

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

GODFATHER Whiskey, Amaretto, Chocolate Bitters

ESPRESSO MARTINI Rum, Coffee Liqueur, Vanilla, Espresso, Vegan foame

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%



WINES - \$13

RED.

MAN SKAAPVELD, SOUTH AFRICA Shiraz

DOMAINE BOUSQUET, ARGENTINA *Malbec*

WHITE.

SANTA HELENA VARIETAL, CHILE Chardonnay

FRASER GALLOP ESTATE, AUSTRALIA Semillion Sauvignon Blanca

ROSÉ.

MARRENON PETULA, LUBERON, FRANCE Syrah & Grenache

PROSECCO.

MONTELVINI DOC EXTRA DRY, ITALY Glera

HOUSE POUR SPIRITS - \$13

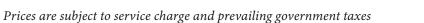
Choice of:-

- GIN
- VODKA
- TEQUILA
- RUM

BOURBONWHISKY











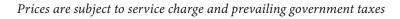
SAKES,

BEERS, WINES G 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.









NATURAL WINES. \$108

Domaine Nakajima, Nagano Japan 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 acdity.

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. Texture, pithy, citrus and savoury, with flinty minerality and energeetic, juicy acidity.

Gentle Folk Rainbow Juice, Adelaide Hills Australia \$98 2022, Rose Blend

Fragrant on the nose, lots of fruits on the palate.







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

B52 - \$20 per Shot Kahlua, Bailey's, Triple Sec

ABC - \$25 per Shot Absinthe, 151 Rum, Chartreuse Green



Grolsch Weizen Holland, 5.1%

Peroni Lager Italy, 4.7%

Guinness Draught Can Ireland, 4.1%





BEERS, SHOTS, MOCKTAII

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- \$5Coke, Coke Zero, Sprite, Ginger AleAqua Panna (500ml)- \$7San Pellegrino (500ml)- \$7



Each serve of beer by glass is 500ml Prices are subject to service charge and prevailing government taxes



lemon acidity.



WINE, BUBBLES & ROSÉ

WHITE

WHITEWINE.Santa Helena, Central Valley Chile\$17 / \$80	BUB Montelvi
2023/24, Chardonnay Light and crisp, fruity aroma of peach and pineapple, slight acidity. Fraser Gallop Estate, Margaret River Australia \$19 / \$90	Prosecco Perrier-Jo Champagn
2019, Semillon Sauvignon Blanc Crisp and refreshing with nose of gooseberry, grapefruit followed by passionfruit and white nectarine.	Perrier-Jo Champagn
Michel Lynch, Bordeaux France\$98 2022, Sauvignon Blanc Floral and refreshing citrus notes.\$98	ROSE
Schlumberger Les Princes Abbés, Alsace France\$1002021, Pinot GrisRipe fruits and very crisp acifity on the medium-to-full- bodied palate. Very zesty finish with pronounced minerality.	Marreno 2021, Syral Deep salmo strawberries
Dr. Hermann Erdener Treppchen, Mosel Germany \$105 2021, Riesling Kabinett Fresh orchard fruits and a hint of citrus open the palate, balanced by lively acidity. Light-bodied yet expressive, with a zesty finish and fine slate-driven minerality.	
Lillaud-Simon, Burgundy France\$1102021, Chablis Mineral notes on the palate with nints of apple with bright\$110	

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BUBBLES. Montelvini Doc Extra Dry, Italy Prosecco	\$16 / \$70	
Perrier-Jouet Grand Brut, France Champagne	\$32/\$160	
Perrier-Jouet Belle Époque Brut, France Champagne	\$520	
ROSE Marrenon Petula, Luberon France 2021, Syrah & Grenache Deep salmon-pink colour, nose of red berries, touch of trawberries and raspberries.	\$18 / \$80	



Each serve of wine by glass is 150ml Prices are subject to service charge and prevailing government taxes



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	VUUIUII
Monkey Shoulder	\$18 / \$200
Smokey Monkey Shoulder	\$20 / \$220
Johnnie Walker Black Label	\$17 / \$190
Chivas Mizunara Cask	\$24 / \$260
Aberfeldy 12	\$22 / \$240
Bruichladdich The Classic Laddie	\$22 / \$250
Bruichladdich Octomore	\$38 / \$450
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
Glenfiddich 22 Gran Cortes	\$66 / \$720
Wildmoor 23 Dark Moorland	\$44 / \$520
Highland Park 12	\$22 / \$250
Macallan 12 Double Cask	\$23 / \$260



SCOTCH WHISKY

WIIIOR I.	
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
Glendronach 12	\$26 / \$280
Glenglassaugh 12	\$24 / \$260
Glenglassaugh Sandend	\$28 / \$300
Glenglassaugh Portsoy	\$30/\$320
Lark Classic Cask	\$34/\$360
Lark Tasmanian Peated	\$34/\$360
Lark Chinotto Citrus Cask	\$34/\$360
Auchentoshan Threewood	\$24/\$260
Singleton 15	\$24 / \$260





