




THE NEST À LA CARTE MENU

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

TEE OFF

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

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	
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

SEAFOOD LINGUINI AGLIO OLIO	22.8
Linguini tossed with prawn, calamari, fish, chilli, garlic and white wine, drizzled with truffle oil.	
PENNE CARBONARA	16.8
Creamy penne pasta tossed with bacon.	

PAR FIVE

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.	
CHICKEN BURGER 	17.8
Grilled chicken fillet with Monterey Jack cheese, guacamole and Mexican tomato salsa. Served with mixed salad and steak fries.	
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. Optional add-ons: Melted cheese	
Chilli con carne	3.8
BACON AND EGG SANDWICH	14.8
Toasted ciabatta bread with crispy bacon, avocado and egg. Served with mixed salad and steak fries.	
NEW YORK'S HOT DOG	14.8
Frankfurter topped with sauerkraut, spicy mustard and sauteed onion. served with mixed green and fries.	

MADE THE CUT

THE NEST ANGUS RIBEYE 	32.8
Char-grilled Australian Angus ribeye served with grilled vegetables and black pepper/mushroom sauce.	
AUSTRALIAN LAMB RACK	32.8
Char-grilled spring lamb rack served with ratatouille, grilled vegetables and mint sauce.	
CHICKEN CHOP	21.8
Char-grilled chicken thigh served with grilled vegetables, black pepper sauce and mashed potato.	
COD FISH & CHIPS	28.8
Battered cod fish fillet, served with green salad, lemon wedges, steak fries and tartar sauce.	
GRILLED SALMON 	24.8
Norwegian fillet with peppercorn and dill crust. Served with mashed potato, grilled vegetables and calamansi beurre blanc.	
SIDES	
Garden salad	4.8
French fries	4.8
Mashed potato	4.8

OUT OF THE BUNKER

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.	
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.	
HAINANESE CHICKEN RICE	15.8
Boiled chicken with fragrant chicken rice, beansprout, tomato and cucumber. Served with grated ginger, chilli and chicken soup.	
NONYA CHICKEN CURRY	15.8
Tender chunks of chicken and potato simmered in tangy coconut curry. Served with steamed rice, papadum and achar.	
SEAFOOD/BEEF HOR FUN	16.8
Flat rice noodles wok fried with vegetables and mixed seafood. Served with egg gravy.	
PRAWN MEE 	16.8
Chef's special prawn broth with yellow noodles, prawn, fish cake, egg, pork loin, bean sprouts and Kang Kong.	
HOKKIEN MEE	15.8
Yellow noodles and vermicelli braised in shrimp broth with pork loin, prawn, squid, fish cake, chives and beansprout.	
CHEF'S FRIED RICE 	14.8
Chef's fried rice with char siew, shrimp, egg, green pea, spring onion and carrot.	
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.	
WANTON NOODLES	14.8
Hong Kong egg noodles served with chye sim, char siew belly and wanton. Choice of: dry or soup	
WOK FRIED VEGETABLES 	13.8
Daily seasonal selection of vegetables with minced garlic.	
THE FINAL HOLE	
ICE KACHANG 	7.8
Red bean, attap seed and sweet corn kernel covered in finely shaved ice, drizzled with flavoured syrups and topped with vanilla ice cream.	
CHENG THNG	6.8
A refreshing dessert of dried fruits, barley, sago, fungus, white nuts, dates and dry longan. Available hot or cold.	
CHENDOL	6.8
Shaved ice with pandan jelly, red bean and grass jelly, drizzled with Gula Melaka (brown sugar syrup) and fragrant coconut milk.	
ICE CREAM (PER SCOOP)	4.8
Choice of gelato vanilla, strawberry, chocolate.	
THAI COCONUT ICE CREAM	4.8
AFFOGATO 	7.8
Vanilla gelato, amaretti cookie, Valrhona chocolate pearls and a shot of hot espresso.	
WARM CHOCOLATE LAVA CAKE	11.8
Delicious chocolate cake filled with oozing lava chocolate sauce, served with mixed berries and ice cream on the side.	
NEW YORK CHEESE CAKE	11.8
Authentic creamy cheese cake served with mixed fruits.	

