

NOOSH All Day Menu

Prices only available in-store.



TO START...

PRAWN CRACKERS

Crispy shrimp chips served with sweet chilli dip

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SAMBAL SIRA SAMOSA

Samosa filled with warm curried potato and tossed in tangy sambal

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SQUID CEKODOK

Bite-size savoury fritter made of fresh squids served with tartar sauce

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NEW ORLEANS FRIED OYSTER

Deep fried oysters served with chili mayo

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SATE BEBEK PONTIANAK

½ dozen duck satay, peanut sauce, soft rice cake, fresh cucumber and onions

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CURLY FRIES WITH BACON AND CHEESE

Curly fries, nacho cheese, mayonnaise, beef bacon and fresh spring onions

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CHICKEN SRIRACHA WITH CHEESE

Fried boneless chicken in fiery sriracha sauce, mozzarella cheese and mayonnaise



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SALADS

CHICKEN ROJAK SALAD

Turnips, pineapple, cucumber, garden greens and grilled chicken thigh, topped with Rojak sauce

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DUCK SATAY SALAD

Smoked duck breast sous-vide, garden greens, soft lontong (rice cakes), prawn crackers drizzled with satay sauce

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SOUPS

THAI SEVEN SEASON SOUP

Exotic Thai inspired soup with 7 seasonal vegetables

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TRUFFLED MUSHROOM BISQUE

Truffle mushroom bisque with beef bacon

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RICE

Fried Japanese rice with sambal, succulent shrimps, chicken franks, chicken floss, sunny side up, sambal belachan and a side of prawn crackers

BEEF/CHICKEN

Stir-fried striploin beef/chicken in teriyaki sauce, julienne onions and served on Japanese rice

CANTONESE RICE

Deshelled tiger prawns marinated in Har-lok Cantonese sauce served on Japanese rice with a side of salad



FUSION SPECIALTIES

SAMBAL BALI CHICKEN CUTLET

Chicken cutlet is served with Ummi's mum's signature Sambal Bali, topped with mozzarella cheese and a side of curly fries - best seller!



TAGLIATA DI MANZO

Rib eye steak, grilled to perfection, sliced and served with a bed of fresh salad tossed in our homemade citrus dressing

FILET MIGNON SURF & TURF

Premium cut tenderloin steak, served on a bed of creamy potato salad, asparagus, grilled prawns, mushroom brown sauce drizzled with béarnaise

MALAY LACE CRÉPE WITH CURRY CHICKEN STEAK, SAMBAL QUAIL EGG & SALAD

Lace-like crêpe (Roti Jala), curry chicken chop, spicy quail egg sambal and a bed of fresh greens

KUNG PAO FISH & CHIPS

Baby snapper fillet battered, deep fried and drizzled with Chinese style Kung Pao Sauce. Golden fries and fresh garden crisp



BISTIK BEEF & SAUSAGE PLATTER

Australian rib eye marinated in Kampung bistik sauce, grilled sausage & fries, our Kampung style steak



MAC & CHEESE BEEF GOULASH

Macaroni & cheese topped with beef bacon and homemade goulash. A must try for all cheese lovers

BLACK PEPPER SIRLOIN BEEF WITH FRIES

Usual favourite! With french fries to go along

RIBS BY THE BAY

Grilled satay beef ribs, steak cut fries, salad and prawn crackers

A perfect sampler. Snare a platter of perfectly grilled tiger prawns, seasoned deep fried wings, juicy sliced sirloin steak, crispy samosa, deep fried sotong ball with a medley of side dips

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NOODLES

SPICY BEEF RAMYEON

Springy noodles, spicy Korean curry soup, sirloin beef braised in hot bean paste, warm Hanjuku egg and fresh spring onions



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BALINESE AYAM SATAY PASTA

Deep-fried chicken thigh, al dente spaghetti, sweet peanut sauce and nutty arugula



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SZECHUAN BEEF RIBS NOODLE

Szechuan-style soup with chunks of beef ribs, ramen noodles and beansprouts



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SMOKED DUCK LEMAK CHILI PADI PASTA

Spaghetti in spicy coconut gravy with smoked duck, arugula and sweet cherry tomatoes



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CURRY CRAYFISH NOODLE

Crayfish, Nyonya-style curry gravy, rice vermicelli noodle and beansprouts



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NIBOSHI RAMEN WITH SLICED BEEF

Anchovies based broth, ramen noodles, warm Hanjuku egg and slice beef

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JAJANGMYEON NOODLE SIZZLING PLATE (BEEF/CHICKEN)

Stir-fried ramen, sweet bean paste sauce, sliced beef or chicken, steamed seasoned vege and a sunny side up

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CAVIAR & TRUFFLE CARBONARA

Decadent carbonara pasta, luxurious caviar and truffle oil

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CRAYFISH PENANG STYLE CHAR KUAY TEOW

