



Nyonya Seafood Mango Kerabu

Salads	\$
 NUSS Caesar Salad	8.50
™ Compressed Watermelon Salad Mesclun salad, caramelised walnuts, Kalamata olives and feta cheese with balsamic reduction	10.50
Pragrant Pear and Gorgonzola Cheese Salad Mesclun salad, caramelised walnuts, cherry tomatoes and vinaigrette dressing	11.00
Nyonya Seafood Mango Kerabu White clams, squid, tiger prawns, glass noodles, cherry tomatoes and herbs	13.00





12.00



♣ Fresh Mutton Soup

Served with sliced chargrilled milk bread





Philly Cheesesteak Sandwich

Panini Panini	\$
 ✓ Guacamole on Toast Toasted multigrain bread, topped with homemade guacamole, dukkah, feta cheese, fresh dill, and sweet potato chips • Add \$1.50 for Poached Egg 	11.00
➡ Tandoori Chicken Boneless Tandoori chicken, cucumbers, tomatoes, mint yoghurt and raita	12.00
P The Graduate Grilled Triple Club Japanese milk bread with bacon, ham, chicken, sliced tomatoes, sunny-side up egg, and cheddar	12.00
Philly Cheesesteak Sandwich Hoagie rolls with grain fed ribeye, American cheese, caramelised onions and mushrooms, sweet potato chips and mesclun salad	15.00



Vegetarian 🌶 Spicy 📻 Contains Pork 鱼 Chef's Recommendation	
Light Bites	\$
™ Tauhu Goreng	5.50
Tauhu Goreng with Cuttlefish	8.00
™ Curly Fries Served with cheese dip	6.00
▼ Jumbo Spring Rolls (3 pcs) Served with sweet sauce and Thai chilli dip	6.00
Chicken Satay (6 sticks / 12 sticks)	8.00 / 14.00
Beef Satay (6 sticks / 12 sticks)	8.50 / 14.50
Mutton Satay (6 sticks / 12 sticks)	9.00 / 16.00
Add-ons at \$1.00 each: • Satay Sauce • Ketupat • Cucumbers and Onions	
Crispy Chicken Wings (6 pcs) Served with Thai chilli dip	10.00







fries and mesclun salad

Burgers / Wraps	\$
Mexican Chicken Tortilla Wrap Cajun chicken, avocado, black beans, corn, cheese, sweet potato chips and mesclun salad	11.00
№ Lebanese Tortilla Wrap Homemade hummus, avocado, cucumbers, tomatoes, red onions, feta crumble, extra virgin olive oil, sweet potato chips and mesclun salad	11.00
◆ Kent Ridge Smoked Beef Brisket Charcoal Burger With coleslaw and Russian sauce, fries and mesclun salad	19.00
Plant-based Crispy Patties Burger Brioche bun with double patties, Russian sauce, tomatoes, guacamole, fries and mesclun salad	19.00
PRUSS Wagyu Burger, Marbling 4/5 Brioche bun with bacon, sunny-side up egg, cheese, coleslaw, caramelised onions,	23.00





Pizzas	\$
NUSS Margherita Pizza Roasted cherry tomatoes, sun-dried tomato pesto, grated mozzarella and fresh basil	13.00
BBQ Smoked Chicken Pizza Chicken, red onions, cilantro and homemade BBQ sauce	15.00
Hawaiian Pizza Pomodoro sauce, black olives, grilled pineapple, chicken ham and mozzarella	17.00
** Kaw Moo Yang Pizza Kurobuta pork jowl, Thai basil, Nam Jim Jaew sauce, roasted cherry tomatoes and mozzarella	18.00
Pepperoni Pizza Marinara sauce, beef pepperoni and mozzarella	19.00
™ Truffle and Mushroom Pizza Assorted mushrooms with white truffle sauce, truffle oil and mozzarella	19.00





