

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 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%

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

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
- 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. Texture, 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 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

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

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 \$110

2021, Chablis

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

BUBBLES.

Montelvini Doc Extra Dry, Italy \$16 / \$70

Prosecco

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

Champagne

Perrier-Jouet Belle Époque Brut, France \$520

Champagne

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 blackcurrent 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 fruity 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, \$148

Rhone Valley France

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	Macallan 12 Sherry Oak Cask	\$26 / \$300
Smokey Monkey Shoulder	\$20 / \$220	Macallan 15 Double Cask	\$30 / \$380
Johnnie Walker Black Label	\$17 / \$190	Macallan Rare Cask	\$50 / \$600
Chivas Mizunara Cask	\$24 / \$260	Macallan 18 Sherry Oak	\$78 / \$900
Aberfeldy 12	\$22 / \$240	Macallan Edition 6	\$380
Bruichladdich The Classic Laddie	\$22 / \$250	Macallan Edition 5	\$380
Bruichladdich Octomore	\$38 / \$450	Macallan Edition 4	\$450
Balvenie Double Wood 12	\$21 / \$230	Naked Malt	\$19 / \$210
Balvenie Caribbean Cask 14	\$28 / \$320	Oban 14	\$24 / \$280
Balvenie Port Wood 21	\$50 / \$600	Caol Ila 12	\$24 / \$280
Balvenie 25 Traditional Oak	\$1600	Lagavulin 16	\$26 / \$300
Bowmore 12	\$22 / \$240	Laphroaig Quarter Cask	\$23 / \$260
Bowmore 15	\$26 / \$280	Talisker 10	\$24 / \$280
Bowmore 18	\$38 / \$400	Glendronach 12	\$26 / \$280
Glenfiddich 12	\$21 / \$230	Glenglassaugh 12	\$24 / \$260
Glenfiddich 15	\$23 / \$260	Glenglassaugh Sandend	\$28 / \$300
Glenfiddich 18	\$28 / \$320	Glenglassaugh Portsoy	\$30 / \$320
Glenfiddich 21	\$42 / \$470	Lark Classic Cask	\$34 / \$360
Glenfiddich 22 Gran Cortes	\$66 / \$720	Lark Tasmanian Peated	\$34 / \$360
Wildmoor 23 Dark Moorland	\$44 / \$520	Lark Chinotto Citrus Cask	\$34 / \$360
Highland Park 12	\$22 / \$250	Auchentoshan Threewood	\$24 / \$260
Macallan 12 Double Cask	\$23 / \$260	Singleton 15	\$24 / \$260

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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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

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COGNAC N' PISCO.

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

GIN.

Bombay Sapphire	\$19 / \$210
Bombay Sapphire Premier Cru	\$21 / \$230
Botanist	\$20 / \$220
Forty Spotted Gin	\$22 / \$240
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
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
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

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.

Sakura Ebi Fritters

18

Sweet corn & chili jam

Deep Fried Calamari

18

Smoked aioli

Triple Cooked Crackling Pork Belly

16

Spiced romesco sauce

Chargrilled Aust. Wagyu Onglet (MBS 5-6)

28

Creamy potato aligot & chimichurri

Prosciutto & Lardo Bruschetta

18

Gorgonzola cream, grapes & spiced honey

Smoked Eel Bruschetta

21

Horseradish cream & smoked daikon

Garlic Tiger Prawns

21

N'duja butter

Double Fried Chunk Chips

13

Truffle aioli

Signature Crispy Chicken Skin

13

Kimchi salsa

Oven Roasted Bone Marrow

24

Bourbon Bacon jam & grilled flat bread

Grilled Sticky Lamb Ribs

18

Toasted buckwheat

Chicken Karaage

16

Ssamjang sauce

Pan Roasted Cauliflower

16

Miso cheese sauce, salted cashews & smoked paprika

Sakoshi Bay Oysters (Large, 3pcs)

18

Raspberry & wakame vinaigrette with ikura

OR lemon wedges & tobasco

CHARCUTERIES & CHEESE.

Foie Gras Parfait

26

Truffle honey & toasted focaccia

Iberico Ham Joselito Gran Reserva with Pico & Pepinillos

28

Acorn-fed, aged for 36 months

Cheese Platter (Comte, Tete de Moine & Gorgonzola Blue)

26

Figs compote & sourdough crisp

Iberico Pork & Fennel Sausage

16

Spiced apple ketchup & crispy shallots

Oven Baked Black Truffle Camembert

24

Garlic focaccia toast

MEDIUM PLATES.

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

SWEETS.

Dark Chocolate Lava Cake	16	Rum & Raisin Tiramisu	16
<i>Miso caramel sea salt & vanilla gelato</i>		<i>Spiced rum & raisin mascarpone</i>	
Truffle Cheese Cake	18		
<i>Honeycomb & roasted coconut</i>			

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