




# THE NEST À LA CARTE MENU

Available from 11:00 to 20:00 (Last Order at 19:45)

## TEE OFF

	<b>CHICKEN WINGS</b> Marinated in a savory blend of spices and deep fried till crispy, served with belacan chilli	15.80
	<b>SINGAPORE SATAY</b> Choice of chicken, beef, lamb or pork skewers marinated in Asia spices, char-grilled to perfection, served with peanut sauce, cucumber, onion and ketupat Half Dozen One Dozen	12.80 20.80
	<b>FISH SKIN</b> Sautéed with salted egg yolk and chilli padi	13.80
	<b>CRISPY CHICKEN SKIN</b> Served with belacan chilli	11.80
	<b>PEEK GAI TOD PLA</b> Golden fried chicken wings served with lemongrass, lime leaf, and Thai chilli	15.80
	<b>TOP SHELL SALAD</b> Tossed with cucumber, onion, cilantro and Thai chilli sauce	11.80
	<b>PORK SAUSAGE</b> Sautéed with sliced onion	12.80
	<b>TORI MONO</b> Teriyaki chicken thigh on skewers (2 sticks)	9.80
	<b>FRENCH FRIES</b>	7.80



PEEK GAI TOD PLA



SINGAPORE SATAY



TOP SHELL SALAD



WAGYU BEFF SALAD

## OUT OF THE ROUGH

	<b>WAGYU BEEF SALAD</b> Grilled beef short plate tossed with broccolini, grilled mushroom, endive, corn, egg and vine tomatoes with Japanese sesame shoyu dressing	44.80
	<b>CAESAR SALAD</b> Crisp lettuce tossed in tangy Caesar dressing, served with croutons, freshly shaved Parmesan cheese and hard-boiled egg Optional add-ons: Grilled chicken breast Grilled prawns Smoked salmon	13.80 6.80 7.80 7.80
	<b>SINGAPORE ROJAK</b> A Singaporean delight with sliced turnips, pineapple, cucumber, kang kong, beansprouts, tau pok, guava, cuttlefish and you tiao, tossed with rojak prawn paste sauce and ground peanuts	11.80
	<b>CALIFORNIA SALAD</b> A crisp mesclun salad with arugula, black olives, grilled mushrooms, avocado, mixed tomatoes and chuka goma dressing	16.80
	<b>SALTED EGG BITTER GOURD</b> Sautéed with salted duck egg yolk, curry leaf, chili and butter	14.80



CAESAR SALAD




FISH SKIN



SEAFOOD LINGUINI AGLIO OLIO

## THE TRIPLE BOGEY

	<b>SEAFOOD LINGUINI AGLIO OLIO</b> Pasta tossed with prawns, calamari, fish, basil leaf, chilli, garlic and white wine, drizzled with truffle oil	23.80
	<b>PENNE CARBONARA</b> Creamy pasta tossed with bacon and chanterelle mushrooms	17.80



SINGAPORE ROJAK



PENNE CARBONARA

 CHEF'S RECOMMENDATION

 CONTAINS NUTS

 VEGETARIAN



THE NEST CHEESE BURGER



WAGYU STRIPLIN



GRILLED SALMON



CHICKEN CHOP

## PAR FIVE

### THE NEST CHEESE BURGER

Authentic American burger with 200 grams of wagyu beef patty char-grilled to perfection, topped with fresh lettuce, tomatoes, onions and melted cheddar cheese. Served with mixed salad and fries

22.80

### CHICKEN BURGER

Grilled kampong chicken breast fillet with Monterey Jack cheese, guacamole and Mexican tomato salsa, served with mixed salad and fries

18.80

### SAUSAGE IN A BUN

9-inch grilled pork sausage and bacon in a soft sesame seed bun, served with fries, mixed salad and caramelized onions

17.80

Optional add-ons:

