

NUSS
The Graduate Club



新春菜单

Chinese New Year Menu

10 January to 12 February 2025

Available for lunch and dinner,
except on 29 & 30 January 2025 and dinner on 28 January 2025.

秀才

THE SCHOLAR
CHINESE RESTAURANT

**Please note that All Guild Houses will be closed on
29 and 30 January 2025 for Chinese New Year.**

Images used are for illustration purposes only.

Terms and Conditions

- Not valid in conjunction with other promotions or discounts.
 - 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.*



Prosperity Yu Sheng



新春鱼生

Yu Sheng

缤纷鲍鱼仔捞生

Prosperity Whole Baby Abalone *Yu Sheng*

\$78 small | **\$108** medium | **\$148** large

三文鱼捞生

Prosperity Salmon *Yu Sheng*

\$58 small | **\$78** medium | **\$98** large

斋鱼捞生

Prosperity Mock Fish *Yu Sheng*

\$38 small | **\$48** medium | **\$58** large

Add-ons

迷你鲍鱼仔

Baby Abalone

\$25.80 per order (10 pcs)

三文鱼

Salmon Sashimi

\$18.80 per order

斋鱼

Mock Fish (Vegetarian)

\$9.80 per order

海蜇丝

Chilled Jellyfish

\$6.80 per order

博脆

Crackers

\$2.80 per order

新春年菜

Chinese New Year Specials



富贵财神大盆菜

*Supreme Fortune *Pen Cai*

\$338 Medium (For 6 pax)

\$468 Large (For 10 pax)

药材蒸鸡

Steamed Herbal Chicken

\$62 whole

栗子冬菇发菜焖猪手

Braised Pork Trotter with
Black Moss, Chestnuts
and Chinese Mushrooms

\$58 per order

黄酒当归党参枸杞虾

Poached Live Prawns with
Chinese Herbs and Wine

\$8 per 100g

腊味糯米饭

Glutinous Rice with
Preserved Meat

\$18 small | **\$27** medium | **\$36** large

莲藕蚝豉煲猪脷汤

Double-boiled Pork Trotter
and Pork Tongue Soup,
with Lotus Roots,
Dried Oysters and Black Moss

\$7 per pax

\$16 small | **\$24** medium | **\$32** large

蚝豉发菜

Braised Dried Oysters
with Black Moss

\$34 small | **\$68** large

**Advance order is required.*



*Braised Pork Trotter with Black Moss,
Chestnuts and Chinese Mushrooms*



Glutinous Rice with Preserved Meat



开胃小品 Appetiser

妙手肉松茄子

Tempura Eggplant with Golden Floss

\$16 small | **\$24** medium | **\$32** large

酥口虾枣

Prawn Nghoh Hiang

\$16 small | **\$24** medium | **\$32** large

冰梅海蜇

Marinated Jellyfish with Plum Sauce

\$16 small | **\$24** medium | **\$32** large



Tempura Eggplant with Golden Floss



Marinated Jellyfish with Plum Sauce





Peking Duck



明火烧烤

Barbecue and Roast

北京片皮鸭

Peking Duck

\$40 half | **\$78** whole

Choice of preparation method:

- a. Fried with Ginger and Spring Onion
- b. Stewed with Ee-Fu Noodles
- c. Fried Rice with Diced Duck Meat

大红乳猪全体

*Suckling Pig

\$168 half | **\$318** whole

烧味双拼

Twin Roast Meat Platter

\$24 small | **\$36** medium | **\$48** large

烧烤药材鸭

Herbal Roast Duck

\$18 small | **\$30** half | **\$60** whole

蜜汁叉烧

Honey-glazed Pork

\$16 small | **\$24** medium | **\$32** large

脆皮方块烧肉

Crispy Roast Pork Cubes

\$18 small | **\$27** medium | **\$36** large

豉油鸡

Soy Sauce Chicken

\$16 small | **\$24** half | **\$48** whole

**Advance order is required.*



Suckling Pig



Twin Roast Meat Platter



汤品篇

Soup



玉露银湖燕窩羹

Braised Bird's Nest with Crab Meat
\$40 per pax
\$200 small | **\$300** medium | **\$400** large

