



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 (HALF / FULL)

 **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, Tête de Moine, chives

 **Mac & Cheese 21**
macaroni, béchamel sauce, four cheeses

SANDWICHES


Nassim Hill Classic Burger 28
180g all beef patty, sliced cheddar, house made special sauce, caramelized onions, lettuce, tomatoes, sesame bun, fries

 **Impossible Burger 26**
Impossible plant-based patty, sliced cheddar, house made special sauce, caramelized 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 6**
*rustic sourdough with Bordier butter
(+3 to swap for gluten free bread)*


Soup Of The Day 12

Mushroom Soup 12


 **NH Spicy Seafood Soup 18**
spicy thickened tomato broth, squid rings, fish cubes, fresh prawns, warm baguette


NH Poutine 16
fries with chef's entrecôte sauce, minced beef, melted 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


 **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, 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

OTHER MEAT AND SEAFOOD

Seared Fish Fillet 34
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, roasted tomatoes, homemade entrecôte sauce



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


NH Cheddar Cheese Bacon Waffles 26
cheddar cheese, bacon bits baked into our signature waffles, more bacon slices, chive sour cream

 **Recommended**
 **Vegetarian-friendly**
 **May be spicy**

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

SALADS

NH The Nutty Bird 24
grilled cajun chicken thigh, pumpkin and sunflower seeds, almonds, toasted buckwheat, roasted butternut squash and beets, corn, sautéed 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, grilled NZ King salmon, cherry tomatoes, roast potatoes, fine 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

 **NH Small Truffle Pizza 20**
truffle paste, quail eggs, chives, truffle salt, truffle oil

ADDITIONAL TOPPINGS

Vegetables 5
Sautéed Mushrooms and Spinach / Side Salad / Half Avocado

Cheese 5
Cheddar / Gruyère / Emmental / Parmigiano

Meat Cuts 8
Kransky Sausage / Bacon / Virginia Ham / Smoked Salmon / Cajun Chicken / Spicy Salami

100g Ribeye 10

Tiger Prawns 10

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

Rustic Sourdough (Full/Half) 7.5/13.5

Croissant 4.5

Almond Croissant 5.5

Pain au Chocolat 5

Warm Beef Pie 6.8

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

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SMOOTHIES

Berry Blitz 12
blueberries, strawberries, bananas

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 ☺☺ Caffè 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 / Hanami Green / Lemon Ginger Mint / Chamomile

Homemade Iced Tea 6

Iced Lemon Tea 7

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, turmeric

Hanuka Manuka - Manuka honey, pineapple, apple, lemon

Kombucha 8
Ginger Lemon / Raspberry Lemonade / Mango Passion

Soft Drinks 5

Bitter Lemon / Coca Cola / Coke Light / Soda Water / Ginger Ale / Sprite ☺☺ / Tonic 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	HALF PINT
Draught Beer Pint			
Kronenbourg 1664 Lager	12	15	10
Kronenbourg 1664 Blanc	12	15	10
Connor's Stout	12	15	10

Bottled Beer 330ml

Sapporo Premium	10	12	
Somersby Apple	10	12	
Somersby Pear	10	12	

SPIRITS

	HAPPY HOUR	GLS	BTL
Gin			
Beefeater (HP)	8	12 / 140	
Hendrick's	12	15 / 190	
Monkey 47	11	14 / 200	

Vodka

Absolut Blue (HP) 8 12 / 140

Rum

Havana Club 3yrs (HP) 8 12 / 140

Sailor Jerry Spiced Rum 9 13 / 190

Blended Whisky

Chivas Regal 18yrs (HP) 12 15 / 220

Monkey Shoulder 11 14 / 180

Single Malt Whisky

The Macallan 12yrs DC 12 16 / 250

The Glenlivet 12yrs 12 15 / 220

The Glenrothes 12yrs 12 15 / 220

Glenfiddich 12yrs 12 15 / 220

Balvenie 12yrs 12 15 / 240

Brandy

Martell VSOP Red Barrels 230

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	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

Chaffey Bros Riesling HH GLS HH BTL
14 / 17 69 / 76

Famille Hugel Pinot Noir 15 / 18 65 / 72

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 GLS JUG
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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