



NUSS
The Graduate Club

Café on the Ridge

Images used are for illustration purposes only.

Terms and Conditions

- F&B vouchers and credits are accepted.
- Prices are subject to prevailing GST and service charge*.
- Terms and conditions are subject to change without prior notice

**Service charge will be waived for members who charge to their monthly Statement of Accounts.*



Nyonya Seafood Mango Kerabu

Salads

\$

NUSS Caesar Salad

8.50

Romaine lettuce, bacon, soft-boiled egg, croutons and Parmesan tuile crisps

- Add \$2.00 for Cajun Sliced Chicken
- Add \$3.00 for Smoked Salmon

Compressed Watermelon Salad

10.50

Mesclun salad, caramelised walnuts, Kalamata olives and feta cheese with balsamic reduction

Fragrant Pear and Gorgonzola Cheese Salad

11.00

Mesclun salad, caramelised walnuts, cherry tomatoes and vinaigrette dressing

Nyonya Seafood Mango Kerabu

13.00

White clams, squid, tiger prawns, glass noodles, cherry tomatoes and herbs

 Vegetarian |  Spicy |  Contains Pork |  Chef's Recommendation

Soups

\$

Cream of Wild Mushroom

7.00

- Add \$2.50 for Puff Pastry Crust

Seafood Tom Yum Soup with Coconut Water

11.50

Prawns, squid, white clams, blue mussels and sliced fish

Fresh Mutton Soup

12.00

Served with sliced chargrilled milk bread

Fresh Mutton Soup





Philly Cheesesteak Sandwich

Panini

\$

Guacamole on Toast

11.00

Toasted multigrain bread, topped with homemade guacamole, dukkah, feta cheese, fresh dill, and sweet potato chips

- Add \$1.50 for Poached Egg

Tandoori Chicken

12.00

Boneless Tandoori chicken, cucumbers, tomatoes, mint yoghurt and raita

The Graduate Grilled Triple Club

12.00

Japanese milk bread with bacon, ham, chicken, sliced tomatoes, sunny-side up egg, and cheddar

Philly Cheesesteak Sandwich

15.00

Hoagie rolls with grain fed ribeye, American cheese, caramelised onions and mushrooms, sweet potato chips and mesclun salad

 Vegetarian |
  Spicy |
  Contains Pork |
  Chef's Recommendation

Light Bites

\$

 **Tauhu Goreng**

5.50

Tauhu Goreng with Cuttlefish

8.00

 **Curly Fries**

6.00

Served with cheese dip

 **Jumbo Spring Rolls (3 pcs)**

6.00

Served with sweet sauce and Thai chilli dip

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)

10.00

Served with Thai chilli dip

Mutton Satay





Kent Ridge Smoked Beef Brisket Charcoal Burger

 Vegetarian |
  Spicy |
  Contains Pork |
  Chef's Recommendation

Burgers / Wraps

\$

Mexican Chicken Tortilla Wrap

11.00

Cajun chicken, avocado, black beans, corn, cheese, sweet potato chips and mesclun salad

Lebanese Tortilla Wrap

11.00

Homemade hummus, avocado, cucumbers, tomatoes, red onions, feta crumble, extra virgin olive oil, sweet potato chips and mesclun salad

Kent Ridge Smoked Beef Brisket Charcoal Burger

19.00

With coleslaw and Russian sauce, fries and mesclun salad

Plant-based Crispy Patties Burger

19.00

Brioche bun with double patties, Russian sauce, tomatoes, guacamole, fries and mesclun salad

NUSS Wagyu Burger, Marbling 4/5

23.00

Brioche bun with bacon, sunny-side up egg, cheese, coleslaw, caramelised onions, fries and mesclun salad

NUSS Wagyu Burger, Marbling 4/5







NUSS Margherita Pizza



 Vegetarian |
  Spicy |
  Contains Pork |
  Chef's Recommendation

Pizzas

\$

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

Pepperoni Pizza





Jamaican Fish and Chips

 Vegetarian |
  Spicy |
  Contains Pork |
  Chef's Recommendation

Western Fare

\$

Chicken Pot Pie

12.00

Chicken chunks with green peas, onions, leeks, celery, carrots, potatoes and tarragon

Grilled Whole Chicken Leg

13.50

Roasted russet potatoes, beetroot purée, mustard and white wine sauce

All Day Breakfast

16.00

Chicken bratwurst, streaky bacon, sunny-side up eggs, hash brown, baked beans, sautéed mushrooms and grilled tomato with two slices of toast

Grilled Pork Chop

18.00

Mashed potatoes, sautéed vegetables and mustard wine sauce

Pan-seared Barramundi

19.50

Ratatouille, curry oil, balsamic pearls and pea tendrils

Slow-braised Oxtail

20.00

Hainanese-style oxtail served with roasted vegetables and mashed potatoes

Jamaican Fish and Chips

23.50

Haddock fillet marinated with Jamaican jerk spices, served with fruity coleslaw, Jamaican tartar sauce, crushed green peas and fries

