



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.

tess BAR & KITCHEN

@tessbarsg #tessbarsg

Small Plates.

Sakoshi Bay Oysters (6pcs) \$24
Classic or Dressed

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

Yellowfin Tuna Tataki \$18
Roasted Jalapeño Salsa & Pico de Gallo

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

Oven Roasted Bone Marrow \$21
Angus Beef Cubes, Caramelised Leeks, Pickled Red Onion & Toast

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

Crispy Chicken Thigh \$13
With Chipotle Mayo

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

Chickpea Falafel \$12
With Black Garlic Aioli

Double Fried Chips \$12
With Truffle Aioli

Tess Warm Salad \$16
Maple Roasted Butternut Squash with Kale, Toasted Walnuts & Dijon Dressing

Tess Mix Salad (Add \$7 for Burrata) \$16
Confit Tomatoes, Olives, Apple, Orange & Balsamic Glaze

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

Oven Baked Camembert \$24
Summer Truffles & Garlic Toast

Charcuterie & Cheese Platter \$18
Choose 2:
- Tete de Moine
- Wensleydale Cranberries
- Gorgonzola
- Grana Padano 12
- Serrano Ham
- Piedmont Air-Dried Salami
- Giant Green Olives

Mains.

Oven Roasted Hamachi Collar \$26
Sicilian Caponata

Asari Clams \$21
Shimeiji Mushroom & Tamarind Miso Broth

Cioppino Seafood Stew \$30
Seabass, Shellfish, Squid & Prawn in Rich Tomato Broth

Anchovy Crusted Iberico Pork Rib Eye \$28
Caramelised Onion Mash & Citrus Mustard Sauce

Grilled Angus Grain-Fed Rib Eye (250g) \$30
Roasted Capsicum Agrodolce & Toasted Almonds

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

Pastas. Guanciale Linguini \$20
Pork Jowl, Pecorino Sabayon & Poached Egg

Sakura Ebi Capellini \$24
Ikura & Anchovy Crumbs

Brown Rice Risotto \$20
Mushrooms, Pecorino Cheese & Autumn Black Truffles

Angus Beef Tagliatelle \$28
Slow-cooked Wagyu Beef Ragu with Scarmoza & Poached Egg

Butter Poached Normandy Lobster Risotto/Tagliatelle \$29/\$56
Choice of Risotto or Tagliatelle with Kombu Butter Sauce

Sweets.

Tess 5.0 \$16
Truffle Honey, Gorgonzola Picante, Vanilla Gelato & Candied Fruits

Almond Parfait \$14
Raspberry Coulis & Honey Comb

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

Dark Chocolate Lava Cake \$14
Butterscotch & Sea Salt

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.



Bar.

Signature Cocktails - \$20

South Beach **
Hendrick's Clarified Milk Punch, Mint Leaves

Taro Fizz **
Sailor Jerry Spiced Rum, Lemon, Yam Cordial, Whipping Cream, Aquafaba, Soda Water

Mó Gu ***
Remy Martin VSOP, Shiitake Vermouth, Pedro Ximenez Sherry

East of Raffles **
Wild Turkey Rye, Lotus Leaves, Dolin Vermouth, Lemon, Oleo Saccharum Grapefruit Cordial

Mulberry Mule *
Reyka Vodka, Smokey Mulberry Shrub, Lavender Bitters, London Essence Ginger Beer

Coffee Boulevardier ***
Monkey Shoulder Whisky, Butter, Campari, Coffee, Cinzano Rosso Vermouth, Saline Solution

Award-winning Cocktails - \$22

Brown Grouse Old-Fashioned ***
*(2019 Naked Grouse Cocktail Challenge, Christyne Lee)
Naked Grouse Whisky, Brown Butter, Roasted Almonds, Pedro Ximenez Sherry, Chocolate Bitters*

Boulevardier Sourz **
*(2018 Behind the Barrel Singapore, Bell Paradee)
Wild Turkey Bourbon, Cinzano Rosso Vermouth, Campari, Lemon, Aquafaba, Angostura Bitters*

