

# 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

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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

RUM, BOURBON, TEQUILA & MEZCAL



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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

*Chimichurri*

Chargrilled Aust. Wagyu Onglet (MBS 5-6)

28

*Creamy potato aligot & spiced romesco sauce*

Proscuitto & 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*

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

## SWEETS.

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

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