

## Brunch.

Spicy Italian Pork Sausage Focaccia Pizza \$24  
*Mozzarella Cheese, Smoked Anchovies & Roasted Potatoes*

Chicken & Waffles \$20  
*Crispy Spiced Buttermilk Chicken & Parmesan*

Steak & Egg \$30  
*Seared Angus Rib eye (Grain-fed) 250g, Brown Butter Hollandaise & Free-Range Sunny Side Up*

Angus Beef Meatballs \$16  
*Taleggio Cheese & Spicy Arrabbiata Sauce*

Tess Big Breakfast \$28  
*Scrambled Egg, Spicy Italian Pork Sausage, Sautéed Mushrooms, Mix Salad, Homemade Garlic Toast*

Soup of the Day \$12

## Small Plates.

Deep Fried Calamari & Zucchini \$14  
*Verdita & Seaweed Powder*

Triple-Cooked Crackling Pork Belly \$13  
*Pickles & Asian Dip*

Double Fried Chips \$12  
*With Truffle Aioli*

Grilled Lamb Short Ribs \$18  
*Pomegranate Molasses & Toasted Almonds*

Pan Roasted Cauliflower \$14  
*Miso Cheese Sauce & Scorched Cashew*

Oven Baked Camembert \$24  
*Summer Truffles & Garlic Toast*

Crispy Chicken Thigh \$13  
*With Chipotle Mayo*

Chickpea Falafel \$12  
*With Black Garlic Aioli*

# tess

BAR & KITCHEN

## Brunch.

Monday - Sunday, 11am - 5pm

## Mains.

Truffle Alfredo Pasta \$18  
*Tagliatelle with Crispy Smoked Bacon, Mushrooms & Parmesan*

Herb Crusted Seabass \$22  
*Sicilian Caponata & Roasted Jalapeño Salsa*

Glazed Spring Lamb Shoulder \$24  
*Pomegranate Molasses & Spiced Pumpkin*

Truffle Brown Rice Risotto \$20  
*Mushroom, Pecorino Cheese & Autumn Black Truffles*

Asari Clams Linguini \$21  
*Shimeiji Mushroom & Tamarind Miso Broth*

Cioppino Seafood Stew \$30  
*Seabass, Shellfish, Squid & Prawn in Rich Tomato Broth*

Tess Warm Salad \$16  
*Maple Roasted Butternut Squash with Kale, Toasted Walnuts & Dijon Dressing*

Tess Italian Salad \$16  
*(Add \$7 for Burrata)*  
*Confit Tomatoes, Olives, Apple, Orange & Balsamic Glaze*

## Desserts.

Dark Chocolate Lava Cake \$14  
*Butterscotch & Sea Salt*

Rum & Raisin Tiramisu \$16  
*Infused Spiced Rum & Raisin Mascarpone Mousse*

Almond Parfait \$14  
*Raspberry Coulis & Honeycomb*

Tel: (65) 6337 7355  
tess@tessbar.com  
www.tessbar.com  
#tessbarsg #tessocial

## Specials.

Excluded from Brunch Buffet

Charcuterie & Cheese Platter \$18

Choose 2:  
- Tete de Moine  
- Wensleydale Cranberries  
- Gorgonzola  
- Grana Padano 12  
- Serrano Ham  
- Piedmont Air-Dried Salami  
- Giant Green Olives

Sakoshi Bay Oysters (6pcs) \$24  
*Classic or Dressed*

## Brunch Buffet.

Saturday, Sunday & Public Holiday  
11am - 5pm (3-hour seating)

Brunch Buffet with  
Free-flow Cocktails - \$92++  
(Food & Listed Cocktails, Beers & Wines)

Brunch Buffet - \$48++  
(Food & Non-Alcoholic beverages only)  
Children aged 15 and below for \$24++  
Children below 4 years old eat for free

## Wastage Policy.

Order only what you can consume  
- Unconsumed items will be charged at menu prices. We reserve the right to refuse any order if we believe items will be wasted.  
No takeaway of buffet items are allowed.

Prices are exclusive of 10% service charge and 7% GST

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**Brunch.**

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**Coffee.**

Solo Espresso	\$3
Espresso Macchiato	\$4
Long Black/ Americano	\$5
Cappuccino	\$6
Flat White	\$5
Cafe Latte	\$6
Mocha	\$7

\* Extra: Espresso Shot \$0.50

**Tea.**



Dilmah's top of the range t-Series presents a collection of teas that are known around the world only for their excellence; Teas so different that there is a tea for every mood and occasion.

	<b>Per Serve</b>	<b>\$7</b>
Original Earl Grey		
Brilliant Breakfast		
Chamomile		
Peppermint		
Lychee with Rose & Almond		
Rose with French Vanilla		

**Fruit Juice.**

Tomato	\$6
Cranberry	\$6
Pink Guava	\$6
Pineapple	\$6
Grapefruit	\$6

**Signatures.**

Mint Chocolate (Hot/Iced)	\$6
Matcha Latte (Hot/Iced)	\$6
Tess Cold Brewed Tea	\$8

*Tess-brewed Rooibos Tea with Fruity Shrubs*

Magic Cooler	\$8
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*Butterfly Pea, Soda Water, Lemon*

Oolong Pomo	\$8
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*Strawberry Grenadine, Oolong Tea, Lime*

Refreshing Green	\$8
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*Coconut Water, Pandan, Cucumber, Lemon*

Sparkle Twinkle	\$8
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*Soursop, Lemon, Soda Water, Thyme*

Sour Power	\$8
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*Sour Plum, Lime, Mint Leaves, London Essence Tonic*

**Sodas.** \$5

Coke, Coke Light, Sprite, Soda Water, London Essence Tonic Water, London Essence Ginger Beer

**Beer.**

Kronenbourg Draft 1664 Lager or 1664 Blanc	\$10
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Guinness Draught Surger (520ml)	\$12
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**Wines.** gls \$10 | btl \$50

MAN, Skaapveld Syrah 2017, South Africa

Mont Rocher, Malbec 2015/16, France

Luna Cecilia Beretta, Pinot Grigio, 2018, Italy

Mayfly, Sauvignon Blanc, 2018/19, New Zealand

Tour de l'Evêque, Rosé Cote de Provence 2017, France

Astoria Prosecco, NV, Italy

**House Pour Spirits** \$10

Choice of Gin, Vodka, Tequila, Rum, Bourbon, Whisky, Cognac

**Cocktails.**

Aperol Spritz	\$12
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*Aperol, Soda Water, Sparkling Wine*

Basil Cucumber Gimlet	\$12
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*Gin, Italian Basil, Japanese Cucumber, St Germain Elderflower, Lemon*

Earl Grey Hibiscus Fizz	\$12
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*Gin, Earl Grey Tea, Lemon, Aquafaba, Angostura Bitters*

Buckwheat God Father	\$12
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*Whisky, Buckwheat, Amaretto, Chocolate bitters*

Devil Mule	\$12
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*Tequila, Crème de Cassis, Bay Leaf, London Essence Ginger Beer, Lime, Lavender Bitters*

Salted Caramel Espresso Martini	\$12
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*Rum, Kahlua, Espresso, Caramel*

Yuzu Sour	\$12
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*Bourbon, Yuzu, Thyme, Aquafaba, Angostura Bitters*

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