



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 21 / 28**
jumbo lump crab meat, spicy and tangy chili crab sauce, spaghetti
- NH Dry Laksa Pasta 21 / 28**
creamy laksa sauce, fish cakes, fresh prawns, spaghetti
- Aglio e Olio 21 / 28**
sautéed fresh prawns, chili padi, fresh basil, cherry tomatoes, spaghetti
- Carbonara 20 / 25**
cream, parmesan, sautéed bacon, spaghetti
- MIYM Meatball Pasta 20 / 25**
homemade meatballs, tomato sauce, spaghetti or penne
- NH Potato Gnocchi 24**
spinach sauce, mushrooms, grated parmesan, brussels sprouts
- Spinach & Ricotta Ravioli 27**
spinach, sautéed mushrooms, Tête de Moine, chives
- Mac & Cheese 22**
macaroni, béchamel sauce, four cheeses

SANDWICHES

- Nassim Hill Classic Burger 32**
180g all beef patty, sliced cheddar, house made special sauce, caramelized onions, lettuce, tomatoes, sesame bun, fries
- Impossible Burger 32**
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

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

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**
- 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
- Brussels Sprouts 14**
deep-fried brussels sprouts, sesame seeds, sea salt
- Calamari 18**
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
- Burrata 19**
with chimichurri, cherry tomatoes, sliced baguette

NICE TO MEAT YOU

SERVED WITH SEASONAL VEGETABLES

Margaret River Premium Black Angus

- Ribeye 200G 52**
- Tenderloin 200G 52**
- NH Porterhouse 1KG 148**
grain-fed, aged 200 days
est. waiting time of 20mins

OTHER MEAT AND SEAFOOD

- Seared King Salmon 38**
sustainably-farmed king salmon with spinach puree, broccolini and grilled tomatoes
- Steak & Eggs 35**
200gm grilled NZ ribeye, two sunny-side up eggs, homemade entrecôte sauce
- Australian Lamb Rack 44**
with sautéed greens and mashed potatoes
- NH Duroc Pork Chop 42**
with Irish mashed potatoes, roasted tomatoes, homemade entrecôte sauce
- NH 'GG Poulet' Spatchcock Chicken 36**
antibiotic and hormone-free whole 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 20**
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

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, capers, red onion, hard boiled egg

NH ARTISANAL PIZZAS (12")

Est. waiting time of 20mins

- The Marg (12") 30**
tomato sauce, fresh basil, and mozzarella
- NH Burrata Pizza (12") 32**
fresh burrata, oven roasted tomatoes, basil
- The Kransky (12") 34**
Slovenian hot-smoked sausage, mozzarella
- Jamón Serrano (12") 34**
serrano ham, shredded parmigiano
- NH Hot Honey Triple Cheese (12") 33**
parmigiano, gorgonzola, mozzarella and homemade hot honey
- 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
- NZ King Salmon 12**
- 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 14
please enquire with your friendly server for available cakes

Tiramisu 15
with Sailor Jerry Spiced Rum

NH Chocolate Mud Pie 10
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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OPERATING HOURS:
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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, tumeric

Hanuka Manuka - Manuka honey, pineapple, apple, lemon

Kombucha 8
Ginger Lemon / Raspberry Lemonade / Mango Passion

Soft Drinks 5

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 Brut	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 / 200	
Monkey 47	12	15 / 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) 13 16 / 250
Monkey Shoulder 12 15 / 200

Single Malt Whisky

The Macallan 12yrs DC 14 17 / 280
The Glenlivet 12yrs 12 15 / 250
Glenfiddich 12yrs 12 15 / 220
Balvenie 12yrs 12 15 / 250

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	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

	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
Yuzu Breeze	19	53
Dirty Sriracha Bloody Mary	18	44
Peach Tree Lemonade	18	44

The Standard

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



WEEKEND SPECIAL!
\$10 MIMOSAS
ALL DAY LONG

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