

NASSIM HILL
BAKERY BISTRO BAR

Dinner Menu

AVAILABLE FROM 3PM

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WWW.NASSIMHILL.COM.SG

OPERATING HOURS:

MON-SUN

8AM-10PM

(LAST ORDER 9PM)

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-Promotions-

EVERY WED & THU, FROM 3PM

FREE FLOW

BISOL BELSTAR PROSECCO & ROSÉ

FOR LADIES FOR 2 HOURS

WITH \$35 MINIMUM SPEND PER LADY*

**Minimum spend is on regular priced items only and cannot be combined with any other promotions*

BIRTHDAY PROMOTION

COMPLIMENTARY HOUSE POUR WINE BOTTLE

WITH A MINIMUM SPEND OF \$100

*Valid with prior reservation within birthday month.
Other T&Cs apply*

10% OFF REGULAR PRICED ITEMS FOR UOB CARDMEMBERS

*with min. spend of \$60. Not valid on eve of and PH.
Other terms and conditions apply.*



All prices are subject to 10% service charge and prevailing GST
All house special items are not entitled to further discounts

PROMOS

SALADS

TAPAS

PIZZAS

PASTAS

SIDES /
SHARING

MAINS(1)

MAINS(2)

DRINKS/
DESSERTS

-Salads-

- | | |
|--|-----------|
| THE NUTTY BIRD  | 18 |
| <i>grilled cajun chicken thigh, pumpkin and sunflower seeds, almonds, toasted buckwheat, roasted butternut squash and beets, corn, grilled balsamic mushrooms, cranberries, mesclun greens, basil chimichurri dressing</i> | |
| THE DETOX   | 17 |
| <i>mixed mesclun greens, fresh avocado, red quinoa, red capsicum, cranberries, carrots, cherry tomatoes, toasted pumpkin seeds with citrus vinaigrette</i> | |
| ASIAN BBQ CHICKEN  | 17 |
| <i>grilled chicken, garden fresh greens, cabbage, carrots, capsicum, mandarin oranges, edamame, toasted almonds, sesame seeds, crispy wonton skins, soy ginger dressing</i> | |
| NASSIM HILL CAESAR | 15 |
| <i>fresh romaine lettuce, avocado, croutons, sliced egg, crispy bacon, shaved parmesan</i> | |
| ADD 100G RIBEYE STEAK | 8 |
| ADD BACON OR GRILLED CHICKEN | 6 |
| ADD AVOCADO (HALF) | 3 |
| SMALL SIDE SALAD | 4 |

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- Tapas -

House Special

- | | |
|--|-----------|
| ARTISANAL BREAD BASKET 🌱 | 4 |
| <i>rustic sourdough with Bordier butter</i> | |
| ZESTY HUMMUS DIP 🌱 | 12 |
| <i>chickpeas, tahini, lemon zest, bread basket</i> | |
| TARAMASALATA DIP 📍 | 13 |
| <i>smoked cod roe, chives, bread basket</i> | |
| LA BOMBA VEGGIE DIP 🌱 🥕 | 12 |
| <i>eggplant, mushrooms, roasted red peppers, jalapeños, bread basket</i> | |
| TRIO DIP SAMPLER 📍 | 27 |
| <i>3 dips with a bread basket</i> | |
| BRUSSELS SPROUTS 📍 🌱 | 10 |
| <i>brussels sprouts, sesame seeds, sea salt</i> | |
| BURRATA 🌱 | 17 |
| <i>with chimichurri, cherry tomatoes, radish, sliced baguette</i> | |
| TRUFFLE PIZZA 🌱 | 13 |
| <i>with quail eggs, chives, truffle salt, truffle oil</i> | |
| CALAMARI 📍 | 14 |
| <i>calamari, garlic, chili padi, curry leaves</i> | |
| PICANHA STEAK | 15 |
| <i>180 grams, 200 day grain fed Australian beef, dijon mustard</i> | |
| BAKED BONE MARROW 📍 | 10 |
| <i>with toasted baguette, garlic breadcrumbs (approximate waiting time 20mins)</i> | |

