



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
served with Bordier butter and jam
+3 to swap for gluten free bread

Soup Of The Day 12
with regular bread basket

Mushroom Soup 12
with regular bread basket

 **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

 **NH Hot Wings** 18
boneless chicken mid-wings coated in homemade hot sauce, blue cheese dip

 **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 / blue cheese dip

MEATS

Margaret River Premium Black Angus

NH Porterhouse 1KG 138
grain-fed, aged 200 days
est. waiting time of 20mins

Ribeye 250G 52
with seasonal vegetables and fries

Tenderloin 200G 52
with seasonal vegetables and fries

OTHER MEAT AND SEAFOOD

NH Pan-seared Branzino 42
sustainably-farmed whole branzino, herb butter sauce, capers, cherry tomatoes

Australian Lamb Rack 44
with seasonal vegetables and mashed potatoes

Duroc Pork Chop 42
with 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

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, toasted baguette

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

Parma Ham (12") 34
parma 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

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

Everyday's Sundae 12

vanilla ice cream, feuilletine, chocolate sauce, brownie cubes, chocolate crumbs, coconut crumbs, raspberry jelly cubes

NH Pistachio Basque Cheesecake 15

burnt cheesecake made with real pistachios, topped with crushed pistachios and mixed berries

NH Tiramisu 15

with Sailor Jerry Spiced Rum

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 24

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 chargeable at \$20/cake

WWW.NASSIMHILL.COM.SG

OPERATING HOURS:

Tue - Sun 8am to 10pm (Last food order 9pm)

SMOOTHIES

Berry Blitz

blueberries, strawberries, bananas

12

ABS Protein

24g whey protein, banana, almond butter, almond milk

14

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

1872 Clipper Tea

Finest Darjeeling / Earl Grey / Lychee Fiesta / Longan Paradise / Peach Breeze / Anti-stress (CF) / Healing Garden (CF)

7

Matcha Latte

Single-origin Uji Matcha

7.5

Iced Lemon Tea

7

SODA/JUICES

Cold-Pressed Juices (300ml)

Feel The Beet - Red beetroot, apple, carrot

Perky Gingy - Orange, carrot, ginger, tumeric

Hakuna Manuka - Manuka honey, pineapple, apple, lemon

8

Soft Drinks

Coca Cola / Coke Zero / Soda Water / Ginger Ale / Sprite / Tonic Water

5

Juices

Apple / Lime / Mango / Orange / Tomato

6

Acqua Panna Still 500ml

5

S.Pellegrino Sparkling 500ml

5

HAPPY HOUR DAILY 9AM-9PM

BEER

Draught Beer Pint

Sapporo Premium Lager

HAPPY
HOUR

12

AFTER
9PM

15

HALF
PINT

10

Kronenbourg 1664 Blanc

12

15

10

Connor's Stout

12

15

10

Bottled Cider 330ml

Somersby Apple

10

12

Somersby Pear

10

12

3-6PM AFTERNOON PICK ME UP

3 BEERS + FRIES
16.90

SPIRITS

Gin

Beefeater

HAPPY
HOUR

9

GLS

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

Glenfiddich 12yrs

12

15 / 220

Balvenie 12yrs

12

15 / 250

Highland Park 12yrs

12

15 / 250

Brandy

Martell VSOP Red Barrels

12

15 / 230

Port Wine

Graham's 20yrs Tawny Port

22

25 / 240

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

Chaffey Bros Riesling

HH

GLS

14 / 17

BTL

69

Famille Hugel Pinot Noir

15 / 18

65

Bisol Belstar Prosecco

12 / 14

59

Bisol Belstar Cuvee Rose

12 / 14

59

Vega Sicilia Oremus

28 / 30

120

Late Harvest

Ask For Our Full Wine List
BYOW Corkage At \$30/Btl or 1-For-1

Cocktails

NH Signatures

Raspberry Lychee Iced Tea
vodka, ice tea, fresh raspberries, lychees

GLS

JUG

18 / 49

Yuzu Breeze

prosecco, Pimm's, yuzu, soda water

19 / 53

Dirty Sriracha Bloody Mary
vodka, sriracha chili sauce, tomato juice

18 / 44

Another Iced Lemon Tea

Another Hendrick's, earl grey tea, lemon juice

14

The Standard

Mojito

16

Aperol Spritz

14

Classic Negroni

16

Mimosa

16



WEEKEND SPECIAL!
\$10 MIMOSAS
ALL DAY LONG

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