



NASSIM HILL
BAKERY BISTRO BAR

DINNER

Available from 3PM

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 🍴🌱	18
<i>mixed mesclun greens, fresh avocado, red quinoa, red capsicum, cranberries, carrots, cherry tomatoes, toasted pumpkin seeds with citrus vinaigrette</i>	
JUMBO CRAB SALAD	28
<i>jumbo lump crab meat, romaine lettuce, mango salsa, feta cheese, pistachios, creamy dressing</i>	
NASSIM HILL CAESAR	18
<i>fresh romaine lettuce, avocado, croutons, sliced egg, crispy bacon, shaved parmesan</i>	
ADD 100G RIBEYE STEAK	10
ADD BACON OR GRILLED CHICKEN	6
ADD AVOCADO (HALF)	4
ADD SMOKED SALMON	6
SIDE SALAD	6

TAPAS

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 🍴	28
<i>3 dips with a bread basket</i>	
BURRATA 🍴🌱	17
<i>with chimichurri, cherry tomatoes, radish, sliced baguette</i>	
PRAWN QUESADILLA NEW	18
<i>prawns, cilantro, gruyère cheese, served with guacamole</i>	
SOFT SHELL CRAB NEW	18
<i>battered and fried, served with coriander chilli jam</i>	

SIGNATURE	
BRUSSELS SPROUTS 🌱	12
<i>brussels sprouts, sesame seeds, sea salt</i>	
TRUFFLE PIZZA 🌱	15
<i>with quail eggs, chives, truffle salt, truffle oil</i>	
CALAMARI 🍴	16
<i>calamari, garlic, chili padi, curry leaves</i>	
BAKED BONE MARROW 🍴	16
<i>with toasted baguette, garlic breadcrumbs (approx waiting time 20mins)</i>	

PIZZAS

<i>approx. waiting time 20mins</i>	
SIGNATURE	
BURRATA PIZZA 🍴🌱	28
<i>fresh burrata, oven roasted tomatoes, basil</i>	
PROSCUITTO & ARUGULA	28
TRIPLE CHEESE	28
<i>parmigiano, gorgonzola, and mozzarella</i>	
MARGHERITA 🌱	25
<i>fresh basil, tomato and mozzarella</i>	
ADDITIONAL TOPPINGS	
<i>cheese / mushrooms</i>	3
<i>honey baked ham / bacon / grilled chicken / anchovies</i>	6
<i>prosciutto / prawns</i>	10

PASTAS

	HALF	FULL
CHILI CRAB PASTA 🍴🍴	18	26
<i>jumbo lump crab meat, spicy and tangy chili crab sauce, linguine</i>		
DRY LAKSA PASTA 🍴🍴	18	26
<i>creamy laksa sauce, fish cakes, fresh prawns, linguine</i>		
AGLIO E OLIO 🍴	18	26
<i>sautéed fresh prawns, chili padi, fresh basil, cherry tomatoes, linguine</i>		
PESTO LINGUINE 🌱	16	22
<i>arugula spinach pesto, grilled asparagus, cherry tomatoes, feta cheese</i>		
CARBONARA	16	22
<i>cream or egg yolk, parmesan, sautéed bacon, linguine</i>		
POTATO GNOCCHI 🍴🌱	17	19
<i>creamed spinach sauce, mushrooms, chives, brussel sprouts</i>		
SPINACH AND RICOTTA RAVIOLI 🍴🌱	18	22
<i>spinach, sautéed mushrooms, sweet peas, Tête de Moine, chives</i>		
MAC & CHEESE 🌱	18	18
<i>macaroni, creamy béchamel sauce, four cheeses</i>		

