

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

Aperitif Liqueur, Sparkling Wine, Soda Water

CHAPPIE

Gin, Sloeberry Liqueur, Peach Liqueur, Red Wine, Lime

OREGANO FIZZ

Gin, Elderflower Liqueur, Oregano, Lemon, Orange Bitters, Vegan foamer

GODFATHER

Bourbon, Amaretto, Chocolate Bitters, Cacao Nibs

ESPRESSO MARTINI

Rum, Coffee Liqueur, Vanilla, Espresso, Vegan foamer

DEVIL'S MULE

Tequila Blanco, Cassis, Lime, London Essence Ginger Beer, Lavender Bitters

PINEAPPLE FIZZ

Whisky, Pineapple Liqueur, Honey, Lemon, Soda Water

DRAUGHT BEERS - \$13

GROLSCH WEIZEN, HOLLAND

Best Weizen in the World - 2021 World Beer Awards

PERONI NASTRO AZZURO, ITALY

#1 Trending Beer in the World - Drinks International 2023

GUINNESS DRAUGHT CAN

WINES - \$13

RED.

MAN SKAAPVELD, SHIRAZ

2022/23, South Africa

DOMAINE BOUSQUET, MALBEC

2022/23, Argentina

WHITE.

SANTA HELENA VARIETAL, CHARDONNAY

2023/24, Chile

BURONGA HILL SAUVIGNON BLANC

2022/23, Australia

ROSÉ.

MARRENON PETULA LUBERON, ROSÉ

2022/23, France

PROSECCO.

MAGNA TERRA ITALIA PROSECCO DOC

Italy

HOUSE POUR SPIRITS - \$13

Choice of:-

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

Prices are subject to service charge and prevailing government taxes





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.

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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

Lychee Martini (Set of 3)

Vodka, Orange Liqueur, Elderflower, Lychee, Passionfruit, Grapefruit

Skinny Colada (Set of 3)

Rum, Coconut Liqueur, Pineapple, Lime, Sugar

Long Island Iced Tea (Set of 3)

Vodka, Gin, Rum, Tequila, Orange Liqueur, Cola Cordial

B52 - \$20 per Shot

Kahlua, Baileys, Cointreau

ABC - \$25 per Shot

La Fee Absinthe, Gosling 151 Rum, Green Chartreuse

BEERS. \$16

Grolsch Weizen, Holland

Best Weizen in the World - 2021 World Beer Awards

Peroni Nastro Azzurro, Italy

#1 Trending Beer in the World - Drinks International 2023

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, Vegan Foamer, Soda Water

Rhubarb, Green Tea

Rhubarb Shrub, Grapefruit, Green Tea

BEERS, SHOTS, 0% ABV COCKTAILS

Each serve of beer by glass is 500ml

Prices are subject to service charge and prevailing government taxes

WHITE WINE.

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

2023/24, 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.

Buronga Hill Sauvignon Blanc \$17 / \$75

2022/23, Australia

Beautiful wine with ripe tropical fruits aromas and a touch of citrus with a clean crisp and zesty finish.

Heritage Road Moonstone Pinot Grigio \$85

2021/22, Australia

Pale golden in colour with hints of stone fruit flavours like pear and passionfruit with a clean and refreshing finish.

Château Bianca Gewurztraminer \$90

2021/22, 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.

Montelvini Doc Extra Dry \$16 / \$70

Italy

R de Ruinart NV \$28 / \$138

Champagne, France

Ruinart Blanc de Blanc NV \$240

Champagne, 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.

Each serve of wine by glass is 150ml

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RED WINE.

Man Skaapveld Shiraz

\$16 / \$68

2022/23, South Africa

Dark ruby in colour with aromas of ripe plum, liquorice, floral and black pepper on the nose.

Domaine Bousquet, Malbec

\$17 / \$75

2022/23, 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.

Quartz Reef Single Vineyard Pinot Noir

\$120

2021/22, New Zealand

Certified Organic and Biodynamic

Intense cherry and berry aromas. Rich on the palate with dark cherry, subtle floral and herbaceous notes. Fine tannins and a long vibrant finish.

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

\$90

2019/20, USA

*Simple yet bright flavours with fruit notes that are concentrated together with a touch of spice that Zinfandel is known for. **93 Points-Wine Enthusiast***

Cristia Collection

Chateauneuf-Du-Pape Cuvee Tradition Rouge

\$138

2021/22, France

Dark red in colour with aromas of dark forest berries, spices and red fruits. Rich and bold flavours with tones of red berries, vanilla, earth and leather. Long finish with velvety tannins.

