

NUSS
The Graduate Club

The Restaurant @ Mandalay

Within the nostalgic setting of the architectural heritage of a 1930s black and white bungalow, savour the distinctive flavours of our unique selection of Hainanese-English cuisines inspired by classic time-honored recipes to rekindle the taste of a bygone era with a modern twist.

Images used are for illustration purposes only.

Terms and Conditions

- Only available for lunch and dinner.
- 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.*





Seared Australia Scallops

Salads & Appetisers

 Classic Caesar	\$11.00
Served with anchovy dressing, shaved parmesan, garlic croutons and bacon	
 Roasted Portobello Mushroom	\$12.00
Topped with pesto and mozzarella, served with mixed garden greens and sesame dressing	
Seared Australian Scallops	\$13.00
Mixed salad, fennel, apple with shaven parmesan cheese and orange vinaigrette	
Tomato Burrata Salad	\$14.00
Served with avocado and basil and champagne vinaigrette	
Escargots à la Bourguignonne (6 pcs)	\$16.00
Baked with garlic herb butter	
Octopus Carpaccio	\$18.00
Mesclun salad, cherry tomato confit and yuzu soy vinaigrette	


Soups

Soup of the Day (Local)	\$8.00
 French Onion	\$8.00
 Cream of Wild Mushrooms	\$8.00
Lobster Bisque	\$12.00


 Vegetarian |  Spicy |  Contains Pork

Burgers & Sandwiches

Flamed Camembert Cheese **\$12.00**
With tangy sweet tomatoes, mesclun salad and truffle paste on sourdough bread

 **MGH Club Sandwich** **\$13.00**
With smoked chicken, crispy bacon, fried egg, lettuce and tomatoes

Philly Cheesesteak **\$16.00**
With sliced roast beef, melted cheese, bell peppers and onion with mayonnaise

 **Plant-based Beef Sandwich** **\$16.00**
Plant-based sliced beef with shiitake mushrooms, capsicums, cherry tomatoes on ciabatta bread

Fish Burger **\$16.00**
With sliced cheese, gherkins, tomatoes, lettuce with tartar sauce

 **The Traditional Hamburger** **\$18.00**
With Wagyu beef patty, melted cheese, fried egg and crispy bacon on sesame bun

Add-ons **\$2 each**
Mozzarella | Bacon strip | Fried egg

Philly Cheesesteak



Fish & Seafood

Fish & Chips

Battered Haddock fillet served with salad and fries

\$18.00

Salmon Fillet with Cream Sauce

With asparagus and roasted potatoes

\$25.00

Pan-seared Miso Cod

With sautéed asparagus, shimeji mushrooms and tomato beurre blanc sauce

\$32.00

Steak

Hamburger Steak

Butter-glazed vegetables, fries and mushroom sauce

\$18.00

100 Days Grain-fed Beef Sirloin - 280gm

Butter-glazed broccoli, carrots, brussels sprouts, roasted potatoes and pepper sauce

\$29.00

Grilled Australian Pasture-fed Ribeye - 300gm

Butter-glazed broccoli, carrots, brussels sprouts, roasted potatoes and pepper sauce

\$34.00

Australian Grain-fed Angus Tomahawk MB2 - 750gm, for 2 persons

Served with soup of the day, straight-cut fries, roasted kenny beans, cauliflower, butter-glazed corn and brown sauce

\$118.00

Add-ons

Broccoli | Fries | Asparagus | Macaroni Cheese

Brussels Sprouts | Roasted Potatoes | Mashed Potatoes

\$2 each

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Grills & Entrées

Hainanese Chicken Chop

Served with butter-glazed broccoli, carrots, brussels sprouts, fries and brown sauce

\$14.00

Herb-roasted Boneless Chicken Leg

With vegetables, roasted potatoes and brown sauce

\$15.00

Oxtail Stew

Served with glazed carrots, celery, broccoli and mashed potatoes

\$25.00

Grilled Australian Spiced T-Bone Lamb

With truffle mashed potatoes and roasted vegetables

\$26.00

Roasted Berkshire Pork Chop

With carrots, broccoli, roasted potatoes and brown sauce

\$26.00

Oven-roasted French Duck Leg Confit

With lentils, roasted cauliflower and au jus

\$28.00

Chef's Platter for 2 persons

T-Bone lamb, roasted chicken chop and salmon fillet.
Served with roasted vegetables, fries and brown sauce