28.00

	Vegetarian Popicy Contains Pork Chef's Recommendation	
	Western Fare	\$
	Chicken Pot Pie Chicken chunks with green peas, onions, leeks, celery, carrots, potatoes and tarragon	12.00
	Grilled Whole Chicken Leg Roasted russet potatoes, beetroot purée, mustard and white wine sauce	13.50
	All Day Breakfast Chicken bratwurst, streaky bacon, sunny-side up eggs, hash brown, baked beans, sautéed mushrooms and grilled tomato with two slices of toast	16.00
	Grilled Pork Chop Mashed potatoes, sautéed vegetables and mustard wine sauce	18.00
	Pan-seared Barramundi Ratatouille, curry oil, balsamic pearls and pea tendrils	19.50
•	Slow-braised Oxtail Hainanese-style oxtail served with roasted vegetables and mashed potatoes	20.00
•	• Jamaican Fish and Chips Haddock fillet marinated with Jamaican jerk spices, served with fruity coleslaw, Jamaican tartar sauce, crushed green peas and fries	23.50
	Black Angus Beef Striploin MB2+ Comes with fries, sautéed vegetables and choice of mushroom or black pepper sauce	25.00

Chargrilled Lamb ChopMashed potatoes, sautéed green peas and mint sauce





Beef Lasagna

Oven-baked	\$
Truffle and Porcini Spinach Artichoke Spinach, artichoke, mushrooms, truffle paste, truffle oil, porcini mushroom stock and mozzarella • Choice of: Herb Rice or Penne	16.00
Garlic and Chilli Shrimp Alfredo Pasta Penne with tiger prawns, béchamel sauce, cherry tomatoes, black olives and mozzarella	16.50
● Beef Lasagna Beef ragù, béchamel sauce, topped with Grana Padano and mozzarella	18.50



Tiger prawns, garlic, butter, chopped parsley and lemon juice

Choice of Pasta: Pappardelle or Fettuccine





Plant-based Gyu Thai Basil Rice

Taste of Asia	\$
Fish Head Noodle Soup Fried fish head, bitter gourd, tomatoes, sliced ginger and thick bee hoon	11.00
 Chef Zack Special Mee Mamak Fish cake, fish ball, chicken, tiger prawn, tomatoes, potatoes, fried bean curd, bean sprouts, choy sum, egg and prawn fritters Choice of: Thin Bee Hoon or Yellow Noodles 	12.00
Plant-based Gyu Thai Basil Rice Vegetarian egg, steamed rice, papadom and achar	13.00
Xampung Nasi Goreng with Ayam Goreng Berempah Fried jumbo chicken drumstick with local spices, beef rendang, crispy silver fish,	
sunny-side up egg, achar and prawn crackers • With Tiger Prawns • With Freshwater Prawn	14.00 22.00
Pig's Stomach and Pork Ribs Soup with Ginkgo Nuts and White Peppercorn Served with achar, prawn crackers and steamed rice Add \$1.20 for Brown Rice	14.00
Vietnamese Pho Homemade broth with thinly sliced beef, onions, bean sprouts and herbs	14.50
Tonkatsu Donburi Kurobuta pork loin with Japanese panko, shredded cabbage, Japanese rice and eg	18.00
Gyudon with Onsen Tamago Sliced beef, onions, scallions and leeks, served with Japanese rice	19.00



Vegetarian Spicy Contains Pork Chef's Recommendation	
Local Favourites	\$
Seafood Hor Fun (Dry / Gravy) Sliced fish, squid, prawns and chye sim	11.00
Beef Hor Fun (Dry / Gravy) Sliced beef and chye sim	11.00
 Kent Ridge Fried Kway Teow Chinese sausages, tiger prawns, fish cake, cockles, bean sprouts and garlic chives Add \$2.00 for Extra Cockles 	11.00
 Ipoh Hor Fun Shredded chicken, mushrooms, chives and homemade broth • With Tiger Prawns • With Freshwater Prawn 	11.00 22.00
Kent Ridge Hainanese Chicken Rice With double-boiled oriental soup	11.00
 ★ Kent Ridge Laksa	11.00 22.00
Fried Hokkien Prawn Mee With sambal chilli With Tiger Prawns With Freshwater Prawn	11.00 22.00
Café on the Ridge Chicken Luncheon Meat Fried Rice Chicken luncheon meat, Hong Kong choy sum, fried egg, prawn crackers and achar	12.00
NUSS Mee Rebus with Ayam Goreng Berempah Fried jumbo chicken drumstick with local spices , hard boiled egg, dried shallots, green chilli, calamansi and sweet potato gravy	13.00
Honey Sesame Baby Ribs Fried egg, achar, prawn crackers and steamed rice Add \$1.20 for Brown Rice	14.50
♥ Plant-based Gyu and Silky Bean Curd with Porcini and Black Bean Sauce	15.00

Porcini, king oyster, shimeji and shiitake mushroooms with broccoli, capsicums and steamed rice

