

菜谱

Dim Sum
@ Mandalay

Dim Sum & Chinese Specialities

NUSS
The Graduate Club

The background is a light beige color with a subtle, organic marbled pattern in shades of cream and light brown. In the four corners, there are decorative geometric patterns made of thin brown lines. The top-left and bottom-right corners feature a pattern of overlapping circles, while the top-right and bottom-left corners feature a pattern of overlapping squares.

HANDMADE DIM SUM (LUNCH)

Lunch from 11am to 3pm (Last order 2.30pm)



Vegetarian Truffle Dumplings

匠心 蒸品

HANDMADE STEAMED DIM SUM

馒头	Steamed Mantou (3 pcs)	\$3.00
奶皇流沙包	Salted Egg Custard Buns (3 pcs)	\$5.80
蚝皇蜜汁叉烧包	Barbecue Pork Buns (3 pcs)	\$5.80
豉汁蒸排骨	Pork Ribs in Black Bean Sauce (per portion)	\$5.80
桂林酱蒸凤爪	Phoenix Claw with Gui Lin Chilli Sauce (per portion)	\$5.80
🍄 鲜竹卷	Vegetarian Bean Curd Skin Rolls with Fungus (3 pcs)	\$5.80
🍄 云南香菇水晶饺	Vegetarian Crystal Dumplings with Yunnan Mushrooms (3 pcs)	\$5.80
🍄 松露素饺	Vegetarian Truffle Dumplings (3 pcs)	\$6.80
水晶鲜虾饺	Shrimp Har Kau (3 pcs)	\$6.80
蒸虾猪肉烧卖	Shrimp and Pork Siew Mai (3 pcs)	\$6.80
上海小笼包	Pork Xiao Long Bao (3 pcs)	\$6.80
🌶️ 红油抄手	Spicy Shrimp Dumplings in Chilli Oil and Vinegar (5 pcs)	\$6.80
荷香珍珠鸡	Glutinous Rice Dumplings with Salted Egg Yolk and Chicken in Lotus Leaf (2 pcs)	\$6.80
带仔饺	Pork and Shrimp Dumplings (3 pcs)	\$7.20

🍄 素, VEGETARIAN 🌶️ 辣, SPICY 🍑 厨师推荐, CHEF'S RECOMMENDATION

1A IMAGES USED ARE FOR ILLUSTRATION PURPOSES ONLY • PREVAILING GST APPLIES



Baked Barbecue Pork Buns

HANDMADE FRIED DIM SUM

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炸馒头	Fried Mantou (3 pcs)	\$3.00
蛋挞	Baked Mini Egg Tarts (3 pcs)	\$6.80
叉烧酥	Barbecue Pork Pastries (3 pcs)	\$6.80
👑 鲜虾腐皮卷	Crispy Bean Curd Skin Rolls with Prawn (3 pcs)	\$6.80
🌿 小春卷	Vegetarian Fried Spring Rolls (6 pcs)	\$6.80
明虾饺	Fried Shrimp Dumplings (3 pcs)	\$6.80
香煎萝卜糕	Pan-fried Carrot Cake (3 pcs)	\$6.80
👑 叉烧脆皮包	Baked Barbecue Pork Buns (3 pcs)	\$8.80
🌶️ XO酱炒萝卜糕	XO Carrot Cake with Preserved Sausage (per portion)	\$9.80

👑 厨师推荐, CHEF'S RECOMMENDATION 🌶️ 辣, SPICY 🌿 素, VEGETARIAN

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Century Egg and Minced Pork Congee

米香滋味

CONGEE AND CHEONG FUN

		Per portion
瑶柱白粥	Dried Scallop Congee	\$5.80
皮蛋瘦肉粥	Century Egg and Minced Pork Congee	\$6.80
鱼片粥	Fish Congee	\$7.20
香滑鲜虾肠粉	Prawn Cheong Fun	\$6.80
叉烧肠粉	Barbecue Pork Cheong Fun	\$6.80

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HANDMADE DIM SUM (DINNER)

Dinner from 6pm to 10pm (Last order 9.30pm)



Shrimp and Pork Siew Mai

匠心 蒸品

HANDMADE STEAMED DIM SUM

馒头	Steamed Mantou (3 pcs)	\$3.00
奶皇流沙包	Salted Egg Custard Buns (3 pcs)	\$5.80
蚝皇蜜汁叉烧包	Barbecue Pork Buns (3 pcs)	\$5.80
豉汁蒸排骨	Pork Ribs in Black Bean Sauce (per portion)	\$5.80
桂林酱蒸凤爪	Phoenix Claw with Gui Lin Chilli Sauce (per portion)	\$5.80
👑🌿 云南香菇水晶饺	Vegetarian Crystal Dumplings with Yunnan Mushrooms (3 pcs)	\$5.80
蒸虾猪肉烧卖	Shrimp and Pork Siew Mai (3 pcs)	\$6.80
🌶️ 红油抄手	Spicy Shrimp Dumplings in Chilli Oil and Vinegar (5 pcs)	\$6.80
上海小笼包	Pork Xiao Long Bao (3 pcs)	\$6.80