红烧鲍鱼丝鱼子海味羹

Braised Shredded Abalone Soup with
Superior Sea Treasures and Fish Roe
\$28 per pax
\$88 small | **\$132** medium | **\$176** large

四川海鲜酸辣汤

Sichuan Hot and Sour Soup
\$7 per pax
\$18 small | **\$27** medium | **\$36** large

黄焖鱼子海味羹

Sea Treasures with Fish Roe Broth
\$12 per pax
\$34 small | **\$51** medium | **\$68** large

福建蟹肉鱼鳔羹

Hokkien Fish Maw Broth
\$12 per pax
\$32 small | **\$48** medium | **\$64** large

蟹肉粟米羹

Sweet Corn with Crab Meat Soup
\$7 per pax
\$16 small | **\$24** medium | **\$32** large



Sichuan Hot and Sour Soup



Hokkien Fish Maw Broth





鲍鱼海味篇

Abalone and Dried Seafood

六头鲍鱼扣豆腐

Braised 6-Head Abalone with
Homemade Bean Curd

\$20 per pax

黄焖三头糖心鲍鱼鸭掌翼

Stewed 3-Head Candied Abalone with Duck Web

\$45 per pax

虾子海參烩鱼鳔

Braised Fish Maw and Sea Cucumber with
Shrimp Roe

\$44 small | **\$66** medium | **\$88** large

碧绿冬菇十头鲍鱼

Braised 10-Head Abalone and
Chinese Mushrooms with Garden Greens

\$44 small | **\$66** medium | **\$88** large



Stewed 3-Head Candied Abalone with Duck Web



*Braised Fish Maw and Sea Cucumber
with Shrimp Roe*



游水海鲜类

Live Seafood



一帆风顺(筍殼)	Soon Hock	\$14 per 100gm
虎虎生威(老虎班)	Tiger Garoupa	\$14 per 100gm
万事顺意(山果鱼)	Fruit Patin	\$8 per 100gm
吉慶有餘(金目鲈)	Sea Bass	\$6 per 100gm
艳阳高照(尼罗红)	Red Tilapia	\$5 per 100gm

任选鲜鱼烹调法: **Choice of Cooking Method for Fish:**

糖醋	Batter-fried with Sweet and Sour Sauce
清蒸/油浸	Steamed or Fried with Soya Sauce
豉汁酱蒸	Steamed with Black Bean Paste
潮州式蒸	Steamed Teochew-style
豆酥蒸	Steamed with Soy Bean Crumbs
泰辣炸	Fried in Thai Chilli Sauce
椒仔蒜蓉树子蒸	Steamed with Pickled Cordia Seeds and Minced Garlic

美極煎生虾

Wok-fried Prawns with Soy Sauce and Minced Garlic
\$8 per 100gm

金银蒜粉丝蒸开边虾

Steamed Prawns with Glass Noodles in Garlic Sauce
\$8 per 100gm

七味椒盐虾

Baked Prawns with Salt and Pepper
\$8 per 100gm





*Steamed Sea Bass
with Soya Sauce*

海产篇

Seafood



黑松露酱炸雪鱼

Crispy Cod Fillet with Truffle Sauce
\$22 per pax

麦香脆虾球

Cereal De-shelled Prawns
\$24 small | **\$36** medium | **\$48** large

百香鲜果虾

Crispy De-shelled Prawns
with Passion Fruit Sauce
\$24 small | **\$36** medium | **\$48** large

杏仁芥末虾球

Crispy De-shelled Prawns with
Wasabi Mayonnaise
\$24 small | **\$36** medium | **\$48** large

金瓜奶油带子

Wok-fried Scallops with Creamy
Pumpkin Sauce
\$30 small | **\$45** medium | **\$60** large