Penang Style Char Kuay Teow, crayfish, ngoh hiang and clam meat. We suggest to share this gigantic platter

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[Menu](#)

[Reservations](#)

[Contact Us](#)

[Careers](#)

fish cakes, quail eggs, cucumber, laksa leaves and beansprouts

a la crème tomato gravy

Hanjuku egg with miso soup

CLAM VONGOLE UDON

Vongole broth, udon, nori strips, and fresh clams

MIE AYAM JAKARTA

Mee kia, diced chicken with indo sambal, kicap and beefball soup

NOOSH STYLE BAKED CHEESE DDEOKBOKKI

Korean rice cakes, sweet red chili sauce and mozzarella cheese

ORIENTAL PRAWN DUMPLING NOODLE

Served with yellow egg wheat noodles, light chicken broth and shrimp dumplings

SINGAPORE STYLE FRIED NOODLE

Stir fried Bee Hoon with a medley of mixed vegetables, sea scallops and prawns



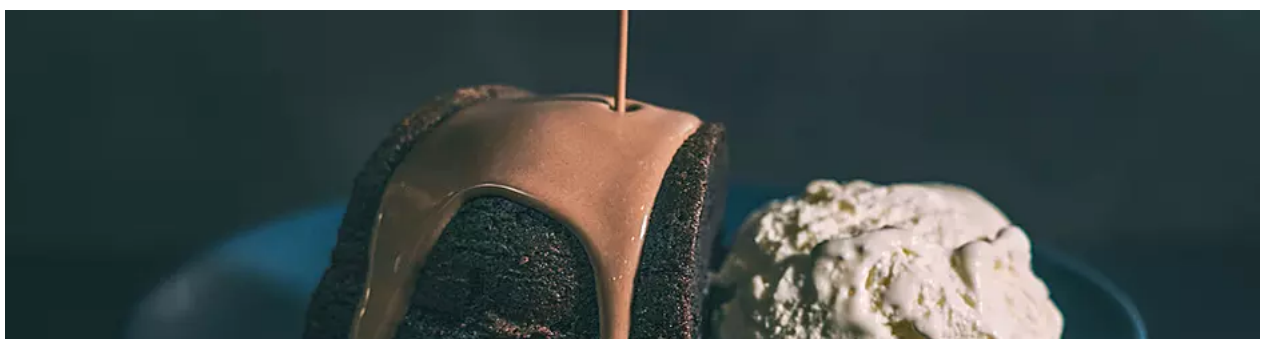
FOR THE LITTLE ONES

Kids' menu comes with complimentary apple juice

MAC & CHEESE

SALISBURY MEATBALLS

CHICK & CHIPS



DESSERTS

All desserts are served with a scoop of vanilla ice cream

ONDEH-ONDEH CAKE
(SLICE)

.....

POUR OVER CHOCOLATE
CAKE

.....

BANDUNG CAKE (SLICE)

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THAI GLUTINOUS MANGO
TART (SLICE)

.....

PENGAT DURIAN CAKE
(SLICE)

.....

CHARCOAL CHOCO
CHERRY CAKE (SLICE)

.....

CHOCOLATE CARAMEL
TART

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★ 22 KARAT GOLD PERSIAN
VANILLA ICE CREAM

Luxury in a glass. Persian style ice cream made from saffron and rose wrapped in 22 karat edible gold leaf, served with pistachios

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CEMPEDAK CAKE (SLICE)

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COOKIE MONSTER CAKE
(SLICE)

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LEMON MERINGUE TART

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HOT BEVERAGES

ENGLISH BREAKFAST

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GREEN TEA

.....

CAFÉ LATTE

.....

EARL GREY

.....

LONG BLACK

.....

TEH LATTE TARIK

.....

MINT TEA

.....

CAPPUCCINO

.....

HOT CHOCOLATE

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MOOZTATS

SHIRLEY TEMPLE

Classic lime soda with grenadine and cherry

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VIRGIN DAIQUIRI

Cranberry orange

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LYCHEE MOJITO

Lychee soda with mint leaves

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THE ESPLANADE

Blue lagoon pineapple

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ENGLISH SUMMER PUNCH

Lemon ginger honey

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OLE CLASSIC LEMONADE

Just good classic lemonade

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SPECIALTY

BUTTER BEER

Our ever-popular signature drink at NOOSH

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FRAPPE

CHOCOLATE

.....

MATCHA

.....

MOCHA

.....

THAI MILK TEA

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JUICES

ORANGE JUICE

.....

APPLE JUICE

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PINEAPPLE JUICE

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LIME JUICE

FRUIT PUNCH

ICED

ICED BLACK TEA

.....

AMERICAN ICED LEMON
TEA

.....

COKE

.....

GINGER ALE

.....

ROOT BEER

.....

WATER

S. PELLEGRINO SPARKLING
WATER

.....

ACQUA PANNA MINERAL
WATER

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