SIDES/SHARING

SOUP OF THE DAY 🌱	8
SPICY SEAFOOD SOUP	15
<i>spicy thickened tomato broth, squid rings, salmon cubes, fresh prawns, warm baguette</i>	
POUTINE 🍴	13
<i>fries with, chef's entrecôte sauce, minced beef, shredded mozzarella cheese</i>	
SWEET POTATO FRIES 🍴🌱	12
<i>sweet potato fries, cilantro chili lime aioli</i>	
TRUFFLE FRIES 🌱	12
<i>crispy fries, truffle oil, grated parmesan</i>	
GRAZING PLATTER	28/48
<i>charcuterie: pork rilette, foie gras terrine, mini saucisson</i>	
<i>selection of cheese: gorgonzola, port salut and brie with orange marmalade, crudites, olives, semi dried tomatoes and bread (28 - serves 2; 48 - serves 3 to 4)</i>	
SIGNATURE	
FRESH LALA CLAMS 🍴	18
<i>japanese clams, cilantro, choice of white wine garlic butter sauce or spicy sriracha white wine sauce</i>	

MAINS

BLACK ANGUS TENDERLOIN NEW	42
<i>on mashed potatoes, butter vegetables and homemade entrecôte sauce</i>	
SIGNATURE	
PORTERHOUSE STEAK 🍴	65
<i>500g grain fed angus porterhouse steak, aged 200 days, fresh spinach</i>	
STEAK AND EGGS	29
<i>180gm grilled ribeye steak, two sunny-side up eggs, homemade entrecôte sauce</i>	
ROSEMARY LAMB WITH TRUFFLE POTATO MASH	38
<i>grilled rosemary garlic lamb chops, truffle potato mash, sautéed spinach (approximate waiting time 15mins)</i>	
SIGNATURE	
'GG POULET' SPATCHCOCK CHICKEN 🍴	32
<i>antibiotic/hormone-free chicken marinated with smokey spices, green sauce</i>	
GRILLED SEAFOOD MEDLEY NEW	38
<i>king salmon, Hokkaido scallops, tiger prawns with stewed vegetables and rosti</i>	
GRILLED SALMON	32
<i>New Zealand salmon, hollandaise sauce, grilled asparagus, tomatoes, mini rosti</i>	
FISH & CHIPS	29
<i>beer battered red malabar snapper, fries</i>	
NASSIM HILL CLASSIC BURGER	25
<i>juicy all beef patty, sliced cheddar, house made special sauce, grilled balsamic onions, lettuce, tomatoes, sesame bun, fries</i>	
IMPOSSIBLE BURGER 🍴🌱	25
<i>Impossible plant-based patty, sliced cheddar, sriracha aioli, grilled balsamic onions, lettuce, tomatoes, sesame bun, fries (choice of spicy/non-spicy)</i>	
CHEDDAR CHEESE BACON WAFFLES 🍴	24
<i>cheddar cheese, bacon bits baked into our signature waffles, bacon, chive sour cream</i>	
HOT REUBEN SANDWICH 🍴	22
<i>corned beef, melted emmental, sauerkraut, onions, russian dressing, sourdough</i>	
SIGNATURE	
CHEESE CRUST GRILLED STEAK SANDWICH 🍴	25
<i>sliced beef ribeye, caramelized onions, gherkin dijon aioli</i>	



NASSIM HILL
BAKERY BISTRO BAR

DRINKS

SMOOTHIES

100% real fruit
with no additives

BERRY BLITZ 10
blueberries, strawberries, bananas, honey

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

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 OAT MILK SUBSTITUTE

TEA

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

HOMEMADE ICED TEA 6

SODA/JUICES

100% natural,
no additives

COLD-PRESSED JUICES (300ML) 7

Feel The Beet - Red beetroot, apple, carrot

Get Acai'ted - Organic acai, lime, honey, apple

Perky Giny - Orange, carrot, ginger, tumeric

Hanuka Manuka - Manuka honey, pineapple, apple, lemon

KOMBUCHA 7

Ginger Lemon / Raspberry Lemonade

SOFT DRINKS 5

*Bitter Lemon / Coca Cola / Coke Light / Ginger Ale / Sprite /
Tonic Water / Soda Water*

