



NUSS
The Graduate Club

Café on the Ridge

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.*



Fragrant Pear and Gorgonzola Cheese

Salads

\$

NUSS Caesar Salad

Romaine lettuce, bacon, soft-boiled egg, croutons and Parmesan tuiles

- Add \$3.00 for Smoked Salmon
- Add \$2.00 for Cajun Sliced Chicken

8.50

Compressed Watermelon

Mesclun salad, caramelised walnut, kalamata olives, feta cheese and balsamic reduction

10.50

Kerabu Pomelo Salad with Tiger Prawns

White and Pink pomelo, ice lettuce with sour plum dressing

11.00

Fragrant Pear and Gorgonzola Cheese

Mesclun, caramelised walnut, cherry tomatoes and vinaigrette dressing

11.00

 Vegetarian |  Spicy |  Contains Pork |  Chef's Recommendation

Soups

\$

 **Cream of Wild Mushroom**

7.00

- Add \$2.00 for Puff Pastry Crust

 **Seafood Tom Yam Soup in Coconut Husk**

11.50

Prawns, squid, white clams, blue mussels, sliced fish cooked with coconut water

 **Fresh Mutton Soup**

12.00

Served with sliced char-grilled milk bread

Fresh Mutton Soup





The Graduate Grilled Triple Club Sandwich

Panini (Bread Culture)

\$

Guacamole on Toast

Toasted multigrain bread, topped with homemade guacamole, dukkah, feta cheese, fresh dill, with a side of crispy sweet potato chips

11.00

Tandoori Chicken

Panini stuffed with boneless Tandoori Chicken, cucumbers, tomatoes, mint yoghurt and raita

12.00

The Graduate Grilled Triple Club

Bacon, ham, chicken, sliced tomatoes, sunny-side up, cheddar in Japanese Milk Bread

12.00

Plant-based Grilled Gyu

Panini stuffed with plant-based steak, jalapenos, gherkins, red onions, tomatoes, black olives, honey mustard, served with a side of crispy sweet potato chips and salad

14.00

 Vegetarian |
  Spicy |
  Contains Pork |
  Chef's Recommendation

Light Bites

\$

 **Tauhu Goreng**

5.50

Cuttlefish Tauhu Goreng

8.00

Curly Fries

Served with cheese dip

6.00

 **Jumbo Spring Rolls (3 pcs)**

Served with sweet sauce and Thai chilli dip

6.00

Chicken Satay (6 sticks / 12 sticks)

8.00 / 14.00

Beef Satay (6 sticks / 12 sticks)

8.50 / 14.50

Add-ons at \$1.00 each:

- Satay Sauce
- Ketupat
- Cucumbers and Onions

Crispy Chicken Wings (6 pcs)

Served with Thai chilli dip

10.00

Cuttlefish Tauhu Goreng





Kent Ridge Smoked Beef Brisket Charcoal Burger


 Vegetarian |  Spicy |  Contains Pork |  Chef's Recommendation

Burgers/Wraps

\$

Mexican Chicken Wrap 11.00

Cajun chicken, avocado, black beans, corn, cheese, with a side of crispy sweet potato chips and salad

 **Cheesy Korean BBQ Chicken Wrap** 11.00

BBQ chicken, mesclun, mozzarella cheese, kimchi, with a side of crispy sweet potato chips and salad

 **Kent Ridge Smoked Beef Brisket Charcoal Burger** 19.00

With Coleslaw and Russian sauce on a charcoal bun with a side of fries and salad

  **Plant-based Crispy Patties** 19.00

Double patty with Russian sauce on a Brioche Bun with tomatoes and guacamole with a side of fries and salad

 **NUSS Wagyu Burger, Marbling 4/5** 23.00

Bacon, sunny side egg, cheese, coleslaw, caramelised onion on brioche bun with a side of fries and salad

