

Kitchen.

Small Plates.

Crispy Chicken Skin \$12
With Kimchi Ketchup

Sakoshi Bay Oysters (6pcs) \$30
*Natural / Raspberry & Wakame
Vinaigrette with Ikura*

Angus Beef Cheek Sliders (2pcs) \$18
*Mini buns with Home-Braised Beef Cheeks,
Camembert Cheese, Caramelised Onions,
Coleslaw & Pickled Gerkins.*

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 & Herb Matzo*

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

Crispy Chicken Karaage \$13
With Ssamjang Sauce

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

Double Fried Chips \$12
With Truffle Baba Ganoush

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

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

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

Oven Baked Camembert \$24
Summer Truffles & Garlic Toast

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

Mains.

Sanchoku Wagyu \$36
Hanging Tender Steak
Parsnip Purée, Chimichurri & Broccolini

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

Oven Roasted Hamachi Collar \$26
Sicilian Caponata

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

Pastas.
Whole Lobster Tail Tagliatelle \$38
Vodka Rosé Sauce & Trout Roe

Sakura Ebi Capellini \$24
Ikura & Anchovy Crumbs

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

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

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

Sweets.
Signature Sticky Date Pudding \$16
Salted Caramel Popcorn & Whisky Gelato

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

tess

BAR & KITCHEN

@tessbarsg #tessbarsg

The Travels We Miss

Signature Cocktails - \$21

Los Tres Amigos **
Shooters •
*Sangrita: Espolon Blanco Tequila, Cactus Flower, Grenadine,
Orange, Tobasco*
*Verdita: Espolon Blanco Tequila, Pineapple, Coriander, Mint
Leaves, Jalapeno*
Tepache: Montelobos Espadin Mezcal, Fermented Pineapple

Bar Hopping Thonglor **
*Bee's Knees • Skyy Vodka, St Germain Elderflower, Thai Green
Cordial, Pomelo, Lemon*

Coffee in Ben Thanh **
*Espresso Martini • Black Tears Spiced Rum, Kahlua, G7
Espresso, Vanilla Syrup, Charcoal Salted Caramel*

Gondola Through Venice **
*Aperol Spritz • Aperol, Bianco Vermouth, Prosecco, Clarified
Tomato Consomme*

Tai Mei Loves Me **
Gimlet • Hendrick's Gin, Passion Fruit, Yam Bubble, Citrus

Para Para Sakura **
*Highball • Reyka Vodka, Sake, Cherry Blossom, London
Essence Tonic, Citrus*

Picnic at Eiffel **

*Side Car • Remy Martin VSOP, Pernod Liqueur, Sourz
Apple, Dark Chocolate, Orange*

Snorkeling in Boracay **

*Daiquiri • Sailor Jerry Spiced Rum, Banana Liqueur,
Mango, Coconut, Lemon*

Oppa Gangnam Style **

*Mojito • Mount Gay Eclipse Rum, Makgeolli, Red Dates
Jam, Mint Leaves, Soda Water, Lime*

Afternoon Tea in London ***

*Old Fashioned • Hendrick's Gin, Monkey Shoulder
Whisky, Guinness, Butter, English Breakfast Tea, Vanilla*

Classic in Cha Chaan Teng ***

*White Russian • Aged Reyka Vodka, Suze, Lillet Blanc,
Kahlua, Clarified Black Milk Tea*

Empire State of Mind ***

*Manhattan • Michter's Rye Whisky, Averna Amaro, Tio
Pepe Fino Sherry, Chocolate Bitters, Reese Peanut Butter.*

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*

* 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*

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 VSOP Brandy, Cointreau, Lemon, Icing Sugar

Different Margarita***

Espolon Blanco Tequila, Yellow Chartreuse, Agave, Lime, Togarashi, Seasalt

Beer.

Stella Artois

Hoegaarden

Guinness Draught Surger (520ml)

0.0 ABV Cocktails - \$15

Apple, Beer

Apple Juice and 0% Wheat Beer

Honey, Chamomile

Chamomile Cold Brew, Honey, Lemon, Aquafaba, Soda Water

Chai Melon

Spiced Melon Shrub, London Essence Ginger Beer, Lemonade

Unusual Aperol

0% Aperol, 0% Campari, Roiboos Cold Brew, Soda Water

Different Virgin Mojito

Mint Cordial, Lime, Sour Plum, London Essence Tonic Water

Rhubarb, Green Tea

Rhubarb Shrub, Grapefruit, Green Tea

Classic mocktails are available upon request

Rosé.

Ramon Bilbao Rosé

2019/20, Spain

Pale salmon-pink colour, clear, bright and with slight evidence of teas down the sides.Medium intensity with aromas dominated by fresh fruit, floral hints of roses and herbal nuances recalling the tomato plant

Bubbles.

Astoria Prosecco, NV, Italy

Veuve Clicquot Yellow Label Brut NV, France

Yellow and white fruits, Vanilla, Toasty (Brioche), Tightly knot, focused by robust acidity and a streak of minerality, this offers subtle notes of white peach, anise, biscuit and kumquat. The refined finish echoes a smoky note

Krug Grande Cuvée 167 Ème Édition, NV, France

Deep golden colored and fine, vivacious bubbles, predicting fullness and elegance. Aromas of flowers in bloom, ripe & dried fruit, marzipan, gingerbread and citrus fruits. Flavours of hazelnut, nougat, barley sugar, jellied and citrus fruits, almonds, brioche, and honey

Red Wine.

Domaine Bousquet, Malbec

2019/20, Argentina

Deep intense violet colour with rich aromas of blackberry on the nose using 100% organically grown grapes. An excellent mouthfeel finish from the ripe plum and chocolate flavours. Wine Spectator 90 pts for 2019

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

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

Château La Gamaye Cuvée Prestige 2015/16, 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

Ferraton, Chateaufeu du Pape, Le Parvis 2018/19, France

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

White Wine.

Luna Cecilia Beretta, Pinot Grigio, 2018, Italy

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

Pale green colour, citrus and cut grass in the nose. Strong citrus notes, lime, grapefruit, green apple, celery on the palate. Light body, young vibrant acids

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

Scotch Whisky.

Monkey Shoulder

Smokey Monkey Shoulder

Glen Grant 12

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 Peated

Caol Ila 12

Lagavulin 16

Laphroaig 10

Oban 14

Talisker 10

gls/btl

\$16 / \$180

\$18 / \$200

\$18 / \$200

\$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 / ---

\$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

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

• Each serve measures 45ml

• Additional \$5 apply for cocktail requests

- Not applicable for Signature and Award-winning Cocktails

• Bottle purchases are kept for 30 days

Tequila N’ Mezcal.

Espolòn Blanco

Milagro Silver

Altos Blanco

Milagro Reposado

Milagro Anejo

Montelobos Espadin Mezcal

Los Danzantes Reposado Mezcal

gls/btl

\$15 / \$160

\$16 / \$180

\$16 / \$180

\$18 / \$200

\$20 / \$230

\$16 / \$180

\$20 / ---

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

Vodka.

Skyy

Reyka

Belvedere

Ketel One

Grey Goose

gls/btl

\$15 / \$160

\$18 / \$200

\$18 / \$200

\$18 / \$200

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