JUICES 5

Apple / Lime / Mango / Orange / Tomato

MINERAL WATER 5

Acqua Panna Still 500ml

S.Pellegrino Sparkling 500ml

HAPPY HOUR 9AM - 9PM

BEER

HAPPY
HOUR

DRAUGHT BEER

KRONENBOURG 1664 LAGER 1-FOR-1 20

KRONENBOURG 1664 BLANC 1-FOR-1 20

CONNOR'S STOUT 1-FOR-1 20

CONNOR'S STOUT HALF PINT 8

BOTTLED BEER

ASAHI SUPER DRY 10 12

ASAHI SUPER DRY BLACK 10 12

SOMERSBY APPLE 10 12

SOMERSBY PEAR 10 12

SPIRITS

HAPPY
HOUR

GLS / BTL

GIN

BEEFEATER (HP) 8 12 / 139

HENDRICK'S 12 15 / 188

MONKEY 47 11 14 / 160

VODKA

ABSOLUT BLUE (HP) 8 12 / 130

SNOW LEOPARD 11 15 / 180

RUM

HAVANA CLUB 3YRS (HP) 8 12 / 130

SAILOR JERRY SPICED RUM 9 13 / 190

BRUGAL 1888 190

TEQUILA

OLMECA REPOSADO (HP) 8 12 / 130

BLENDED WHISKY

CHIVAS REGAL 18YRS (HP) 12 15 / 190

MONKEY SHOULDER 11 14 / 170

SINGLE MALT WHISKY

THE MACALLAN 12YRS 12 16 / 199

THE GLENLIVET 12YRS 11 15 / 190

THE GLENROTHES 12YRS 11 15 / 190

GLENFIDDICH 12YRS 11 15 / 190

BALVENIE 12YRS 11 15 / 190

BRANDY

MARTELL VSOP RED BARRELS 190

PORT WINE

GRAHAM'S 20YRS TAWNY PORT 19 22 / 240

TIPPLES

HOUSE POUR 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

HH / GLS HH / BTL

FAMILLE HUGEL PINOT NOIR 12 / 15 62 / 76

BISOL BELSTAR PROSECCO 12 / 14 58 / 67

BISOL BELSTAR CUVÉE ROSE 12 / 14 58 / 67

ASK FOR OUR FULL WINE LIST!
WINE CORKAGE AT \$30/BTL

COCKTAILS

NH SIGNATURES

GLS / JUG

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

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

All prices are subject to 10% service charge and prevailing GST

Operating Hours:

Mon - Sun 8am to 10pm (Last food order 9pm)

DESSERTS

CAKES OF THE DAY 10

please enquire with your friendly server for available cakes

TIRAMISU **NEW** 10

with Sailor Jerry Spiced Rum

CHOCOLATE MUD PIE 7

dark chocolate crémeux, chocolate cookie crust, whipped cream

APPLE CROSTATA 12

*creamy apples baked with almond frangipane in a flaky rye pastry
served warm with vanilla ice cream*

BANANA AND CHOCOLATE WAFFLES 22

*fresh bananas, whipped cream, toasted almonds drizzled
with chocolate sauce and a scoop of vanilla ice cream*

AFFOGATO 13

a scoop of vanilla ice cream with a shot of espresso and frangelico

9-INCH WHOLE CAKES AVAILABLE FOR PREORDER

BAKERY ITEMS

rustic sourdough (500G/1KG) 7.5/13.5

croissant 3.80

almond croissant 4.50

canelé 3.80

brownie 4.00

scone 3.80

chocolate milk loaf 11.00

donuts 3.80/pc, 15/4pcs

cookies 1.80/pc, 11/6pcs

warm cookie & ice cream 6.00

additional scoop of ice cream 5.00



Check out our
bakery display for
more freshly baked
bread & goodies