Each serve of wine by glass is 150ml

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SCOTCH WHISKY.

Monkey Shoulder	\$18 / \$200
Smokey Monkey Shoulder	\$20 / \$220
Johnnie Walker Black Label	\$17 / \$190
Aberfeldy 12	\$26 / \$300
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
Balvenie 16 French Oak	\$41 / -
Balvenie 25 Traditional Oak	\$1600
Glenfiddich 12	\$21 / \$230
Glenfiddich 15	\$23 / \$260
Glenfiddich 18	\$28 / \$320
Glenfiddich 21	\$42 / \$470
Highland Park 12	\$22 / \$250
Macallan 12 Double Cask	\$23 / \$260
Macallan 12 Sherry Oak Cask	\$26 / \$300
Macallan 15 Double Cask	\$30 / \$380
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
Oban 14	\$24 / \$280
Caol Ila 12	\$24 / \$280
Lagavulin 16	\$26 / \$300
Laphroaig Quarter Cask	\$23 / \$260
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 of spirit by shot is 45ml | Additional \$6 applies to cocktail requests | 6 Mixers per Bottle | Purchased bottles kept for 90 days

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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

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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 of spirit by shot is 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.

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SMALL PLATES.

Sakoshi Bay Oysters (6pcs)	\$36	Grilled Lamb Short Ribs	\$19
<i>raspberry & wakame vinaigrette with ikura or grilled with smoked pancetta crumbs</i>		<i>with toasted buckwheat & pomegranate</i>	
Triple Cooked Crackling Pork Belly	\$15	Oven Roasted Bone Marrow	\$24
<i>with pickled green papaya & asian dip</i>		<i>with angus beef marmalade & grilled flat bread</i>	
Crispy Chicken Skin	\$12	Deep Fried Calamari	\$17
<i>with kimchi salsa</i>		<i>with cilantro chimichurri & furikake</i>	
Double Fried Chips	\$13	'Impossible' Sliders (2 pcs)	\$19
<i>with truffle aioli</i>		<i>with miso shiitake, aged cheddar</i>	
Bangers & Mash	\$16	Pan Roasted Cauliflower	\$16
<i>smoked pork sausage with garlic confit mash & balsamic pickled onion jus</i>		<i>with miso cheese sauce & salted cashews & garden herbs</i>	
Wagyu Beef Rib Fingers	\$20	Oven Baked Truffle Camembert	\$24
<i>with caramelised onion mash</i>		<i>with black truffles & garlic focaccia toast</i>	
Chicken Karaage	\$16	3 Cheese Platter	\$26
<i>with ssamjang sauce</i>		- <i>tete de moine</i>	
Yellowfin Tuna Tartare	\$17	- <i>wensleydale cranberries</i>	
<i>with horseradish mustard, smoked caviar & nori crisp</i>		- <i>gorgonzola</i>	

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MAINS.

Asari Clams \$26

*shimeiji mushrooms & tamarind miso broth
with garlic focaccia toast*

Pan Seared Atlantic Cod Fish \$34

with grilled seasonal vegetables & lemon wine sauce

Angus 150 day Grain-fed Ribeye Steak (250g) \$42

with broccolini & pepper-churri

Bone-In Iberico Pork Ribeye (250g) \$38

with herb mash & fennel mushroom sauce

Cioppino Seafood Stew \$30

*seabass, shellfish, squid, tiger prawn in tomato broth
with garlic focaccia toast*

Caesar Salad \$18

*with romaine, crispy bacon, quail eggs & sourdough croutons
with smoked anchovy dressing*

Charcoal Grilled Salad \$21

seasonal vegetables with blue cheese sour cream & toasted walnuts

Smoked Tea Dark Chocolate Lava Cake \$16

with butterscotch sea salt & vanilla gelato

Oven Baked Caramelised Apple Pie \$17

with vanilla gelato

Pork Jowl Linguine \$28

crispy guanciale, pecorino sabayon & poached egg

Lobster Mac & Cheese \$42

*gruyère, raclette, mozzarella, grana padano,
with anchovy breadcrumbs.*

Truffle Mushroom Risotto \$24

brown rice, pecorino cheese & black truffles

Orecchiette with Kale Pesto & Sausage \$28

spicy italian sausage mince & shaved parmesan

Sakura Ebi Capellini \$28

with kombu butter sauce & ikura

Rigatoni with Oxtail Ragu \$30

with brown butter sauce

SWEETS.

Rum & Raisin Tiramisu \$17

infused spiced rum & raisin mascarpone mousse

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