

NUSS
The Graduate Club

The Bistro

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.*



^ Australian Wagyu Tomahawk Set A - \$238

(For 3 to 4 persons) 1.4-1.5kg

Served with truffle mashed potatoes, sautéed mushrooms, baby spinach, asparagus, red wine reduction and black pepper sauce

^ Australian Wagyu Tomahawk Set B - \$288

(For 3 to 4 persons) 1.4-1.5kg

Served with mini starter, soup of the day, truffle mashed potatoes, sautéed mushrooms, baby spinach, asparagus, red wine reduction, black pepper sauce, dessert of the day and coffee or tea

Club's Special Grilled Ribeye Steak - \$34

300gm

Served with assorted vegetables, truffle fries with Parmesan and black pepper sauce

^Order to be placed one day in advance.

Australian Wagyu Tomahawk





*Smoked Salmon and Smashed Avocado
on Toasted Sourdough*

WESTERN SELECTIONS

Appetisers

- 🌿 **Mesclun Fruit Salad** \$14.00
With avocado, orange, dragon fruit, berries, roasted almond and sherry wine reduction
- 🐷 **Grilled Chicken Caesar Salad** \$16.00
With hard boiled egg, croutons, shaved Parmesan and bacon bits
- 👨‍🍳 **Pan-seared Foie Gras with Wine-poached Pear and Crème De Cassis Reduction** \$18.00
- Smoked Duck Classic Waldorf Salad** \$18.50
With caramelised walnuts and citrus dressing
- Smoked Salmon and Smashed Avocado on Toasted Sourdough** \$19.00
With mesclun salad and potato chips

Soups

- Soup of the Day** \$6.50
- 🌿 **Wild Mushroom with Truffle Emulsion** \$11.00
- Classic French Onion Soup Gratinée with Gruyère Cheese** \$12.00
- 👨‍🍳 **Seafood Bisque with Prawns and Scallops** \$12.50

WESTERN SELECTIONS

Sandwiches

All sandwiches are served with a side of chips

Chicken Chipolata Quesadilla **\$14.50**

With bell peppers, mushrooms, onions, cheddar, balsamic glaze and mesclun salad

🐷 **Prosciutto and Burrata on Toasted Sourdough** **\$15.00**

With arugula salad, balsamic glaze, and vine-ripened tomatoes

🌿 **Sourdough Sandwich** **\$15.00**

With zucchini, portobello mushroom, tomatoes, capsicum, cheddar and petite cress salad

🐷 **SCGH Triple-decker Club Sandwich** **\$17.00**

With smoked chicken, crispy bacon, egg, lettuce, tomatoes and mesclun salad

👨‍🍳 🐷 **Australian Grass-fed Beef Cheeseburger** **\$19.90**

With charcoal bun, bacon, egg, caramelised and sliced onions, lettuce, tomatoes, mesclun salad and fries

Australian Grass-fed Beef Cheeseburger



WESTERN SELECTIONS

Pizzas

🌿 Margherita	\$12.50
🐷 Hawaiian	\$12.50
🌿 Assorted Mushrooms with Minced Black Truffle	\$16.00
Seafood	\$16.00

Pastas

^Choice of Spaghetti or Organic Whole Wheat Penne

🌿 Cannelloni with Ricotta, Spinach and Sautéed Mushrooms	\$15.00
🐷 ^Carbonara Bacon and Parmesan	\$16.00
• Add \$1.50 for Poached Egg	
🌶️ 🐷 ^Smoked Pancetta and Mushroom Aglio Olio	\$16.00
🌿 ^Plant-based Meat Bolognese	\$18.00
👨‍🍳 ^Squid Ink Seafood	\$19.50
With tiger prawns, scallops and squid	
👨‍🍳 🌶️ ^Prawns and Scallops Aglio Olio	\$19.50