\$59.00

Oven-roasted French Duck Leg Confit



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Pastas

-  **Plant-based Bolognese** **\$15.00**
With asparagus, mushrooms and bell peppers in a smoky harissa sauce
-  **Prawn Aglio Olio** **\$15.00**
Sautéed with bell peppers, mushrooms, sun-dried tomatoes, garlic and chilli flakes
- Traditional Bolognese** **\$15.00**
Juicy ground beef in a tangy bolognese sauce
- Squid Ink Linguine** **\$18.00**
With sautéed prawns, scallops, mushrooms and capsicums in a tomato herb sauce
- Beef Short Rib and Mushroom Ragu Linguine** **\$18.00**



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Local Favourites

-  **Hainanese Chicken Curry** **\$10.00**
Served with jasmine rice and vegetables
-  **Plant-based Sambal Fried Rice** **\$11.00**
With plant-based meat and mushrooms
-  **Chef's Hainanese Pork Chop** **\$11.00**
Served with jasmine rice, diced potatoes, green peas and homemade tomato sauce
-   **XO Fried Rice with Crispy Whitebait** **\$11.00**
With prawns and sunny side up egg
-  **Char Kway Teow** **\$11.00**
With Chinese sausage, prawns, cockles and squid
-  **Traditional Laksa** **\$12.00**
With prawns, shredded chicken, cockles, fish cakes and taupok
- Seafood / Beef Hor Fun (Dry / Gravy)** **\$12.00**
With prawns and squid or beef, with vegetables
- Jumbo Shrimp Wanton Noodle Soup** **\$13.00**
- Beef Rendang** **\$14.00**
With papadum, achar, sambal long beans and fragrant rice
-  **Braised Plant-based Chicken** **\$15.00**
Tofu and vegetables in superior broth, served with fragrant rice
- Fried Sliced Grouper Fish Bee Hoon Soup** **\$15.00**
- Fish Head Curry (half head 600gm), for 2 persons** **\$36.00**
With eggplant, lady's fingers, bean curd and taupok. Served with fragrant rice

**Jumbo Shrimp Wanton
Noodle Soup**





Popcorn Chicken
With salted egg mayonnaise

Light Bites

 French Fries	\$7.00
Truffle Fries Topped with grated parmesan cheese	\$8.00
Golden Bulgogi Fries Topped with chicken bulgogi and nacho cheese	\$8.00
Garlic Bread (8pcs)	\$8.00
Marinated Top Shell Served with Thai chilli sauce	\$8.00
Popcorn Chicken With salted egg mayonnaise	\$8.00
 Indian Vegetarian Samosas (5pcs) Served with mint sauce	\$9.00
 Spam Fries Served with mala sauce	\$9.80
 Tauhu Goreng With shredded carrots, cucumber and peanut sauce	\$10.00
Crispy Squid Tentacles Served with curry mayonnaise	\$10.00
Wasabi Prawns (5 pcs) With mayonnaise	\$10.00
Chicken Ngoh Hiang Served with sambal chilli	\$10.00
Inche Kabin Wings Served with chicken rice dip	\$10.00
 Roasted Pork Served with black sauce and chef's special dip	\$10.00
Chicken Satay	\$8.00 (6 sticks) / \$14.00 (12 sticks)
 Pork Satay	\$8.00 (6 sticks) / \$14.00 (12 sticks)
Mutton Satay	\$9.00 (6 sticks) / \$16.00 (12 sticks)
 Mixed Satay (Chicken and Pork)	\$14.00 (12 sticks)
Mixed Satay (Chicken and Mutton)	\$15.00 (12 sticks)
 Mixed Satay (Pork and Mutton)	\$15.00 (12 sticks)
Add-ons	\$1 each
Satay sauce Ketupat Cucumbers and Onions	

