

SUPPER CLUB

TESS BAR & KITCHEN | 36 Seah Street S188392

Cocktails

APEROL SPRITZ

APERITIF LIQUEUR, SPARKLING WINE & SODA WATER

ELDORIA SPRITZ

ELDORIA ELDERFLOWER LIQUEUR, SPARKLING WINE & SODA WATER

PEPPERMINT BOULEVARDIER

WHISKEY, SWEET VERMOUTH, BITTER LIQUEUR & PEPPERMINT

APRICOT LADY

BOURBON, APRICOT LIQUEUR, HONEY & ANGOSTURA BITTERS

OSMANTHUS FIZZ

VODKA, OSMANTHUS SYRUP, LEMON & SODA WATER

HAWTHORN PUNCH

GIN, HAWTHORN BERRY, MILK, HONEY & LEMON

SPICY MANGO MARGARITA

TEQUILA BLANCO, MANGO, LIME & HABANERO

ESPRESSO MARTINI

RUM, COFFEE LIQUEUR, VANILLA & COLD BREW COFFEE

Shots SET OF 3

LYCHEE MARTINI

VODKA, ORANGE LIQUEUR, ELDERFLOWER, LYCHEE, PASSIONFRUIT & GRAPEFRUIT

SKINNY COLADA

RUM, COCONUT LIQUEUR, PINEAPPLE, LIME & SUGAR

LONG ISLAND ICED TEA

VODKA, GIN, RUM, TEQUILA, ORANGE LIQUEUR & COLA CORDIAL

\$15⁺⁺

FOR ALL DRINKS



Small & Medium Plates

SAKURA EBI FRITTERS

SWEET CORN & CHILI JAM

18

DOUBLE FRIED CHUNK CHIPS

TRUFFLE AIOLI

13

DEEP FRIED CALAMARI

PICKLED GREEN PAPAYA & ASIAN DIP

18

CRISPY CHICKEN SKIN

KIMCHI SALSA

13

TRIPLE COOKED CRACKLING PORK BELLY

PICKLED GREEN PAPAYA & ASIAN DIP

16

CHARGRILLED AUST. WAGYU ONGLET

MBS 5-6

CREAMY POTATO ALIGOT & CHIMICHURRI

28

GRILLED STICKY LAMB RIBS

CARAMELISED ONION MASH

18

PAN ROASTED CAULIFLOWER

MISO CHEESE SAUCE, SALTED CASHEWS & SMOKED PAPRIKA

16

GARLIC TIGER PRAWNS

N'DUJA BUTTER

21

SAKOSHI BAY OYSTERS (3PCS)

RASPBERRY & WAKAME VINAIGRETTE WITH IKURA OR LEMON WEDGES & TOBASCO

18

IBERICO PORK & FENNEL SAUSAGE

SPICED APPLE KETCHUP & CRISPY SHALLOTS

16

OVEN BAKED BLACK TRUFFLE

CAMEMBERT
GARLIC FOCACCIA TOAST

24

PORK JOWL LINGUINE

CRISPY GUANCIALE, PECORINO SAMAYON & POACHED EGG

28

TESS CAESAR SALAD

ROMAINE LETTUCE, CRISPY BACON, QUAIL EGGS, SOURDOUGH CROUTONS WITH SMOKED ANCHOVY DRESSING

18

Sweet

DARK CHOCOLATE LAVA CAKE

MISO CARAMEL SEA SALT & VANILLA GELATO

16



PRICES ARE SUBJECT TO SERVICE CHARGE AND PREVAILING GOVERNMENT TAXES