



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
-  **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, 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 and garlic focaccia 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
-  **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
-  **NH Calamari** 18
calamari, garlic, chili padi, curry leaves, aioli dip
-  **Burrata** 19
with chimichurri, cherry tomatoes, bread basket
- Extra Dipping Sauce** 1
cilantro chilli lime aioli / tartar / homemade entrecôte

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

- NH Grilled Chilean Seabass** 42
sustainably-farmed chilean seabass with creamy cauliflower puree, Kalamanta olives, chive oil, seasonal vegetables
- Australian Lamb Rack** 44
with seasonal vegetables and Irish mashed potatoes
- 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** 22
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
- Asian BBQ Chicken Salad** 25
grilled chicken with ginger soy dressing, garden fresh greens, mandarin oranges, edamame, toasted almonds, sesame seeds and crispy wonton skins
- 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

NH Pistachio Basque Cheesecake 15
burnt cheesecake made with real pistachios, topped with crushed pistachios and mixed berries

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

Warm Cookie with Ice Cream 6.5
chocolate chunk cookie served with scoop of ice cream

Affogato 14
a scoop of vanilla ice cream with a shot of espresso and frangelico

Ice Cream
Triple Chocolate / Vanilla Bean / Fig&Honey
Single scoop 5
Double scoop 8

Fresh bakes available on the bakery shelf!

Whole cakes available for pre-order.
Cakeage chargable at \$20/cake

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OPERATING HOURS:
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SMOOTHIES

Berry Blitz 12
blueberries, strawberries, bananas

ABS Protein 14
24g whey protein, banana, almond butter, almond milk

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

1872 Clipper Tea 7
Finest Darjeeling / Lychee Fiesta / Longan Paradise / Peach Breeze / Anti-stress (CF) / Healing Garden (CF)

☕ Matcha Latte 7.5

Iced Lemon Tea 7

SODA/JUICES

Cold-Pressed Juices (300ml) 8
Feel The Beet - Red beetroot, apple, carrot
Perky Giny - 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 Zero / 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

Gin	HAPPY HOUR	GLS	BTL
Beefeater	9	12 / 140	
Hendrick's	12	15 / 200	
Monkey 47	12	15 / 200	

Vodka

Absolut Blue 9 12 / 140

Rum

Havana Club 3yrs 9 12 / 140
Sailor Jerry Spiced Rum 10 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	
After 9PM	14	36	60

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	BTL
Chaffey Bros Riesling	14 / 17		69
Famille Hugel Pinot Noir	15 / 18		65
Bisol Belstar Prosecco	12 / 14		59
Bisol Belstar Cuvee Rose	12 / 14		59
Vega Sicilia Oremus Late Harvest	28 / 30		120

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 18 / 44
vodka, sriracha chili sauce, tomato juice

Hendrick's Grand Cabaret Iced Tea 40

The Standard

Mojito 16

Classic Negroni 16

Mimosa 16

Long Island Ice Tea 20

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

