



DINNER MENU AVAILABLE FROM 3.30PM

TAG US ON INSTAGRAM:
@NASSIMHILLBAKERY

WWW.NASSIMHILL.COM.SG

OPERATING HOURS:
Tue - Sun 8am to 10pm (Last food order 9pm)

SALADS

NH The Nutty Bird 24

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

The Detox 23

mixed mesclun greens, fresh avocado, red quinoa, red capsicum, cranberries, carrots, cherry tomatoes, toasted pumpkin seeds with citrus vinaigrette

Nassim Hill Caesar 20

fresh romaine lettuce, avocado, croutons, quail eggs, crispy bacon, shaved parmesan

Warm Salmon Niçoise 28

mesclun salad, fresh herbs, grilled NZ King salmon, cherry tomatoes, roast potatoes, French beans, olives, hard boiled egg

Additional Salad Toppings

100g Ribeye Steak 10

Grilled Prawns 10

Bacon / Grilled Chicken 6

Smoked Salmon 8

Half Avocado 4

SANDWICHES

Nassim Hill Classic Burger 26

juicy all beef patty, sliced cheddar, house made special sauce, grilled balsamic onions, lettuce, tomatoes, sesame bun, fries

Impossible Burger 26

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

NH Hot Reuben Sandwich 25

corned beef, melted emmental, sauerkraut, onions, russian dressing, sourdough

NH Cheese Crust Grilled Steak Sandwich 26

sliced beef tenderloin, caramelized onions, gherkin dijon aioli

SIDES AND SHARING

Artisanal Bread Basket 5
rustic sourdough with Bordier butter
(+3 to swap for gluten free bread)

Soup Of The Day 8

Mushroom Soup 10

NH Spicy Seafood Soup 16
spicy thickened tomato broth, squid rings,
salmon cubes, fresh prawns, warm baguette

NH Poutine 14
fries with chef's entrecôte sauce, minced beef,
shredded mozzarella cheese

Sweet Potato Fries 13
sweet potato fries, cilantro chili lime aioli

Truffle Fries 13
crispy fries, truffle oil, grated parmesan

Prawn Quesadilla 18
prawns, cilantro, gruyère cheese, served with guacamole

NH Brussels Sprouts 13
brussels sprouts, sesame seeds, sea salt

NH Calamari 16
calamari, garlic, chili padi, curry leaves

NH Truffle Pizza 16
truffle paste, quail eggs, chives, truffle salt, truffle oil

NH Lala Clams 18
japanese clams, cilantro, choice of white wine garlic
butter sauce or spicy sriracha white wine sauce

Zesty Hummus Dip 12
chickpeas, tahini, lemon zest, bread basket

Taramasalata Dip 13
whipped smoked cod roe, chives, bread basket

La Bomba Veggie Dip 12
eggplant, mushrooms, roasted red peppers,
jalapeños, bread basket

NH Trio Dip Sampler 28
hummus, taramasalata and la bomba
dips with a bread basket

Cheese Platter 28
smoked cheddar, gorgonzola, savarin & gruyère
with assorted breads

Burrata 19
with chimichurri, cherry tomatoes, radish, sliced baguette

NICE TO MEAT YOU

SERVED WITH SEASONAL VEGETABLES

Margaret River Premium Black Angus

Ribeye 200g 48

Tenderloin 200g 48

NH Porterhouse 500g 68

grain-fed, aged 200 days, served with handpicked salad

OTHER MEAT AND SEAFOOD

Seared Fish Fillet 32

choice of sustainably-farmed barramundi or king salmon,
with spinach puree, broccolini and grilled tomatoes

Steak and Eggs 29

180gm grilled NZ ribeye, two sunny-side up eggs, homemade
entrecôte sauce

New Zealand Lamb Rack 42

with sautéed greens and mashed potatoes

NH Duroc Pork Chop 38

with colcannon potatoes and roasted tomatoes

NH 'GG Poulet' Spatchcock Chicken 32

antibiotic/hormone-free chicken marinated with smokey spices, green sauce

NH Buttermilk Fried Chicken 25

gluten free fried chicken, house specialty hot sauce, tossed salad

Fish & Chips 29

beer battered red malabar snapper, fries

PASTAS

NH Chili Crab Pasta 20 / 28
jumbo lump crab meat, spicy and tangy chili crab sauce, linguine

NH Dry Laksa Pasta 20 / 28
creamy laksa sauce, fish cakes, fresh prawns, linguine

Aglio e Olio 20 / 28
sautéed fresh prawns, chili padi, fresh basil, cherry tomatoes, linguine

Carbonara 19 / 24
cream, parmesan, sautéed bacon, linguine

NH Potato Gnocchi 23
creamed spinach sauce, mushrooms, chives, brussel sprouts

Spinach and Ricotta Ravioli 25
spinach, sautéed mushrooms, sweet peas, Tête de Moine, chives