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



THE NEST BEVERAGE MENU

DRAFT BEER

Tsing Tao (<i>Half pint / Full pint / Jug</i>)	8.5 / 13 / 28
Asahi (<i>Half pint / Full pint / Jug</i>)	9.5 / 15 / 34
Heineken (<i>Half pint / Full pint / Jug / Tower 3l</i>)	8 / 14 / 34 / 88.8

BOTTLED BEER

Sapporo	9
Heineken	9
Magners Cider	10.9
Erdinger Dunkel	15

SAKE / SHOCHU

Ozeki Hot Carafe 160ml (<i>Small</i>)	15
Ozeki Hot Carafe 290ml (<i>Big</i>)	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 Daiginjo 300ml	72
Tamano Hikari Junmai Daiginjo 720ml	128
Tamano Hikari Junmai Daiginjo 1.8 Ltr	248
Tomino Hozan (<i>Shochu</i>) 720ml	148
Ichiko Mugi Shochu 720ml	108
Junmai Ginjo 300ml	68
Dassai 23 Junmai Daiginjo 300ml	110

WHISKY

Johnnie Walker Black Label (<i>glass / bottle</i>)	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 (<i>glass / bottle</i>)	12 / 138
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VODKA

Smirnoff Classic (<i>glass / bottle</i>)	12 / 138
Grey Goose	218
Belvedere	208

COGNAC

Martell Cordon Bleu	488
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SOFT DRINK

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

San Pellegrino (<i>Sparkling Water, 500ml</i>)	4.9
Evian (<i>Still, 750ml</i>)	5.5

FRESHLY SQUEEZED JUICE

Fresh Juice Glass* (<i>Carrot / Green Apple / Orange / Watermelon</i>)	9
Fresh Juice Jug*	24
Mix Fresh Juice Glass*	12
Mix Fresh Juice Jug*	27

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

LAVAZZA COFFEE

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

TEA BY THE POT

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

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

HOUSE POUR WINES

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

CHAMPAGNE & SPARKLING WINES

Zonin Prosecco Special Cuvée, Italy (<i>glass / bottle</i>)	18 / 88
Moet & Chandon, France	148
Veuve Clicquot Brut, France	168

WHITE WINES

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

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

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THE NEST MENU

JAPANESE À LA CARTE MENU

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

APPETISERS

EDAMAME  Green soy beans	6.6
CHAWANMUSHI Steamed egg custard	7.6

SALADS

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

SASHIMI

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

SUSHI COUNTER

TAMAGO Egg	4.6
SHAKE Salmon	5.8

TOBIKO Flying fish roe	6.8
TAKO Octopus	5.8
UNAGI River eel	7.8
MAGURO Tuna	8.8
HOTATE Scallop	7.8
TAI Sea bream	7.8
KAMPACHI Yellow tail	9.8
AMAEBI Sweet prawn	6.8
IKURA Salmon roe	10.8
SUSHI PLATTER REGULAR 5 pcs of assorted sushi	28.8
SUSHI PLATTER DELUXE 9 pcs of assorted sushi	42.8

MAKIMONO

OSHINKO MAKI Pickle radish maki	6.8
KAPPA MAKI Japanese cucumber maki	6.8
TEKKA MAKI Tuna maki	12.8
CALIFORNIA MAKI Crab stick and avocado maki	15.8
KANI KARAAGE MAKI Deep fried soft shell crab maki	22.8
EPI TEMPURA MAKI Deep fried prawn maki	22.8
SALMON ABURI MAKI Salmon with roe maki	28.8
THE NEST MAKI The Nest signature sushi and maki roll	35.8

NOODLE AND RICE

CHARSIEW RAMEN Japanese ramen and roasted pork with homemade chicken broth.	21.8
KATSU CURRY Deep fried pork loin with curry sauce, served with steamed rice and miso soup.	21.8
TORI CURRY Deep fried chicken thigh with curry sauce served with steamed rice and miso soup.	21.8
CHIRASHI DON Kampachi, amaebi, maguro, salmon, kani stick, yakita mago, hotate, unagi and ikura. Served with rice and miso soup.	32.8
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)

RAMEN SET Ramen noodle with chicken broth, hiyayako, California maki, mixed greens, pickles and fruits.	25.8
UDON SET Hot or cold udon noodle with chicken broth, hiyayakko, California maki, mixed green, pickles and fruits.	25.8
GRILLED FISH SET Salmon teriyaki, hiyayakko, chawanmushi, mixed salad, steamed rice, miso soup, pickles and fruits.	26.8
WAGYU KALBI SET Grilled wagyu beef with housemade bbq sauce, hiyayakko, chawanmushi, mixed salad, steamed rice, pickles and fruits.	42.8
CHIRASHI DON SET Kampachi, sushi ebi, maguro, salmon, kani stick, yakitamago, hotate, unagi and ikura. Served with rice, hiyayakko, chawanmushi, mixed salad, pickles, fruits and miso soup.	42.8



VEGETARIAN

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