

TESS BAR & KITCHEN



Situated in a conservation shop-house at 36 Seah Street, opposite the Raffles Hotel, Tess Bar & Kitchen is a drink-centric & food-centred concept with a modern interpretation of cocktails & food. As a platform for young Asian talents to showcase their skills, our team's creative pairing of bar & kitchen offerings make our guests feel right at home dining & enjoying the company of friends.

With a modern, industrial & chic design, Tess offers a mixture of settings within the 60-seat premises. It creates a conducive, open-plan space for our guests to relax, mingle & get first-hand interactions with the very hands that shape their wine-&-dine experience.

HAPPY HOURS

OPEN - 7PM DAILY

COCKTAILS - \$15

APEROL SPRITZ

Aperol, Soda Water, Sparkling Wine

APPLETINI

Eristoff Vodka, Apple & Passionfruit Cordial, Lemon

OREGANO FIZZ

Greater Than Gin, Oregano, Lemon, Foamee, Orange Bitters

GODFATHER

Maker's Mark Bourbon, Amaretto, Cacao Nibs, Chocolate Bitters

ESPRESSO MARTINI

Bacardi Oro Rum, Kahlua, Vanilla, Espresso, Aquafaba

DEVIL'S MULE

*Jose Cuervo Tequila, Crème de cassis, Lime, London Essence
Ginger Beer, Lavender Bitters*

ROSE GOLD RUSH

*Johnnie Walker Black Label Whisky, Rooibos Tea, Honey,
Lemon*

DRAUGHT BEERS - \$13

STELLA ARTOIS PILSNER PINT

HOEGAARDEN WHITE PINT

GUINNESS - \$13

DRAUGHT (CANNED)

WINES - \$13

RED.

GOLD TREES, SHIRAZ

2020/21, South Australia

DOMAINE BOUSQUET, MALBEC

2021/22, Argentina

WHITE.

SANTA HELENA VARIETAL, CHARDONNAY

2022/23, Chile

CHÂTEAU DE LA BOUYERE BLANC

Sauvignon Blanc & Sémillon 2021/22, France

ROSÉ.

MARRENON PETULA LUBERON, ROSÉ

2021/22, France

PROSECCO.

MAGNA TERRA ITALIA PROSECCO DOC

Italy

HOUSE POUR SPIRITS - \$13

Choice of:-

- GIN
- VODKA
- TEQUILA
- RUM
- BOURBON
- WHISKY
- BRANDY

Prices are exclusive of 10% service charge and 9% GST





SAKES, BEERS, WINES & SPIRITS

As a full bar, our curated spirits offering is comprehensive with both popular labels that are familiar as well as boutique distillers for the more discerning.

Our bar team is always at hand to assist guests in their selection. There are draft beers on tap & a selection of wines and bubbly.

Prices are exclusive of 10% service charge and 9% GST



SAKES.

Gozenshu Junmai 1859 Bodaimoto

\$89

Polish: 65% | SMV: +4

ABV: 16.0% | Rice: Omachi

Bodaimoto is an age old method pre-dating even the Kimoto method, It was recreated by a group of young brewers trying to reinvent the ancient styles of sake making.

Clear and structured. Good acidity, umami and high astringency.

Dewazakura Junmai Daiginjo Yukimegami

\$109

Polish: 48% | SMV: -3

ABV: 16.5% | Rice: Yukimegami

Yukimegami is a new sakamai used only in Yamagata, and was developed as an ideal rice to make Daiginjo-grade sakes.

Mild and clean sake with a solid body, good acidity and a lingering finish.

Watanabe W Junmai Muroka Nama Genshu

\$129

Polish: 45% | SMV: +2

ABV: 17.0% | Rice: Yamadanishiki

Pronounced, lively fruity aromas of musk melon, grapefruit, pineapple & apricot. This is a heavy bodied sake, with fresh yet deep flavours of kiwi and pineapple.

Hints of minerals punctuates this sake, and it finishes with a touch of pleasant bitterness and lingering heat.

Echizen Misaki Junmai Daiginjo Sakahomare

\$139

Polish: 50% | SMV: +1

ABV: 16.0% | Rice: Skahomare

A settled and deep flavor representing the autumnal style of Fukui perfectly. Gentle aromas of dried fruits, rainwater, hinoki. Settled and deep with complexity and a crisp finish.