Pan-fried Carrot Cake

HANDMADE FRIED DIM SUM

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炸馒头	Fried Mantou (3 pcs)	\$3.00
👑 鲜虾腐皮卷	Crispy Bean Curd Skin Rolls with Prawn (3 pcs)	\$6.80
🌿 小春卷	Vegetarian Fried Spring Rolls (6 pcs)	\$6.80
明虾饺	Fried Shrimp Dumplings (3 pcs)	\$6.80
叉烧酥	Barbecue Pork Pastries (3 pcs)	\$6.80
香煎萝卜糕	Pan-fried Carrot Cake (3 pcs)	\$6.80
🌶️ XO酱炒萝卜糕	XO Carrot Cake with Preserved Sausage (per portion)	\$9.80

👑 厨师推荐, CHEF'S RECOMMENDATION 🌶️ 辣, SPICY 🌿 素, VEGETARIAN

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CHINESE SPECIALITIES (LUNCH & DINNER)

Lunch from 11am to 3pm (Last order 2.30pm)

Dinner from 6pm to 10pm (Last order 9.30pm)



*Double-boiled Chicken Soup with Abalone,
Flower Shiitake Mushrooms,
Dried Scallops and Black Garlic*

汤羹类

SOUP

		Per pax
🌿 玉米羹	Sweet Corn Soup	\$6.00
鸡茸玉米羹	Minced Chicken and Sweet Corn Soup	\$7.00
🌿 鹿茸菇菜胆豆腐汤	Bean Curd with Tea Tree Mushrooms and Vegetables Soup	\$8.00
海味鱼瓢羹	Braised Fish Maw Soup with Sea Treasures	\$9.80
鹿茸菇菜胆鸡片汤	Double-boiled Chicken Soup with Tea Tree Mushrooms	\$9.80
👑 黑蒜花菇鲍鱼瑶柱炖鸡汤	Double-boiled Chicken Soup with Abalone, Flower Shiitake Mushrooms, Dried Scallops and Black Garlic	\$13.00



Curry Fish Head

香炒臻品
-
海鲜

WOK-FRIED SPECIALITIES SEAFOOD

虾球 任选虾烹调法	De-shelled Prawns Choice of cooking method (Select One): 炒麦香 Cereal 酸甜酱 Sweet and Sour Sauce 黑椒酱 Black Pepper Sauce	\$22.00
石斑鱼片 任选虾烹调法	Grouper Fish Fillet Choice of cooking method (Select One): 焖鼓汁苦瓜 Bitter Gourd and Black Bean Sauce 酸甜酱 Sweet and Sour Sauce 黑椒酱 Black Pepper Sauce	\$26.00
星洲辣椒虾 加馒头	Singapore Chilli Tiger Prawns Add-on Mantou for \$3	\$28.00
菜脯蒸鱼头	Steamed Fish Head with Preserved Radish	\$40.00
咖喱鱼头	Curry Fish Head	\$40.00
沙煲黑蒜花菇鲍鱼焖斑片	Claypot Grouper Fillet with Flower Shiitake Mushrooms, Abalone and Black Garlic	\$46.00

👨‍🍳 厨师推荐, CHEF'S RECOMMENDATION 🌶️ 辣, SPICY 🌿 素, VEGETARIAN

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Sweet and Sour Pork with
Lychee Balls

WOK-FRIED SPECIALITIES MEAT AND POU TRY

香炒臻品 - 肉

鸡丁	Chicken	\$18.00
任选虾烹调法	Choice of cooking method (Select One):	
	炒鼓汁	Black Bean Sauce
	黑椒酱	Black Pepper Sauce
	宫保酱	Kong Pao Sauce with Dried Red Chilli
牛肉片	Sliced Beef	\$26.00
任选虾烹调法	Choice of cooking method (Select One):	
	炒鼓姜葱	Stir-fry with Ginger and Scallions
	黑椒酱	Black Pepper Sauce
咕嚕肉	Sweet and Sour Pork with Lychee Balls	\$16.00
鼓汁苦瓜焖排骨	Pork Ribs with Bitter Gourd and Black Bean Sauce	\$26.00
黑蒜炒牛肉片	Stir-fried Sliced Beef with Black Garlic, Onions and Scallions	\$28.00



*Braised Eggplant with Plant-based Meat
in Spicy Sauce*

及蔬 豆菜 腐类

WOK-FRIED SPECIALITIES VEGETABLES AND BEAN CURD

田园时蔬 (芥兰/西兰花/白菜苗)	Seasonal Vegetables <i>Hong Kong Kai Lan / Broccoli / Chinese Cabbage</i>	\$14.00
鼓汁苦瓜	Stir-fried Bitter Gourd with Black Bean Sauce	\$14.00
黑椒豆腐	Stir-fried Bean Curd with Black Pepper Sauce	\$15.00
干烧榄菜四季豆	Stir-fried French Bean with Olive Vegetables	\$15.00
蒜香青龙菜	Stir-fried Green Dragon Chives with Garlic	\$15.00
素渔香茄子煲	Braised Eggplant with Plant-based Meat in Spicy Sauce	\$15.00
XO酱四季豆	XO Stir-fried French Bean with Minced Pork	\$16.00
渔香茄子煲	Braised Eggplant with Minced Pork and Salted Fish	\$16.00
麻婆豆腐	Braised Bean Curd with Minced Pork in Spicy Sauce	\$16.00
红烧豆腐	Braised Tofu with Mushrooms	\$16.00
银鱼仔炒香港芥兰	Stir-fried Hong Kong Kai Lan with Silver Fish and Garlic	\$16.00