NUSS Wagyu Burger, Marbling 4/5






NUSS Margherita



 Vegetarian |
  Spicy |
  Contains Pork |
  Chef's Recommendation

Rustic Pizzas

\$

- | | |
|---|-------|
|  NUSS Margherita | 13.00 |
| <i>Roasted cherry tomatoes, sun-dried tomato pesto, grated mozzarella cheese and fresh basil</i> | |
|  Spicy Korean BBQ Chicken | 15.00 |
| <i>Sliced chicken, kimchi, mozzarella cheese, Korean BBQ sauce, and scallions</i> | |
| Hawaiian Pizza | 17.00 |
| <i>Pomodoro sauce, black olives, grilled pineapple, chicken ham and mozzarella cheese</i> | |
|  Peperoncini | 19.00 |
| <i>Marinara sauce, beef pepperoni and mozzarella cheese</i> | |
| Truffle and Mushroom Pizza | 28.00 |
| <i>Mushrooms, white truffle sauce, truffle oil and mozzarella cheese</i> | |

Peperoncini





Jamaican Fish and Chips

 Vegetarian |  Spicy |  Contains Pork |  Chef's Recommendation

Western Fare

\$

Chicken Pot Pie

12.00

Chicken chunks with green peas, onions, leeks, celeries, carrots, potatoes and tarragon

Grilled Whole Chicken Leg

13.50

Roasted russet potatoes, beetroot purée, mustard and white wine sauce

All Day Breakfast

16.00

Chicken Bratwurst, streaky bacon, sunny-side ups, hash brown, baked beans, sautéed mushrooms, grilled tomato with two slices of toast

Grilled Pork Chop

18.00

Mashed potatoes, sautéed vegetables and mustard wine sauce

Pan-seared Barramundi

19.00

Baba ganoush, tzatziki, and curry oil

Slow Braised Oxtail

20.00

Hainanese-style Oxtail served with roasted vegetables and mashed potatoes

Jamaican Fish and Chips

23.50

Haddock fillet marinated with Jamaican jerk spices, served with fruity coleslaw, Jamaican tartar sauce, crushed green peas and a side of fries

Black Angus Beef Striploin MB2+

25.00

Comes with fries, sautéed vegetables and choice of mushroom or black pepper sauce

Beef Cheeks (200gm)

28.00

Sous vide for 48 hours, served with home made mashed potatoes, caramelised mushrooms and garden vegetables

Beef Cheeks





Beef Lasagna

**Oven-baked
Baked Cajun Chicken**



Choice of: Herb rice or Penne

Fresh mushrooms, capsicums, béchamel sauce and mozzarella cheese

\$

13.00

Italian Pork Sausage with Tomatoes

  Penne with green peas and mozzarella cheese

15.00

Beef Lasagna

 Pasta layered with beef ragù and béchamel sauce, topped with grana padano and mozzarella cheese

18.50

 Vegetarian |  Spicy |  Contains Pork |  Chef's Recommendation

Pastas

\$

- | | |
|--|--------------|
|  Aglio Olio[^]
<i>Broccoli, capsicums, mushrooms and carrots</i> | 12.00 |
|  Curried Crab Meat Pappardelle
<i>Crabmeat in creamy curry sauce topped with curry oil</i> | 14.00 |
| Beef Bolognese[^]
<i>Tomato and minced beef sauce topped with freshly grated garana padano cheese</i> | 14.00 |
|  Seafood Aglio Olio[^]
<i>Squid, prawns, scallops, black mussels and white clams</i> | 16.00 |
|   Singapore Chilli Crab[^]
<i>Crab meat, crispy soft shell crab, spring onions and Singapore chilli crab sauce</i> | 18.00 |

[^]Choice of pasta: spaghetti, fettuccine, penne or angel hair

Singapore Chilli Crab





Plant-based Gyu Thai Basil Rice

Taste of Asia

\$

Fish Head Noodle Soup

11.00

Deep fried fish head, sliced ginger, bitter melon, tomatoes and thick bee hoon

Chef Zack's Spicy Seafood Noodles

12.00

Choice of: Thin Bee Hoon or Yellow Noodles

Served with tiger prawns, sliced fish, squid and chilli padi

Plant-based Gyu Thai Basil Rice

13.00

Vegetarian egg, steamed rice, papadom and achar

- Add \$1.20 for brown rice

Kampung Nasi Goreng with Ayam Goreng Berempah

14.00

Fried whole chicken leg with local spices, beef rendang, tiger prawns, crispy silver fish, sunny side egg, achar and prawn crackers