Desserts

Banana Fritters with Honey and Salted Caramel Gelato	\$7.00
Cheng Tng (Hot / Cold)	\$7.00
English Apple Crumble with Vanilla Gelato	\$9.00
Chempedak Crème Brûlée with Vanilla Gelato	\$9.00
Chocolate Fondant Cake with Vanilla Gelato	\$10.00
Tiramisu Mousse Cake	\$12.00
Gelato (Single / Double Scoop)	\$5.00 / \$9.00
Choice of: Chocolate Chip Vanilla Salted Caramel	

Beverages

Juices	Glass
Cranberry / Lime / Mango / Orange / Pineapple / Tomato	\$4.20
Soft Drinks	\$3.80
Coke / Coke Zero / Tonic / Soda / Sprite / Ginger Ale / Ginger Beer	

Cold Beverages

Iced Tea	\$4.00
Iced Honey Lemon	\$4.00
Iced Lemon Tea	\$4.00
Iced Milo	\$4.20
Iced Coffee	\$4.20
Iced Cappuccino	\$4.20
Iced Latte	\$4.20

Hot Beverages

Coffee / Tea	\$4.00
Honey Lemon	\$4.00
Milo	\$4.20
Cappuccino	\$4.20
Double Espresso	\$4.20
Latte	\$4.20
TWG Tea (Teabags)	\$4.50
TWG Chamomile / TWG Earl Grey / TWG English Breakfast	
TWG Grand Jasmine / TWG Moroccan Mint / TWG Sencha	

<u>Mineral Water</u>	Bottle
Perrier Water	\$4.00
Vittel	\$4.00
<u>Shooters</u>	Glass
B-52	\$9.00
<u>Draught</u>	Full Pint
Guinness	\$10.00
Heineken	\$9.00
<u>Ale / Beer / Stout</u>	Bottle
Asahi	\$8.00
Corona	\$8.30
Erdinger (Dark / Light)	\$11.00
Guinness Stout	\$8.00
Hoegaarden	\$8.30
Kirin Ichiban	\$7.00
Kronenbourg 1664	\$8.30
Tiger Crystal	\$7.00
Bucket of 6	\$36.50
Choice of Kirin Ichiban, Kronenbourg 1664, Corona, Asahi, Hoegaarden, Tiger Crystal, Guinness Stout or assorted	
<u>Mocktails</u>	Glass
Fruit Punch	\$5.50
Governor's Smile	\$5.50
Gunner	\$5.50
Lemon Lime Bitters	\$5.50
Shirley Temple	\$5.50
Tutti Frutti	\$5.50
Virgin Mary	\$5.50

Cocktails

	Glass
Black Russian	\$9.50
Bloody Mary	\$9.50
Blue Lagoon	\$9.50
Brandy Alexandra	\$9.50
Brown Cow	\$9.50
Daiquiri	\$9.50
Flaming Lamborghini	\$21.00
Gimlet	\$9.50
Grasshopper	\$9.50
Graveyard	\$19.00
Kir	\$9.50
Long Island Tea	\$14.00
Mai Tai	\$12.00
Manhattan	\$12.00
Margarita	\$12.00
Milky Way	\$12.00
Mangorita	\$9.50
Mojito	\$9.50
Negroni	\$14.00
Old Fashioned	\$12.00
Rusty Nail	\$9.50
Screwdriver	\$9.50
Sex in the City	\$9.50
Singapore Sling	\$12.00
Snowball	\$9.50
Tequila Summer	\$10.00
Tequila Sunrise	\$10.00
Vodka Lime	\$9.50
Waterfall	\$21.00
Whisky Sour	\$9.50
White Russian	\$9.50

Hot Liqueur Coffee

Cafe Royale	\$8.00
Irish Coffee	\$8.00

Tequila

	Glass	Bottle
Sauza Extra Gold	\$5.80	\$128.00

Liqueurs

DOM Benedictine	\$7.50	\$108
Drambuie	\$7.50	\$95
Galliano	\$7.50	\$95
Grand Marnier	\$7.50	\$95
Kahlúa	\$7.50	\$95
Malibu Coconut Rum	\$7.50	\$95
Midori Melon	\$7.50	\$95
Orange Curacao	\$7.50	\$95
Peach Brandy	\$7.50	\$95
Sambuca	\$7.50	\$95
Southern Comfort	\$7.50	\$100