Egg Noodles Soup with Shrimp Wonton

饭及面类 RICE AND NOODLES

白饭	Steamed Rice	Per bowl \$1.50
海南猪扒	Hainanese Pork Chop with Jasmine Rice	Per person \$13.00
云吞面 (干/汤)	Egg Noodles Soup with Shrimp Wonton (Dry / Soup)	\$13.00
🌶️ 叻沙	Club Laksa	\$13.00
牛腩面	Braised Egg Noodles with Beef Brisket	\$14.00
扬州炒饭	Yangzhou Fried Rice	Per portion \$14.00
檳城炒河粉	Penang-style Stir-fried Hor Fun	\$16.00
福建虾炒面	Hokkien Prawn Mee	\$16.00
菜脯炒粿条	Fried Kway Teow with Chai Po and Prawns	\$16.00
🌶️👨🍳 XO 酱海鲜炒饭	XO Fried Rice with Assorted Seafood	\$18.00
海鲜滑蛋河粉	Stir-fried Seafood Hor Fun in Egg Sauce	\$18.00
牛肉滑蛋河粉	Stir-fried Beef Hor Fun in Egg Sauce	\$20.00



Mala Popcorn Chicken

SIDE DISHES

精选小碟

		Per portion
👉 腌芒果片	Pickled Mangoes	\$2.50
脆皮凤尾鱼	Crispy Anchovies	\$5.00
🌿 薯条	French Fries	\$7.00
🌿 松露薯条	Truffle Fries	\$8.00
🌿 薯角	Potato Wedges	\$8.00
🌿 花生酱炸豆腐	Tauhu Goreng	\$8.00
黄金炸鱼皮	Crispy Fish Skin with Salted Egg Yolk	\$9.80
椒盐白饭鱼	Crispy Whitebait with Salt and Pepper	\$9.80
🌶️ 麻辣炸鸡块	Mala Popcorn Chicken	\$9.80
炸虾卷	Fried Prawn Roll	\$9.80
虾酱鸡	Prawn Paste Chicken	\$9.80
鸡肉沙爹	Chicken Satay	\$8.00 (6 Sticks) / \$14.00 (12 Sticks)
猪肉沙爹	Pork Satay	\$8.00 (6 Sticks) / \$14.00 (12 Sticks)
羊肉沙爹	Mutton Satay	\$9.00 (6 Sticks) / \$16.00 (12 Sticks)
综合沙爹 (鸡肉+猪肉)	Mixed Satay (Chicken and Pork)	\$14.00 (12 Sticks)
综合沙爹 (鸡肉+羊肉)	Mixed Satay (Chicken and Mutton)	\$14.00 (12 Sticks)
综合沙爹 (猪肉+羊肉)	Mixed Satay (Pork and Mutton)	\$16.00 (12 Sticks)
沙爹附加品	Add-ons:	\$1.00 (Each)
沙爹酱/饭团/	Satay sauce Ketupat Cucumbers and Onions	
小黄瓜和洋葱		



Mango Pomelo Sago

TEAS AND TREATS

茶餘小品

		Per person
普洱茶	Pu Er Tea (Black Tea)	\$1.80
菊花茶	Chrysanthemum Tea	\$1.80
铁观音茶	Tie Guan Yin Tea	\$1.80
茉莉花茶	Jasmine Tea	\$1.80
		Per portion
清汤 （冷/热）	Cheng Tng (Cold / Hot)	\$7.00
养颜自制龟苓膏	Chilled Herbal Jelly served with Honey Syrup	\$7.00
枸杞桂花糕	Wolfberry Osmanthus Jelly (3 pcs)	\$7.00
炸香蕉蜂蜜冰淇淋	Banana Fritters with Honey and Ice Cream	\$7.00
🍵杨枝甘露	Mango Pomelo Sago	\$7.80
		Single scoop Double scoop
意式冰淇淋	Ice Cream	\$5.00 \$9.00
巧克力/香草/咸焦糖	Chocolate chip / Vanilla / Salted caramel	

CORKAGE

Corkage charges shall apply for alcohol brought in, (including from the NUSS Retail Shop), into restaurants* at NUSS, as follows:

Wine: \$20 for every 75cl / 750ml

Spirits: \$40 for every 75cl / 750ml

*Restaurants:

- Dim Sum @ Mandalay (MGH)

- The Bistro (SCGH)

- Café on the Ridge (KRGH)

- The Scholar Chinese Restaurant (KRGH)

🍵 厨师推荐, CHEF'S RECOMMENDATION

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