THE NEST À LA CARTE MENU

TEE OFF

	Member	Standard
CHICKEN WINGS *(8 PIECES)* Marinated in a savory blend of spices and deep fried till crispy. Served with Belacan chilli.	11.5	12.9
SATAY Choice of chicken, beef, lamb or pork skewers marinated in Asian spices, char-grilled to perfection. Served with peanut sauce, cucumber, onion and ketupat.		
Half Dozen	9.5	10.9
Dozen	16.5	18.9
TAUHU GORENG Malay-style dish with deep fried bean curd, boiled bean sprouts, sliced cucumber and prawn crackers. Served with our chef's special peanut sauce.	8.5	10.9
SINGAPORE ROJAK A Singaporean delight with sliced turnip, pineapple, cucumber, kang kong, bean sprouts, tau pok, guava, cuttlefish and youtiao, tossed with prawn paste and ground peanuts.	8.5	10.9
FISH SKIN Crispy fish skin sautéed with salted egg yolk and chilli padi.	11.5	13.9
STEAMED OTAH Aromatic blend of herbs, spices and seafood. **Served with choice of:** Steamed / toasted kopitiam bread	12.5	14.9

OUT OF THE ROUGH

	Member	Standard
CAESAR SALAD Lettuce tossed in tangy Caesar dressing, sprinkled with croutons and freshly shaved Parmesan cheese and hard-boiled egg.	10.5	14.9
Add:		
Grilled chicken breast	4.0	5.0
Grilled prawns	6.0	7.0
Smoked salmon	6.0	7.0
SALAD NICOISE Cos lettuce, French beans, chat potato, tomatoes, Kalamata olives, soft-boiled egg and seared yellowfin tuna, extra virgin olive oil, lemon	13.5	15.9
CAPRESE SALAD Buffalo mozzarella, slow roasted tomatoes, arugula, basil leaves, extra virgin olive oil and balsamic vinegar, fleur de sel	12.5	14.9
THAI CRAB SALAD Poached crab meat on a bed of refreshing Thai sweet and spicy glass noodles tossed with green mango, mint leaves, red onions, sliced cucumber, cherry tomatoes, grated ginger flower, cashew nuts and fish sauce.	15.0	17.0

THE TRIPLE BOGEY

	Member	Standard
SEAFOOD LINGUINI AGLIO OLIO Linguini tossed with prawns, calamari, fish, garlic and white wine, drizzled with basil oil.	15.5	18.9
BEEF LASAGNA 'AL FORNO' Classic layers of pasta with bolognaise sauce, béchamel fresh tomato sauce, basil oil and shaved Parmesan.	14.5	16.9

	Member	Standard
PENNE ARRABIATA Fresh tomato sauce with garlic, pesto and dry chilli.	12.5	13.9
Add:		
Chicken piccata	4.0	5.0
Prawns	6.0	7.0

PAR FIVE

	Member	Standard
THE NEST BURGER 180 grams of U.S. beef patty char-grilled to perfection, topped with fresh lettuce, tomatoes, onions, grilled pork bacon, fried egg and melted cheddar cheese. Served with steak fries.	16.5	19.9
CHICKEN BURGER Grilled chicken fillet with Monterey Jack cheese, guacamole and Pico de Gallo. Served with steak fries.	14.5	15.9
SAUSAGE IN A BUN 9-inch grilled pork sausage and bacon in a soft sesame seed bun. Served with steak fries and caramelized onion.	12.5	14.9
Add:		
Melted cheese	2.0	3.0
Chilli con carne	3.0	4.0
'MASTERS' SANDWICH Toasted ciabatta bread with generous slices of honey-baked ham, beef salami, Cheddar cheese, lettuce, tomatoes, cucumber and red onions. Served with potato crisps.	11.5	12.9
TUNA SALAD WRAP Tuna chunks tossed with mayonnaise, gherkins, red onions, chives and capers in flour tortilla. Served with potato crisps.	10.5	11.9

MADE THE CUT

	Member	Standard
THE NEST ANGUS RIBEYE Char-grilled Australian Angus ribeye. Served with selection of mustard, horseradish and grilled mushrooms. **Choice of:** Black pepper / mushroom sauce.	29.5	34.0
NEW ZEALAND LAMB CHOPS Char-grilled. Served with vegetable ratatouille, mustard selection.	17.5	20.9
KUROBUTA PORK CHOP *(300 GRAM)* Breaded bone in pork chop, pan fried in olive oil, Pommery mustard sauce.	31.0	33.0
GRILLED SALMON Norwegian fillet with peppercorn and dill crust, mashed potato and asparagus, calamansi beurre blanc.	19.5	21.9
BARRAMUNDI Locally sourced fillets served with green pea mash, thick fries and garlic mayonnaise. **Method of cooking:** Beer battered / Pan-seared / Grilled	16.5	18.9
Vegetarian Sides:		
Garden salad	3.5	4.5
Thick fries	3.5	4.5
Potato wedges	3.5	4.5
Mashed potato	3.5	4.5
Steamed vegetables	3.5	4.5
Grilled prawns	6.0	7.0
Smoked salmon	6.0	7.0

