

Lunch Set



Valid from
10AM to 3PM*

* Available Mondays to
Fridays, excluding
Public Holidays

* Valid from 10AM to 3PM

* Promotion period:
20 April to 31 July

\$35++/pax

PRICES ARE SUBJECTED TO 9% GST
AND 10% SERVICE CHARGE.

★ Choice of Soup

- † Pumpkin Soup or
- † Potato & Leek Soup

★ Choice of Main

- † Duck Ragu Pappardelle
- † Cauliflower Noisette Risotto
- † Morel Mushroom Pappardelle
- † Tomato Burrata Chicken Linguine
- † Seafood Linguine (Add \$5)

★ Choice of Drink

Select one from the following categories:

- † Tea
- † Coffee
- † Coffee Alternatives
- † House-made Cold Brew Tea

\$22/pax*

Tea Time Set

From 2pm until 5.30pm
Weekdays only**

Dessert

ONE CAKE

A slice of cake of your choice from our display counter.
(excluding baked goods and ice cream)

or

TWO SCONES

Buttermilk Scone
with house-made strawberry jam, clotted cream.

Beverages

CHOOSE ONE DRINK

Choice of beverage – Coffee Alternatives (hot or iced),
Hot Tea or House-Made Cold Brew Tea



*A scone sometimes –
the smallest bite reminds you
this moment is yours.*

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**NOT AVAILABLE ON PUBLIC HOLIDAYS.



nesuto

King Jasmine Guava

A tea-inspired collaboration with heytea.



King Jasmine
Mousse

Guava
Compote

Vanilla
Sponge

Brown Sugar
Sable

A LIGHT, MODERN ENTREMET THAT BRINGS TOGETHER
DELICATE ORIENTAL FLORAL NOTES AND TROPICAL FRUIT

Join the tea hopping!

Check in with our staff for more details.

All Day Dining

Now available for dine-in and takeaway.

Soups

(Available from 10am daily)

Fresh Clams & Vegetable Potage Stew 19

Fresh clams, vegetables and potatoes simmered in a creamy broth.

Allergens: Clams, Dairy, Alcohol

Roasted Potato & Leek Soup 16

Roasted potato and leek, topped with sour cream foam, crispy bacon bits, and fresh chives

Allergens: Meat(Pork), Dairy, Gluten

French Onion Soup 18

Beef stock, caramelized onions, aged gruyère, croutons

Allergens: Meat(Beef), Dairy, Gluten, Alcohol

Pumpkin Soup 16

Roasted pumpkin, vegetable stock, brown butter hazelnut, crème fraîche

Allergens: Dairy, Nuts

Jazz up your soup

Buttered Sourdough Toast +4

Snacks & Starters

(Available from 10am daily)

Sautéed Clams in Cream Sauce 24

Fresh clams, white wine, ginger, garlic, cream, chive oil, spring onion, and coriander

Allergens: Clams, Dairy, Alcohol

Fresh Burrata with Tomato 25

Creamy burrata, fresh tomatoes, basil, extra virgin olive oil drizzle

Allergens: Dairy

Citrus Ponzu Prawns with Lemon Crema 26

Pan-fried prawns, ponzu butter, lemon yoghurt crema, shio kombu

Allergens: Prawns, Dairy, Egg, Alcohol, Soy

Fries with Braised Oxtail & Mustard 19

Fries, red-wine braised oxtail, gremolata, pickled mustard

Allergens: Meat(beef), Alcohol

Fries with Lemon Yoghurt Crema 12

Fries, lemon yoghurt crema

Allergens: Dairy, Eggs

Parmesan & Truffle Fries 16

Fries, truffle oil, parmesan cheese

Allergens: Dairy

Salad

House-Cured Salmon, Fennel & Orange Salad 27

Hung yogurt, fresh orange slices, shaved fennel, dill, lemon dressing

Allergens: Dairy, Fish, Soy

Chicken Breast with Charred Corn & Greens 23

Tender chicken breast, mesclun salad, charred corn kernels, yuzu soy dressing

Allergens: Meat(Chicken), Soy

Chicken Caesar Salad 23

Romaine lettuce, sous vide chicken breast, caesar dressing, hard boil egg, bacon bits, and shaved parmesan

Allergens: Meat(Chicken), Anchovies, Egg, Dairy, Gluten

Mixed Green Coriander Prawn 24

Red radish, coriander, mix green, salad, tomatoes, lemon dressing

Allergens: Prawn

Warm Salmon & Seaweed Salad 28

Baked shio koji salmon, seaweed mixed greens, cucumber, tomato, ginger carrot dressing

Allergens: Fish, Wheat, Soy

Add to your salad

Chicken Breast +9
House Cured Salmon +12
Prawns +12

Mains + Pastas

(Available from 10am daily)

Now available for dine-in and takeaway.

