

Brunch.

Spicy Italian Pork Sausage \$24
Foccacia Pizza
Mozzarella Cheese, Smoked Anchovies & Roasted Potatoes

Chicken Parmigiana Open Faced Sandwich \$20
With Salsa

Slow-Cooked Angus Beef Cheek \$26
With Broccolini, Creamy Mash & Poached Egg

Angus Beef Meatballs \$16
Taleggio Cheese & Spicy Arrabbiata Sauce

Tess Big Breakfast \$28
Scrambled Egg, Spicy Italian Pork Sausage, Sautéed Mushrooms, Mix Salad, Homemade Garlic Toast

Soup of the Day \$12

Small Plates.

Deep Fried Calamari & Zucchini \$14
Verdita & Seaweed Powder

Triple-Cooked Crackling Pork Belly \$13
Pickles & Asian Dip

Double Fried Chips \$12
With Truffle Baba Ganoush

Grilled Lamb Short Ribs \$18
Pomegranate Molasses & Toasted Almonds

Pan Roasted Cauliflower \$14
Miso Cheese Sauce & Scorched Cashew

Oven Baked Camembert \$24
Summer Truffles & Garlic Toast

Crispy Chicken Karaage \$13
With Ssamjang Sauce

tess BAR & KITCHEN Brunch.

Monday - Sunday, 11am – 5pm

Mains.

Truffle Alfredo Pasta \$18
Tagliatelle with Crispy Smoked Bacon, Mushrooms & Parmesan

Herb Crusted Seabass \$22
Sicilian Caponata & Roasted Jalapeño Salsa

Glazed Spring Lamb Shoulder \$24
Pomegranate Molasses & Onion Mash

Forest Mushroom Risotto \$20
Brown Rice, Pecorino Cheese & Summer Black Truffles

Asari Clams Linguini \$21
Shimeiji Mushroom & Tamarind Miso Broth

Cioppino Seafood Stew \$30
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
(Add \$7 for Burrata)
Confit Tomatoes, Olives, Apple, Orange & Balsamic Glaze

Desserts.

Dark Chocolate Lava Cake \$14
Butterscotch & Sea Salt

Rum & Raisin Tiramisu \$16
Infused Spiced Rum & Raisin Mascarpone Mousse

Almond Parfait \$14
Raspberry Coulis & Honeycomb

Tel: (65) 6337 7355
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#tessbarsg #tessocial

Specials.

Excluded from Brunch Buffet

Cheese Platter \$18
Choose 2:
- Tete de Moine
- Wensleydale Cranberries
- Gorgonzola
- Oak Smoked Cheddar

Sakoshi Bay Oysters (6pcs) \$30
Classic or Dressed

Brunch Buffet.

Friday to Sunday & Public Holiday
12pm – 2:30pm, 3pm - 5:30pm
(2.5-hour seating)

Brunch Buffet with
Free-flow Cocktails - \$92++
(Food & Listed Cocktails, Beers & Wines)

Brunch Buffet - \$48++
(Food & Non-Alcoholic beverages only)
Children aged 15 and below for \$24++
Children below 4 years old eat for free

Wastage Policy.

Order only 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.

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

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		

Fruit Juice.

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

Signatures.

Mint Chocolate (Hot/Iced)	\$6
Matcha Latte (Hot/Iced)	\$6
Tess Cold Brewed Tea	\$8
Tess-brewed Rooibos Tea	

Magic Cooler	\$8
Butterfly Pea, Soda Water, Lemon	

Oolong Pomo	\$8
Strawberry Grenadine, Oolong Tea, Lime	

Refreshing Green	\$8
Coconut Water, Pandan, Cucumber, Lemon	

Sparkle Twinkle	\$8
Soursop, Lemon, Soda Water, Thyme	

Sour Power	\$8
Sour Plum, Lime, Mint Leaves, London Essence Tonic	

Sodas.

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

Beer.

Stella Artois	\$10
Hoegaarden	\$10
Guinness Draught Surger (520ml)	\$12

Wines.

gls \$10 | btl \$50

MAN, Skaapveld Syrah, 2017/18, South Africa

Domaine Bousquet, Malbec, 2019/20, Argentina

Luna Cecilia Beretta, Pinot Grigio, 2018/19, Italy

Shepherd's Den, Sauvignon Blanc, 2019/20, New Zealand

Ramon Bilbao Rosé, 2019/20, Spain

Astoria Prosecco, NV, Italy

House Pour Spirits \$10

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

Cocktails.

Aperol Spritz	\$12
Aperol, Soda Water, Sparkling Wine	

Basil Cucumber Gimlet	\$12
Gin, Italian Basil, Japanese Cucumber, St Germain Elderflower, Lemon	

Earl Grey Hibiscus Fizz	\$12
Gin, Earl Grey Tea, Lemon, Aquafaba, Angostura Bitters	

Buckwheat God Father	\$12
Whisky, Buckwheat, Amaretto, Chocolate bitters	

Devil Mule	\$12
Tequila, Crème de Cassis, Bay Leaf, London Essence Ginger Beer, Lime, Lavender Bitters	

Salted Caramel Espresso Martini	\$12
Rum, Kahlua, Espresso, Caramel	

Yuzu Sour	\$12
Bourbon, Yuzu, Thyme, Aquafaba, Angostura Bitters	

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