

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 SPRIT'Z 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

### 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

MICHEL LYNCH BORDEAUX, FRANCE Semillion Sauvignon Blanca

### ROSÉ.

MARRENON PETULA, LUBERON, FRANCE Syrah & Grenache

#### PROSECCO.

MONTELVINI DOC EXTRA DRY, ITALY Glera

### HOUSE POUR SPIRITS - \$13

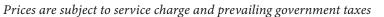
Choice of:-

- GIN
- VODKA
- TEQUILA
- WHISKY



• BRANDY

BOURBON



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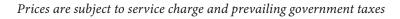
SAKES,

# 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* 





WINE, BUBBLES & ROSÉ

WHITE

WHITE WINE. Santa Helena, Central Valley Chile 2023/24, Chardonnay Light and crisp, fruity aroma of peach and pineapple, slight acidity.	\$17 / \$80
Michel Lynch Bordeaux France 2022, Semillon Sauvignon Blanc Crisp and refreshing with nose of gooseberry, grapefruit followed by passionfruit and white nectarine.	\$19 / \$90
Schlumberger Les Princes Abbés, Alsace Franc 2021, Pinot Gris Ripe fruits and very crisp acifity on the medium-to-full- bodied palate. Very zesty finish with pronounced minerality.	e \$100
Dr. Hermann Erdener Treppchen, Mosel German 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.	ny \$105
Billaud-Simon, Burgundy France 2021, Chablis Mineral notes on the palate with nints of apple with bright lemon acidity.	\$110

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

W.		
	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, Tasmania (500ml)	\$28 / \$260
	Lark Tasmanian Peated (500ml)	\$28 / \$260
	Lark Chinotto Citrus Cask (500ml)	\$28 / \$260
	Auchentoshan Threewood	\$24/\$260
	Singleton 15	\$24 / \$260





# JAPANESE WHISKY.

Chita	\$19 / \$210
Hibiki Harmony	\$28 / \$260
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

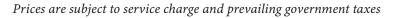
# KITCHEN

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 Chimichurri	16	Oven Roasted Bone Marrow Bourbon Bacon jam & grilled flat bread	24
Chargrilled Aust. Wagyu Onglet (MBS 5-6 Creamy potato aligot & Romesco sauce	5) 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 & 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	

SMALL PLATES

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 Atlantic Cod Garlic kale & citrus beurre blanc	38	Cioppino Seafood Stew Seabass, shellfish, squid, tiger prawn & garlic toast	32
Salt Baked Golden Beetroot Spiced almonds, cranberries, feta cheese & tarragon	18	Tess Caesar Salad Romaine lettuce, crispy bacon, quail eggs & sourdough croutor	18 s

SWEETS.

Dark Chocolate Lava Cake Miso caramel sea salt & vanilla gelato

Truffle Cheese Cake Honeycomb & roasted coconut





16

18

16



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