Pig Stomach and Pork Ribs Soup

14.00

Boiled with ginkgo nuts and white peppercorns, served with achar, prawn crackers and steamed rice

- Add \$1.20 for brown rice

Vietnamese Pho

14.50

Beef sukiyaki slices, sliced onions, bean sprouts and herbs, in home made beef broth

Oyakodon

15.00

Chicken with onion and egg simmered in sake and mirin sauce, served over Japanese rice

Tokachi Butadon

18.00

Succulent pork belly caramelised in soy sauce, served with Japanese rice and spring onions

 Vegetarian |  Spicy |  Contains Pork |  Chef's Recommendation

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Local Favourites

\$

-  **Chef's Special Steamed Silken Bean Curd** 10.00
Assorted mushrooms, broccoli, plant-based gyu, and steamed rice
 • Add \$1.20 for brown rice
- Seafood Hor Fun (Dry / Gravy)** 10.50
Sliced fish, squids, prawns and chye sim
- Beef Hor Fun (Dry / Gravy)** 10.50
Sliced beef and chye sim
- Kent Ridge Fried Kway Teow** 11.00
Chinese sausages, tiger prawns, fish cakes, cockles, bean sprouts and ku chye
 • Add \$2.00 for extra cockles
-  **Ipoh Hor Fun**
Shredded Chicken, mushrooms, chives in homemade superior broth
 With Tiger Prawns 11.00
 With Fresh Water Prawn 22.00
- The Kent Ridge Hainanese Chicken Rice** 11.00
With double-boiled oriental soup
-  **Kent Ridge Laksa**
Tiger prawns, hard boiled egg, bean sprouts, fish cakes, sliced chicken and fresh cockles
 With Tiger Prawns 11.00
 With Fresh Water Prawn 22.00
 • Add \$2.00 for extra cockles
-  **Fried Hokkien Prawn Mee**
With sambal chilli
 With Tiger Prawns 11.00
 With Fresh Water Prawn 22.00
-  **NUSS Mee Rebus with Ayam Goreng Berempah** 13.00
Fried whole chicken leg with local spices, hard boiled egg, dry shallots, green chilli, calamansi and spicy sweet gravy
-  **Honey Sesame Baby Ribs** 14.50
Fried egg, achar, prawn crackers and steamed rice
 • Add \$1.20 for brown rice

*Kent Ridge Laksa
with Fresh Water Prawn*






Peshwari Naan

Tandoori Corner

\$

Chef's Speciality Set Meals

 Vegetarian Set[^] <i>Rajma masala, dhal tadka, kadai sabzi and tandoori papad</i>	14.00
Chicken Madras Curry Set[^] <i>Aloo gobi, dhal tadka and tandoori papad</i>	17.00
Chettinad Mutton Curry Set[^] <i>Aloo gobi, dal tadka and tandoori papad</i>	19.50

[^] Choice of: Naan, Biryani rice or Basmati rice

Bread

Plain Naan	2.50
Butter Naan	3.00
Garlic Naan	3.00
Cheese Naan	3.50
Pudina Paratha	3.50
Peshwari Naan	7.00

Speciality Rice

Plain Basmati Rice	3.00
Biryani Rice	4.00

 Vegetarian |  Spicy |  Contains Pork |  Chef's Recommendation

Chicken

Murgh Makhani

Tandoori chicken tikka in a butter and creamy tomato sauce

\$

9.50

Murgh Tikka

Boneless chicken cubes marinated with yoghurt and ground herbs

9.50

Chicken 65

Deep-fried boneless chicken bites, marinated with Indian spices, yoghurt, egg and curry leaves

10.50

Chicken Madras Curry

Chicken and potatoes cooked in South Indian spices

11.00

Tandoor Murgh

Whole Chicken / Half Chicken / Quarter Chicken

Chicken marinated with Indian herbs and ground spices

29.00 / 16.00 / 10.00

Lamb

Punjabi Mutton Masala

Mutton cubes cooked in a spicy gravy

15.50

Chettinad Mutton

Spicy and flavourful mutton curry with spices and coconut cream

16.50

Murgh Tikka





Kerala Squid Roast

Seafood

\$

- 🌶️ **Kerala Squid Roast** 16.00
Fresh squid cooked in Kerala spices, turmeric and curry leaves
- 🌶️ **Chef Negi's Fish Curry** 18.00
Kingfish cooked with turmeric, garlic, onions, tomatoes and grated ginger
- 🌶️ **Spicy Malabar Tiger Prawn Curry** 18.00
Cooked in aromatic curry with mustard seeds

