

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 overlapping circles in a golden-brown color. The top-left and bottom-right corners feature a pattern of small circles, while the top-right and bottom-left corners feature a pattern of larger circles.

HANDMADE DIM SUM (LUNCH ONLY)

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
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



Baked Barbecue Pork Buns

HANDMADE FRIED DIM SUM

匠
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酥
香
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品

炸馒头	Fried Mantou (3 pcs)	\$3.00
蛋挞	Portuguese Egg Tarts (3 pcs)	\$8.00
👑 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
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



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



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 De-shelled Prawns \$22.00

任选虾烹调法

Choice of cooking method (Select One):

炒麦香

Cereal

酸甜酱

Sweet and Sour Sauce

黑椒酱

Black Pepper Sauce

石斑鱼片

Grouper Fish Fillet

\$26.00

任选虾烹调法

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

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

IMAGES USED ARE FOR ILLUSTRATION PURPOSES ONLY • PREVAILING GST APPLIES



Sweet and Sour Pork with
Lychee Balls

WOK-FRIED SPECIALITIES MEAT AND POULTRY

香
炒
臻
品
-
肉

鸡丁 任选虾烹调法	Chicken Choice of cooking method (Select One):	\$18.00
	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 任选虾烹调法	Sliced Beef Choice of cooking method (Select One):	\$26.00
	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
槟城炒河粉	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	\$16.00
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	\$18.00

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



SIDE DISHES

精選小碟

Fried Chicken Wings

		Per portion
🥥 腌芒果片	Pickled Mangoes	\$2.50
脆皮凤尾鱼	Crispy Anchovies	\$5.00
薯条	Choose one flavour:	
	🌿 原味	Original \$7.00
	🌿 松露	Truffle \$8.00
	🌿 紫菜奶油	Seaweed Butter \$9.00

🌿 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	Salt and Pepper Crispy Whitebait	\$9.80
🌶️ 鸡肉五香	Chicken Ngoh Hiang	\$10.00
炸鸡翅	Fried Chicken Wings with Chicken Rice Chilli Dip	\$10.00
炸鱿鱼圈	Calamari Rings with Signature Tartar Sauce	\$10.00
炸午餐肉薯条	Spam Fries with Honey Mustard Sauce	\$10.00
炸鱿鱼圈	Calamari Rings with Signature Tartar Sauce	\$10.00
椒盐什锦天妇罗蔬菜 (蟹味菇、肯尼亚豆、 花椰菜和西兰花)	Salt and Pepper Mixed Tempura Vegetables <i>Shimeji Mushrooms, Kenya Beans, Cauliflower and Broccoli</i>	\$10.00
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)	\$15.00 (12 Sticks)
综合沙爹 (猪肉+羊肉)	Mixed Satay ^ (Pork and Mutton)	\$15.00 (12 Sticks)

^All Satay comes with Satay sauce, Ketupat, Cucumbers and Onions

沙爹附加品	Add-ons for Satay:	\$1.00 (Each)
沙爹酱/饭团/	Satay sauce Ketupat Cucumbers and Onions	
小黄瓜和洋葱		

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

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Mango Pomelo Sago

TEAS AND TREATS

茶餘小品

普洱茶	Pu Er Tea (Black Tea)	Per person	\$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
清汤 （冷/热）	Cheng Tng (Cold / Hot)	Per portion	\$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
意式冰淇淋	Ice Cream	Single scoop	Double scoop
巧克力/香草/咸焦糖	Chocolate chip / Vanilla / Salted caramel	\$5.00	\$9.00

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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