Melted cheese

3.80

Chili con carne

3.80

### NEW YORK'S HOT DOG

Frankfurter topped with sauerkraut, spicy mustard and sautéed onion, served with fries and salad

15.80

### BACON AND EGG SANDWICHES

Toasted ciabatta bread with crispy bacon, avocado and eggs, served with mixed salad and fries

15.80

## MADE THE CUT

### THE NEST ANGUS RIBEYE

250 grams char-grilled Australian Angus ribeye, served with grilled vegetables and black pepper/mushroom sauce

33.80

### WAGYU STRIPLIN

250 grams char-grilled MB 6/7 Australian wagyu beef, served with grilled vegetables and black pepper/mushroom sauce

88.80

### NEW ZEALAND LAMB RACK

230 grams char-grilled spring lamb rack served with vegetable ratatouille, grilled vegetables and mint sauce

36.80

### BARRAMUNDI

Locally sourced barramundi fillet pan-seared, served with grilled vegetables, tomato, lemon wedges, mashed potato and saffron cream sauce

26.80

### COD FISH & CHIPS

Battered cod fish fillet served with mesclun salad, lemon wedges, fries and tartar sauce

30.80

### GRILLED SALMON

Norwegian salmon fillet with peppercorn and dill crust served with mashed potato, grilled vegetables and calamansi beurre blanc

26.80

### CHICKEN CHOP

Char-grilled chicken thigh served with grilled vegetables, black pepper sauce and mashed potatoes

22.80

## SIDES

### MESCLUN SALAD

4.80

### MASHED POTATOES

4.80

### SAUTÉED VEGETABLES

5.80

### FRENCH FRIES

4.80



SAUSAGE IN A BUN



BARRAMUNDI



NEW ZEALAND LAMB RACK



COD FISH & CHIPS



CHEF'S RECOMMENDATION



CONTAINS NUTS



VEGETARIAN



## OUT OF THE BUNKER



SEAFOOD HOR FUN



FRIED SEAFOOD  
KWAY TEOW



CHENDOL



AFFOGATO



WARM CHOCOLATE  
LAVA CAKE

	<b>X.O. FISH NOODLE SOUP</b>	16.80
	Double-boiled fish broth with evaporated milk, Toman fish fillet, preserved vegetables, tomatoes, spring onion, vermicelli and a dash of brandy	
	<b>SINGAPORE LAKSA</b>	16.80
	A flavorful and spicy Nonya-style laksa curry poured over thick rice vermicelli, cockles, glass prawns, tau pok, egg and fish cake, garnished with laksa leaves	
	<b>HAINANESE CHICKEN RICE</b>	16.80
	Boiled kampong chicken with fragrant chicken rice, beansprouts, tomato and cucumber, served with grated ginger, chili and chicken soup	
	<b>NONYA CHICKEN CURRY</b>	16.80
	Tender chunks of chicken and potatoes simmered in tangy coconut curry, served with steamed rice, papadum and achar	
	<b>BRAISED DUCK NOODLE SOUP</b>	18.80
	Traditional Teochew style braised duck with garlic, ginger, onion and Chinese herbs, yellow noodle tossed with duck's glaze, tau pok, egg and beansprout	
	<b>SEAFOOD/BEEF HOR FUN</b>	16.80
	Flat rice noodles wok-fried with vegetables, mixed seafood/beef and served with egg gravy	
	<b>PRAWN MEE SOUP</b>	18.80
	Chef's special prawn broth with yellow noodles, giant prawns, fish cake, egg, pork loin, bean sprouts and kang kong	
	<b>HOKKIEN MEE</b>	16.80
	Yellow noodle and vermicelli braised in shrimp broth with pork loin, prawns, squid, fish cake, chives and bean sprouts	
	<b>CHEF'S FRIED RICE</b>	15.80
	With char siew, shrimps, eggs, green peas, spring onion and carrot	
	<b>FRIED SEAFOOD KWAY TEOW</b>	16.80
	Wok-fried flat rice and yellow noodles with bean sprout, fish cake, Chinese sausage, eggs, chives, cockles and prawns in dark sweet sauce	
	<b>WANTON NOODLES</b>	15.80
	Hong Kong egg noodles served with chye sim, char siew belly and wonton Choice of: Dry or Soup	
	<b>SEAFOOD MEE GORENG</b>	16.80
	Spicy stir-fried yellow noodles with prawns, fish cake, squid, cabbage, chye sim, tomatoes and beansprout	
	<b>WOK FRIED VEGETABLES</b>	14.80
	Daily seasonal selection of vegetables: Chye sim with minced garlic Or Sambal kang kong	