Le Prince #2 *
*(2017 Giffard West Cup, Christyne Lee)
G'vine Floraison Gin, Sauvignon Blanc, Grapefruit, Rose, Lemon, Crème de Cassis*

EDM (Etoile De Mer) *
*(2017 Giffard Singapore, Christyne Lee)
G'vine Floraison Gin, Nigori Sake, Blue Curacao, Green Melon, Lemon, Sour Plum*

Basil Cucumber Gimlet **
Hendrick's Gin, Italian Basil, Japanese Cucumber, Lemon, St Germain Elderflower

Tepache Highball **
Milagro Silver Tequila, Tepache, Agave, Firewater, Soda Water

Salted Caramel Espresso Martini **
Mount Gay Eclipse Rum, Kahlua, Espresso, Caramel

Buckwheat Amaretto Sour **
Monkey Shoulder Whisky, Buckwheat, Luxardo Amaretto, Lemon, Aquafaba, Angostura Bitters

Earl Grey Negroni ***
Hendrick's Gin, Earl Grey Tea, Campari, Cinzano Rosso

Yuzu Sour **
Wild Turkey Bourbon, Yuzu, Thyme, Aquafaba, Angostura Bitters

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

Clergyman Martini ***
*(2016 World Class Singapore, Boo Jing Heng)
Tanqueray N°TEN Gin, Grapefruit Bitters, Tonic Reduction, Lime Cordial*

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

Queen Of Club **
*(2015 World Class Singapore, Boo Jing Heng)
Johnnie Walker Black Label Whisky
Soursop, Mascarpone Cheese, Orange, Lemon*

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

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

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

Shots – \$18 (Set of 3)
New York Sour**
Monkey Shoulder Whisky, Rooibos Tea, Rose, Lemon, Red Wine

Brandy Crusta***
St Remy Cognac, Cointreau, Lemon, Icing Sugar

Different Margarita***
Espolon Blanco Tequila, Yellow Chartreuse, Agave, Lime, Togarashi, Seasalt

Beer.
Kronenbourg Draft
1664 Lager or 1664 Blanc



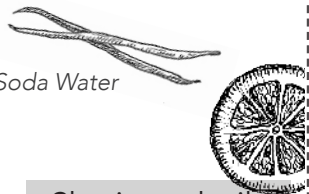
\$15

Guinness Draught Surger (520ml)

\$15

0.0 ABV Cocktails – \$15

Grapefruit Vanilla
Grapefruit Vanilla Shrub, Long Black, Soda Water



Cranberry Hibiscus
Cranberry Hibiscus Shrub, Grapefruit, Jasmine Green Tea

Classic mocktails
are available
upon request

Pineapple Tumeric
Pineapple Tumeric Shrub, Coconut Water, Lime

Chai Pear
Chai Pear Shrub, Lemonade, London Essence Ginger Beer



Honey Lemon Mint
Lemon Mint Shrub, Honey, Soda Water

Rosé.
Tour de l’Evêque,
Rosé Cote de Provence 2017, France
Subtle aromas of strawberries and raspberries laced with apricot kernel and cream on the nose. The palate is ripe, with delicate red berries and an underlying minerality

gls/btl

\$16 / \$70

Bubbles.
Astoria Prosecco, NV, Italy
Aromas of citrus, lime and dried hay open the easy bouquet of this luminous Prosecco. It shows creamy mousse with a fresh note of stone fruit on the finish

gls/btl

\$15 / \$70

Laurent Perrier La Cuvee, NV
A perfect balance between freshness & delicacy with fruity flavours very present in the finish

\$138

Dom Pérignon, 2009
Lush & rounded with elegant, fruity, creamy texture; rich, balanced & ripe with finesse & medium weight style; long, complex & brilliant

\$350

Red Wine.
MAN, Skaapveld Syrah
2017, South Africa
Aromatic bouquet with mouth-filling blackcurrant and plum flavours with finely integrated tannins

gls/btl

\$14 / \$60

Mont Rocher, Malbec
2015/16, France
Deep in colour with ripe plum, blackberries and cherries on the nose. A rich and rounded wine with perfectly balanced tannins. The long finish is smooth and succulent