Mac & Cheese 21
macaroni, béchamel sauce, four cheeses

PIZZAS

Burrata Pizza 28
fresh burrata, oven roasted tomatoes, basil

Prosciutto and Arugula 28

Triple Cheese 28
parmigiano, gorgonzola, and mozzarella

Margherita 25
fresh basil, tomato and mozzarella

Additional Pizza Toppings
Cheese / Mushrooms 3
Honey Baked Ham / Bacon 6
Grilled Chicken 6
Prosciutto / Prawns 10

NH Recommended
 Vegetarian-friendly
 May be spicy

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

DRINKS & DESSERTS

DESSERTS

Cake Of The Day 11

please enquire with your friendly server for available cakes

Tiramisu 13

with Sailor Jerry Spiced Rum

NH Chocolate Mud Pie 8

dark chocolate crèmeux, chocolate cookie crust, whipped cream

NH Apple Crostata 13

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

Fresh from the bakery shelf

Rustic Sourdough (Full/Half) 7.5/13.5

Croissant 3.8

Almond Croissant 4.5

Pain au Chocolat 4.5

Canelé 3.8

Brownie 4

Scone 3.8

Valrhona Chocolate Milk Loaf 11

Chocolate/Kaya Donut 3.8

Chocolate Chunk Cookie 1.8

Warm cookie with ice cream 6

Ice Cream

Triple Chocolate / Vanilla Bean / Fig&Honey

Single scoop 5

Double scoop 8

Whole cakes available for pre-order.

Cakeage chargeable at \$20/cake

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SMOOTHIES

Berry Blitz 11
blueberries, strawberries, bananas, honey

Berry Green 13
blueberries, strawberries, spinach, low fat yoghurt

COFFEE

LIBERTY COFFEE CARBON BLEND

Espresso 5.5 Latte 6.5

Americano 5.5 Piccolo 6.5

Macchiato 5.5 Caffe Mocha 7.5

Flat White 6.5 Hot Chocolate 6.5

Cappuccino 6.5 Babycino 2.5

*+1 for iced drink
+1 for Oat Milk substitute*

TEA

Gryphon Tea 7
British Breakfast / Earl Grey Lavender / Straits Chai / Lemon Ginger Mint / Chamomile

Homemade Iced Tea 6

SODA/JUICES

Cold-Pressed Juices (300ml) 8

Feel The Beet - Red beetroot, apple, carrot

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

Perky Gingy - Orange, carrot, ginger, tumeric

Hanuka Manuka - Manuka honey, pineapple, apple, lemon

Kombucha 8

Ginger Lemon / Raspberry Lemonade / Mango Passion

Soft Drinks 5

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

Juices 6

Apple / Lime / Mango / Orange / Tomato

Acqua Panna Still 500ml 5

S.Pellegrino Sparkling 500ml 5

HAPPY HOUR DAILY 9AM-9PM

BEER

Draught Beer

Kronenbourg 1664 Lager 1-for-1 **or** 15 20

Kronenbourg 1664 Blanc 1-for-1 **or** 15 20

Connor's Stout 1-for-1 **or** 15 20

Connor's Stout Half Pint 8

Bottled Beer

Asahi Super Dry 10 12

Somersby Apple 10 12

Somersby Pear 10 12

SPIRITS

Gin

Beefeater (HP) 8 12 / 139

Hendrick's 12 15 / 188

Monkey 47 11 14 / 160

Vodka

Absolut Blue (HP) 8 12 / 130

Rum

Havana Club 3yrs (HP) 8 12 / 130

Sailor Jerry Spiced Rum 9 13 / 190

Blended Whisky

Chivas Regal 18yrs (HP) 12 15 / 190

Monkey Shoulder 11 14 / 170

Single Malt Whisky

The Macallan 12yrs 12 16 / 200

The Glenlivet 12yrs 12 15 / 200

The Glenrothes 12yrs 12 15 / 200

Glenfiddich 12yrs 12 15 / 200

Balvenie 12yrs 12 15 / 200

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	12	30	59
After 9PM	14	36	65

Yalumba Y Series Pinot Grigio

T'air D'oc Sauvignon Blanc

Alamos Chardonnay

Yalumba Y Series Merlot

T'air D'oc Syrah

Alamos Cabernet Sauvignon

Premium House Pour

Famille Hugel Pinot Noir HH GLS HH BTL
14 / 16 69 / 76

Bisol Belstar Prosecco 12 / 14 59 / 67

Bisol Belstar Cuvee Rose 12 / 14 59 / 67

Ask For Our Full Wine List
BYOW Corkage At \$30/Btl or 1-For-1

COCKTAILS

NH Signatures

Raspberry Lychee Iced Tea 18 / 49
vodka, ice tea, fresh raspberries, lychees

Yuzu Breeze 19 / 53
prosecco, triple sec, yuzu, soda water

Dirty Sriracha Bloody Mary 17 / 44
vodka, sriracha chili sauce, tomato juice

Peach Tree Lemonade 18 / 44
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 15

Long Island Ice Tea 20