

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, 5.1%

PERONI LAGER

Italy, 4.7%

GUINNESS STOUT (CAN)

Ireland, 4.1%

WINES - \$13

RED.

MAN SKAAPVELD, SOUTH AFRICA

Shiraz

DOMAINE BOUSQUET, ARGENTINA

Malbec

WHITE.

SANTA HELENA VARIETAL, CHILE

Chardonnay

FRASER GALLOP ESTATE, AUSTRALIA

Semillon Sauvignon Blanc

ROSÉ.

MARRENON PETULA, LUBERON FRANCE

Syrah & Grenache

PROSECCO.

MONTELVINI DOC EXTRA DRY, ITALY

Glera

HOUSE POUR SPIRITS - \$13

Choice of:-

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

Prices are subject to service charge and prevailing government taxes

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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NATURAL WINES.

Domaine Nakajima, Nagano Japan \$108

2023, Petillant Blanc

Delaware grapes from Yamagata Japan. A refreshing aroma of pineapple and sweet Watson pomelo. Soft bubbles with bitterness of citrus fruits such as lime and grapefruits.

Jules Métras Chica VdF, Beaujolais / Chiroubles France \$108

2022, Gamay

Light with hints of red berries and herbs with slight acidity.

Domaine De La Cras (Marc Soyard), Burgundy France \$128

2020, Chardonnay

Lingering minerality with hints of stone fruits like apples and pear and a creamy finish.

Sato "l'Atypique", Central Otago New Zealand \$108

2022, Orange Riesling

Rich and golden-hued in the glass, this is a light and delicate wine. Textured, pithy, citrus and savoury, with flinty minerality and energetic, juicy acidity.

Gentle Folk Rainbow Juice, Adelaide Hills Australia \$98

2022, Rose Blend

Fragrant on the nose, lots of fruits on the palette

SHOTS. \$20

Lychee Martini (Set of 3)

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

Skinny Colada (Set of 3)

Rum, Coconut Liqueur, Pineapple, Lime, Sugar Syrup

Long Island Iced Tea (Set of 3)

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

BEERS. \$16

Grolsch Weizen

Holland, 5.1%

Peroni Lager

Italy, 4.7%

Guinness Draught Can

Ireland, 4.1%

MOCKTAILS. \$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

NON-ALCOHOLIC

Soft Drinks in Can - \$5

Coke . Coke Zero . Sprite . Ginger Ale

Aqua Panna (500ml) - \$7

San Pellegrino (500ml) - \$7

Each serve of beer by glass is 500ml

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WHITE WINE.

Santa Helena, Central Valley Chile \$17 / \$80

2023/24, Chardonnay

Light and crisp, fruity aroma of peach and pineapple, slight acidity.

Fraser Gallop Estate, Margaret River Australia \$19 / \$90

2019, Semillon Sauvignon Blanc

Crisp and refreshing with nose of gooseberry, grapefruit followed by passionfruit and white nectarine.

Michel Lynch, Bordeaux France \$98

2022, Sauvignon Blanc

Floral and refreshing citrus notes.

Schlumberger Les Princes Abbés, Alsace France \$100

2021, Pinot Gris

Ripe fruits and very crisp acidity on the medium- to full-bodied palate. Very zesty finish with pronounced minerality.

Dr. Hermann Erdener Treppchen, Mosel Germany \$105

2021, Riesling Kabinett

Ripe fruits and very crisp acidity on the medium- to full-bodied palate. Very zesty finish with pronounced minerality.

Billaud-Simon, Burgundy France \$110

2021, Chablis

Mineral notes on the palate with hints of apple with bright lemon acidity.

BUBBLES.

Montelvini Doc Extra Dry \$16 / \$70

Prosecco, Italy

Perrier-Jouet Grand Brut \$32 / \$160

Champagne, France

Perrier-Jouet Belle Époque Brut \$520

Champagne, France

ROSÉ.

Marrenon Petula, Luberon France \$18 / \$80

2021, Syrah & Grenache

Deep salmon-pink colour, nose of red berries, touch of strawberries and raspberries.

Each serve of wine by glass is 150ml

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RED WINE.

