

THE NEST À LA CARTE MENU

AVAILABLE FROM 11:00 TO 20:00 (LAST ORDER AT 19:45)

TEE OFF

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| CHICKEN WINGS | 14.8 |
| Marinated in a savory blend of spices and deep fried till crispy. Served with belacan chilli. | |
| SINGAPORE 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. | |
| (1/2 DOZ) | 11.8 |
| (1 DOZ) | 19.8 |
| FISH SKIN  | 12.8 |
| Crispy fish skin sautéed with salted egg yolk and chilli padi. | |
| CRISPY CHICKEN SKIN | 10.8 |
| Homemade chicken skin served with belacan chilli. | |
| TOP SHELL SALAD | 10.8 |
| Tossed with cucumber, onion, cilantro and Thai chilli sauce. | |
| PEEK GAI TOD PLA | 14.8 |
| Fried golden chicken wings served with lemongrass, lime leaf and Thai chilli. | |
| FRENCH FRIES | 7.8 |
| PORK SAUSAGE | 11.8 |
| Sautéed with sliced onion. | |
| TEBASAKI | 8.8 |
| (Chicken Wings on Skewer) 2 Sticks | |
| TORI MONO | 8.8 |
| (Chicken Thigh on Skewer) 2 Sticks | |

OUT OF THE ROUGH

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| CAESAR SALAD | 12.8 |
| Lettuce tossed in tangy Caesar dressing, sprinkled with croutons and freshly shaved Parmesan cheese and hard-boiled egg. | |
| Optional add-ons: | |
| Grilled chicken breast | 6.2 |
| Grilled prawns | 7.8 |
| Smoked salmon | 7.8 |
| CALIFORNIA SALAD  | 15.8 |
| A crispy salad featuring romaine, frisee, arugula, black olive, grilled mushroom, avocado, mixed tomatoes and Chuka Goma dressing. | |
| THAI'S PRAWN SALAD  | 16.8 |
| Combines of mango, prawns, cashew nut and red onion in an explosion of sweet, tangy and spicy flavours with lettuce. | |
| SINGAPORE ROJAK  | 10.8 |
| A Singaporean delight with sliced turnip, pineapple, cucumber, Kang Kong, beansprout, tau pok, guava, cuttlefish and you tiao, tossed with prawn paste and ground peanuts. | |
| BITTER GOURD | 14.8 |
| Sautéed with salted egg yolk, curry leaf and chilli. | |

THE TRIPLE BOGEY

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| SEAFOOD LINGUINI AGLIO OLIO | 22.8 |
| Linguini tossed with prawn, calamari, fish, chilli, garlic and white wine, drizzled with truffle oil. | |

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| PENNE CARBONARA | 16.8 |
| Creamy penne pasta tossed with bacon. | |

PAR FIVE

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| THE NEST CHEESE BURGER  | 21.8 |
| Authentic American burger with 180 grams of U.S. beef patty char-grilled to perfection, topped with fresh lettuce, tomatoes, onions and melted Cheddar cheese. Served with mixed salad and steak fries. | |

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| CHICKEN BURGER  | 17.8 |
| Grilled chicken fillet with Monterey Jack cheese, guacamole and Mexican tomato salsa. Served with mixed salad and steak fries. | |

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| SAUSAGE IN A BUN  | 16.8 |
| 9-inch grilled pork sausage and bacon in a soft sesame seed bun. Served with steak fries, mixed salad and caramelised onion. | |

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| Optional add-ons: | |
| Melted cheese | 3.8 |
| Chilli con carne | 3.8 |

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| BACON AND EGG SANDWICH | 14.8 |
| Toasted ciabatta bread with crispy bacon, avocado and egg. Served with mixed salad and steak fries. | |

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| NEW YORK'S HOT DOG | 14.8 |
| Frankfurter topped with sauerkraut, spicy mustard and sautéed onion. served with mixed green and fries. | |

MADE THE CUT

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| THE NEST ANGUS RIBEYE  | 32.8 |
| Char-grilled Australian Angus ribeye served with grilled vegetables and black pepper/mushroom sauce. | |

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| AUSTRALIAN LAMB RACK | 32.8 |
| Char-grilled spring lamb rack served with ratatouille, grilled vegetables and mint sauce. | |

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| CHICKEN CHOP | 21.8 |
| Char-grilled chicken thigh served with grilled vegetables, black pepper sauce and mashed potato. | |

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| COD FISH & CHIPS | 28.8 |
| Battered cod fish fillet, served with green salad, lemon wedges, steak fries and tartar sauce. | |

