



## DINNER MENU AVAILABLE FROM 3.30PM

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@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 / 25**  
*cream, parmesan, sautéed bacon, linguine*

**NH Potato Gnocchi 24**  
*creamed spinach sauce, mushrooms, chives, brussel sprouts*

**Spinach and Ricotta Ravioli 26**  
*spinach, sautéed mushrooms, Tête de Moine, chives*

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

### SANDWICHES

**Nassim Hill Classic Burger 29**  
*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 djon 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 14**  
*deep-fried 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 36**  
*choice of sustainably-farmed red malabar snapper or king salmon, with spinach puree, broccolini and grilled tomatoes*

**Steak and Eggs 35**  
*200gm grilled NZ ribeye, two sunny-side up eggs, homemade entrecôte sauce*

**New Zealand Lamb Rack 44**  
*with sautéed greens and mashed potatoes*

**NH Duroc Pork Chop 40**  
*with colcannon potatoes, roasted tomatoes, homemade entrecôte sauce*

**NH 'GG Poulet' Spatchcock Chicken 35**  
*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 32**  
*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*

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

### SALADS

**NH The Nutty Bird 25**  
*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 24**  
*mixed mesclun greens, fresh avocado, red quinoa, red capsicum, cranberries, carrots, cherry tomatoes, toasted pumpkin seeds with citrus vinaigrette*

**Nassim Hill Caesar 23**  
*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*

### NH ARTISANAL PIZZAS (12")

**The Marg (12") 30**  
*fresh basil, tomato and mozzarella*

**Burrata Pizza (12") 32**  
*fresh burrata, oven roasted tomatoes, basil*

**Prosciutto (12") 34**  
*prosciutto, shredded parmigiano*

**Hot Honey Triple Cheese (12") 33**  
*parmigiano, gorgonzola, mozzarella and housemade hot honey*

**NH Anchovy Pizza (12") 33**  
*anchovies, olives, onions and mozzarella*

**Truffle Flatbread 25**  
*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 (4pcs) 12**

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

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/Passionfruit 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 ☉ ☕ Caffe Mocha 7.5

☉ ☕ Flat White 6.5 ☉ ☕ Hot Chocolate 6.5

☉ ☕ Cappuccino 6.5 ☉ ☕ Babyccino 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, 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 / 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
<b>Draught Beer Pint</b>			
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
<b>Gin</b>			
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

	HH	GLS	HH	BTL
Chaffey Bros Riesling	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

	GLS	JUG
Raspberry Lychee Iced Tea	18	49
<i>vodka, ice tea, fresh raspberries, lychees</i>		
Yuzu Breeze	19	53
<i>prosecco, triple sec, yuzu, soda water</i>		
Dirty Sriracha Bloody Mary	17	44
<i>vodka, sriracha chili sauce, tomato juice</i>		
Peach Tree Lemonade	18	44
<i>vodka, peach schnapps, fresh lemon juice, honey and mint</i>		

### The Standard

Mojito	16
Classic Negroni	16
Mimosa	15
Long Island Ice Tea	20

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