🌿 **Vegetarian**

- Mixed Vegetable Raita** 3.00
Yoghurt dip with carrots, onions and cucumber
- Dhal Tadka** 8.00
Lentils with turmeric and tempered with Indian spices
- Aloo Ghobi** 8.00
Cauliflower and potato cooked with Indian spices in onion and tomato gravy
- Palak Paneer** 8.50
Cottage cheese simmered in a creamy spinach sauce with fragrant Indian spices
- Kadai Sabzi** 8.50
Mixed vegetables in tomato gravy with capsicum, onions and green peas
- Rajma Masala** 8.50
Kidney beans cooked in tomato gravy with onions and Indian spices

Kids Meal

[Comes with a cup of iced milo and a scoop of ice cream]

19

\$

Chicken Macaroni Soup

With chicken nuggets

8.00

Spaghetti Bolognese

Served with buttered corn and cheesy fries

8.00

Chicken Burger

Served with cheddar cheese, fried egg, buttered corn and cheesy fries

10.00

Double Cheese Beef Burger

With cheddar cheese, buttered corn and cheesy fries

11.50

Jamaican Fish and Chips

Haddock fillet marinated with Jamaican jerk spices, served with buttered corn and cheesy fries

12.00

Double Cheese Beef Burger



🌿 Vegetarian |
 🌶️ Spicy |
 🐷 Contains Pork |
 👨‍🍳 Chef's Recommendation

Sweet Endings	\$
Ice Cream (Single / Double Scoop)	\$2.50 / \$4.00
Fresh Fruit Platter	4.00
Pulut Hitam <i>Black glutinous rice porridge with coconut milk</i>	4.50
Bubur Cha Cha	5.00
Ice Kacang	5.00
Chendol	5.00
👨‍🍳 Barley & Ginkgo with Yuba <i>Bean curd skin and ginkgo nuts in egg drop soup</i>	6.00
👨‍🍳 Banana Choco Bliss <i>Strawberry, chocolate and vanilla ice cream, topped with fresh berries, chocolate ganache and assorted nuts</i>	8.00
👨‍🍳 Pengat Pisang <i>A classic Peranakan dessert combining the flavours of banana, coconut milk and chewy sago beads</i>	8.00
👨‍🍳 Fried Silk Banana with Coconut Ice Cream <i>Silk banana coated with desiccated coconut batter served with coconut ice cream and toffee sauce</i>	10.00
Häagen-Dazs Mud Pie <i>Vanilla and Belgium chocolate Häagen-Dazs ice cream cake with oreo crust and chocolate garnache</i>	13.00

Fried Silk Banana with Coconut Ice Cream



Beverages

\$

Hot

Coffee^ / Espresso	3.80
Cappuccino^	3.90
Latte^	3.90
TWG	4.50
Choice of flavour: English Breakfast, Earl Grey, Chamomile, Grand Jasmine, Moroccan Mint or Sencha	
Teh Tarik / Teh Halia	3.90
Milo	3.90

^Decaf option available

Cold

Coke / Coke Light / Sprite / Ginger Ale	3.00
Heaven and Earth	3.00
Jasmine Green Tea / Ice Lemon Tea	
A&W Root Beer / Float	3.00 / 3.90
Milo Dinosaur	3.90
Juices	4.00
Lime / Orange / Mango / Cranberry	
Milk Shake	5.50
Banana / Chocolate / Mango / Strawberry / Vanilla	
Avocado Milk Shake	6.50

Alcohol

Tiger Beer Mug / Jug	6.00 / 21.00
Heineken	7.30
Guinness Stout	8.00
Irish Coffee	8.00
Hoegaarden	8.30
Corona	8.30
Guinness Draught	10.00
Erdinger Light / Dark	11.00

Hot Coffee