<p>Braised Miso Chicken Leg 27</p> <p>Served with creamy mashed potatoes, broccolini, genmai, and miso sake cream sauce <i>Allergens: Dairy, Gluten, Soy, Chicken, Alcohol</i></p>	<p>Morel Mushroom Pappardelle ● 29</p> <p>Morel mushroom pâté, pappardelle, rich cream sauce, thyme, parmesan cheese <i>Allergens: Dairy, Gluten</i></p>
<p>24hrs Braised Beef Short Ribs 39</p> <p>Slow-braised beef with creamy mashed potatoes, carrot, pickled shallots, mustard seeds, sweet balsamic sauce <i>Allergens: Dairy, Gluten, Beef, Alcohol</i></p>	<p>Duck Ragù Pappardelle 29</p> <p>Duck Ragù, pappardelle, parsley, and parmesan cheese <i>Allergens: Meat(duck), Dairy, Gluten</i></p>
<p>Cauliflower Noisette Risotto ○ 26</p> <p>Buttery risotto with roasted cauliflower, brown butter hazelnuts, and parmesan cheese <i>Allergens: Dairy, Nuts, Alcohol</i></p>	<p>Vongole Linguine 30</p> <p>Fresh clams, linguine, guanciale, garlic, white wine, and parsley <i>Allergens: Clams, Meat(Pork), Alcohol, Gluten</i></p>
<p>Wagyu Ragù Lasagne ● 28</p> <p>Slow-cooked wagyu beef ragù, housemade tomato sauce, and handmade pasta sheets <i>Allergens: Meat(beef), Eggs, Alcohol, Gluten, Dairy</i></p>	<p>Tomato & Burrata Chicken Linguine 28</p> <p>Chicken, linguine, housemade tomato sauce, basil, burrata <i>Allergens: Meat(chicken), Dairy, Gluten</i></p>
	<p>Seafood Linguine 32</p> <p>Fresh clams and prawns, linguine, garlic, housemade tomato sauce <i>Allergens: Clams, Prawns, Alcohol, Gluten</i></p>

All Day Brunch

MBS Exclusive

<p>“The Breakfast Platter” 32</p> <p>Maple-glazed bacon, chipotle spiced butter beans, guacamole, scrambled eggs, sourdough Toast <i>Allergens: Meat(pork), Dairy, Gluten, Egg</i></p>	<p>Baked Bean Shakshuka ● 24</p> <p>Oven baked chipotle spiced butter beans with eggs served with sourdough toast <i>Allergens: Meat(pork), Dairy, Gluten, Egg</i></p>
<p>Maple Bacon & Scrambled Eggs on Sourdough Toast ● 24</p> <p>Sourdough Toast, mix green, scrambled eggs, maple-glazed bacon <i>Allergens: Meat(pork), Dairy, Gluten, Egg</i></p>	<p>Housemade Salmon with Smashed Avocado on Sourdough Toast 26</p> <p>House-cured salmon, sourdough toast, mix green, housemade guacamole <i>Allergens: Fish, Dairy, Gluten, Egg</i></p>
<p>House-Cured Salmon Egg Benedict 26</p> <p>Brioche bread, mix green, poached egg, house-cured salmon, ikura, yuzu hollandaise <i>Allergens: Fish, Dairy, Gluten, Egg</i></p>	<p>Smashed Avocado Sourdough Toast 18</p> <p>Sourdough toast, mix green, housemade guacamole, coriander <i>Allergens: Gluten, Dairy</i></p>
<p>Scrambled Eggs & Sour Cream Foam on Sourdough Toast 13</p> <p>Sourdough Toast, scrambled eggs, sour cream foam <i>Allergens: Dairy, Gluten, Egg</i></p>	<p>Croque Monsieur 24</p> <p>Brioche bread, mix green, béchamel sauce, turkey ham, comté cheese <i>Allergens: Meat(turkey), Dairy, Gluten, Egg</i></p>
<p>Housemade Baked Beans with poached egg on Sourdough Toast 20</p> <p>Sourdough toast, mix green, chipotle spiced butter beans, poached egg <i>Allergens: Meat(pork), Dairy, Gluten, Egg</i></p>	<p>Granola & Chia Pudding Yoghurt Bowl 15</p> <p>Housemade granola, seasonal fruits, greek yoghurt, coconut chia pudding, and honey drizzle <i>Allergens: Dairy, Nuts</i></p>
	<p>Nesuto’s Signature Quiche Price Varies</p> <p>A fresh, seasonal creation by our chef – ask what’s baking today. <i>Allergens: Dairy, Wheat, Eggs, Fish</i></p>

