

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

BEE'S KNEES

Gin, Honey & Lemon

STRAWBERRY DAIQUIRI

Rum, Strawberry & Lime

EL DIABLO

Tequila, Cassis & Lime

FRENCH 75

Gin, Yuzu, Lemon & Sparkling Wine

BLACK RUSSIAN

Rum, Coffee & Vanilla

GODFATHER

Bourbon, Hazelnut, Cherry & Chocolate bitters

BOULEVARDIER

Whiskey, Campari, Sweet Vermouth & Bergarmot

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

PORTENTO, SPAIN

Merlot

WHITE.

SANTA HELENA VARIETAL, CHILE

Chardonnay

BOTTEGA

Pinot Grigio

ROSÉ.

MARRENON PETULA, LUBERON, FRANCE

Syrah & Grenache

PROSECCO.

PICCINI

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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SHOTS. \$20

Lychee Martini (Set of 3)

Vodka, Triple Sec, Elderflower & Lychee

Skinny Colada (Set of 3)

Rum, Coconut, Pineapple, Lime & Sugar

Long Island Iced Tea (Set of 3)

Vodka, Gin, Rum, Tequila, Triple Sec & Cola

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

Unique New York

Giffard Gold Cane Syrup, Citrus, 0% Wine

No Aperol Spritz

Mionetto Aperitivo, 0% Sparkling Chardonnay, Sparkling Water

Kombu Raspberry Boiler

Homemade Kombu Raspberry Syrup, 0% Beer, Lime, Gingembre

Smokey Paloma

Giffard Smokey Agave, Grapefruit Juice, Sparkling Water

NON-ALCOHOLICS

Soft Drinks in Can

\$6

Coke, Coke Zero, Sprite, Ginger Ale

Vittel Still (750ml)

\$10

Perrier Spakling (750ml)

\$10

Each serve of beer by glass is 500ml

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WHITE WINE.

Santa Helena, Central Valley Chile \$18 / \$80

Chardonnay

Light and crisp, fruity aroma of peach and pineapple, slight acidity.

Bottega \$19 / \$86

Pinot Grigio

Dry, fresh and perfect acidity balance. Refreshing delicate finish of peaches and nectarines.

Michel Lynch, France \$100

90% Sauvignon Blanc & 10% Semillon

Aromas of exotic fruits and citrus zest. Full bodied and fresh, with a nice mineral note on the finish which brings a nice freshness.

Dr. Hermann Erdener Treppchen, Germany \$98

(2023) Robert Parker 93 pts | (2022) Robert Parker 94 pts

Riesling Kaninett

Peach and citrus fragrance with mineral notes on the nose. Light, clear and fruity in the mouth.

Chateau de Chemilly \$108

Chardonnay | 2022, 1er Cru "Grande Reserve" Chablis

An elegant bouquet of fresh citrus and minerality. Smooth, crisp finish with a touch of terroir with every sip.

BUBBLES.

Piccini Prosecco Spumante Extra Dry DOC NV \$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

95% Syrah & 5% Grenache Noir

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, South Africa

\$17 / \$80

88% Shiraz, 7% Mourvèdre, 3% Petit Verdot & 2% Graciano

Ripe plum, Liquorice, floral and black pepper on the nose soft tannins intermingled with notes of blackcurrent, Blueberry and plums in the background.

Portento, Spain

\$19 / \$86

Merlot

Intense aromas of blackberry, cherries and dried plums. Firm and smooth tannins balanced with good acidity.

Bottega Aciona D'ORO, Chianti Classico Italy

\$95

Sangiovese, Merlot & Cabernet Sauvignon

Intense notes of violets, red berries and nutmeg. Structured acidity balanced with silky tannins. Flavours of riped berries and nutmeg.

Tiki Single Vineyard, New Zealand

\$92

5 Star Wine Orbit

Pinot Noir

Full and elegantly soft with flavours of cherry, dark chocolate, cinnamon spice supported by fine acidity. Certified regenerative organic and vegan.

Stark-Conde Stellenbosch

\$103

(2019) WS 92 ; RP 90+ | (2020) RP 92 | Decanter 90 pts

Cabernet Sauvignon

Simple yet bright flavours with fruity notes that are concentrated together with a touch of spice that Zinfander is known for.

Luis Cana Reserva, Rioja Spain

\$120

(2018) James Suckling 92 pts | Wine Advocate 91 pts |

Decanter 90 pts

2018, 95% Tempranillo & 5% Graciano

Aromas of black fruits and fruit compote, spiced, baked goods and dairy products. Elegant and silky ; lasting on the palate.