Man Skaapveld, Coastal Region South Africa \$17 / \$80

2022/23, Shiraz

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

Domaine Bousquet, Argentina \$19 / \$90

2022/23, Malbec

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.

Bottega Aciona D'ORO, Chianti Classico Italy \$95

2020/21, Sangiovese, Canaiolo Nero

Aromatic bouquet with mouth-filling blackcurrant and plum flavours with finely integrated tannins.

Les Legendes R Medoc, Bordeaux France \$100

2019, Cabernet Sauvignon, Merlot

Beautiful deep garnet colour. The aromatic nose is dominated by spicy aromas. The palate is full-bodied, supple and balanced with subtle, perfectly integrated oaky notes, continuing into a long spicy finish.

Sand Point, California USA \$108

2019/20, Zinfandel

Simple yet bright flavours with fruit notes that are concentrated together with a touch of spice that Zinfandel is known for.

Luis Cana Reserva, Rioja Spain \$120

2016, Tempranillo, Garnacha

A deep cherry-red wine with a medium-high depth. Aromas of black fruit and fruit compote, spices, baked goods and dairy products.

E. Guigal Saint Joseph Chateauneuf du Pape, Rhone Valley France \$148

2019, Grenache, Syrah, Mourvèdre

Round tannins with powerful complexity. A rich unctuous wine with notes of mature plums, hazelnuts and red fruits.

Pio Cesare Barolo, Piedmont Italy \$190

2019, Nebbiolo

Excellent structure, harmony and elegance. Soft tannins and balanced fruit. Approachable, but with a very long ageing potential.

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	\$22 / \$240
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 25 Traditional Oak	\$1600
Bowmore 12	\$22 / \$240
Bowmore 15	\$26 / \$280
Bowmore 18	\$38 / \$400
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
Hibiki Harmony	\$34 / \$360
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.

Avallen Calvados	\$20 / \$220
Barsol Pisco	\$19 / \$210
Courvoisier VSOP	\$19 / \$210
Martell Cordon Bleu	\$40 / \$470
Remy Martin VSOP	\$19 / \$210
Remy Martin 1738	\$23 / \$260
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
G'vine Floraison	\$20 / \$220
Greater Than	\$17 / \$190
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' SUGARCANE.

Bacardi 4	\$20 / \$220
Bacardi 8	\$22 / \$240
Cachaca 61 (1L)	\$21 / \$280
Clairin Haitian Rhum	\$18 / \$200
Diplomático Reserva	\$21 / \$230
Flor De Cana 4yr Secco White Rum	\$18 / \$200
Hampden Jamiacan Rum	\$22 / \$240
Hampden Overproof Jamaican Rum	\$26 / \$280
Mount Gay Black Barrel	\$21 / \$230
Mount Gay XO	\$23 / \$260
Ron Zacapa 23	\$22 / \$250
Santa Teresa 1796	\$24 / \$260
Sailor Jerry Spiced	\$19 / \$210
Sampam Classic Vietnam Rhum	\$20 / \$220
Sampan Overproof Vietnam Rhum	\$22 / \$240
Sampan Cellar Series Cognac Cask	\$28 / \$300
Sampan Cellar Series Bourbon Cask	\$30 / \$320




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
Quiquiriqui Joven Espadin Mezcal	\$22 / \$240

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



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

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MAINS.

Asari Clams

shimeiji mushrooms & tamarind miso broth with garlic focaccia toast

\$26

Pan Seared Atlantic Cod Fish

with grilled seasonal vegetables & lemon 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 prawn in tomato broth with garlic focaccia toast

\$30

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

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

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

\$42

Truffle Mushroom Risotto

brown Rice, pecorino cheese & black truffles

\$24

Orecchiette with Kale Pesto & Sausage

spicy italian sausage mince & shaved parmesan

\$28

Sakura Ebi Capellini

with kombu butter sauce & ikura

\$28

Rigatoni with Oxtail Ragu

with brown butter sauce

\$30

SWEETS.

Rum & Raisin Tiramisu

infused spiced rum & raisin mascarpone mousse

\$17

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