US Sake Appraisal 2017 - Gold

Senkin Junmai Daiginjo Issei

\$169

Polish: 35% | SMV: N/A

ABV: 15.0% | Rice: Yamadanishiki

Elegant aromas of persimmon, wintermelon and green apple, this sake is clean, fresh and juicy. The texture is silky smooth, with a mouth of sophisticated sweetness.

It has a bright acidity that really balances out the flavours of the sake.

Toko Junmai Daiginjo Shizuku

\$199

Polish: 35% | SMV: +4

ABV: 16.0% | Rice: Yamadanishiki

Packed in a beautiful wooden box, shizuku sake is made from collecting the drops from a hanged filter bag, letting gravity do it's job. No pressing by pressure. Extremely elegant.

Strong aromas of soft melon and pear, with a velvety texture and soft umami.

SHOTS. \$20

Rose Gold Rush (Set of 3)

Johnnie Walker Black Label Whisky, Rooibos Tea, Lemon, Honey

Brandy Crusta (Set of 3)

St Remy VSOP Brandy, Cointreau, Lemon, Icing Sugar

Appletini (Set of 3)

Eristoff Vodka, Apple & Passionfruit Cordial, Lemon

B52 - \$20 per Shot

Kahlua, Baileys, Cointreau

ABC - \$25 per Shot

La Fee Absinthe, Gosling 151 Rum, Green Chartreuse

BEERS. \$16

Stella Artois Pilsner Pint

Hoegaarden White Pint

Guinness Draught Can

0% ABV COCKTAILS. \$15

Apple Beer

Apple Juice, 0.0% ABV Beer

Chai Melon

Spiced Melon Shrub, London Essence Ginger Beer, Lemonade

Different Virgin Mojito

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

Honey Chamomile

Chamomile Cold Brew, Honey, Lemon, Aquafaba, Soda

Rhubarb, Green Tea

Rhubarb Shrub, Grapefruit, Green Tea

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BEERS, SHOTS, 0% ABV COCKTAILS

WHITE WINE.

Santa Helena Varietal, Chardonnay \$16 / \$68

2022/23, Chile

Intense tropical aroma of peach and pineapple along with slight hints of banana and vanilla. Refreshing and fruity, with balanced acidity and a sensation of sweetness that delivers a long and pleasant finish.

Château de la Bouyere Blanc \$17 / \$75

Sauvignon Blanc & Sémillon

2021/22, France

Lovely pale golden colour with a little hints of green, intense aromas with exotics and whites flowers.

Domaine Du Chardonnay Petit Chablis \$85

2020/21, France

Fruity lemony notes, dry, full, robust, simple but velvety, and harmonic. Good to drink as aperitif and pair with seafood.

Château Bianca Gewurztraminer \$90

2020/21, USA

Beautiful lychee and exotic spice aromas with hints of key lime pie. The spice component is nicely balanced with a touch of sweetness that delivers a long elegant finish.

BUBBLES.

Magna Terra Italia Prosecco DOC \$16 / \$70
Italy

Moët Chandon Brut Impérial \$28 / \$138
NV, France

Krug Grande Cuvée 167 Ème Édition \$480
2019/20, France

ROSÉ.

Marrenon Petula Luberon, Rosé \$16 / \$70

2021/22, France

Petula offers a nose of little red berries, strawberries and raspberries backed by soft spices. It is characterized by its roundness and astonishing redcurrant and mango notes.

RED WINE.

Gold Trees Shiraz

\$16 / \$68

2020/21, Australia*Aromatic bouquet with mouth-filling blackcurrant and plum flavours with finely integrated tannins.*

Domaine Bousquet, Malbec

\$17 / \$75

2020/21, 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.*

André Goichot Bourgogne, Pinot Noir

\$85

2018/19, France*Aromas of small red and black fruits evolving into cooked prune, peppery notes, and notes of animal, underbrush, moss and mushroom. Well-structured in the mouth with a well-rounded and supple backbone.*

Bottega Aciona D'ORO Chianti Classico

\$90

2020/21, Australia*Aromatic bouquet with mouth-filling blackcurrant and plum flavours with finely integrated tannins.*

Sand Point Zinfandel

\$110

2019/20, USA*Simple yet bright flavours with fruit notes that are concentrated together with a touch of spice that Zinfandel is known for.*

Clos Bellane, Châteauneuf-du-Pape

\$160

2018/19, France*Belonging to Clos Bellane releases all the strength of the fresh minerality of Urganian limestones here in large proportion to balance the richness of our grapes. You will appreciate the purity of the fruit that emerges from it and the complexity of the terroir always present, in an paradoxically concentrated elegance and refreshing.*

SCOTCH WHISKY.