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| GRILLED SALMON | 24.8 |
| Norwegian fillet with peppercorn and dill crust. Served with mashed potato, grilled vegetables and calamansi beurre blanc. | |

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| SIDES | |
| Garden salad | 4.8 |
| French fries | 4.8 |
| Mashed potato | 4.8 |

OUT OF THE BUNKER

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| X.O. FISH NOODLE SOUP | 16.8 |
| Double-boiled fish broth with evaporated milk, Toman fillet, preserved vegetables, tomatoes, spring onion, vermicelli and a dash of brandy. | |

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| SINGAPORE LAKSA  | 14.8 |
| A flavorful and spicy Nonya-style laksa curry poured over thick rice vermicelli, cockles, prawns, tau pok, egg and fish cake. Garnished with laksa leaves. | |

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| HAINANESE CHICKEN RICE | 15.8 |
| Boiled chicken with fragrant chicken rice, beansprout, tomato and cucumber. Served with grated ginger, chilli and chicken soup. | |

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| NONYA CHICKEN CURRY | 15.8 |
| Tender chunks of chicken and potato simmered in tangy coconut curry. Served with steamed rice, papadum and achar. | |

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| SEAFOOD/BEEF HOR FUN | 16.8 |
| Flat rice noodles wok fried with vegetables and mixed seafood. Served with egg gravy. | |

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| PRawn MEE  | 16.8 |
| Chef's special prawn broth with yellow noodles, prawn, fish cake, egg, pork loin, bean sprouts and Kang Kong. | |

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| HOKKIEN MEE | 15.8 |
| Yellow noodles and vermicelli braised in shrimp broth with pork loin, prawn, squid, fish cake, chives and beansprout. | |

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| CHEF'S FRIED RICE  | 14.8 |
| Chef's fried rice with char siew, shrimp, egg, green pea, spring onion and carrot. | |

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| FRIED SEAFOOD KWAY TEOW | 15.8 |
| Wok fried flat rice and yellow noodles with beansprout, fish cake, Chinese sausage, egg, chives, cockles and prawn in dark sweet sauce. | |

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| WANTON NOODLES | 14.8 |
| Hong Kong egg noodles served with chye sim, char siew belly and wanton. Choice of: dry or soup | |

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| **WOK FRIED VEGETABLES** | 13.8 |
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THE NEST BEVERAGE MENU

DRAFT BEER

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| 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 |

BOTTLED BEER

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| Sapporo | 9 |
| Heineken | 9 |
| Magners Cider | 10.9 |
| Erdinger Dunkel | 15 |

SAKE / SHOCHU

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| Ozeki Hot Carafe 160ml (Small) | 15 |
| Ozeki Hot Carafe 290ml (Big) | 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 (Shochu) 720ml | 148 |
| Ichiko Mugi Shochu 720ml | 108 |
| Junmai Ginjo 300ml | 68 |
| Dassai 23 Junmai Daiginjo 300ml | 110 |

WHISKY

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| Johnnie Walker Black Label (glass / bottle) | 12 / 138 |
| John Jameson Irish Whisky | 158 |
| 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 |

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| Gordon's Dry (glass / bottle) | 12 / 138 |
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VODKA

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| Smirnoff Classic (glass / bottle) | 12 / 138 |
| Grey Goose | 218 |
| Belvedere | 208 |

COGNAC

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| Martell Cordon Bleu | 488 |
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SOFT DRINK

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

MINERAL WATER

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| San Pellegrino (Sparkling Water, 500ml) | 4.9 |
| Evian (Still, 750ml) | 5.5 |

FRESHLY SQUEEZED JUICE

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| Fresh Juice Glass* (Carrot / Green Apple / Orange / Watermelon) | 9 |
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| Fresh Juice Jug* | 24 |
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| Mix Fresh Juice Glass* | 12 |
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| Mix Fresh Juice Jug* | 27 |
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* Additional charge of \$0.50 per glass and \$2 per jug for juices without ice

LAVAZZA COFFEE

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

TEA BY THE POT

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

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

HOUSE POUR WINES

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

CHAMPAGNE & SPARKLING WINES

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| Zonin Prosecco Special Cuvee, Italy (glass / bottle) | 18 / 88 |
| Moet & Chandon, France | 148 |
| Veuve Clicquot Brut, France | 168 |

WHITE WINES

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| Bersano Monteolivo Moscato Dasti Docg, Italy | 78 |
| 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

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| Badet Clement Cuvee Prestige, France | 68 |
| 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 |

All prices are in Singapore Dollars, subject to prevailing government tax (GST)
Members paying via credit card: 10% Resort Guest Rate is applicable
Guest are subject to 10% service charge

*Rolling vintages are subject to change without notice.

