



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) \$30
Classic or Dressed



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

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

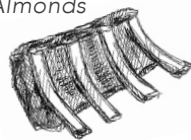


Triple Cooked Crackling Pork Belly \$13
Pickles & Asian Dip

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
- Prosciutto
- 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
Roasted Capsicum Agrodolce, Mash & Toasted Almonds

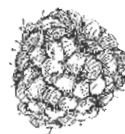
Butter Poached Normandy Lobster Risotto/Tagliatelle (Half/Whole) \$29/\$56
Choice of Risotto or Tagliatelle with Kombu Butter Sauce

Sweets.

Tess Truffle Ice Cream \$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



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

Award-winning Cocktails - \$22

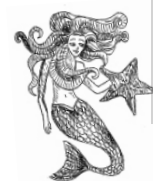
Brown Grouse Old-Fashioned ***
*(2019 Naked Grouse Cocktail Challenge, Christyne Lee)
Naked Grouse Whisky, Brown Butter, Roasted Almonds, Pedro Ximenez Sherry, Chocolate Bitters*

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



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*



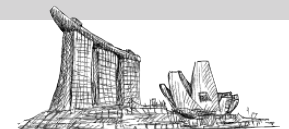
Queen Of Club **
*(2015 World Class Singapore, Boo Jing Heng)
Johnnie Walker Black Label Whisky
Soursop, Mascarpone Cheese, Orange, Lemon*



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