Jazz Up Your Meals

Guacamole	+6	Scrambled Eggs (contains dairy) / Poach Eggs	+7
Thick Maple Bacon	+12	Buttered Sourdough Toast	+4
House Cured Salmon	+12		

Dessert & Bakes

Now available for dine-in and takeaway.

MBS Exclusive

Chocolate Banana Crumble Tart ● 16

Almond cream, fresh bananas, housemade miso caramel, chocolate streusel

Allergens: Dairy, Nuts (Almond), Gluten, Eggs, Soy

MBS Exclusive

Crème Fraîche Cheesecake 16

Housemade spiced digestive crust, crème fraîche and cream cheese, strawberries

Allergens: Dairy, Gluten, Eggs

MBS Exclusive

Pandan Coconut Kaya Butter French Toast ● 19

Brioche toast, house-made caramelized coconut jam, shredded cold butter, sea salt flakes.

Allergens: Dairy, Gluten, Eggs

Did you know? This is our playful twist on the classic Singapore kaya butter toast — a nostalgic favourite reimaged in our own way.



*Love our desserts?
or need a cake for your next party?
Scan this code to know more!*

Buttermilk Scone (1 pc) 7

Housemade strawberry jam, clotted cream.

Allergens: Dairy, Eggs, Wheat

Blueberry Muffin 7

Buttermilk batter, fresh blueberries, and housemade blueberry jam

Allergens: Dairy, Gluten, Eggs

Nesuto's Signature Cake Slices Price range start from \$15 & above

Swing by the cake counter to see what we've baked fresh today!

Freshly Churned Ice Cream – Pistachio Sea Salt 7 / per scoop

Made with Italian 100% pistachio paste, a classic custard based gelato with a good amount of sea salt, to round off the toasty pistachio flavour.

Allergens: Dairy, Eggs, Wheat

Freshly Churned Ice Cream – Dark Chocolate Cookie 7 / per scoop

Made with a luscious, bittersweet single-origin dark chocolate. A classic custard-based gelato folded with chunks of chocolate sea salt cookies.

Allergens: Dairy, Eggs, Wheat



Beverages

Now available for dine-in and takeaway.

COFFEE

HOT / ICE

Cappuccino	 7.5 / 8.5
Americano	 6.5 / 7.5
Flat White	 7.5 / 8.5
Latte	 7.5 / 8.5
Mocha	 8 / 9
Dirty Chai	 8 / 9
Double Espresso Shot	 6







TEA

HOT

Boléro <i>Lush, Floral, Citrusy</i>	 12.5
Marco Polo <i>Exotic, Fruity, Floral</i>	 12.5
Vert Provence <i>Herbal, Citrusy, Aromatic</i>	 12.5
Earl Grey French Blue <i>Elegant, Floral, Citrusy</i>	 12.5
Rouge Casablanca (Caffeine-free) <i>Fruity, Exotic, Floral</i>	 12.5
Verbena Citriodora (Caffeine-free) <i>Citrusy, Refreshing, Herbaceous</i>	 12.5
Lychee Oolong <i>Elegant lychee aroma uplifted by delicate oolongs serene taste of Taiwanese summer</i>	 12.5
Kyoho Grape Oolong <i>Fragrant notes of sweet Kyoho grapes blended with smooth Taiwanese oolong</i>	 12.5
Milky Jinxuan Tea <i>Lightly creamy and smooth, with the gentle warmth of Taiwanese oolong</i>	 12.5

COFFEE ALTERNATIVES

HOT / ICE

Kyoto Uji Matcha Latte	 8.5 / 9.5
Kyoto Hojicha Latte	  8.5 / 9.5
Chai Latte	 7.5 / 8.5
Housemade Chocolate	 7.5 / 8.5
Babycino	 6 / 6