OUT OF THE BUNKER

	Member	Standard
X.O. FISH HEAD NOODLE SOUP Double-boiled fish broth with evaporated milk, red snapper head, preserved vegetables, tomatoes, spring onion, vermicelli and a dash of brandy.	14.5	16.9
SINGAPORE LAKSA A flavorful and spicy curry paste broth poured over thick rice vermicelli, cockles, prawns, tau pok, egg, fish cake and laksa leaves.	12.5	13.9
PRAWN MEE Chef's special broth with yellow noodles, prawns, fish cake, egg, pork loin, bean sprouts and kang kong.	13.5	14.9
HOR FUN Flat rice noodles with wok fried vegetables and egg sauce. **Choice of:** Beef / Seafood	11.5	13.9
HAINANESE CHICKEN RICE Boiled chicken with fragrant chicken rice, bean sprouts, tomatoes and cucumber. Served with grated ginger, chilli, dark soy sauce and chicken soup.	11.5	13.9
NONYA CHICKEN CURRY Tender chunks of chicken and potatoes simmered in tangy coconut curry. Served with steamed rice, papadum and achar.	12.5	13.9
FRIED SEAFOOD KWAY TEOW Flat rice noodles wok fried with bean sprouts, fish cake, Chinese sausage, eggs, cockles and prawns in dark sweet sauce.	11.5	12.9
WANTON NOODLES Hong Kong egg noodles served with char siew and wanton. **Choice of:** Chicken broth / Dark superior soy sauce	11.5	12.9
HOKKIEN MEE Yellow noodle, vermicelli braised in shrimp broth with pork loin, prawns, squid, fish cake, chives, bean sprouts and pork lard.	11.5	12.9
BRAISED DUCK NOODLE Braised duck with Chinese herbs, yellow noodle tossed with duck's glaze, egg and bean sprouts. **Choice of:** Chicken broth / dark superior soy sauce	13.5	15.9

THE FINAL HOLE

	Member	Standard
ICE KACANG Red beans, attap seeds and sweet corn kernels covered in finely shaved ice, drizzled with flavored syrups and topped with vanilla ice cream.	5.5	6.9
CHENG THNG A refreshing dessert of dried fruits, barley, sago, ginkgo nut and sweet potato. Available hot or cold.	5.5	6.9
CHENDOL Shaved ice with chendol, red beans and grass jelly drizzled with gula Melaka and fragrant coconut milk.	5.5	6.9
WARM CHOCOLATE LAVA CAKE Delicious warm chocolate cake filled with oozing lava chocolate sauce. Served with vanilla ice cream on the side.	7.5	8.9
ICE CREAM *(PER SCOOP)* Choice of vanilla bean, strawberry, Belgian chocolate.	3.5	4.5
AFFOGATO Vanilla gelato, Amaretti cookies, Valrhona chocolate pearls and a shot of hot espresso.	5.5	6.9

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CHEFS RECOMMENDATION CONTAINS NUTS VEGETARIAN

THE NEST BEVERAGE MENU

BEER

	Member	Standard
Carlsberg Draught Glass	7.9	9.5
Carlsberg Draught Jug	28	33
Carlsberg Can	6.9	7.5
Asahi Dry Draught Glass	9	11
Asahi Dry Draught Jug	34	38
Sapporo Bottle	9	11
Sapporo Can	8.9	9.5
Chang Bottle	7.9	9.5
Singha Bottle	7.9	9.5
Tiger Bottle	7.9	9.5
Tiger Can	6.9	7.5
Heineken Bottle	7.9	9.5
Heineken Can	6.9	7.5
Erdinger Light Bottle	14	16
Erdinger Dark Bottle	14	16
Guiness Stout Can	9.5	11
Magners Cider Bottle	10.9	12.5