Spaghetti Carbonara Bacon and Parmesan



WESTERN SELECTIONS

Mains

- 🌿 **Vegetable Platter** \$18.00
 Tofu, pumpkin croquette, asparagus, mushrooms, sautéed spinach, vine tomatoes and ravioli
- Grilled Marinated Chicken** \$19.00
 Glazed with sticky pineapple BBQ sauce, mesclun salad and fries
- Breaded Fish Fillet** \$20.00
 With mesclun salad and truffle fries
- Pan-seared Salmon Fillet** \$30.00
 With barley miso, sea scallops, truffle mashed potatoes, vegetables and yuzu teriyaki sauce
- Braised Oxtail in Red Wine** \$30.00
 With truffle mashed potatoes and root vegetables
- 🐷 **Baby Back Ribs with Hickory BBQ Sauce** \$33.00
 With chicken cheese sausage, cress salad, coleslaw and fries
- Duck Confit** \$34.50
 With poached pear, asparagus, potatoes and crème de classic reduction
- 🐷 **Sous Vide Grilled Kurobuta Pork Chop** \$36.00
 With gochujang marinade, pineapple relish, spinach and mashed potatoes
- 👨‍🍳 **Pan-seared Chilean Cod Fillet** \$40.00
 With mirin sake marinade, fried enoki mushrooms, asparagus, mashed potatoes, capers and curry leaf reduction
- 👨‍🍳 **Grilled Cajun Rack of Lamb** \$40.00
 With garlic truffle ravioli and sautéed creamy spinach

Pan-seared Chilean Cod Fillet



ZI CHAR DELIGHTS

Oriental Soups

🌿 Winter Melon Soup	\$7.00
Seafood Winter Melon with Dried Scallop	\$9.00
Sichuan Hot and Sour Thick Soup with Crab Meat	\$10.00
Braised Fish Maw Soup with Scallop	\$10.00
Braised Seafood Thick Soup with Conpoy and Bean Curd	\$10.00
Double-boiled Chicken Soup with Ling Zhi and Bamboo Shoots	\$12.00

Bean Curd / Omelette / Vegetables

🌶️ Stir-fried Sweet Potato Leaves with Sambal Belachan	\$10.00
Wok-fried Pea Sprouts (Dou Miao) with Minced Garlic and Silver Fish	\$12.00
Chai Po Omelette	\$12.00
🐷 Crispy Eggplant with Pork Floss	\$12.00
Tomato Scrambled Eggs	\$12.00
🌶️🐷 Mala Tofu with Minced Meat and Okra	\$13.00
🐷 Homemade Spinach Bean Curd with Minced Meat and Shimeji Mushrooms	\$13.00
👨‍🍳 Poached Spinach with Assorted Eggs	\$14.00
Stir-fried Asparagus with Minced Garlic	\$14.00
Poached Mustard Greens in Superior Broth	\$14.00
Poached Crab Meat, Tofu and Luffa Melon with Egg White	\$16.00

Mala Tofu with Minced Meat and Okra





*Braised Glass Noodles with Tiger Prawns,
Scallions and Ginger*



ZI CHAR DELIGHTS

Seafood

	Steamed Sea Bass Fillet with Minced Ginger	\$16.00
	Steamed Sea Bass Fillet with Spicy Bean Paste	\$16.00
	Stir-fried Sliced Garoupa Fish	\$18.00
	• Choice of preparation: Black Bean Sauce / Scallions and Ginger / Curry Gravy / Sweet and Sour Sauce	
	Stir-fried Bean Curd and Prawns in Chilli Crab Sauce	\$18.00
	Braised Glass Noodles with Tiger Prawns, Scallions and Ginger	\$20.00
	Fried Tiger Prawns with Creamy Pumpkin Butternut Sauce	\$20.00
	Sautéed Scallops with Asparagus and Truffle Oil	\$24.00
	Fried Soon Hock (700-800gm)	\$38.00
	• Choice of gravy: Soy Sauce / Thai Chilli Sauce / Sweet and Sour Sauce	

ZI CHAR DELIGHTS

Meat

Marmite Fried Chicken	\$14.00
 Stir-fried Chicken with Dried Red Chilli and Peppercorn	\$14.00
Stir-fried Sliced Beef with Mushrooms	\$18.00
  Bitter Gourd with Pork in Black Bean Sauce	\$18.00
 Sweet and Sour Pork	\$18.00
 Coffee Pork Ribs	\$18.00
 Stir-fried Sliced Pork with Green Chilli	\$18.00
  Poached Sliced Beef with Glass Noodles in Sichuan Chilli Broth • Vegetarian option available	\$18.00
  Black Pepper Beef Tenderloin Cubes with Capsicum	\$26.00
Steamed Spring Chicken with Ginseng	\$28.00

