



BAR & KITCHEN

Brunch.

Saturdays, Sundays & Public Holidays 11am – 5pm

Tel: (65) 6337 7355
tess@tessbar.com
www.tessbar.com
#tessbarsg #tessocial

Brunch.

Spicy Italian Sausage Focaccia Pizza \$18

Spicy Italian Sausage, Anchovies, Smoked Mozzarella

Chicken & Waffles \$18

Crispy Spiced Buttermilk Chicken & Parmesan

Steak & Egg \$26

Seared Angus Ribeye (Grain Fed) 250g with Brown Butter Hollandaise & Free-Range Sunny Side Up

Butter Pastry Wrap \$16

With Curried Scrambled Egg & Anchovy Bread Crumbs

Soup of the Day \$12

Small Plates.

Deep Fried Calamari & Zucchini \$10

Verdita & Seaweed Powder

Triple- Cooked Crackling Pork Belly \$10

Pickles & Asian Dip

Chunk Chips \$8

With Curried Roasted Carrot Hummus

Grilled Lamb Short Ribs \$18

Pomegranate Molasses & Toasted Almonds

Pan Roasted Cauliflower \$12

Miso Cheese Sauce & Scorched Cashew

Oven Baked Camembert \$18

Summer Truffles & Garlic Toast

Mains.

Truffle Alfredo Pasta \$18

Tagliatelle with Crispy Smoked Bacon, Mushrooms & Parmesan

Herb Crusted Seabass \$18

Sicilian Caponata & Toasted Almond Sauce

Glazed Spring Lamb Shoulder \$21

Pomegranate Molasses & Spiced Pumpkin

Truffle Brown Rice Risotto \$16

Mushroom Medly, Pecorino Cheese & Black Truffles

Asari Clams Linguini \$21

Shimeiji Mushroom & Tamarind Miso Broth

Cioppino Seafood Stew \$22

Seabass, Shellfish, Squid & Prawn in Rich Tomato Broth

Tess Warm Salad \$16

Maple Roasted Butternut Squash with Kale, Toasted Walnuts & Dijon Dressing

Tess Italian Salad \$16

Rocket Leaves, Tomatoes, Olives, Parmesan Cheese & Balsamic Reduction

Desserts.

Valrhona Dark Chocolate Cake \$10

Caramel Sauce, Berry Compote with Vanilla Gelato

Classic Tiramisu \$10

Masala Jelly & Wild Berries

Warm Apple Pie \$10

Caramel Sauce with Vanilla Gelato

Specials.

Excluded from Brunch Buffet

Charcuterie & Cheese Platter \$18

Choose 2:

- Tete de moine
- Wensleydale
- Gongonzola
- Grana Padano 12
- Serrano Ham
- Piedmont Air-Dried Salami
- Giant Green Olives

Sakoshi Bay Oysters (6pcs) \$24

Classic or Dressed

Martini Buffet.

Saturday, Sunday & Public Holiday
11am – 5pm (3 hours seating)

Brunch Buffet with
Free-flow Martinis - \$92++
(Listed Martinis, beers & wines)

Brunch Buffet - \$48++
(Food & non-alcoholic beverages
only) Children aged 4 and below eat
for free, ages 15 and below for \$24++

Wastage Policy.

- Order what you can consume - unconsumed items will be charged at menu prices.
- We reserve the right to refuse any order if we believe items will be wasted.
- No takeaway of buffet items are allowed.

Coffee.

Solo Espresso	\$3
Espresso Macchiato	\$4
Long Black/ Americano	\$5
Cappuccino	\$6
Flat White	\$5
Cafe Latte	\$6
Mocha	\$7

* Extra: Espresso Shot \$0.50

Tea.



Dilmah's top of the range t-Series presents a collection of teas that are known around the world only for their excellence; Teas so different that there is a tea for every mood and occasion.

	Per Serve	\$7
Original Earl Grey		
Brilliant Breakfast		
Chamomile		
Peppermint		
Lychee with Rose & Almond		
Rose with French Vanilla		

Tess Iced Lemon Tea	\$8
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Fruit Juice.

Tomato	\$6
Cranberry	\$6
Pink Guava	\$6
Pineapple	\$6

Signatures.

Mint Chocolate (Hot/Iced)	\$6
Matcha Latte (Hot/Iced)	\$6
Tess Cold Brewed Tea	\$8
<i>Home brewed rooibos tea with fruity shrubs</i>	

Magic Cooler	\$8
<i>Homemade Butterfly Pea Syrup, Soda, Lemon</i>	

Oolong Pomo	\$8
<i>Homemade Oleo-Saccharum, Oolong Tea, Lime</i>	

Refreshing Green	\$8
<i>Coconut Water, Pandan, Cucumber Juice, Lemon</i>	

Sparkle Twinkle	\$8
<i>Soursop Puree, Lemon, Sparkling Water, Sugar, Thyme</i>	

Sour Power	\$8
<i>Sourplum, Lime, Mint Leaves, London Essence Tonic, Sugar</i>	

Sodas.

Coke, Coke Light, Sprite, Soda, Tonic Water, Ginger Beer	\$5
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Beer.

Kronenbourg Draft	\$10
1664 Lager or 1664 Blanc	

Guinness Draught Surger (520ml)	\$12
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Wines.

gls \$10 | btl \$50

One Chain, Shiraz Cabernet 2017/18, Australia

Bodegas Vetus, Flor De Vetus, Tempranillo 2016/17, Spain
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One Chain, The Googly, Chardonnay 2017/18, Australia
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Michel Lynch Sauvignon Blanc, 2017/18, France

Montelvini Prosecco (Extra dry)

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Martinis.

Earl Grey, Hibiscus	\$12
<i>Gin, Earl Grey, Lemon, Aquafaba, Angostura Bitters</i>	

Salted Caramel, Espresso	\$12
<i>Rum, Espresso, Kahlua, Vanilla</i>	

Chocolate, Mint	\$12
<i>Rum, French Mint, Chocolate, Half&Half</i>	

Bell's Knees	\$12
<i>Gin, Pink Peppercorn Honey, Lemon, Aquafaba, Peach Bitters</i>	

Sex in Tess	\$12
<i>Vodka, Honey Cranberry Reductions, Sultana & Orange marmalade, Pickled Onion Juice, Orange Blood Cointreau</i>	

Basil, Cucumber	\$12
<i>Gin, Basil, Japanese Cucumber, Lemon</i>	

Honey, Umeshu	\$12
<i>Vodka, Umeshu, Honey, Lime</i>	

Lychee, Grapefruit	\$12
<i>Vodka, Cointreau, Lychee, Grapefruit, St-Germain, Passion Fruit</i>	

Yuzu Thyme	\$12
<i>Bourbon, Yuzu, Thyme, Aquafaba, Angostura Bitters</i>	

House Pour Spirits \$10

Choice of Gin, Vodka, Tequila, Rum, Bourbon, Whisky, Cognac