

FOOD



Tess has an open-concept kitchen for our team of young, local chefs to showcase their talent. Our simple but modern menu features a combination of small, medium & large plate servings that are ideal for sharing.

Our Head Chef is Mr. Kenneth Oh, World Gourmet Summit Rising Chef of the Year 2017 and alumni of Gattopardo Ristorante di Mare (Singapore).

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.

LAND SHARING PLATES



Signature Bone Marrow \$18

*Seared John Stone Grass-Fed Beef cubes
& House-made Garlic Toast*

Golden Arancini \$16

*Risotto Rice Ball stuffed with Asiago Cheese
& Beef Ragu on Beetroot Hummus*

Chicken Liver Toast \$14

Sundried Grape Chutney & Port Reduction

Crackling Pork Belly \$13

Spiced Guava & Asian Dip



**Charred Asparagus With Burrata
& Serrano Ham** \$20

Brown Butter & Black Truffle

Grilled Lamb Short-Ribs \$16

Toasted Almond & Pomegranate Crust

Crispy Chicken Thigh \$13

Kampot Pepper & Chipotle Mayo



•Linguini Crispy Pork Jowl \$28

Pecorino Sabayon & Poached Egg

**•Grilled 150 Day Grain-Fed Angus
Ribeye (250g)** \$36

Broccolini & Roasted Garlic Potato Mash

**•Italian Spicy Pork Sausage
Focaccia Pizza** \$21



Smoked Mozzarella, Roasted Potato & Salted Anchovies

**•Pan Roasted Duroc D'olives
Bone In Pork Loin** \$28

Bacon Cream, Roasted Kale, Orange Mustard Jus

**••Grilled 1.2kg Grass-Fed
Angus Prime Rib** \$128

*Roasted Seasonal Vegetables glazed with Aged Balsamic
Vinegar Dijon Mustard, Sea Salt & Veal Jus*



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

• Medium Plates | •• Large Plates

SEA SHARING PLATES



Deep Fried Calamari \$12

House-made Verdita Sauce & Seaweed Powder

House-Cured Norwegian Salmon \$16

*Served with Wakame Cucumber Salad,
Lemon Confit & Trout Roe*

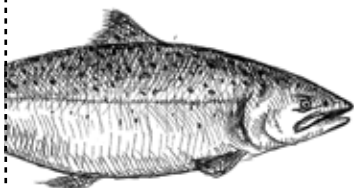
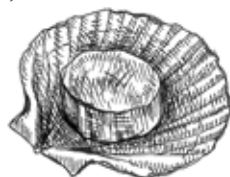


Soft Shell Shrimp \$16

Melon & Nishi Pear Salad with Pickled Daikon

Pan Seared Hokkaido Scallops \$21

*Almond Cream, Navel Orange,
Trout Roe & Olive Powder*



Citrus-Glazed Spanish Octopus \$21

Scorched Nasu Eggplant & Confit Cherry Tomatoes

•Oven-Baked Seawater Barramundi \$28

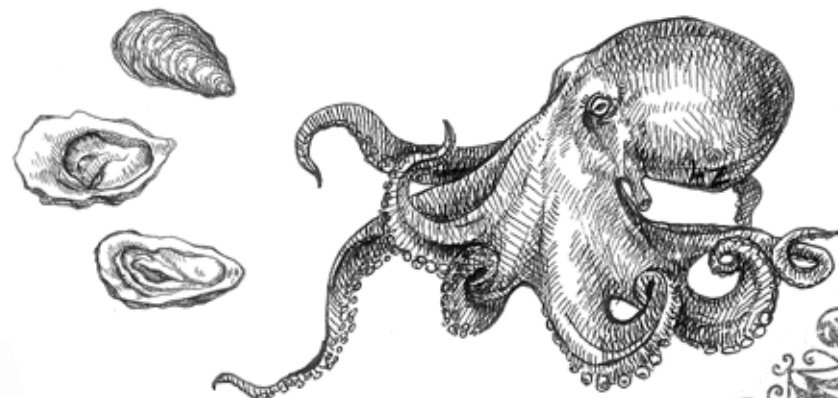
*Roasted Corn Dashi, Wild Fennel, Baby Spinach
& Water Chestnut*

•Cloudy Bay Clams \$20

*Sautéed with Sake, Heirloom Cherry Tomato Confit,
Bottarga & house-made Garlic Toast*

••Seafood Platter \$108

*6Pcs Seasonal Oysters, Crispy Soft Shell Prawns,
Deep Fried Calamari, House-cured-Norwegian Salmon
& Broiled Maine Lobster*



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

• Medium Plates | •• Large Plates

EARTH SHARING PLATES



Pan-Roasted Cauliflower \$14

Aged Cheddar Sauce & Scorched Cashew Nuts

Roasted Vegetables \$14

Seasonal Root Vegetables glazed with Aged Balsamic Vinegar

Chips with Dip \$10

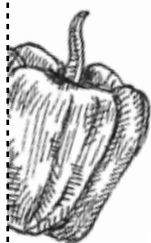
House-made Truffle Aioli

Oven-Roasted Camembert Cheese (125g) \$24

Thyme Flowers, Summer Black Truffle & house-made Garlic Toast

Chef's Nibbles \$8

A great accompaniment for your drinks.



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CHARCUTERIE & CHEESE ANY 2 FOR \$18

Tête de Moine (CH)

Made out of unpasturised Cow's Milk. A Semi-Hard Cheese. Pared to form Rosettes with distinct soft & delicate flavour

Grana Padano 12 Months (IT)

Hard, Slow-Ripened, Semi-Fat Cheese from Northern Italy. Pasturised Cow's Milk from the River Po Valley



Gorgonzola (IT)

Blue Cheese made from unskimmed Cow's Milk. Soft, Crumbly & Quite Salty with a 'Bite' from its Blue Veining

Wensleydale & Cranberries (UK)

Yorkshire Cheese made with Pasteurised Cow's Milk. Flavours of succulent juicy Cranberries with Honey undertones

Jamón Serrano Ham

Dry-cured Spanish Jamon aged for 18 months



Fresh Italian Spicy Pork Sausage

Hint of Fennel Spices, Pepper Flakes & Smoked Paprika

DESSERT



Tea-ramisu

Thai Tea, Chocolate Soil, Marsala Jelly

\$14

Vanilla Parfait

Raspberry Coulis & Honey Comb

\$14



TESS 1.0

Truffle Honey, Gorgonzola Piccante, compressed Grapes, Bourbon Sundae

\$16

Wild Berry Crumble

Oats & Almond Crumble with Vanilla Ice Cream

\$14