Chargrilled Lamb Chop

28.00

Mashed potatoes, sautéed green peas and mint sauce

Australian Finest Black Ribeye

38.00

Comes with fries, sautéed vegetables and choice of mushroom or black pepper sauce

Pan-seared Barramundi





Beef Lasagna

Oven-baked

\$

Truffle and Porcini Spinach Artichoke

16.00

Spinach, artichoke, mushrooms, truffle paste, truffle oil, porcini mushroom stock and mozzarella

- Choice of: Herb Rice or Penne

Garlic and Chilli Shrimp Alfredo Pasta

16.50

Penne with tiger prawns, béchamel sauce, cherry tomatoes, black olives and mozzarella

Beef Lasagna

18.50

Beef ragù, béchamel sauce, topped with Grana Padano and mozzarella

 Vegetarian |  Spicy |  Contains Pork |  Chef's Recommendation

Pastas

\$

-  **Aglio Olio** 13.00
Broccoli, capsicums, mushrooms and carrots
 • Choice of Pasta: Spaghetti, Fettuccine, Penne or Angel Hair
-  **Curried Crab Meat Pappardelle** 14.00
With creamy curry sauce topped with curry oil
- Beef Bolognese** 14.00
Tomato and beef ragù topped with Grana Padano
 • Choice of Pasta: Spaghetti, Fettuccine, Penne or Angel Hair
-  **Seafood Aglio Olio** 16.00
Squid, prawns, scallops and white clams
 • Choice of Pasta: Spaghetti, Fettuccine, Penne or Angel Hair
-   **Garlic and Prawn Pasta** 18.00
Tiger prawns, garlic, butter, chopped parsley and lemon juice
 • Choice of Pasta: Pappardelle or Fettuccine

Garlic and Prawn Pasta





Plant-based Gyu Thai Basil Rice

Taste of Asia

\$

Fish Head Noodle Soup

11.00

Fried fish head, bitter melon, tomatoes, sliced ginger and thick bee hoon

Chef Zack Special Mee Mamak

12.00

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

Plant-based Gyu Thai Basil Rice

13.00

Vegetarian egg, steamed rice, papadom and achar

Kampung 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

14.00

Served with achar, prawn crackers and steamed rice

- Add \$1.20 for Brown Rice

Vietnamese Pho

14.50

Homemade broth with thinly sliced beef, onions, bean sprouts and herbs

Tonkatsu Donburi

18.00

Kurobuta pork loin with Japanese panko, shredded cabbage, Japanese rice and egg

Gyudon with Onsen Tamago

19.00

Sliced beef, onions, scallions and leeks, served with Japanese rice

 Vegetarian |  Spicy |  Contains Pork |  Chef's Recommendation

Local Favourites

\$

Seafood Hor Fun (Dry / Gravy)

11.00

Sliced fish, squid, prawns and chye sim

Beef Hor Fun (Dry / Gravy)

11.00

Sliced beef and chye sim

Kent Ridge Fried Kway Teow

11.00

Chinese sausages, tiger prawns, fish cake, cockles, bean sprouts and garlic chives

- Add \$2.00 for Extra Cockles

Ipoh Hor Fun

Shredded chicken, mushrooms, chives and homemade broth

- With Tiger Prawns

11.00

- With Freshwater Prawn

22.00

Kent Ridge Hainanese Chicken Rice

11.00

With double-boiled oriental soup

Kent Ridge Laksa

Tiger prawns, hard boiled egg, bean sprouts, fish cake, sliced chicken and fresh cockles

- With Tiger Prawns

11.00

- With Freshwater Prawn

22.00

- Add \$2.00 for Extra Cockles

Fried Hokkien Prawn Mee

With sambal chilli

- With Tiger Prawns

11.00

- With Freshwater Prawn

22.00

Café on the Ridge Chicken Luncheon Meat Fried Rice

12.00

Chicken luncheon meat, Hong Kong choy sum, fried egg, prawn crackers and achar

NUSS Mee Rebus with Ayam Goreng Berempah

13.00

Fried jumbo chicken drumstick with local spices, hard boiled egg, dried shallots, green chilli, calamansi and sweet potato gravy

Honey Sesame Baby Ribs

14.50

Fried egg, achar, prawn crackers and steamed rice

- Add \$1.20 for Brown Rice

Plant-based Gyu and Silky Bean Curd with Porcini and Black Bean Sauce

15.00

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

- Add \$1.20 for Brown Rice




Mutton Rara Gosht Set

Tandoori Corner

\$

Chef's Speciality Set Meals

 Vegetarian Set[^]	16.50
<i>Aloo gobi, dal tadka, raita, bhindi masala, pickles and tandoori papad</i>	
Chicken Tikka Masala Set[^]	18.50
<i>Aloo gobi, dal tadka, raita, bhindi masala, pickles and tandoori papad</i>	
Mutton Rara Gosht Set[^]	19.50
<i>Aloo gobi, dal tadka, raita, bhindi masala, pickles and tandoori papad</i>	