Add-on

Oatmilk +1




HOUSE MADE COLD-BREW TEA

Lychee Oolong <i>Elegant lychee aroma uplifted by delicate oolongs serene taste of Taiwanese summer</i>	 11
Kyoho Grape Oolong <i>Fragrant notes of sweet Kyoho grapes blended with smooth Taiwanese oolong</i>	 11
Milky Jinxuan Oolong <i>Lightly creamy and smooth, with the gentle warmth of Taiwanese oolong</i>	 11

COLD-PRESSED JUICES (300ml)

Red Remedy <i>Red apple, beetroot, and carrot</i>	 10.5
Pineapple Glow <i>Red apple, pineapple, lime, and mint</i>	 10.5
Green Reset <i>Celery, cucumber, green apple, spinach, and lemon</i>	 10.5
Immunity Boost <i>Orange, carrot, and ginger</i>	 10.5

CHILLED DRINKS (320ml)

Coke	 5
Coke Zero	 5
Sprite	 5
Still Water - Acqua Panna (500ml)	6
Sparkling Water - San Pellegrino (500ml)	6

Beer

	BOTTLE (330ml)	/	BUCKET (5 bottles)
Sapporo Beer	14	/	60

Wine

	BOTTLE (750ml)	/	GLASS (150ml)
BUBBLES	73		

San Martino Prosecco DOC Treviso Brut | Italy · Glera (Fresh & lively)

Fine, persistent bubbles with delicate floral notes and crisp orchard fruit – think green apple, pear, and citrus. Light, clean, and effortlessly refreshing, this is an easy aperitif that pairs beautifully with pastries and light savoury bites.

Cantine Volpi Moscato Piemonte DOC 2024 | Italy · Moscato (Sweet & lightly sparkling) 73 / 15

Delicately aromatic with notes of white peach, citrus and orange blossom, lifted by gentle bubbles and a touch of honeyed sweetness. Light in body with refreshing acidity, this is soft, playful and incredibly easy to enjoy – a natural pairing for desserts and pastries.

WHITE

Castel de Fornos Albariño 2024 | Spain · Albariño (Fresh & zesty) 83

Bright citrus and gentle salinity, this is clean and uplifting with a refreshing finish that pairs beautifully with light bites and pastries.

A.J. Adams Riesling Feinherb 2024 | Germany · Riesling (Lightly sweet & refreshing) 88 / 18

Delicately off-dry with soft fruit sweetness and lively acidity, making it incredibly easy to drink – especially lovely alongside desserts.

Auntsfield Sauvignon Blanc 2025 | New Zealand · Sauvignon Blanc (Fresh & zesty) 88 / 18

Vibrant citrus and light herbal notes come together in a crisp, refreshing style that feels bright and clean from start to finish.

Gerard Fiou Sauvignon Blanc 2024 | France · Sauvignon Blanc (Crisp & easy) 88

Fresh citrus with a softer, more rounded profile – elegant yet approachable, perfect for easy sipping throughout the day.

Auntsfield Chardonnay 2023 | New Zealand · Chardonnay (Richer & smooth) 105

Ripe stone fruits layered with gentle creaminess, offering a smooth, rounded texture that feels comforting and refined.

RED

CARE Tinto Sobre Lias 2024 | Spain · Garnacha & Syrah (Light & smooth) 70

Light-bodied and silky with fresh red berries, offering a soft and easy-going style that's perfect even in warmer weather.

CARE Garnacha Nativa 2023 | Spain · Garnacha (Grenache) (Fruity & easy) 75

Juicy and fruit-forward with soft tannins, making it an easy, crowd-pleasing red that's smooth from start to finish.

Familia Montana Crianza 2021 | Spain · Tempranillo (Smooth & balanced) 78 / 16

Ripe dark fruit with a touch of spice and gentle oak, creating a well-balanced wine that pairs effortlessly with savoury dishes.

Beaujolais Villages 2023 | France · Gamay (Light & juicy) 93

Bright and lively with vibrant red fruit, this is juicy, refreshing and incredibly easy to enjoy.

Auntsfield Pinot Noir 2023 | New Zealand · Pinot Noir (Light & elegant) 95 / 19

Soft red berries with a silky texture and refined finish, offering a beautifully elegant and balanced expression.