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

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
Wild Turkey Rye	\$20 / \$220
Wild Turkey Bourbon	\$19 / \$210
Wild Turkey 101 Bourbon	\$20 / \$220
Woodford Reserve Bourbon	\$20 / \$220



GUUNAG N	FIJGU.	
Barsol Pisco		\$19 / \$210
Courvoisier VSOP		\$19 / \$210
Martell Cordon Bleu		\$40 / \$470
Hennessy VSOP		\$24 / \$260
Hennessy XO		\$60 / \$620
Remy Martin XO		\$41 / \$490
Hennessy Paradis		\$4800
St Remy VSOP		\$17 / \$190
VODKA.		
Belvedere		\$20 / \$220
Eristoff		\$17 / \$190
Grey Goose		\$19 / \$210
Discarded Chardonnay	Vodka	\$18 / \$200

CUCNIYE NI, DIGGU

GIN.









RUM, TEQUILA & MEZCA

RUM N' SUGARCANE.

Bacardi 4	\$20 / \$220
Bacardi 8	\$22 / \$240
Cachaca 61 (1L)	\$21 / \$280
Diplomático Reserva	\$21 / \$230
Discarded Banana Rum	\$22 / \$240
Ron Zacapa 23	\$22 / \$250
Sailor Jerry Spiced	\$19 / \$210

TEQUILA N' MEZCAL.

Codigo Anejo	\$35 / \$430
Codigo Artesenal Mezcal	\$24 / \$260
Codigo Blanco	\$20 / \$220
Codigo Reposado	\$22 / \$250
Jose Cuervo	\$17/\$190
Milagro Silver	\$19/\$210
Montelobos Espadin Mezcal	\$19/\$210
Patron Silver	\$20 / \$220
Volcan Blanco Tahona	\$35 / \$380
Volcan Blanco	\$22 / \$240
Volcan Reposado	\$24/\$260









KITCHEN

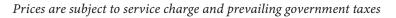
KITCHEN

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.





	SMALL	PLATES.	
Sakura Ebi Fritters Sweet corn & chili jam	18	Double Fried Chunk Chips Truffle aioli	13
Deep Fried Calamari Smoked aioli	18	Signature Crispy Chicken Skin Kimchi salsa	13
Triple Cooked Crackling Pork Belly Spiced romesco sauce	16	Oven Roasted Bone Marrow Bourbon Bacon jam & grilled flat bread	24
Chargrilled Aust. Wagyu Onglet (MBS 5-6 Creamy potato aligot & chimichurri) 28	Grilled Sticky Lamb Ribs Toasted buckwheat	18
Proscuitto & Lardo Bruschetta Gorgonzola cream, grapes & spiced honey	18	Chicken Karaage Ssamjang sauce	16
Smoked Eel Bruschetta Horseradish cream & smoked daikon	21	Pan Roasted Cauliflower Miso cheese sauce, salted cashews & smoked paprika	16
Garlic Tiger Prawns N'duja butter	21	Sakoshi Bay Oysters (Large, 3pcs) Raspberry & wakame vinaigrette with ikura OR lemon wedges & tobasco	18
CHARCUTERIES & CHEESE.			

Foie Gras Parfait	26
Truffle honey & toasted focaccia	
Iberico Ham Joselito Gran Reserva with Pico & Pep	inillos 28
Acorn-fed, aged for 36 months	
Cheese Platter (Comte, Tete de Moine & Gorgonzol	a Blue) 26
Figs compote & sourdough crisp	
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Iberico Pork & Fennel Sausage	16
Spiced apple ketchup & crispy shallots	
Oven Baked Black Truffle Camembert	24
Garlic focaccia toast	

Prices are subject to service charge and prevailing government taxes





MEDIUM PLATES.

Porcini Ravioli Confit king oyster mushroom, brown butter & sage	24	Grilled Boston Lobster Tail & Squid Ink Risot Piquillo peppers & uni aioli	to 42
Braised Wagyu Brisket Rigatoni Pasta Stracciatella cheese	32	Pork Jowl Linguine Crispy guanciale, pecorino sabayon & poached egg	28
Bone-In Duroc Pork Schnitzel Pickled fennel-apple & white balsamic glaze	38	Chargrilled Angus Ribeye (220 days Grain-Fed) Roasted broccolini & yuzu kosho	48/250g 92/500g
Pan Seared Wild Halibut Garlic kale & citrus beurre blanc	32	Cioppino Seafood Stew Seabass, shellfish, squid, tiger prawn & garlic toast	32
Salt Baked Golden Beetroot Spiced almonds, cranberries & tarragon	18	Tess Caesar Salad Romaine lettuce, crispy bacon, quail eggs & sourdough crouton	18 s

SWE

18

16

TS.
Rum & Raisin Tiramisu Spiced rum & raisin mascarpone



Dark Chocolate Lava Cake

Miso caramel sea salt & vanilla gelato

Truffle Cheese Cake

Honeycomb & roasted coconut