THE NEST MENU

JAPANESE À LA CARTE MENU

AVAILABLE FROM 11:00 TO 20:00 (LAST ORDER AT 19:45)

APPETISERS

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| EDAMAME  | 6.6 |
| Green soy beans | |
| CHAWANMUSHI | 7.6 |
| Steamed egg custard | |

SALADS

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| SASHIMI SALAD | 28.8 |
| Mixed greens with assorted sashimi and a dash of homemade dressing. | |
| TOFU | 15.8 |
| Mixed greens with silken tofu topped with bonito flakes, baby sardine and Goma dressing. | |

SASHIMI

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| HOTATE | 21.8 |
| Japanese scallop (3pcs) | |
| SHAKE | 21.8 |
| Salmon (5pcs) | |
| AMAEBI | 21.8 |
| Sweet prawn (5pcs) | |
| MAGURO | 22.8 |
| Tuna fish (5pcs) | |
| KAMPACHI | 24.8 |
| Yellow tail (5pcs) | |
| MADAI | 22.8 |
| Sea bream (5pcs) | |
| IKURA | 24.8 |
| Salmon roe | |
| MINI SASHIMORI | 42.8 |
| 3 assorted types, 3 pcs each | |
| SASHIMORI | 59.8 |
| 5 assorted types, 3 pcs each | |

SUSHI COUNTER

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| TAMAGO | 4.6 |
| Egg | |
| SHAKE | 5.8 |
| Salmon | |

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| TOBIKO | 6.8 |
| Flying fish roe | |

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| TAKO | 5.8 |
| Octopus | |

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| UNAGI | 7.8 |
| River eel | |

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| MAGURO | 8.8 |
| Tuna | |

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| HOTATE | 7.8 |
| Scallop | |

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| TAI | 7.8 |
| Sea bream | |

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| KAMPACHI | 9.8 |
| Yellow tail | |

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| AMAEBI | 6.8 |
| Sweet prawn | |

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| IKURA | 10.8 |
| Salmon roe | |

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| SUSHI PLATTER REGULAR | 28.8 |
| 5 pcs of assorted sushi | |

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| SUSHI PLATTER DELUXE | 42.8 |
| 9 pcs of assorted sushi | |

MAKIMONO

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| OSHINKO MAKI | 6.8 |
| Pickle radish maki | |

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| KAPPA MAKI | 6.8 |
| Japanese cucumber maki | |

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| TEKKA MAKI | 12.8 |
| Tuna maki | |

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| CALIFORNIA MAKI | 15.8 |
| Crab stick and avocado maki | |

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| KANI KARAAGE MAKI | 22.8 |
| Deep fried soft shell crab maki | |

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| EPI TEMPURA MAKI | 22.8 |
| Deep fried prawn maki | |

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| SALMON ABURI MAKI | 28.8 |
| Salmon with roe maki | |

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| THE NEST MAKI | 35.8 |
| The Nest signature sushi and maki roll | |

NOODLE AND RICE

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| CHARSIEW RAMEN | 21.8 |
| Japanese ramen and roasted pork with homemade chicken broth. | |

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| KATSU CURRY | 21.8 |
| Deep fried pork loin with curry sauce, served with steamed rice and miso soup. | |

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| TORI CURRY | 21.8 |
| Deep fried chicken thigh with curry sauce served with steamed rice and miso soup. | |

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| CHIRASHI DON | 32.8 |
| Kampachi, amaebi, maguro, salmon, kani stick, yakitamago, hotate, unagi and ikura. Served with rice and miso soup. | |

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| SIDES | |
| Japanese Rice | 3.2 |
| Miso Soup | 3.2 |
| Salmon Teriyaki | 19.8 |
| Wagyu Beef Kalbi | 32.8 |

LUNCH TEISHOKO

(Available from 11:00 – 14.30)

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| RAMEN SET | 25.8 |
| Ramen noodle with chicken broth, hiyayako, California maki, mixed greens, pickles and fruits. | |

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| UDON SET | 25.8 |
| Hot or cold udon noodle with chicken broth, hiyayakko, California maki, mixed green, pickles and fruits. | |

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| GRILLED FISH SET | 26.8 |
| Salmon teriyaki, hiyayakko, chawanmushi, mixed salad, steamed rice, miso soup, pickles and fruits. | |

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| WAGYU KALBI SET | 42.8 |
| Grilled wagyu beef with housemade bbq sauce, hiyayakko, chawanmushi, mixed salad, steamed rice, pickles and fruits. | |

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| **CHIRASHI DON SET** | 42.8 |

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