Château Teyssier, St. Emilion Grand Cru

\$138

(2019) Robert Parker 92 pts | Wine Enthusiast 90 pts |

Vinous 91 pts | Jed Dunnuck 91 pts | James Suckling 92 pts

2019, 70% Merlot & 30% Cabernet Franc

Medium to full bodied with firm, powdery tannins and fresh acidity.

Domaine Belleville, Santenay

\$160

(2018) Decanter 90 pts | (2019) Decanter 92 pts |

(2022) James Suckling 92 pts

2020/21, Pinot Noir

A fruity and elegant bouquet of fresh red cherry, raspberry and crushed blackcurrent notes, with some light spices. Long and persistant on the palate.

Each serve of wine by glass is 150ml

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SCOTCH WHISKY.

Aberfeldy 12	\$23 / \$270	Lagavulin 16	\$28 / \$340
Auchentoshan Threewood	\$21 / \$250	Laphroaig Quarter Cask	\$28 / \$340
Balvenie Double Wood 12	\$23 / \$280	Lark Classic Cask, Tasmania (500ml)	\$28 / \$260
Balvenie Caribbean Cask 14	\$30 / \$360	Lark Tasmania Peated (500ml)	\$28 / \$260
Balvenie Port Wood 21	\$870	Lark Chinotto Citrus Cask (500ml)	\$28 / \$260
Balvenie 25 Traditional Oak	\$1,600	Macallan Edition 6	\$380
Bowmore 12	\$20 / \$230	Macallan Edition 5	\$380
Bowmore 15	\$25 / \$300	Macallan Edition 4	\$450
Bowmore 18	\$34 / \$410	Macallan 12 Double Cask	\$26 / \$310
Caol Ila	\$24 / \$290	Macallan 12 Sherry Oak	\$29 / \$350
Glendronach 12	\$25 / \$300	Macallan 15 Double Cask	\$41 / \$490
Glenfiddich 12	\$20 / \$240	Macallan Rare Cask	\$73 / \$880
Glenfiddich 15	\$26 / \$310	Macallan 18 Sherry Cask	\$85 / \$1,000
Glenfiddich 18	\$31 / \$380	Monkey Shoulder	\$18 / \$210
Glenfiddich 21	\$42 / \$470	Smokey Monkey	\$20 / \$230
Glenglassaugh 12	\$24 / \$290	Naked Malt	\$19 / \$220
Glenglassaugh Portsoy	\$28 / \$330	Oban 14	\$25 / \$300
Glenglassaugh Sandend	\$26 / \$310	Singleton 15	\$25 / \$300
Highland Park	\$22 / \$260	Talisker	\$22 / \$260
Johnnie Walker Black Label	\$17 / \$190	Wildmoor 23	\$49 / \$580
Johnnie Walker Gold Label	\$22 / \$260		
Johnnie Walker Blue Label	\$520		

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.

Hibiki	\$28 / \$340
Kakubin	\$18 / \$210
Nikka Barrel	\$19 / \$220
Nikka Coffey	\$23 / \$280
Nikka Taketsuru	\$23 / \$280
Nikka Miyagikyo	\$25 / \$300
Nikka Yoichi	\$25 / \$300
Toki	\$18 / \$210

BOURBON N' RYE.

Angel's Envy	\$23 / \$270
Maker's Mark	\$18 / \$210
Michter's Bourbon	\$25 / \$300
Michter's Rye	\$25 / \$300
Michter's Sour Mash	\$23 / \$270
Wild Turkey 101 Bourbon	\$19 / \$230
Wild Turkey Bourbon	\$18 / \$210
Wild Turkey Rye	\$18 / \$210
Woodford Reserve Bourbon	\$21 / \$250

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COGNAC N' PISCO.

Barsol Pisco	\$19 / \$200
Hennessy VSOP	\$23 / \$280
Hennessy XO	\$60 / \$700
Louis XIII	\$5,600
Martell Cordon Bleu	\$41 / \$500
Remy Martin XO	\$45 / \$540
St Remy VSOP	\$17 / \$180

VODKA.

Belvedere	\$18 / \$220
Discarded Chardonnay Vodka	\$18 / \$220
Grey Goose	\$18 / \$210
Zubrowka	\$17 / \$190

GIN.

Bombay Sapphire	\$17 / \$190
Bombay Sapphire Premier Cru	\$20 / \$240
Botanist	\$20 / \$240
Forty Spotted Gin	\$20 / \$240
G'vine Floraison	\$19 / \$230
Greater Than	\$17 / \$190
Hendrick's	\$18 / \$220
Hendrick's Absinthe	\$28 / \$330
Hendrick's Flora Adora	\$20 / \$240
Hendrick's Neptunia	\$25 / \$300
Hendrick's Orbium	\$26 / \$310
Ki No Bi Kyoto Dry	\$21 / \$250
Le Gin de Christian Drouin	\$19 / \$230
London No.3	\$20 / \$240
Monkey 47 (500ml)	\$19 / \$230
Monkey 47 Sloe Gin (500ml)	\$20 / \$240
Roku	\$18 / \$210
Sakurao	\$18 / \$210
Tanqueray	\$17 / \$200
Tanqueray 10	\$20 / \$240

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RUM.