[^] Choice of: Naan, Basmati Rice or Biryani Rice

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

 Vegetarian |
  Spicy |
  Contains Pork |
  Chef's Recommendation

Chicken

\$

Murgh Makhani

9.50

Tandoori chicken tikka in creamy butter sauce

Chicken 65

10.50

Deep-fried boneless chicken bites, marinated with Indian spices, yoghurt, egg and curry leaves

Murgh Tikka Masala

12.50

Boneless chicken cubes marinated with yoghurt and herbs

Murgh Tikka Sizzler

16.50

Boneless chicken cubes marinated with yoghurt and herbs

Tandoor Murgh

29.00 / 16.00 / 10.00

Whole Chicken / Half Chicken / Quarter Chicken

Chicken marinated with Indian herbs and spices

Lamb

Mutton Rara Gosht

16.50

Mutton chunks cooked in curd and Northern Indian spices

Adraki Lamb Sizzler

22.00

Lamb chop cooked in Northern Indian spices and spinach

Murgh Tikka Sizzler








Kerala Squid Roast Sizzler

Seafood

\$

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|-----------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------|--------------|
|  | Chef Negi's Fish Curry
<i>Kingfish cooked with turmeric, garlic, onions, tomatoes and grated ginger</i> | 18.00 |
|  | Kerala Squid Roast Sizzler
<i>Fresh squid cooked in kerala spices, turmeric and curry leaves</i> | 19.00 |
|  | Chilli Garlic Tiger Prawns Sizzler
<i>Cooked in aromatic spices, red chilli, garlic and capsicums</i> | 20.00 |

Vegetarian

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|-------------------------------------------------------------------------------------------------------------|--------------|
| Mixed Vegetable Raita
<i>Yoghurt dip with carrots, onions and cucumber</i> | 3.00 |
| Dal Tadka
<i>Lentils with turmeric and tempered with Indian spices</i> | 8.00 |
| Aloo Gobi
<i>Cauliflower and potato cooked with Indian spices in onion and tomato gravy</i> | 8.50 |
| Bhindi Masala
<i>Okra cooked in onion and tomato gravy</i> | 8.50 |
| Palak Paneer
<i>Cottage cheese simmered in a creamy spinach sauce with fragrant Indian spices</i> | 8.50 |
| Baingan Bharata Masala
<i>Eggplant cooked in Northern Indian spices</i> | 10.50 |
| Paneer Tikka Sizzler
<i>Marinated cottage cheese cooked in tandoori stove</i> | 18.00 |

Kids Meal

\$

*[Comes with a cup of iced milo and a scoop of ice cream]***Chicken Macaroni Soup**

8.00

*With chicken nuggets***Spaghetti Beef Bolognese**

8.00

*Served with buttered corn and cheese fries***Chicken Luncheon Meat Fried Rice**

10.00

*Chicken luncheon meat, choy sum, egg, buttered corn and cheese fries***Double Cheese Beef Burger**

11.50

*With cheddar, buttered corn and cheese fries***Jamaican Fish and Chips**

12.00





Haddock fillet marinated with Jamaican jerk spices, served with buttered corn and cheese fries

Double Cheese Beef Burger



 Vegetarian |
  Spicy |
  Contains Pork |
  Chef's Recommendation

Sweet Endings

	\$
Ice Cream (Single / Double Scoop)	\$2.50 / \$4.00
Pulut Hitam <i>Black glutinous rice porridge with coconut milk</i>	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 <i>Strawberry, chocolate and vanilla ice cream, topped with fresh berries, chocolate ganache and assorted nuts</i>	8.00
 Pengat Pisang <i>Classic Peranakan dessert with flavours of banana, coconut milk and sago</i>	8.00
 Southern Pecan Pie with Vanilla Ice Cream <i>With burnt toffee sauce</i>	12.50
Häagen-Dazs Mud Pie <i>Vanilla and Belgium chocolate Häagen-Dazs ice cream cake with oreo crust and chocolate ganache</i>	13.00

Southern Pecan Pie with Vanila Ice Cream



Beverages

\$

Hot

Coffee^ / Espresso	3.80
Cappuccino^	3.90
Latte^	3.90
TWG	4.50
Choice of flavour: English Breakfast, Earl Grey, Chamomile, Grand Jasmine, Moroccan Mint or Sencha	
Teh Tarik / Teh Halia	3.90
Milo	3.90

^Decaf option available

Cold

Coke / Coke Light / Coke Zero / Sprite / Ginger Ale	3.00
Heaven and Earth	3.00
Jasmine Green Tea / Ice Lemon Tea	
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	
Avocado Milk Shake	6.50

Alcohol

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
Guinness Draught	10.00
Erdinger Light / Dark	11.00