SINGAPORE LAKSA



PRAWN MEE

## THE FINAL HOLE

	<b>ICE KACANG</b>	7.80
	Red beans, attap seeds (nipa palm seeds) and sweet corn kernels covered in finely shaved ice, drizzled with flavored syrup and topped with vanilla ice cream	
	<b>CHENG THNG</b>	6.80
	A refreshing dessert of dried fruits, sago, fungus, white nuts, dates and dry longan. Available hot or cold.	
	<b>CHENDOL</b>	6.80
	Shaved ice with chendol (pandan jelly), red bean and grass jelly drizzled with gula melaka (brown sugar syrup) and fragrant coconut milk	
	<b>ICE CREAM (PER SCOOP)</b>	4.80
	Choice of gelato vanilla, strawberry, chocolate and coconut	
	<b>AFFOGATO</b>	7.80
	Vanilla gelato, amaretti cookies, Valrhona chocolate pearls and a shot of hot espresso	
	<b>WARM CHOCOLATE LAVA CAKE</b>	12.80
	Delicious warm chocolate cake with oozing lava center, served with mixed berries and ice cream on the side	
	<b>NEW YORK CHEESE CAKE</b>	11.80
	House's creamy New York cheese cake served with mixed berries	
	<b>ICE JELLY</b>	6.80
	Shaved ice served with attap seeds (nipa palm seeds) and calamansi	



ICE KACHANG



NEW YORK CHEESE CAKE



CHEF'S RECOMMENDATION



CONTAINS NUTS



VEGETARIAN

# BEVERAGE MENU

## DRAFT BEER

Tsing Tao (Half pint / Full pint / Jug)	8.5 / 13 / 28
Asahi (Half pint / Full pint / Jug)	9.5 / 15 / 34
Heineken (Half pint / Full pint / Jug / Tower 3l)	8 / 14 / 34 / 88.8
Guinness (Full pint)	15
Sapporo (Half pint / Full pint / Jug)	9.5 / 15 / 34

## BOTTLED BEER

Sapporo	9
Heineken	9
Magners Cider	10.9
Hahn Super Dry	9

## SAKE / SHOCHU

Ozeki Hot Carafe 160ml ( <i>Small</i> )	15
Ozeki Hot Carafe 290ml ( <i>Big</i> )	30
Ozeki 1.8 Ltr	138
Dassai 45 Junmai Daiginjo 300ml	68
Dassai 45 Junmai Daiginjo 720ml	118
Dassai 45 Junmai Daiginjo 1.8 Ltr	228
Tamano Hikari Junmai Daiginjyo 300ml	72
Tamano Hikari Junmai Daiginjyo 720ml	128
Tamano Hikari Junmai Daiginjyo 1.8 Ltr	248
Tomino Hozan ( <i>Shochu</i> ) 720ml	148
Ichiko Mugi Shochu 720ml	108
Junmai Ginjo 300ml	68

## WHISKY

Johnnie Walker Black Label ( <i>glass / bottle</i> )	12 / 138
Macallan 12 Yrs	278
Dalmore 12 Yrs	268
Chivas 18 Yrs	258
Single Malt Miyagikyo	228
Single Malt Yoichi	228
Taketsuru Pure Malt	228
XR 21Yrs	288
Mortlach 16 Yrs	288
Glenlivet 18 Yrs	288