Aperitifs

Campari	\$7.00	\$110.00
Martini Rosso	\$7.00	\$100.00
Noilly Prat	\$7.00	\$100.00
Pernod	\$7.00	\$100.00
Pimm's No. 1	\$7.00	\$100.00

Ports

Cockburn's Special Reserve	\$5.80	\$90.00
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Gin

Bombay Sapphire	\$7.00	\$115.00
Gilbey's - Housepour	\$6.00	\$98.00
Roku	\$8.00	\$128.00

Vodka

Smirnoff - Housepour	\$6.00	\$98.00
Grey Goose Original Premium	\$8.00	\$150.00

Rum

	Glass	Bottle
Bascardi Light	\$7.00	\$100.00
Cruzan Rum	\$7.00	\$110.00
Myer's Dark Rum	\$7.00	\$110.00

Cognac

Courvoisier VSOP - Housepour	\$7.00	\$100.00
Martell VSOP	\$8.80	\$177.00
Martell Cordon Bleu	\$23.00	\$488.00

Bourbon / Rye / Irish

Canadian Club	\$5.80	\$108.00
Jack Daniel's - Premium Housepour	\$8.00	—
Jim Beam White Label - Housepour	\$6.00	—
John Jameson	\$6.00	\$115.00

Guild House Martini

Apple Sour Martini	\$9.50	—
Dry Martini	\$9.50	—
Lychee Martini	\$9.50	—
Melon Martini	\$9.50	—

Blended Whisky

Chivas Regal 12 Years	\$6.00	\$118.00
Chivas Regal 18 Years	\$10.00	\$178.00
Chivas Regal Royal Salute	\$18.00	\$298.00
Johnnie Walker Black Label - Housepour	\$6.00	\$98.00
Johnnie Walker Gold Label Reserve	—	\$147.00
Hibiki Harmony	—	\$310.00
Monkey Shoulder	\$8.00	\$138.00

Single Malt Whisky

Abelour 12 Years	\$9.00	\$179.00
Auchentoshan Three Wood	\$11.00	\$220.00
Balvenie Double Wood 12 Years	\$9.00	\$179.00

Single Malt Whisky

	Glass	Bottle
Balvenie Caribbean Cask 14 Years	\$13.00	\$261.00
Benriach 12 Years Single Malt Scotch Whisky Three Cask Matured	\$9.00	\$168.00
Bowmore 12 Years	\$9.00	\$177.00
Coal Ila 12 Years	\$9.00	\$178.00
Glendronach 12 Years	\$10.00	\$158.00
Glendronach 18 Years	\$16.00	\$288.00
Glenfiddich Malt	\$8.00	\$158.00
Glenmorangie The Lasanta 12 Years	\$9.00	\$168.00
Glenmorangie 14 Years	\$10.00	\$236.00
Glenmorangie Signet	\$19.00	\$388.00
Glenrothes 12 Years	\$8.00	\$147.00
Glenlivet 12 Years	\$8.00	\$162.00
Glenlivet 15 Years	\$12.00	\$208.00
Glenlivet 18 Years	\$16.00	\$278.00
Highland Park 12 Years	\$9.00	\$171.00
Highland Park 18 Years	\$19.00	\$353.00
Laphroaig 10 Years	\$8.00	\$190.00
Macallan 12 Sherry Oak Cask	\$12.80	\$228.00
Mortlach Rare Old Malt	\$8.00	\$177.00
Nikka Barrel	–	\$138.00
Oban 14 Years	\$9.00	\$206.00
Singleton 12 Years	\$8.00	\$98.00
Talisker 10 Years	\$8.00	\$163.00
Talisker 18 Years	\$15.00	\$318.00
Tamdhu 10 Years	\$10.00	\$198.00
The Chita Whisky	\$8.00	\$150.00
The Dalmore 12	\$11.00	\$229.00
The Dalmore 15	\$15.00	\$288.00
Hakashu Distiller's Reserve	\$15.00	\$310.00
Yamazaki Distiller's Reserve	\$15.00	\$328.00

Bring Your Own Bottle*

Hard Liquor Corkage Fee at \$40 per bottle (500ml-750ml)

[*Strictly at The Restaurant @ Mandalay only.]