Angostura 7 yrs	\$18/\$210
Bacardi Carta Blanca	\$17 / \$190
Bacardi 4	\$19 / \$220
Bacardi 8	\$22 / \$260
Cachaca 61 (1L)	\$19 / \$220
Diplomático Reserva	\$21 / \$230
Discarded Banana Rum	\$20 / \$240
Gosling 151	\$23 / \$270
Ron Zacapa 23	\$21 / \$250
Sailor Jerry Spiced	\$17 / \$195

TEQUILA N' MEZCAL.

Codigo Blanco	\$19 / \$230
Codigo Reposado	\$23 / \$280
Codigo Anejo	\$35 / \$420
Codigo Mezcal	\$23 / \$280
Codigo Still Strength	\$18 / \$220
Don Julio Blanco	\$18 / \$220
Don Julio Reposado	\$21 / \$250
Jose Cuervo	\$17 / \$190
Milagro Silver	\$18 / \$210
Patron Silver	\$23 / \$270
Volcan Blanco	\$22 / \$260

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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.

Grilled Butter Corn Ribs <i>Spiced miso caramel glaze & pecorino cheese</i>	13	Double Fried Chunk Chips <i>Truffle aioli</i>	13
Deep Fried Calamari <i>Smoked aioli</i>	18	Signature Crispy Chicken Skin <i>Kimchi salsa</i>	13
Triple Cooked Crackling Pork Belly <i>Chimichurri</i>	16	Oven Roasted Bone Marrow <i>Bourbon Bacon jam & grilled flat bread</i>	24
Chargrilled Aust. Wagyu Hanging Tender <i>(MBS 5-6) Creamy potato aligot & romesco sauce</i>	28	Grilled Sticky Lamb Ribs <i>Pomegranate & toasted buckwheat</i>	18
Prosciutto & Lardo Bruschetta <i>Gorgonzola cream, grapes & spiced honey</i>	18	Chicken Karaage <i>Ssamjang sauce</i>	16
Smoked Eel Bruschetta <i>Horseradish cream & smoked daikon</i>	21	Pan Roasted Cauliflower <i>Miso cheese sauce, salted cashews & smoked paprika</i>	16
Garlic Tiger Prawns <i>N'duja butter & focaccia toast</i>	21	Sakoshi Bay Oysters (Large, 3pcs) <i>Raspberry & wakame vinaigrette with ikura OR lemon wedges & tobasco</i>	18

CHARCUTERIES & CHEESE.

Duck Confit & Foie Gras Parfait <i>Truffle honey & toasted focaccia</i>	26	Iberico Pork & Fennel Sausage <i>Spiced apple ketchup & crispy shallots</i>	16
Iberico Ham Joselito Gran Reserva (50g) <i>Acorn-fed, aged for 36 months</i>	28	Oven Baked Black Truffle Camembert <i>Garlic focaccia toast</i>	24
Cheese Platter (Comte, Tete de Moine & Gorgonzola Blue) <i>Figs compote & sourdough crisp</i>	26		

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MEDIUM PLATES.

Chargrilled Angus Ribeye (220 days Grain-Fed)	48/250g	Hamaguri Clams Linguine al Cartoccio	28
<i>Roasted broccolini & yuzu kosho</i>	92/500g	<i>Sake & kombu butter sauce</i>	
Chargrilled Bone-In Duroc Pork Ribeye (250g)	38	Braised Wagyu Brisket Rigatoni Pasta	32
<i>Pickled fennel-apple & white balsamic glaze</i>		<i>Stracciatella cheese</i>	
Pan Seared Atlantic Cod	38	Pork Jowl Linguine	28
<i>Garlic kale & citrus beurre blanc</i>		<i>Crispy guanciale, pecorino sabayon & poached egg</i>	
Cioppino Seafood Stew	32	Porcini Ravioli	24
<i>Seabass, shellfish, squid, tiger prawn & garlic toast</i>		<i>Confit king oyster mushroom, brown butter & sage</i>	
Grilled Boston Lobster Tail & Squid Ink Risotto	42	Charcoal Grilled Golden Beetroot	18
<i>Piquillo peppers & uni aioli</i>		<i>Spiced almonds, cranberries, feta cheese & tarragon</i>	
		Nicoise Salad with Grilled Yellowfin Tuna	23
		<i>Quail eggs, haricot verts, smoked olives & smoked Dijon vinaigrette</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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