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-Pizzas-

House Special

BURRATA PIZZA   **28**
fresh burrata, oven roasted tomatoes, basil

HAWAIIAN **23**
pineapple, honey baked ham, mozzarella

MARGHERITA  **20**
fresh basil and mozzarella

ADDITIONAL TOPPINGS


<i>cheese</i>	3
<i>anchovies</i>	3
<i>pineapples</i>	3
<i>mushrooms</i>	3
<i>parma ham</i>	6
<i>honey baked ham</i>	6
<i>prawns</i>	6
<i>bacon</i>	6
<i>grilled chicken</i>	6
<i>salami</i>	6
<i>proscuitto</i>	10

-Pastas-

	HALF	FULL
CHILI CRAB PASTA   <i>jumbo lump crab meat, spicy and tangy chili crab sauce, spaghetti</i>	17	25
DRY LAKSA PASTA   <i>creamy laksa sauce, fish cakes, fresh prawns, spaghetti</i>	18	26
POTATO GNOCCHI   <i>creamed spinach sauce, mushrooms, chives, brussel sprouts</i>		18
SPINACH AND RICOTTA RAVIOLI  <i>spinach, sautéed mushrooms, sweet peas, Tête de Moine, chives</i>		21
TRUFFLE MAC & CHEESE  <i>macaroni, béchamel sauce, four cheeses</i>		19
SPAGHETTI AGLIO E OLIO  <i>sautéed fresh prawns, chili padi, fresh basil, cherry tomatoes</i>	17	24
PENNE CHICKEN ROSA <i>grilled chicken, mushrooms, creamy tomato sauce</i>	16	21
SPAGHETTI CARBONARA <i>egg yolk, parmesan, sautéed bacon</i>	16	21

- Sides/ Sharing -

SOUP OF THE DAY **6**

5★ CHEESE MELT  **12**
slice of sourdough, emmental, gorgonzola, gruyère, parmesan, mature cheddar, cherry tomatoes

POUTINE  **13**
fries with, chef's entrecôte sauce, minced beef, shredded mozzarella cheese

SWEET POTATO FRIES  **12**
sweet potato fries, cilantro chili lime aioli

TRUFFLE FRIES  **12**
crispy fries, truffle oil, grated parmesan

GRAZING PLATTER (FOR 3-4PAX) **55**
charcuterie: pork rilette, foie gras terrine, mini saucisson selection of cheese: gorgonzola, port salut and brie with orange marmalade, crudites, olives, semi dried tomatoes and bread

House Special

FRESH LALA CLAMS   **18**
wild caught lala clams, cilantro, choice of white wine garlic butter sauce or spicy sriracha white wine sauce

- Mains -

ROSEMARY LAMB WITH TRUFFLE POTATO MASH 35

*grilled rosemary garlic lamb chops, truffle potato mash, sautéed spinach
(approximate waiting time 15mins)*

BUTTERMILK FRIED CHICKEN 22

*gluten free fried chicken, piri piri sauce, tossed salad
please be aware that our gluten free food is subject to cross contamination

GRILLED SALMON 28

grilled salmon, shitake mushrooms, sautéed spinach, edamame, roasted red capsicum sauce

FISH & CHIPS 28

beer battered red malabar snapper, fries

House Special

PORTERHOUSE STEAK 62

500g grain fed angus porterhouse steak, aged 200 days, fresh spinach

STEAK AND EGGS 24

150gm grilled ribeye steak, two sunny-side up eggs, homemade entrecôte sauce

NASSIM HILL CLASSIC BURGER 23

*juicy all beef patty, house made special sauce, grilled balsamic onions, lettuce, tomatoes, sesame bun, fries
(+2 for sliced cheddar)*

House Special

IMPOSSIBLE BURGER 25

Impossible plant-based patty, sliced cheddar, sriracha aioli, grilled balsamic onions, lettuce, tomatoes, sesame bun, fries (choice of spicy/non-spicy)