\$16 / \$70

McManis Family,
Pinot Noir, 2017/18, USA
Bright purple hues with medium ruby color. Red Currant & Raspberry are intertwined with whispers of Dark Berry Pie filling

\$75

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

\$80

Château La Gamaye Cuvée Pristege
2015, France
Intense bright ruby red with garnet reflections. The fruity nose shows fresh black fruits with a hint of sweet spiciness. Medium bodied, the wine has blackberry, vanilla and strawberry aromas paired with silky tannins. Long and refreshing fruity finish

\$90

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

\$90

Ferraton, Chateauuef du Pape,
Le Parvis 2015/16, France
Fne and soft tannins. Fleshy and long-lasting wine. Aromas of leather, spices, and garrigue

\$150

White Wine.
Luna Cecilia Beretta,
Pinot Grigio, 2018, Italy
Crisp & elegant fruity Pinot Grigio showing wonderful freshness and a subtle underlying minerality. Well-balanced on the nose and palate with ripe gooseberries and grilled almonds. This wine has a delicate citrus finish

gls/btl

\$14 / \$60

Mayfly, Sauvignon Blanc,
2018/19, New Zealand
A youthful Sauvignon Blanc with mature peach and exotic fruit notes on the nose. Fresh and deliciously crisp with excellent natural acidity and a long citric and peach after-taste as well as a rounded body and good structure

\$16 / \$70

Dr Hermann, Trocken Riesling
2017/18, Germany
Scents of Peach, Lime & Tangerine with tender Mineral and Herbal notes

\$75

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

\$90



Scotch Whisky.
Monkey Shoulder
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
Naked Grouse
Macallan 12 Double Cask
Macallan 18
Macallan Rare Cask
Westland American Oak
Westland Sherry Wood
Westland Peated
Caol Ila 12
Lagavulin 16
Laphroaig 10
Oban 14
Talisker 10

gls/btl

\$16 / \$180

\$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

\$22 / \$260

\$40 / \$450

\$50 / \$550

\$20 / \$230

\$20 / \$230

\$20 / \$230

\$20 / \$230

\$20 / \$230

\$24 / \$280

\$20 / \$230

\$18 / \$200

\$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

Bourbon N’ Rye.
Wild Turkey Bourbon
Bulleit Bourbon
Bulleit Rye Bourbon
Maker’s Mark Bourbon
Wild Turkey Rye
Rittenhouse Rye
Michter’s Straight Rye

gls/btl

\$15 / \$160

\$16 / \$180

\$16 / \$180

\$18 / \$200

\$16 / \$180

\$18 / \$200

\$20 / \$230

Tequila N’ Mezcal.
Espolòn Blanco
Milagro Silver
Altos Blanco
Milagro Reposado
Milagro Anejo
Los Danzantes Reposado Mezcal

gls/btl

\$15 / \$160

\$16 / \$180

\$16 / \$180

\$18 / \$200

\$20 / \$230

\$20 / \$230

Cognac N’ Pisco.
St Remy VSOP
Remy Martin VSOP
Remy Martin Club
Remy Martin XO
Martell Cordon Bleu
Barsol Pisco

gls/btl

\$15 / \$160

\$16 / \$180

\$20 / \$230

\$40 / \$500

\$30 / \$350

\$16 / \$180

Gin.
Bickens (1L)
Botanist
Hendrick’s
Hendrick’s Orbium
G’vine Floraison
Monkey 47 (500ml)
Monkey 47 Sloe Gin (500ml)
Nordés
Roku
Tanqueray
Tanqueray N°TEN
Sakurao

gls/btl

\$15 / \$160

\$18 / \$200

\$18 / \$200

\$20 / \$230

\$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
Ron La Progresiva

gls/btl

\$15 / \$160

\$16 / \$180

\$20 / \$230

\$16 / \$180

\$16 / \$180

\$16 / \$180

\$20 / \$230

\$20 / \$230

\$20 / \$230

\$20 / \$230

\$20 / \$230

Vodka.
Skyy
Reyka
Belvedere
Ketel One

gls/btl

\$15 / \$160

\$18 / \$200

\$18 / \$200

\$18 / \$200

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