JAPANESE SAKE / SHOCHHU

Ozeki Hot Carafe 160ml *(Small)*	15	18
Ozeki Hot Carafe 290ml *(Big)*	30	35
Ozeki 1.8 Ltr	138	158
Dassai 45 Junmai Daiginjo 300ml	68	78
Dassai 45 Junmai Daiginjo 720ml	118	148
Dassai 45 Junmai Daiginjo 1.8 Ltr	228	258
Tamano Hikari Junmai Daiginjyo 300ml	72	78
Tamano Hikari Junmai Daiginjyo 720ml	128	148
Tamano Hikari Junmai Daiginjyo 1.8 Ltr	248	268
Tomino Hozan *(Shochu)* 720ml	148	158
Ichiko Mugi Shochu 720ml	108	128

WHISKIES

Johnnie Walker Black Label	*(glass)*	9	10
	(bottle)	138	148
John Jameson Irish Whisky		158	168
Macallan 12 Yrs		248	258
Dalmore 12 Yrs		238	248
Chivas 18 Yrs		258	268

SOFT DRINK

	Member	Standard
Coke / Coke Light / Coke Zero / 7-Up / Club Soda / Tonic / Ginge Ale	2.9	3.5
100 Plus / Pocari Sweat	2.9	3.5
Sportade Blueberry / Sportade Grape	3.9	4.5
IBC Root Beer	3.9	5
Aqua Panna *(Still)* / San Pellegrino *(Sparkling Water)*	4.9	6

FRESHLY-SQEEZED VITAMINS & THIRST QUENCHERS

Fresh Juice Glass* *(Carrot / Green Apple / Orange / Watermelon)*	9	10
Fresh Juice Jug*	24	27
Mix Fresh Juice Glass*	12	14
Mix Fresh Juice Jug*	27	28

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

FRESHLY BREWED ILLY COFFEES

Long Black Coffee	3.9	5
Espresso	3.9	5
Double Espresso	5.9	7.9
Cappuccino	5.9	7.9
Cafe Latte	5.9	7.9
Irish Coffee	8.9	10.9
Mocha	5.9	7.9

GOURMET TWG TEA
BY THE POT

English Breakfast / French Earl Grey / Chamomile / Moroccan Mint / Royal Darjeeling / Imperial Oolong / Vanilla Burbon	3.9	5
Japanese Green Tea	3.9	5

OTHER BEVERAGES

Teh Tarik	3.9	5
Hot Milo / Chocolate	3.9	5
Almond Cream	4.9	6.5
Honey Lemon *(Cold / Hot)*	5.9	7.9
Organic Lemongrass	3.9	4.5
Homemade Drink of the Day	3.9	4.5

HOUSE POUR WINES
BY THE GLASS

	Member	Standard
Corner Stone Sauvignon Blanc, Chile	10.5	12
Vino Plus Airen, Spain	10.5	12
Corner Stone Cabernet Sauvignon, Chile	10.5	12
Vino Plus Tempranello, Spain	10.5	12

CHAMPAGNE & SPARKLING WINES

Astrolia Lounge Prosecco, Italy	78	88
Moet & Chandon Champagne, France	148	168
Veuve Clicquot Champagne, France	168	188

WHITE WINES

Corner Stone Sauvignon Blanc, Chile	48	58
Vino Plus Airen, Spain	48	58
Fritz Reisling, Rheinhessen, Germany	68	78
Domaine de Cibadies, Sauvignon, France	78	88
Bersano Moscato D'Asti Piedmonte, Italy	78	88
Saint Clair Sauvignon Blanc, Marlborough, NZ	88	98

RED WINES

Corner Stone Cabernet Sauvignon, Chile	48	58
Vino Plus Tempranello, Spain	48	58
Badet Clement, Cuvee Prestige, France	68	78
Casa Silva Reserva Merlot, Colchague, Chile	68	78
Casa Silva Reserva Cabernet Sauvignon, Colchagua Valley, Chile	78	88
Chateau Vaugelas, Cuvee Prestige, France	88	98
Saint Clair Pinot Noir, Marlborough, NZ	88	98
Combe St Jean, Bourgogne, Burgundy, France	88	98
Morambro Creek Cabernet Sauvignon Padthaway, Australia	108	118
Morambro Creek Shiraz Padthaway, Australia	108	118
Bersano Borolo "Nirvasco" DOCG, Italy	168	178

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THE NEST MENU

JAPANESE SET LUNCH MENU
(Available from 11.00am – 2.30pm)

TEISHOKU

THE NEST CHIRASHI SET 37.8
Chirashi *(Kampachi, Sushi Ebi, Maguro, Salmon, Kani Stick, Yakitamago, Unagi, Uni, Ikura)*
Hiyayako, Chawanmushi, Mixed Greens, Miso Soup, Pickles, Fruits