## GIN

Gordon's Dry ( <i>glass / bottle</i> )	12 / 138
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## VODKA

Smirnoff Classic ( <i>glass / bottle</i> )	12 / 138
Grey Goose	218
Belvedere	218

## COGNAC

Martell Cordon Bleu	488
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## SOFT DRINK

Coke / Coke Light / Coke Zero / 7-Up / Club Soda / Tonic / Ginger Ale	2.9
100 Plus / Pocari Sweat	3.9
Thirst Quencher / Redbull	3.9

## MINERAL WATER

San Pellegrino ( <i>Sparkling Water, 500ml</i> )	4.9
Evian ( <i>Still, 750ml</i> )	5.5

## FRESHLY SQUEEZED JUICE

Fresh Juice Glass* ( <i>Carrot / Green Apple / Orange / Watermelon</i> )	9
Fresh Juice Jug*	24
Mix Fresh Juice Glass*	12
Mix Fresh Juice Jug*	27

\* Additional charge of **\$0.50 per glass** and **\$2 per jug** for juices without ice

## LAVAZZA COFFEE

Long Black	4.2
Espresso	4.2
Double Espresso	6.2
Cappuccino	6.2
Latte	6.2
Mocha	6.2

## TEA BY THE POT

English Breakfast / Earl Grey / Peppermint / Chamomile / Classic Green	4.5
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## OTHER BEVERAGES

Teh Tarik	4.2
Hot Chocolate	4.5
Almond Cream	5.2
Honey Lemon ( <i>Cold / Hot</i> )	6.2
Ice Lemon Tea	4.2

## HOUSE POUR WINES

Blowfish Chardonnay, Australia ( <i>glass / bottle</i> )	12 / 58
Blowfish Shiraz, Australia ( <i>glass / bottle</i> )	12 / 58
Saint Clair Sauvignon Blanc, Marlborough, New Zealand ( <i>glass / bottle</i> )	18 / 88

## CHAMPAGNE & SPARKLING WINES

Zonin Prosecco Special Cuvée, Italy ( <i>glass / bottle</i> )	18 / 88
Moet & Chandon, France	168
Veuve Clicquot Brut, France	188

## WHITE WINES

Cloudy Bay Sauvignon Blanc, Marlborough, New Zealand	88
Domaine Christian Moreau Chablis, France	108
Marrenon Petula Luberon Rose, France	88
Oyster Bay Marlborough Sauvignon Blanc, New Zealand	88

## RED WINES

Château Vaugelas Corbières, Languedoc – Roussillon, France	88
Saint Clair Pinot Noir, Marlborough, New Zealand	88
Morambro Creek Cabernet Sauvignon Padthaway, Australia	108
Morambro Creek Shiraz Padthaway, Australia	108



# JAPANESE À LA CARTE MENU

Available from 11:00 to 20:00 (Last Order at 19:45)



EDAMAME



SASHIMI SALAD



MAGURO

## APPETISERS

<b>EDAMAME</b> Green soy beans	7.5
<b>CHAWANMUSHI</b> Steamed egg custard	7.5



CHAWANMUSHI

## SALADS

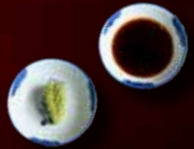
<b>SASHIMI SALAD</b> Mixed greens with assorted sashimi and a dash of homemade dressing.	30.8
<b>TOFU</b> Mixed greens with silken tofu topped with bonito flakes, baby sardine and Goma dressing.	16.8