• Add \$1.20 for Brown Rice



18.50

19.50



Tandoori Corner

Chef's Speciality Set Meals

▼ Vegetarian Set^ 16.50 Aloo gobi, dal tadka, raita, bhindi masala, pickles and tandoori papad

Chicken Tikka Masala Set^ Aloo gobi, dal tadka, raita, bhindi masala, pickles and tandoori papad

Mutton Rara Gosht Set^ Aloo gobi, dal tadka, raita, bhindi masala, pickles and tandoori papad

^ Choice of: Naan, Basmati Rice or Biryani Rice

W Bread

Plain Naan	2.50
Butter Naan	3.00
Garlic Naan	3.00
Whole Wheat Tandoori Roti	4.00
Aloo Paratha	4.50
Roasted Masala Papad	5.00
Cheese Naan (Large)	6.00

Speciality Rice

Plain Basmati Rice	3.00
Biryani Rice	4.00
Mushroom with Corn and Pea Pulao Rice	5.50











<u>Seafood</u>	Sulface Supplies and Supplies
Chef Negi's Fish Curry Kingfish cooked with turmeric, garlic, onions, tomatoes and grated	18.00 I ginger
Kerala Squid Roast Sizzler Fresh squid cooked in kerala spices, turmeric and curry leaves	19.00
Chilli Garlic Tiger Prawns Sizzler Cooked in aromatic spices, red chilli, garlic and capsicums	20.00
<u>Vegetarian</u>	
Mixed Vegetable Raita Yoghurt dip with carrots, onions and cucumber	3.00
Dal Tadka Lentils with turmeric and tempered with Indian spices	8.00
Aloo Gobi Cauliflower and potato cooked with Indian spices in onion and ton	8.50 nato gravy
Bhindi Masala Okra cooked in onion and tomato gravy	8.50
Palak Paneer Cottage cheese simmered in a creamy spinach sauce with fragrant I	8.50 Indian spices
Baingan Bharata Masala Eggplant cooked in Northern Indian spices	10.50
Paneer Tikka Sizzler Marinated cottage cheese cooked in tandoori stove	18.00





	20
Vegetarian 🍠 Spicy 🥌 Contains Pork 🋖 Chef's Recommendation	No. No.
Sweet Endings	\$
Ice Cream (Single / Double Scoop)	\$2.50 / \$4.00
Pulut Hitam Black glutinous rice porridge with coconut milk	4.50
Cheng Tng (Chilled / Hot)	5.00
Bubur Cha Cha	5.00
Ice Kacang	5.00
Chendol	5.00
⊕ Ginkgo Barley Soup with Yuba	6.00
Banana Choco Bliss Strawberry, chocolate and vanilla ice cream, topped with fresh berries, chocolate ganache and assorted nuts	8.00
Pengat Pisang Classic Peranakan dessert wth flavours of banana, coconut milk and sago	8.00
Southern Pecan Pie with Vanilla Ice Cream With burnt toffee sauce	12.50
Häagen-Dazs Mud Pie Vanilla and Belgium chocolate Häagen-Dazs ice cream cake with oreo crust and chocolate ganache	13.00
Southern Pecan Pie with Vanila Ice Cream	

Beverages	\$ \$
<u>Hot</u>	
	3.80
Coffee^ / Espresso Cappuccino^	3.90
Latte^	3.90
TWG	4.50
Choice of flavour: English Breakfast, Earl Grey, Chamomile, Grand Jasmine, Moroccan Mint or Sencha	4.50
Teh Tarik / Teh Halia	3.90
Milo	3.90
^Decaf option available	
<u>Cold</u>	
Coke / Coke Light / Coke Zero / Sprite / Ginger Ale	3.00
Heaven and Earth Jasmine Green Tea / Ice Lemon Tea	3.00
A&W Root Beer / Float	3.00 / 3.90
Iced Milo	3.00
Milo Dinosaur	3.90
Juices	4.00
Lime / Orange / Mango / Cranberry Milk Shake	5 50
Banana / Chocolate / Mango / Strawberry / Vanilla	5.50
Avocado Milk Shake	6.50
<u>Alcohol</u>	
Tiger Beer Mug / Jug	6.00 / 21.00
Heineken	7.30
Guinness Stout	8.00
Irish Coffee	8.00
Hoegaarden	8.30
Corona	8.30

10.00 11.00

Guinness Draught Erdinger Light / Dark