

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

SMOKED AIOLI

18

CRISPY CHICKEN SKIN

KIMCHI SALSA

13

TRIPLE COOKED CRACKLING PORK BELLY

CHIMICHURRI

16

CHARGRILLED AUST. WAGYU ONGLET

MBS 5-6

CREAMY POTATO ALIGOT & SPICED ROMESCO SAUCE

28

GRILLED STICKY LAMB RIBS

TOASTED BUCKWHEAT

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 & TOBACCO

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