## SASHIMI

<b>HOTATE</b> Japanese scallop (3pcs)	22.8
<b>SHAKE</b> Salmon (5pcs)	22.8
<b>AMAEBI</b> Sweet prawn (5pcs)	22.8
<b>MAGURO</b> Tuna fish (5pcs)	23.8
<b>KAMPACHI</b> Yellow tail (5pcs)	24.8
<b>MADAI</b> Sea bream (5pcs)	23.8
<b>IKURA</b> Salmon roe	25.8
<b>MINI SASHIMORI</b> 3 assorted types, 3 pcs each	44.8
<b>SASHIMORI</b> 5 assorted types, 3 pcs each	61.8



IKURA



SASHIMORI

## SUSHI COUNTER

<b>TAMAGO</b> Egg	4.8
<b>SHAKE</b> Salmon	5.8
<b>TOBIKO</b> Flying fish roe	6.8
<b>TAKO</b> Octopus	5.8
<b>UNAGI</b> River eel	7.8
<b>MAGURO</b> Tuna	8.8
<b>HOTATE</b> Scallop	7.8
<b>TAI</b> Sea bream	7.8
<b>KAMPACHI</b> Yellow tail	9.8
<b>AMAEBI</b> Sweet prawn	6.8
<b>IKURA</b> Salmon roe	11.8
<b>SUSHI PLATTER REGULAR</b> 5 pcs of assorted sushi	29.8
<b>SUSHI PLATTER DELUXE</b> 9 pcs of assorted sushi	44.8

## MAKIMONO

<b>OSHINKO MAKI</b> Pickle radish maki	7.8
<b>KAPPA MAKI</b> Japanese cucumber maki	7.8
<b>TEKKA MAKI</b> Tuna maki	13.8
<b>CALIFORNIA MAKI</b> Crab stick and avocado maki	16.8
<b>KANI KARAAGE MAKI</b> Deep fried soft shell crab maki	23.8
<b>EPI TEMPURA MAKI</b> Deep fried prawn maki	23.8
<b>SALMON ABURI MAKI</b> Salmon with roe maki	29.8
<b>THE NEST MAKI</b> The Nest signature sushi and maki roll	36.8

MAGURO



AMAEBI



KAMPACHI



THE NEST MAKI



SALMON



HOTATE



SALMON  
ABURI MAKI



SUSHI PLATTER  
DELUXE



## NOODLE AND RICE

**TSUKE** 18.8  
Hot udon

**CHARSIEW RAMEN** 22.8  
Japanese ramen and roasted pork with homemade chicken broth.

**KATSU CURRY** 22.8  
Deep fried pork loin with curry sauce, served with steamed rice and miso soup.

**TORI CURRY** 22.8  
Deep fried chicken thigh with curry sauce served with steamed rice and miso soup.

**CHIRASHI DON** 34.8  
Kampachi, amaebi, maguro, salmon, kani stick, yakita mago, hotate, unagi and ikura. Served with rice and miso soup.

### SIDES

Japanese Rice 3.5

Miso Soup 3.5

Salmon Teriyaki 20.8

Wagyu Beef Kalbi 33.8



GRILLED FISH SET



WAGYU KALBI SET

## LUNCH TEISHOKO

(Available from 11:00 – 14.30)

**RAMEN SET** 26.8  
Ramen noodle with chicken broth, hiyayako, California maki, mixed greens, pickles and fruits.

**UDON SET** 26.8  
Hot udon noodle with chicken broth, hiyayakko, California maki, mixed green, pickles and fruits.

**GRILLED FISH SET** 28.8  
Salmon teriyaki, hiyayakko, chawanmushi, mixed salad, steamed rice, miso soup, pickles and fruits.

**WAGYU KALBI SET** 44.8  
Grilled wagyu beef with housemade bbq sauce, hiyayakko, chawanmushi, mixed salad, steamed rice, pickles and fruits.

**CHIRASHI DON SET** 44.8  
Kampachi, sushi ebi, maguro, salmon, kani stick, yakitamago, hotate, unagi and ikura. Served with rice, hiyayakko, chawanmushi, mixed salad, pickles, fruits and miso soup.



RAMEN SET



UDON SET



CHIRASHI DON SET