Monkey Shoulder	\$18 / \$200
Smokey Monkey Shoulder	\$20 / \$220
Johnnie Walker Black Label	\$17 / \$190
Bruichladdich The Classic Laddie	\$22 / \$250
Bruichladdich Octomore	\$38 / \$450
Bruichladdich Port Charlotte 10	\$23 / \$260
Balvenie Double Wood 12	\$21 / \$230
Balvenie Caribbean Cask 14	\$28 / \$320
Balvenie Port Wood 21	\$50 / \$600
Glenfiddich 12	\$21 / \$230
Glenfiddich 15	\$23 / \$260
Glenfiddich 18	\$28 / \$320
Glenfiddich 21	\$42 / \$470
Macallan 12 Double Cask	\$23 / \$260
Macallan 12 Sherry Oak Cask	\$26 / \$300
Macallan Rare Cask	\$50 / \$600
Macallan 18 Sherry Oak	\$78 / \$900
Macallan Edition 6	\$380

Macallan Edition 5	\$380
Macallan Edition 4	\$450
Naked Malt	\$19 / \$210
Caol Ila 12	\$24 / \$280
Lagavulin 16	\$26 / \$300
Laphroaig Quarter Cask	\$23 / \$260
Oban 14	\$24 / \$280
Talisker 10	\$24 / \$280

JAPANESE WHISKY.

Chita	\$19 / \$210
Iwai Tradition	\$20 / \$220
Nikka Coffey Malt	\$21 / \$230
Nikka From The Barrel (500ml)	\$22 / \$210
Nikka Miyagikyo Single Malt	\$23 / \$260
Nikka Taketsuru Pure Malt	\$21 / \$230
Nikka Yoichi Single Malt	\$23 / \$260
Suntory Kakubin	\$17 / \$190

Each serve measures 45ml | Additional \$6 applies to cocktail requests | 6 Mixers per Bottle | Purchased bottles kept for 90 days

Prices are exclusive of 10% service charge and 9% GST

COGNAC N' PISCO.

Barsol Pisco	\$19 / \$210
Courvoisier VSOP	\$19 / \$210
Martell Cordon Bleu	\$40 / \$470
Remy Martin VSOP	\$19 / \$210
Remy Martin 1738	\$23 / \$260
Remy Martin XO	\$41 / \$490
St Remy VSOP	\$17 / \$190

VODKA.

Belvedere	\$20 / \$220
Eristoff	\$17 / \$190
Grey Goose	\$19 / \$210
Haku	\$19 / \$210
Reyka	\$21 / \$230

GIN.

Bombay Sapphire	\$19 / \$210
Bombay Sapphire Premier Cru	\$21 / \$230
Botanist	\$20 / \$220
Four Pillars	\$19 / \$210
Greater Than	\$17 / \$190
G'vine Floraison	\$20 / \$220
Hendrick's	\$20 / \$220
Hendrick's Absinthe	\$23 / \$260
Hendrick's Flora Adora	\$22 / \$250
Hendrick's Neptunia	\$22 / \$250
Hendrick's Orbium	\$22 / \$250
Ki No Bi Kyoto Dry	\$24 / \$280
Le Gin de Christian Drouin	\$21 / \$230
London No.3	\$20 / \$220
Monkey 47 (500ml)	\$22 / \$200
Monkey 47 Sloe Gin (500ml)	\$22 / \$200
Nordés	\$20 / \$220
Roku	\$20 / \$220
Sakurao	\$19 / \$210
Tanqueray	\$19 / \$210
Tanqueray 10	\$21 / \$230

Each serve measures 45ml | Additional \$6 applies to cocktail requests | 6 Mixers per Bottle | Purchased bottles kept for 90 days

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RUM N' CACHACA.

Bacardi Carta Blanca	\$18 / \$200
Bacardi Oro	\$19 / \$210
Bacardi 4	\$20 / \$220
Black Tears Spiced	\$19 / \$210
Black Tears White	\$17 / \$190
Cachaca 61 (1L)	\$21 / \$280
Diplomático Reserva	\$21 / \$230
Mount Gay Eclipse	\$18 / \$200
Mount Gay Black Barrel	\$21 / \$230
Mount Gay XO	\$23 / \$260
Ron Zacapa 23	\$22 / \$250
Ron La Progresiva	\$22 / \$250
Sailor Jerry Spiced	\$19 / \$210

TEQUILA N' MEZCAL.

