



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, quail eggs, spaghetti

Aglie 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, parmesan, spaghetti

NH Potato Gnocchi 25
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 (choice of spicy/non-spicy)
Impossible plant-based patty, sliced cheddar, house made special sauce, caramelized onions, lettuce, tomatoes, sesame bun, fries

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, sourdough

SIDES AND SHARING

Artisanal Bread Basket 6
rustic sourdough with Bordier butter and jam
(+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

Smashed Potatoes 12
with sour cream, english parsley

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

NH Brussels Sprouts 15
deep-fried brussels sprouts, sesame seeds, sea salt

NH Calamari 18
calamari, garlic, chili padi, curry leaves

Dip with Bread Basket 13
hummus (v) / spicy veggie (v) / taramasalata (+2)

NH Trio of Dips 33
hummus, taramasalata, spicy veggie, bread basket

Burrata 19
with chimichurri, cherry tomatoes, bread basket

*additional sauces requested are chargeable at \$1

NICE TO MEAT YOU

SERVED WITH SEASONAL VEGETABLES
AND SMASHED POTATOES

Margaret River Premium Black Angus

Ribeye 220G 52

Tenderloin 200G 52

NH Porterhouse 1KG 152

grain-fed, aged 200 days

est. waiting time of 20mins

OTHER MEAT AND SEAFOOD

Seared King Salmon 38
sustainably-farmed king salmon with lemon butter sauce,
seasonal vegetables and roasted potatoes

Australian Lamb Rack 44
with seasonal vegetables and Irish mashed potatoes

NH Duroc Pork Chop 42
with Irish mashed potatoes, seasonal vegetables, 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 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 25
mixed mesclun greens, fresh avocado, red quinoa, red capsicum, cranberries, carrots, cherry tomatoes, toasted pumpkin seeds with citrus vinaigrette

Nassim Hill Caesar 24
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 housemade hot honey

Truffle Flatbread 25
truffle paste, quail eggs, chives, truffle salt, truffle oil

ADDITIONAL TOPPINGS

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

Cheese 5
Cheddar / Gruyère / Emmental / Parmigiano

Anchovies 5

Meat Cuts 6
Kransky Sausage / Bacon / Virginia Ham / Smoked Salmon / Cajun Chicken / Spicy Salami

NZ King Salmon 12

100g Ribeye 12

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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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 ☕ 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

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 | 8 | 12 / 140 | |
| Hendrick's | 12 | 15 / 200 | |
| Monkey 47 | 12 | 15 / 200 | |

Vodka

Absolut Blue 8 12 / 140

Rum

Havana Club 3yrs 8 12 / 140

Sailor Jerry Spiced Rum 9 13 / 190

Blended Whisky

Chivas Regal 18yrs 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



WEEKEND SPECIAL!
\$10 MIMOSAS
ALL DAY LONG

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

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 18 / 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 16

Long Island Ice Tea 20

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