Cabernet Sauvignon. Lush Black Fruits coupled with
touches of Wood Spice, Liquorice and Cassis

Bodegas Vetus, Flor De Vetus,
Tempranillo 2016/17, Spain

Plum & Tea Leaves mingle in this approachable medium-bodied
Toro. Wonderful to drink with Firm Tannins & Sweet Dark Fruits

McManis Family,
Merlot 2016/17, USA

Bright purple hues with medium ruby color. Red Currant &
Raspberry are intertwined with whispers of Dark Berry Pie filling

Piccini, Chianti Riserva
DOCG 2015/16, Italy

An intense, ruby-red with hints of Garnet. Its perfume is both
persistent and ethereal with distinct notes of spice

McManis Family, Pinot Noir,
2016/17, USA

Subtle wafts of vanilla, contributed from the oak aging, are no-
ticeable. The wine is big, yet soft, and filled with mouth watering
cherry flavor. Creamy mocha notes linger in the finish of this
graceful wine

Emiliana Special Reserve Coyam,
2010, Chile

Elegant & full of character with firm yet soft & silky tannins with a
fruity finish that recalls of Fresh Black Plums

Ferraton, Chateaufeu du Pape,
Le Parvis 2015/16, France

Fne and soft tannins. Fleshy and long-lasting wine. Aromas of
leather, spices, and garrigue

White Wine.

One Chain, The Googly,
Chardonnay 2017/18, Australia

Crisp, lively & bright, this citrus-scented chardonnay is
well-balanced, with tropical Fruits & Melon on the palate

Michel Lynch Sauvignon Blanc,
2017/18, France

Lovely balance of White Peach & Pear, the finish boasts a refreshing
& aromatic persistence of floral notes

Dr Hermann, Trocken Riesling
2017/18, Germany

Scents of Peach, Lime & Tangerine with tender Mineral and Herbal
notes

Louis Max, Chablis 2014/15,
Saint Jean, France

Well balanced & rich with aromas of Fresh Fruit
& Flowers, enhanced by Mineral (Gunflint) hints.
Good length on the palate



gls/btl

\$14 / \$60

\$16 / \$70

\$75

\$80

\$80

\$90

\$150

gls/btl

\$14 / \$60

\$16 / \$70

\$75

\$90

Spirits.

Scotch Whisky.

Glen Grant The Major's Reserve

Glen Grant 10

Bruichladdich The Classic Laddie

Bruichladdich Octomore

Bruichladdich Port Charlotte 10

Balvenie Double Wood 12

Balvenie Caribbean Cask 14

Balvenie Double Wood 17

Balvenie Port Wood 21

Glenfiddich 12

Glenfiddich 15

Glenfiddich 18

Glenfiddich 21

Glenfiddich IPA

Glenfiddich XX

Monkey Shoulder

Naked Grouse

Caol Ila 12

Lagavulin 16

Laphroaig 10

gls/btl

\$15 / \$160

\$16 / \$180

\$20 / \$230

\$30 / \$400

\$20 / \$230

\$20 / \$230

\$24 / \$280

\$30 / \$350

\$50 / \$550

\$18 / \$200

\$20 / \$230

\$25 / \$300

\$40 / \$450

\$22 / \$260

\$22 / \$260

\$16 / \$180

\$16 / \$180

\$20 / \$230

\$24 / \$280

\$20 / \$230

Tequila' Mezcal.

Espolòn Blanco

Milagro Silver

Milagro Reposado

Milagro Anejo

Los Danzantes Reposado Mezcal

gls/btl

\$15 / \$160

\$16 / \$180

\$18 / \$200

\$20 / \$230

\$20 / \$230

Brandy N' Pisco.

St-Remy VSOP

Remy Martin VSOP

Remy Martin Club

Remy Martin XO

Barsol Pisco

Martell Cordon Bleu

gls/btl

\$15 / \$160

\$16 / \$180

\$20 / \$230

\$40 / \$500

\$16 / \$180

\$30 / \$350

Bourbon N' Rye.

Wild Turkey 81

Bulleit

Bulleit Rye

Maker's Mark

Rittenhouse Rye

gls/btl

\$15 / \$160

\$16 / \$180

\$16 / \$180

\$18 / \$200

\$18 / \$200

- Each serve measures 45ml
- Additional \$5 apply for cocktail requests
- Bottle purchases are kept for 30 days



Macallan 12 Double Cask

Macallan 18

Macallan Rare Cask

Oban 14

Talisker 10

Westland American Oak

Westland Peated

Westland Sherry Wood

\$22 / \$260

\$40 / \$450

\$50 / \$550

\$18 / \$200

\$20 / \$230

\$20 / \$230

\$20 / \$230

\$20 / \$230

Japanese Whisky.

Iwai Tradition

Nikka Miyagikyo Single Malt

Nikka Coffey Malt

Nikka From The Barrel (500ml)

Nikka Taketsuru Pure Malt

Nikka Yoichi Single Malt

gls/btl

\$18 / \$200

\$22 / \$260

\$20 / \$230

\$22 / \$200

\$20 / \$230

\$22 / \$260

Gin.

Bickens (1L)

Botanist

Hendrick's

Bombay Sapphire

G'vine Floraison

Monkey 47 (500ml)

Monkey 47 Sloe Gin (500ml)

Nordés

Roku

Tanqueray

Tanqueray N'TEN

Sakurao Gin

gls/btl

\$15 / \$160

\$18 / \$200

\$18 / \$200

\$16 / \$180

\$18 / \$200

\$22 / \$200

\$22 / \$200

\$18 / \$200

\$18 / \$200

\$16 / \$180

\$18 / \$200

\$16 / \$180

Rum N' Cachaca.

Mount Gay Eclipse

Mount Gay Black Barrel

Mount Gay XO

Sailor Jerry Spiced

Bacardí Carta Blanca

Black Tears Spiced

Cachaca 61 (1L)

Diplomático Reserva Exclusiva

El Dorado 12

Ron Zacapa 23

gls/btl

\$15 / \$160

\$16 / \$180

\$20 / \$230

\$16 / \$180

\$16 / \$180

\$16 / \$180

\$20 / \$230

\$20 / \$230

\$20 / \$230

\$20 / \$230

Vodka.

Skyy

Reyka

Belvedere

Ketel One

gls/btl

\$15 / \$160

\$18 / \$200

\$18 / \$200

\$18 / \$200