Codigo Blanco	\$20 / \$220
Codigo Reposado	\$22 / \$250
Codigo Anejo	\$35 / \$430
Jose Cuervo	\$17 / \$190
Milagro Silver	\$19 / \$210
Montelobos Espadin Mezcal	\$19 / \$210

BOURBON N' RYE.

Maker's Mark Bourbon	\$17 / \$190
Michter's Bourbon	\$21 / \$230
Michter's Sour Mash	\$24 / \$280
Michter's Straight Rye	\$21 / \$230
Rittenhouse Rye	\$20 / \$220
Wild Turkey Bourbon	\$19 / \$210
Wild Turkey 101 Bourbon	\$20 / \$220

Each serve measures 45ml | Additional \$6 applies to cocktail requests | 6 Mixers per Bottle | Purchased bottles kept for 90 days

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KITCHEN

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 Group Culinary Director 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.

Prices are exclusive of 10% service charge and 9% GST

SMALL PLATES.

Sakoshi Bay Oysters (6pcs) \$36

Raspberry & Wakame Vinaigrette with Ikura OR Grilled with Smoked Pancetta Crumbs

Triple Cooked Crackling Pork Belly \$15

With pickled green papaya & Asian dip

Crispy Chicken Skin \$12

With Kimchi Salsa

Double Fried Chips \$13

With truffle aioli

Bangers & Mash \$16

Smoked pork sausage with garlic confit mash & balsamic pickled onion jus

Wagyu Beef Rib Fingers \$20

With caramelised onion mash

Chicken Karaage \$16

With Ssamjang sauce

Yellowfin Tuna Tartare \$17

With horseradish mustard, smoked caviar & nori crisp

Grilled Lamb Short Ribs \$19

With toasted buckwheat & pomegranate

Oven Roasted Bone Marrow \$24

With Angus beef marmalade & grilled flat bread

Deep Fried Calamari \$17

With cilantro chimichurri & furikake

'Impossible' Sliders (2 pcs) \$19

With miso shiitake, aged cheddar

Pan Roasted Cauliflower \$16

With miso cheese sauce & salted cashews & g garden herbs

Oven Baked Truffle Camembert \$24

With black truffles & sourdough toast

3 Cheese Platter \$26

- Tete de Moine
- Wensleydale Cranberries
- Gorgonzola

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MAINS.

Asari Clams
Shimeiji mushrooms & tamarind miso broth with sourdough toast

\$26

Pan Seared Atlantic Cod Fish
With grilled seasonal vegetables & Wine Sauce

\$34

Angus 150 day Grain-fed Ribeye Steak (250g)
With broccolini & pepper-churri

\$42

Bone-In Iberico Pork Ribeye (250g)
With herb mash & fennel mushroom sauce

\$38

Cioppino Seafood Stew
Seabass, Shellfish, Squid, Tiger Prawns in Tomato Broth with sourdough Toast

\$30

Sakura Ebi Capellini
With Kombu Butter Sauce & Ikura

\$28

Rigatoni Pasta with Oxtail Ragu
With brown butter sauce

\$30

Smoked Tea Dark Chocolate Lava Cake
With butterscotch Sea Salt & Vanilla Gelato

\$16

Oven Baked Caramelised Apple Pie
With vanilla gelato

\$17

Pork Jowl Linguine
Crispy guanciale, pecorino sabayon & poached egg

\$28

Lobster Mac & Cheese
With anchovy breadcrumbs

\$42

Truffle Mushroom Risotto
Brown Rice, Pecorino Cheese & Black Truffles

\$24

Orecchiette Pasta with Kale Pesto & Sausage
Spicy italian sausage mince & shaved parmesan

\$28

Caesar Salad
With romaine, crispy bacon, quail eggs, & sourdough croutons with smoked anchovy dressing

\$18

Charcoal Grilled Salad
Seasonal vegetables with blue cheese sour cream & toasted walnuts

\$21

SWEETS.

Rum & Raisin Tiramisu
Infused spiced rum & raisin mascarpone mousse

\$17

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