



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)

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

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 28**
corned beef, melted emmental, sauerkraut, onions, russian dressing, sourdough
- NH Cheese Crust Grilled Steak Sandwich 28**
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 18**
spicy thickened tomato broth, squid rings, salmon cubes, fresh prawns, warm baguette
- NH Poutine 16**
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 18**
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 13**
chickpeas, tahini, lemon zest, bread basket
- Taramasalata Dip 15**
whipped smoked cod roe, chives, bread basket
- La Bomba Veggie Dip 13**
eggplant, mushrooms, roasted red peppers, jalapeños, bread basket
- NH Trio Dip Sampler 33**
hummus, taramasalata and la bomba dips with a bread basket
- Cheese Platter 35**
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 75**
grain-fed, aged 200 days, served with handpicked salad

OTHER MEAT AND SEAFOOD

- Seared Fish Fillet 32**
choice of sustainably-farmed red malabar snapper or king salmon, with spinach puree, broccolini and grilled tomatoes
- Steak and Eggs 33**
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 34**
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
- NH Cheddar Cheese Bacon Waffles 26**
cheddar cheese, bacon bits baked into our signature waffles, more bacon slices, chive sour cream

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 22**
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

PIZZAS

- Burrata Pizza 28**
fresh burrata, oven roasted tomatoes, basil
- Prosciutto and Arugula 28**
- Triple Cheese 28**
parmigiano, gorgonzola, and mozzarella
- Margherita 26**
fresh basil, tomato and mozzarella

ADDITIONAL TOPPINGS

- | | |
|---|---|
| Vegetables 5
<i>Sauteed Spinach / Side Salad / Half Avocado</i> | Meat Cuts 8
<i>Beerbeiser Sausage / Bacon / Honey Baked Ham / Smoked Salmon / Cajun Chicken</i> |
| Cheese 5
<i>Cheddar / Gruyère / Emmental / Parmigiano</i> | 100g Ribeye 10 |
| | Tiger 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 12

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 15

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

Banana and Chocolate Waffles 23

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

Affogato 14

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 4.5

Almond Croissant 5.5

Pain au Chocolat 5

Canelé 4.5

Brownie 5

Scone 6

Valrhona Chocolate Milk Loaf 13

Chocolate/Kaya Donut 4.5

Chocolate Chunk Cookie 2.5

Warm cookie with ice cream 6.5

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

SMOOTHIES

Berry Blitz 12
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

	HAPPY HOUR	AFTER 9PM
<i>Draught Beer</i>		
Kronenbourg 1664 Lager	1-for-1	22
Kronenbourg 1664 Blanc	1-for-1	22
Connor's Stout	1-for-1	22

Bottled Beer

Asahi Super Dry	10	12
Somersby Apple	10	12
Somersby Pear	10	12

SPIRITS

	HAPPY HOUR	GLS	BTL
<i>Gin</i>			
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 22 25 / 240

TIPPLES

House Pour Wine

	GLS	CARAFE	BTL
Happy Hour 12	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 15 / 18 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

The Standard

Mojito 16

Classic Negroni 16

Mimosa 15

Long Island Ice Tea 20

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