- Mains -

CHEDDAR CHEESE BACON WAFFLES 20
cheddar cheese, bacon bits baked into our signature waffles, bacon, chive sour cream

HOT REUBEN SANDWICH  19
corned beef, melted emmental, sauerkraut, onions, russian dressing, sourdough

House Special

CHEESE CRUST GRILLED STEAK SANDWICH  25
sliced beef ribeye, caramelized onions, gherkin dijon aioli

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-Desserts-

- | | |
|---|------------------------|
| HAZELNUT DREAM CAKE | 9 |
| <i>a light hazelnut chiffon cake layered with italian meringue buttercream with praline, chopped hazelnuts, milk chocolate ganache</i> | |
| KAYA FLUFF CAKE | 9 |
| <i>3 layers of vanilla chiffon cake with homemade kaya jam between, cream cheese frosting with toasted coconut flakes and pumpkin seeds</i> | |
| CHOCOLATE MUD PIE | 8 |
| <i>dark chocolate crèmeux, chocolate cookie crust, whipped cream</i> | |
| APPLE CROSTATA | 9 |
| <i>creamy apples baked with almond frangipane in a flaky rye pastry served warm with vanilla ice cream</i> | |
| CARROT CAKE | 8 |
| <i>classic layered carrot cake made with carrots, pineapple, walnuts and raisins</i> | |
| BANANA AND CHOCOLATE WAFFLES | 19 |
| <i>fresh bananas, whipped cream, toasted almonds drizzled with chocolate sauce and a scoop of vanilla ice cream</i> | |
| AFFOGATO | 13 |
| <i>a scoop of vanilla ice cream with a shot of espresso and frangelico</i> | |
| BAKERY ITEMS | |
| RUSTIC SOURDOUGH (500G/1KG) | 7.5/13 |
| CANELÉ | 3.8 |
| BROWNIE | 4 |
| BUTTERMILK SCONE | 2.8 |
| CHOCOLATE MILK LOAF | 11 |
| BRIOCHE DONUTS | 3.8/PC, 15/4PCS |
| WARM COOKIE & ICE CREAM | 4.5 |
| ADDITIONAL SCOOP OF ICE CREAM | 3.8 |

-Coffee-



Carbon blend: a full bodied coffee with a dark cocoa base note.

ESPRESSO	5	LATTE	6
AMERICANO	5	PICCOLO	6
MACCHIATO	5	CAFFE MOCHA	7
FLAT WHITE	6	HOT CHOCOLATE	6
CAPPUCCINO	6	BABYCCINO	2

*+1 for iced drink
+1 for soy milk substitute*

-Tea-

GRYPHON TEA 6
British Breakfast / Earl Grey Lavender / Straits Chai / Pearl of the Orient / Lemon Ginger Mint

STASH TEA 6
Peppermint Herbal / Premium Green / Chamomile / Moroccan Mint

HOMEMADE ICED TEA 6

-Smoothies-

100% real fruit with no additives

BERRY BLITZ 10
blueberries, strawberries, bananas, honey

BERRY GREEN 11
blueberries, strawberries, spinach, low fat yoghurt

-Kombucha-

ORIGINAL 7

GINGER LEMON 7

RASPBERRY LEMONADE 7

-Cold-Pressed Juices-

100% NATURAL, NO ADDITIVES

FEEL THE BEET 7
Red beetroot, apple, carrot

GET ACAI'TED 7
Organic acai, lime, honey, apple

PERKY GINGY 7
Orange, carrot, ginger, tumeric

HANUKA MANUKA 7
Manuka honey, pineapple, apple, lemon

-Juices-

APPLE 5 **ORANGE** 5

LIME 5 **TOMATO** 5

MANGO 5

-Soda/ Water-

BITTER LEMON 5 **SPRITE** 5

COCA COLA 5 **TONIC WATER** 5

COKE LIGHT 5 **SODA WATER** 5

GINGER ALE 5

ACQUA PANNA STILL 500ML 5

S.PELLEGRINO SPARKLING 500ML 5

HAPPY HOUR 9AM-9PM

-Beer-

DRAUGHT BEER

HAPPY HOUR

KRONENBOURG 1664
LAGER

1-FOR-1 19

KRONENBOURG 1664
BLANC

1-FOR-1 19

CONNOR'S STOUT

1-FOR-1 19

CONNOR'S STOUT
(HALF PINT)