XO酱爆带子

Stir-fried Scallops with XO
Chilli Sauce
\$30 small | **\$45** medium | **\$60** large

松露酱爆芦笋毛豆带子

Sautéed Scallops with Asparagus
and Edamame in Truffle Sauce
\$30 small | **\$45** medium | **\$60** large



Crispy De-shelled Prawns with Wasabi Mayonnaise



Stir-fried Scallops with XO Chilli Sauce





禽肉篇 Poultry and Meat

广东脆皮鸡
Cantonese Roast Chicken
\$24 half | **\$48** whole

台式三杯鸡煲
Taiwanese-style Stewed Chicken
\$18 small | **\$27** medium | **\$36** large

鱼鳔鸭掌翅煲
Braised Duck Web and Fish Maw
\$18 small | **\$27** medium | **\$36** large

黑椒牛仔粒
Stir-fried Beef Tenderloin Cubes with Black Pepper
\$30 small | **\$45** medium | **\$60** large

咖啡排骨
Coffee Pork Ribs
\$20 small | **\$30** medium | **\$40** large



Cantonese Roast Chicken



Coffee Pork Ribs



镬气小炒

Wok Delights



清炒各类时蔬

Sautéed Seasonal Vegetables
\$14 small | \$21 medium | \$28 large

蒜片松菌油麦菜

Stir-fried Lettuce and Wild Mushrooms with Garlic
\$16 small | \$24 medium | \$32 large

干扁四季豆

Stir-fried French Bean with Minced Pork
\$16 small | \$24 medium | \$32 large

腊味炒港芥兰

Stir-fried Kailan with Chinese Sausage and Preserved Meat
\$16 small | \$24 medium | \$32 large

叁皇蛋浸苋菜

Poached Local Spinach with Assorted Eggs
\$16 small | \$24 medium | \$32 large

瑶柱松菇豆腐

Braised Homemade Bean Curd with Dried Scallops and Bunapi Mushrooms
\$20 small | \$30 medium | \$40 large



Sautéed Seasonal Vegetables



*Stir-fried Kailan with Chinese Sausage
and Preserved Meat*



健康素食类 Vegetarian

脆皮手工春卷

Handmade Spring Rolls

\$12 small | \$18 medium | \$24 large

素饺汤

Vegetarian Dumpling Soup

\$6 per pax

粟米豆腐羹

Sweet Corn with Bean Curd Soup

\$6 per pax

\$16 small | \$24 medium | \$32 large

川式素香鳝条

Crispy Chinese Mushrooms
coated in Honey Sauce

\$12 small | \$18 medium | \$24 large

露影仙霞

Braised Asparagus with
Mushrooms and Fungus

\$12 small | \$18 medium | \$24 large

糖醋素肉球

Sweet and Sour Impossible Vegan
Meatballs

\$20 small | \$30 medium | \$40 large

野菌素肉球焖豆腐

Braised Bean Curd with
Impossible Vegan Meatballs
and Assorted Mushrooms

\$18 small | \$27 medium | \$36 large

松仁子伴水芹香

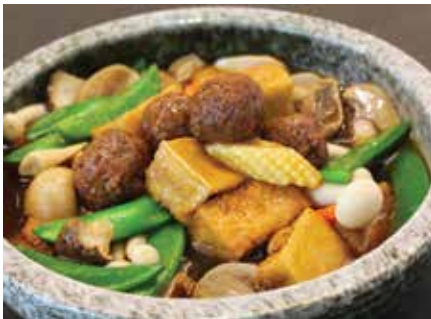
Sautéed Celery with Pine Seeds
and Lotus Roots

