

菜单

Dim Sum
@ Mandalay

Dim Sum & Chinese Specialities

NUSS
The Graduate Club

Images used are for illustration purposes only.

Terms and Conditions

- F&B vouchers and credits are accepted.
- NUSS credits may be used for payment of F&B promotions, banquets, and events.
- 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.*

The background is a light beige marbled paper with subtle, organic patterns. In the four corners, there are decorative elements: a semi-circular pattern of overlapping circles in the top-left and bottom-left, and a larger, more complex geometric pattern of overlapping circles in the top-right and bottom-right.

HANDMADE DIM SUM (LUNCH ONLY)

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



Vegetarian Bean Curd
Skin Rolls with Fungus (3 pcs)

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	Barbecued 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
臻
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 Barbecued 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
🌱🥒🌽 南瓜玉米粥	Pumpkin and Sweet Corn Congee	\$5.80
🌱🥒🌽 南瓜玉米瑶柱粥	Dried Scallop Congee with Pumpkin and Sweet Corn	\$6.80
🥚🐷 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	Barbecued Pork Cheong Fun	\$6.80

The background is a light beige marbled paper with subtle veins. In the four corners, there are decorative patterns of overlapping circles in a golden-brown color. The top-left and bottom-right patterns are partially cut off by the edges of the page.

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

可要求少盐、少油、少糖
Available with less salt, oil or sugar upon request.

		Per pax
🍄🌿 双菇菜胆汤	Double Mushroom and Chinese Greens Soup	\$7.00
🍄🌿 金汤海鲜羹	Golden Seafood Broth	\$8.80
🍄🌿 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
 青姜茸蒸鳕鱼	Steamed Cod in Scallions and Ginger Sauce with Seasonal Greens	\$20.00
  咖喱鱼头	Curry Fish Head	\$40.00
菜脯蒸鱼头	Steamed Fish Head with Preserved Radish	\$40.00
沙煲黑蒜一品窝	Claypot Braised Abalone, Fish Maw, Prawns and Shiitake Mushrooms with Black Garlic	\$48.00



Sweet and Sour Pork with
Lychee Balls

WOK-FRIED SPECIALITIES MEAT AND POULTRY

香
炒
臻
品

肉

鸡丁

Chicken

\$18.00

任选烹调法

Choice of cooking method (Select One):



黑椒酱

Black Pepper Sauce



宫保酱

Gong Bao Sauce with Dried Red Chilli

牛肉片

Sliced Beef

\$26.00

任选烹调法

Choice of cooking method (Select One):

炒鼓姜葱

Stir-fried with Ginger and Scallions



黑椒酱

Black Pepper Sauce

咕噜肉

Sweet and Sour Pork with Lychee Balls

\$16.00



砂煲豉汁凉瓜鸡丁

Claypot Braised Chicken with Bitter Gourd
and Black Bean Sauce

\$20.00

排骨王

Imperial Pork Ribs

\$20.00



铁板参巴牛肉

Stir-fried Sliced Beef with Sambal
and Onions served on a Hot Plate

\$26.00



豉汁苦瓜焖排骨

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 羹

WOK-FRIED SPECIALITIES VEGETABLES AND BEAN CURD

	田园时蔬 (芥兰/西兰花/苋菜苗)	Seasonal Vegetables Hong Kong Kai Lan / Broccoli / Chinese Spinach	\$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
🌶️🌱	素渔香茄子煲	Braised Eggplant with Plant-based Meat in Spicy Sauce	\$15.00
🌶️	参巴四大金刚	Stir-fried Four Treasures Vegetables with Sambal	\$16.00
🌶️	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	Classic Mapo Tofu with Minced Pork	\$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
🌱	上汤枸杞浸苋菜苗	Poached Chinese Spinach with Wolfberries in Superior Broth	\$16.00
	瑶柱扒时蔬	Poached Seasonal Greens topped with Dried Scallop Sauce	\$16.00



Egg Noodles Soup with Shrimp Dumplings

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 Dumplings (Dry / Soup)	\$13.00
 叻沙	Club Laksa	\$13.00
牛腩面	Braised Egg Noodles with Beef Brisket	\$14.00
海鲜滑蛋河粉	Stir-fried Seafood Hor Fun in Egg Sauce	Per portion \$12.00
牛肉滑蛋河粉	Stir-fried Beef Hor Fun in Egg Sauce	\$12.00
扬州炒饭	Yangzhou Fried Rice	\$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	\$18.00



Fried Chicken Wings

SIDE DISHES

精选小碟

		Per portion
脆皮凤尾鱼	Crispy Anchovies	\$5.00
薯条	Fries	
任选口味	Choice of flavour (Select One):	
	原味	Original \$7.00
	松露	Truffle \$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	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
炸鱿鱼须	Crispy Deep-fried Squid Tentacles	\$10.00
炸午餐肉薯条	Crispy Spam Fries with Mala Dip	\$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/ 小黄瓜和洋葱	Satay Sauce Ketupat Cucumbers and Onions	



Apple Pie with Vanilla Ice Cream

TEAS AND TREATS

茶餘小品

		Per person
普洱茶	<i>Pu Er Tea (Black Tea)</i>	\$1.80
菊花茶	<i>Chrysanthemum Tea</i>	\$1.80
铁观音茶	<i>Tie Guan Yin Tea</i>	\$1.80
茉莉花茶	<i>Jasmine Tea</i>	\$1.80

		Per portion
清汤 (冷/热)	<i>Cheng Tng (Cold / Hot)</i>	\$7.00
枸杞桂花糕	<i>Wolfberry Osmanthus Jelly (3 pcs)</i>	\$7.00
炸香蕉蜂蜜冰淇淋	<i>Banana Fritters with Honey and Ice Cream</i>	\$7.00
👑 杨枝甘露	<i>Mango Pomelo Sago</i>	\$7.00
苹果派伴香草雪糕	<i>Apple Pie with Vanilla Ice Cream</i>	\$8.00

		Single scoop	Double scoop
意式冰淇淋	<i>Ice Cream</i>	\$5.00	\$9.00
巧克力/香草/咸焦糖	<i>Chocolate Chip / Vanilla / Salted Caramel</i>		

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)

- Café on the Ridge (KRGH)

- The Bistro (SCGH)

- The Scholar Chinese Restaurant (KRGH)