10

BOTTLED BEER

ASAHI SUPER DRY

10 12

ASAHI SUPER DRY BLACK

10 12

SOMERSBY APPLE

10 12

SOMERSBY PEAR

10 12

DINNER

DESSERTS

COFFEE TEA
SMOOTHIES

JUICES
SODA

BEER

WINE

SPIRITS

COCKTAILS

HAPPY HOUR 9AM-9PM

-Wine-

HOUSEPOUR WINE

	GLS	CARAFE	BTL
HAPPY HOUR	10	28	52
AFTER 9PM	12	35	60

THE WINERY OF GOOD HOPE
BUSH VINE CHENIN BLANC

THE WINERY OF GOOD HOPE OCEANSIDE
CABERNET SAUVIGNON MERLOT

T'AIR D'OC SAUVIGNON BLANC

T'AIR D'OC SYRAH

ALAMOS CHARDONNAY

ALAMOS CABERNET SAUVIGNON

PREMIUM HOUSE POUR

	GLS	BTL
HAPPY HOUR	12	58
AFTER 9PM	14	67

BISOL BELSTAR PROSECCO

BISOL BELSTAR CUVÉE ROSE

TAP TO VIEW OUR WINE LIST
WINE CORKAGE AT \$30/BTL

DINNER

DESSERTS

COFFEE TEA
SMOOTHIES

JUICES
SODA

BEER

WINE

SPIRITS

COCKTAILS

-Spirits-

GIN	HH	GLS / BTL
BEEFEATER (HP)	8	12 / 139
HENDRICK'S	12	15 / 188
MONKEY 47	-	160
VODKA		
ABSOLUT BLUE (HP)	8	12 / 159
SNOW LEOPARD	-	17 / 179
RUM		
HAVANA CLUB 3YRS (HP)	8	13 / 155
BRUGAL 1888		235
TEQUILA		
OLMECA REPOSADO (HP)	8	13 / 155
BLENDED WHISKY		
CHIVAS REGAL 18YRS (HP)	10	15 / 175
JOHNNIE WALKER GOLD LABEL RESERVE		180
MONKEY SHOULDER		165
SINGLE MALT WHISKY		
THE MACALLAN 12YRS	15	18 / 199
THE GLENLIVET 12YRS		190
THE GLENROTHES 12YRS		190
GLENFIDDICH 12YRS		190
BALVENIE 12YRS		190
BRANDY		
MARTELL VSOP RED BARRELS		235
MARTELL XO		480

HAPPY HOUR 9AM-9PM

-Cocktails-

NH SIGNATURES

RASPBERRY LYCHEE ICED TEA 16 / 48
vodka, ice tea, fresh raspberries, lychees

YUZU BREEZE 18 / 52
prosecco, triple sec, yuzu, soda water

DIRTY SRIRACHA BLOODY MARY 16 / 43
vodka, sriracha chili sauce, tomato juice, celery salt

PEACH TREE LEMONADE 15 / 43
vodka, peach schnapps, fresh lemon juice, honey and mint

BOTTLED SANGRIA

LOLEA NO.1 SPARKLING RED 750ml 40

THE STANDARD

MOJITO 16

CLASSIC NEGRONI 16

MIMOSA 14

LONG ISLAND ICE TEA 20

DINNER

DESSERTS

COFFEE TEA
SMOOTHIES

JUICES
SODA

BEER

WINE

SPIRITS

COCKTAILS