\$14 small | \$21 medium | \$28 large

毛豆鲜菇菜粒素炒饭

Fried Rice with Assorted
Mushrooms, Edamame and Diced
Vegetables

\$12 small | \$18 medium | \$24 large



*Braised Bean Curd with Impossible Vegan
Meatballs and Assorted Mushrooms*



Sautéed Celery with Pine Seeds and Lotus Roots



饭及面类

Rice and Noodles



蟹肉银鱼仔炒饭

Seafood Fried Rice with Crab Meat and Silver Fish

\$20 small | **\$30** medium | **\$40** large

海鲜炒面线

Fried Seafood Mee Suah

\$16 small | **\$24** medium | **\$32** large

大澳焖米粉

Stewed Tai Ao Bee Hoon

\$18 small | **\$27** medium | **\$36** large

开边大头虾煎生面

Crispy Egg Noodles with Halved King Prawn

\$26 small | **\$39** medium | **\$52** large

鲍汁干烧伊府面

Braised Ee-Fu Noodles with Chives and Abalone Gravy

\$16 small | **\$24** medium | **\$32** large



Seafood Fried Rice



Fried Seafood Mee Suah





甜言蜜语 Sweet Harmony

雪燕杏仁茶

Hot Almond Cream with Snow Nest
\$8 per pax

泰式沙米芋泥

Hot Yam Paste with Sago
\$8 per pax

香芒布丁

Chilled Mango Pudding
\$8 per pax

桃胶香茅冻

Chilled Lemongrass Jelly with Peach Gum
\$8 per pax

杨枝甘露

Chilled Mango Sago with Pomelo
\$8 per pax

炸椰汁年糕

Fried Homemade Coconut Nian Gao
\$14 (6pcs)



Chilled Mango Sago with Pomelo



Chilled Mango Pudding



新春套餐

Set Menus



素食菜单

VEGETARIAN

\$55 per pax

缤纷斋鱼捞生

Prosperity Mock Fish
Yu Sheng

粟米豆腐羹

Sweet Corn Bean Curd Soup

斋糖醋素肉球

Sweet and Sour
Vegetarian Meatball

野菌焖豆腐

Braised Tofu with Assorted
Mushrooms

川式素香鳝

Crispy Chinese Mushrooms
coated in Honey Sauce

松仁子伴水芹香

Sautéed Celery with
Pine Nuts and Lotus Root

毛豆鲜菇菜粒素炒饭

Fried Rice with Assorted
Mushrooms, Edamame
and Diced Vegetables

杨枝甘露

Chilled Mango Sago
with Pomelo

回族菜单

MUSLIM*

\$55 per pax

Prosperity Smoked
Salmon Yu Sheng

Seafood Tom Yum Soup

*Ayam Panggang
Lemak Cili Padi*

*Ikan Siakap Masak
Assam Pedas*

Rendang Daging

Sayur Goreng Campur

Nasi Goreng Ala Thai

Fresh Fruit Platter

**Food is prepared in our Malay
Kitchen. Order must placed at
least one day in advance.*

双星报喜宴

DOUBLE BLISS

\$138 [For 2 pax]

三文鱼捞生

Prosperity Salmon
Yu Sheng

黄焖鱼子海味羹

Sea Treasures with
Fish Roe Broth

六头鲍鱼扣豆腐

Braised 6-head Abalone,
Sea Cucumber,
Mushrooms
and Garden Greens

蟹肉扒伊府面

Stewed Ee-Fu Noodles
with Crab Meat

雪燕杏仁茶

Hot Almond Cream
with Snow Nest





新春套餐

Set Menus

家庭团圆宴

FAMILY REUNION

\$268 [For 4 pax]

三文鱼捞生

Prosperity Salmon Yu Sheng

福建鱼鳔羹

Hokkien Fish Maw Soup

广东脆皮鸡

Crispy Cantonese Roast Chicken

六头鲍鱼蚝豉发菜

Braised 6-head Abalone with
Dried Oysters and Black Moss

鲍汁干烧伊府面

Braised Ee-Fu Noodles with
Chives and Abalone Gravy

沙米粒芋泥

Hot Yam Paste with Sage

富贵吉祥宴

ABUNDANT AUSPICIOUS

\$468 [For 6 pax]

