



SENG
HOUSE



Weekdays, 4pm to 10:30pm



The First Pour:

A Seng House Wine Pairing Experience

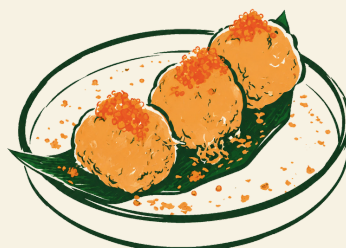
Beyond our Hainanese-Western favourites, wine has always been part of the Seng House table. Now, we're bringing that passion into our first-ever wine pairing journey.

Pairing Bites

Creamy Cheese Puff

12.8

Handmade golden puffs filled with cream cheese and smoked tarako, finished with pops of tobiko and pecorino. Rich and smoky, balanced by a delicate briny finish.



Otah Crunch

16.8

A playful Seng House take on otah. Whole Batang filleted in-house and made into otah with coconut cream & fresh herbs, wrapped in a crisp spring roll shell. Served with sweet chilli sauce.

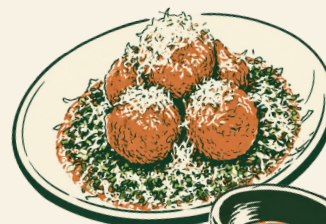


**House pick for our wine flight!*

Shroom Croquettes

15.8

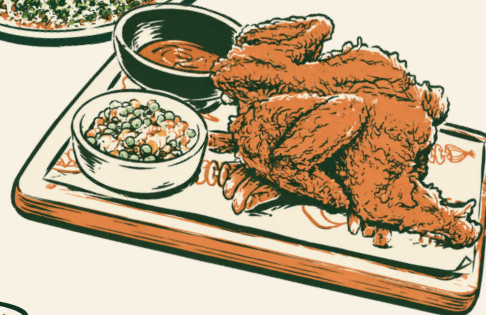
Crisp outside, creamy within. Shiitake and button mushrooms blended with bacon, thyme butter, potato and molten mozzarella, served with housemade hawthorn sauce for a gentle fruity tang.



Golden Poulet

Half 16.8 | Whole 26.8

Seng House's first-ever fried chicken, featuring French Poulet marinated in our secret blend, fried until golden and crispy. Served with fries and homemade BBQ sauce — a comforting favourite made with our signature touch.



Wine Flight

Burgundy White Discovery 39.8

Three pours. Three expressions of Burgundy. (60ml each)

Discover the unique expressions of white Burgundy through a curated flight featuring wines from different regions.

Comes with Creamy Cheese Puff (2pcs), on the house!



All prices are subject to service charge & prevailing GST.