KATSU / TORI CURRY RICE SET 26.8
Homemade curry on Rice with deep fried pork or chicken
Hiyayako, Chawanmushi, Mixed Greens, Miso Soup, Pickles, Fruits

TERIYAKI CHICKEN SET 22.8
Grilled chicken with teriyaki sauce Hiyayako, Chawanmushi, Rice, Mixed Greens, Miso Soup, Pickles, Fruits

GRILLED FISH SET 24.8
Saba or Salmon Teriyaki Hiyayako, Chawanmushi, Mixed Greens, Rice, Miso Soup, Pickles, Fruits

WAGYU KALBI SET 37.8
Grilled beef with teriyaki sauce Hiyayako, Chawanmushi, Mixed Greens, Rice, Miso Soup, Pickles, Fruits

JAPANESE À LA CARTE MENU
(Available from 11.30am – 2.30pm and 5.30pm – 8.00pm)

APPETISERS

BOILED / GRILLED EDAMAME 5.8
Green soy beans

CHAWANMUSHI 6.8
Steamed egg custard

KAWAEBI 8.8
Deep fried shrimps

TOFU SALAD 14.8
Mixed greens with silken tofu topped with bonito flakes, baby sardines and goma dressing

GRILLED

SABA SHIOYAKI 13.8
Grilled mackerel with salt

WAGYU YAKINIKU KALBI 29.8
Grilled sliced wagyu beef

SALMON TERIYAKI 18.8
Grilled salmon with teriyaki sauce

CHICKEN TERIYAKI 16.8
Grilled chicken with teriyaki sauce

SASHIMI *(Available from Tuesday to Sunday)*

MAGURO *(5 PCS)* 19.8
Tuna

MADAI *(5 PCS)* 19.8
Sea bream

IKURA 26.8
Salmon roe

MINI SASHIMORI 33.8
Assorted 3 types 3 pcs

SASHIMORI 49.8
Assorted 5 types 3 pcs

SUSHI *(Available from Tuesday to Sunday)*

	Per piece
EBI SUSHI Shrimp	4.8
TAMAGO SUSHI Egg	2.9
SHAKE SUSHI Salmon	3.8
TOBIKO SUSHI Flying fish roe	5.8
TAKO SUSHI Octopus	4.5
UNAGI SUSHI River eel	7.5
MAGURO SUSHI Tuna	5.8
KAMPACHI SUSHI Yellow tail	6.8
IKURA SUSHI Salmon roe	9.8

SUSHIMORI 19.8
Assorted 5 types sushi

DELUXE SUSHIMORI 36.8
Assorted 9 types sushi

MAKIMONO *(Available from Tuesday to Sunday)*

KAPPA MAKI 5.8
Cucumber in a sushi roll

EBI TEMPURA MAKI 18.8
Shrimp tempura in a sushi roll

TEKKA MAKI 10.8
Tuna in a sushi roll

CALIFORNIA MAKI 12.8
Crab stick and avocado in a sushi roll

THE NEST MAKI 29.8
The Nest signature sushi roll

SHAKE ABURI MAKI 24.8
Chef's special sushi roll

TEMPURA

EBITEN *(5 PCS)* 18.8
Prawn tempura

YASAI TEMPURA *(7 PCS)* 14.8
Vegetables tempura

RICE

KATSU CURRY RICE 18.8
Deep fried layered sliced pork belly with home made pork curry on rice

TORI CURRY RICE 18.8
Deep fried layered sliced chicken with home made pork curry on rice

STEAMED RICE 2.8

MISO SOUP 1.8

DESSERT

MATCHA ICE CREAM 5.5

YUZU SORBET 5.5

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MILKY SNOW ICE MENU



RED BEAN 5.8
Milky snowflakes covered with red beans and topped up vanilla ice cream



MANGO 6.8
Milky snowflakes with fresh mango goodness served with mango sauce and mango ice cream



OREO 6.8
Milky snowflakes topped up vanilla Ice cream and crushed oreo.



STRAWBERRY 6.8
Milky snowflakes with fresh strawberry goodness served with strawberry sauce and strawberry ice cream.



FRUITY DELIGHT 6.8
Milky snowflakes covered with fresh mango, strawberry and juicy watermelon balls.



COCONUT 5.8
A combination of sweet milky snowflakes and coconut chips topped with coconut ice cream.



CHOCOLATE 6.8
Milky snowflakes with chocolate brownie, chocolate sauce and chocolate ice cream.



BANANA CARAMEL 5.8
Milky snowflakes with banana topped with creamy sweet corn.

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