Poached Sliced Beef with Glass Noodles in Sichuan Chilli Broth













*Singapore Laksa
with Tiger Prawns and Cockles*



ZI CHAR DELIGHTS

Noodles and Rice

Steamed Rice	\$1.50
 Singapore Laksa with Tiger Prawns and Cockles	\$11.00
• Add \$2.00 for Extra Cockles	
Fried Rice	
• Vegetarian	\$9.00
• Seafood with Salted Fish	\$11.00
• Beef	\$11.00
 Mee Goreng	
• Vegetarian	\$9.00
• Seafood	\$11.00
Vegetarian Hor Fun (Gravy or Dry)	\$9.00
Beef Hor Fun	
• Dry	\$11.00
• Silky Egg Gravy	\$12.00
Seafood Hor Fun	
• Dry	\$11.00
• Silky Egg Gravy	\$12.00
  Penang Fried Kway Teow with Cockles	\$12.00
• Add \$2.00 for Extra Cockles	
Hokkien Seafood Fried Mee Sua	\$12.00
 Sambal Seafood Rice with Silver Fish	\$12.00
 Hot and Sour Spicy Crab Meat Shanghai Ramen	\$13.00
  Fried King Prawn Hokkien Mee	\$13.00
 Hainanese Pork Chop Rice	\$13.00
 Beef Hor Fun with Bitter Gourd in Black Bean Sauce	\$14.00
Poached Rice with Sliced Garoupa Fish and Tiger Prawns in Golden Superior Broth	\$15.00
Sliced Garoupa Bee Hoon Soup (With Milk / Without Milk)	\$15.00

LIGHT BITES

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 Mala Cucumber with Minced Garlic and Peanuts	\$6.50
Chicken Ngho Hiang (6pcs)	\$7.00
 Sweet Potato Fries	\$8.00
Prawn Paste Mid-Joint Wings (6pcs)	\$8.00
 Truffle Fries with Parmesan	\$8.50
 Steamed Japanese Edamame (Lightly Salted)	\$9.00
 North Indian Vegetarian Samosas (4pcs)	\$9.50
 Vegetarian Jumbo Spring Rolls (4pcs)	\$9.50
 Chicken Masala	\$10.00
Fried Enoki Mushroom with Japanese Mayonnaise	\$10.00
 Spam Fries	\$10.00
 Sambal Tofu Cubes with Onions and Ikan Bilis	\$10.00
Fried Sotong Balls (6pcs)	\$10.00
 Buffalo Chicken Wings with Carrot and Celery Sticks (8pcs)	\$12.00
Breaded Fish Finger with Mesclun Salad and Caper Tartar Sauce	\$12.00
Wasabi Prawns (6pcs)	\$12.00
 Crispy Eggplant with Pork Floss	\$12.00
Salt and Pepper Crispy Eggplant	\$12.00
Fried Squid Tentacles with Cilantro Chilli Lime Sauce	\$12.00
 Roasted Red Fermented Bean Curd (Nam Yu) Pork	\$14.00
 Nyonya Otak-otak with Toasted Bread	\$15.00
Salt and Pepper Crispy Whitebait	\$15.00
 Beef Chilli Con Carne Nachos with Guacamole, Jalapeño and Melted Cheese	\$18.00
Cheese Platter	\$19.00
Crackers, vegetable crudités, dried fruits and nuts	
Chicken Satay	
• 6 Sticks	\$8.00
• 12 Sticks	\$14.00
 Pork Satay	
• 6 Sticks	\$8.00
• 12 Sticks	\$14.00
Mutton Satay	
• 6 Sticks	\$9.00
• 12 Sticks	\$16.00
Mixed Satay (12 Sticks)	\$15.00
• Choice of Meat: Pork and Chicken / Pork and Mutton / Mutton and Chicken	
• Additional items at \$1.00 each: Cheese Dip Salsa Satay Sauce Ketupat Cucumbers and Onions	
 Bar Platter for Two	\$26.00
Chicken tikka masala, fried squid with ginger sambal, grilled bratwurst sausage, salted egg yolk prawns and breaded fish fingers	

DESSERTS

12

Single Scoop / Double Scoop Gelato	\$5.00 / \$9.00
• Choice of flavour(s): Vanilla / Double Chocolate / Hazelnut Praline Chunk / Yuzu Sorbet	
Hot Yam Paste with Ginkgo Nuts	\$7.00
Chilled Lemongrass Jelly with Fruits	\$7.50
Snow Fungus Soup with Peach Gum and Pear	\$8.00
Chempedak Crème Brûlée with Vanilla Gelato	\$12.00
Baked Apple Crumble with Vanilla Gelato	\$12.50
Chocolate Lava Cake with Vanilla Gelato	\$12.50
Red Velvet Cheesecake with Rum & Raisin Gelato	\$12.50
Fresh Fruit Platter with Lime Sorbet	\$12.50
Cantaloupe, Strawberry, Watermelon, Kiwi & Grape	
☛ Chilled Soy Bean Curd Pudding with Vanilla Gelato in Whole Coconut	\$15.00
<i>Limited quantity available daily</i>	

*Red Velvet Cheesecake
with Rum & Raisin Gelato*