三文鱼捞生

Prosperity Salmon Yu Sheng

黄焖鱼子海味羹

Sea Treasures with
Fish Roe Broth

烧烤药材鸭

Herbal Roast Duck

清蒸笋壳

Steamed Soon Hock in
Superior Soy Sauce

十头鲍鱼海参冬菇扒菜

Braised 10-head Abalone,
Sea Cucumber and Mushrooms
with Garden Greens

腊味糯米饭

Glutinous Rice with Preserved Meat

杨枝甘露

Chilled Mango Sago with Pomelo



新春套餐

Set Menu



六六大顺宴

SUCCESSFUL HARVEST

\$768 [For 10 pax]

三文鱼捞生

Prosperity Salmon *Yu Sheng*

红烧鲍鱼丝鱼子海味羹

Braised Shredded Abalone with
Superior Sea Treasures
and Fish Roe Broth

药材蒸鸡

Steamed Herbal Chicken

清蒸老虎斑

Steamed Tiger Groupa in
Superior Soy Sauce

杏仁芥末虾球

Crispy De-shelled Prawns with
Wasabi Mayonnaise

六头鲍鱼冬菇蚝豉发菜

Braised 6-head Abalone
with Mushrooms,
Dried Oysters and Black Moss

腊味糯米饭

Glutinous Rice with Preserved Meat

杨枝甘露

Chilled Mango Sago with Pomelo

合家欢聚宴

HAPPY REUNION

\$838 [For 10 pax]

三文鱼鲍鱼仔捞生

Prosperity Salmon *Yu Sheng*
with Mini Abalone

红烧鲍鱼丝鱼子海味羹

Braised Shredded Abalone with
Superior Sea Treasures
and Fish Roe Broth

广东脆皮鸡

Crispy Cantonese Roast Chicken

蒜蓉树子蒸笋壳

Steamed Soon Hock with
Garlic and Pickled Cordia Seeds

麦香脆虾球

Crispy De-shelled Cereal Prawns

海参冬菇发菜栗子焖猪脚

Braised Pork Trotter with
Sea Cucumber, Black Moss,
Chestnuts and Chinese Mushrooms

鲍汁干烧伊府面

Braised Ee-Fu Noodles with
Chives and Abalone Gravy

雪燕杏仁茶

Hot Almond Cream with Snow Nest





新春套餐 Set Menu

财运亨通宴

WHEEL OF GOOD FORTUNE

\$988 [For 10 pax]

三文鱼鲍鱼仔捞生

Prosperity Salmon *Yu Sheng*
with Mini Abalone

黄焖鱼子海味羹

Sea Treasures with Fish Roe Broth

清蒸红班

Steamed Red Garoupa with
Superior Soya Sauce

海参冬菇栗子扒鸭

Braised Duck with Sea Cucumber,
Chinese Mushrooms and Chestnuts

金瓜奶油带子

Scallops with Creamy Pumpkin Sauce

六头鲍鱼扣豆腐

Braised 6-head Abalone
with Bean Curd

大澳焖米粉

Stewed Tai Ao Bee Hoon

沙米粒芋泥

Hot Yam Paste with Sago

金玉满堂宴

HOUSE FULL OF TREASURES

\$1,388 [For 10 pax]

三文鱼鲍鱼仔捞生

Prosperity Salmon *Yu Sheng*
with Mini Abalone

大红乳猪全体

Barbecued Whole Suckling Pig

黄焖鱼子海味羹

Sea Treasures with Fish Roe Broth

潮式蒸鲳鱼

Teochew-style Steamed Pomfret

富贵财神大盆菜

Supreme Fortune Pen Cai

蟹肉扒伊府面

Stewed Ee-Fu Noodles with Crab Meat

雪燕杏仁茶

Hot Almond Cream with Snow Nest

椰汁炸年糕

Fried Homemade Coconut Nian Gao



Supreme Fortune
Pen Cai



