

A Light Beginning

Now available for dine-in and takeaway.

Soups

(Available from 10am daily)

Gazpacho Cold Soup ● 18
 Marinated cherry tomato, smoky charred pepper, dill oil, extra virgin olive oil drizzle
Allergens: Gluten

Roasted Potato & Leek Soup 16
 Roasted potato and leek, topped with sour cream foam, crispy bacon bits, and fresh chives
Allergens: Meat(Pork), Dairy, Gluten

French Onion Soup 18
 Beef stock, caramelized onions, aged gruyère, croutons
Allergens: Meat(Beef), Dairy, Gluten, Alcohol

Salad

House-Cured Salmon, Fennel & Orange Salad 27
 Hung yogurt, fresh orange slices, shaved fennel, dill, lemon dressing
Allergens: Dairy, Fish, Soy

Chicken Breast with Charred Corn & Greens 23
 Tender chicken breast, mesclun salad, charred corn kernels, yuzu soy dressing
Allergens: Meat(Chicken), Soy

Chicken Caesar Salad 23
 Romaine lettuce, sous vide chicken breast, caesar dressing, hard boil egg, bacon bits, and shaved parmesan
Allergens: Meat(Chicken), Anchovies, Egg, Dairy, Gluten

Mixed Green Coriander Prawn 24
 Red radish, coriander, mix green, salad, tomatoes, lemon dressing
Allergens: Prawn

Add to your salad

Chicken Breast	+9
House Cured Salmon	+12
Prawns	+12

Snacks & Starters

(Available from 10am daily)

Sautéed Clams in Cream Sauce ● 24
 Fresh clams, white wine, ginger, garlic, cream, chive oil, spring onion, and coriander
Allergens: Clams, Dairy, Alcohol

Fresh Burrata with Tomato 25
 Creamy burrata, fresh tomatoes, basil, extra virgin olive oil drizzle
Allergens: Dairy

Citrus Ponzu Prawns with Lemon Crema ● 26
 Pan-fried prawns, ponzu butter, lemon yoghurt crema, shio kombu
Allergens: Prawns, Dairy, Egg, Alcohol, Soy

Fries with Braised Oxtail & Mustard 19
 Fries, Red-wine Braised Oxtail, Gremolata, Pickled Mustard
Allergens: Meat(beef), Alcohol

Fries with Lemon Yoghurt Crema 12
 Fries, lemon yoghurt crema
Allergens: Dairy, Eggs

Parmesan & Truffle Fries 16
 Fries, truffle oil, parmesan cheese
Allergens: Dairy



Mains & Pastas

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(Available from 10am daily)

<p>Braised Miso Chicken Leg 27</p> <p>Served with creamy mashed potatoes, broccolini, genmai, and miso sake cream sauce <i>Allergens: Dairy, Gluten, Soy, Chicken, Alcohol</i></p>	<p>Morel Mushroom Pappardelle ● 29</p> <p>Morel mushroom pâté, pappardelle, rich cream sauce, thyme, parmesan cheese <i>Allergens: Dairy, Gluten</i></p>
<p>24hrs Braised Beef Short Ribs 39</p> <p>Slow-braised beef with creamy mashed potatoes, asparagus, pickled shallots, mustard seeds, sweet balsamic sauce <i>Allergens: Dairy, Gluten, Beef, Alcohol</i></p>	<p>Duck Ragù Pappardelle 29</p> <p>Duck Ragù, pappardelle, parsley, and parmesan cheese <i>Allergens: Meat(duck), Dairy, Gluten</i></p>
<p>Cauliflower Noisette Risotto ○ 26</p> <p>Buttery risotto with roasted cauliflower, brown butter hazelnuts, and parmesan cheese <i>Allergens: Dairy, Nuts, Alcohol</i></p>	<p>Vongole Linguine 30</p> <p>Fresh clams, linguine, guanciale, garlic, white wine, and parsley <i>Allergens: Clams, Meat(Pork), Alcohol, Gluten</i></p>
<p>Wagyu Ragù Lasagne ● 28</p> <p>Slow-cooked wagyu beef ragù, housemade tomato sauce, and handmade pasta sheets <i>Allergens: Meat(beef), Eggs, Alcohol, Gluten, Dairy</i></p>	<p>Tomato & Burrata Chicken Linguine 28</p> <p>Chicken, linguine, housemade tomato sauce, basil, burrata <i>Allergens: Meat(chicken), Dairy, Gluten</i></p>

Brunch

MBS Exclusive

<p>“The Breakfast Platter” 32</p> <p>Maple-glazed bacon, chipotle spiced butter beans, guacamole, scrambled eggs, sourdough Toast <i>Allergens: Meat(pork), Dairy, Gluten, Egg</i></p>	<p>Baked Bean Shakshuka ● 24</p> <p>Oven baked chipotle spiced butter beans with eggs served with sourdough toast <i>Allergens: Meat(pork), Dairy, Gluten, Egg</i></p>
<p>Maple Bacon & Scrambled Eggs on Sourdough Toast ● 24</p> <p>Sourdough Toast, mix green, scrambled eggs, maple-glazed bacon <i>Allergens: Meat(pork), Dairy, Gluten, Egg</i></p>	<p>Smashed Avocado Sourdough Toast 18</p> <p>Sourdough toast, mix green, housemade guacamole, coriander <i>Allergens: Gluten, Dairy</i></p>
<p>House-Cured Salmon Egg Benedict 26</p> <p>Brioche bread, mix green, poached egg, house-cured salmon, ikura, yuzu hollandaise <i>Allergens: Fish, Dairy, Gluten, Egg</i></p>	<p>Croque Monsieur 24</p> <p>Brioche bread, mix green, béchamel sauce, Turkey Ham, comté cheese <i>Allergens: Meat(turkey), Dairy, Gluten, Egg</i></p>
<p>Scrambled Eggs & Sour Cream Foam on Sourdough Toast 13</p> <p>Sourdough Toast, Scrambled eggs, sour cream foam <i>Allergens: Dairy, Gluten, Egg</i></p>	<p>Granola & Chai Pudding Yoghurt Bowl 15</p> <p>Housemade granola, seasonal fruits, Greek yoghurt, Coconut chai pudding, and honey drizzle <i>Allergens: Dairy, Nuts</i></p>
<p>Housemade Baked Beans with poached egg on Sourdough Toast 20</p> <p>Sourdough toast, mix green, chipotle spiced butter beans, poached egg <i>Contains: Meat(pork), Dairy, Gluten, Egg</i></p>	<p>Nesuto’s Signature Quiche Price Varies</p> <p>A fresh, seasonal creation by our chef – ask what’s baking today. <i>Allergens: Dairy, Wheat, Eggs, Fish</i></p>

Jazz Up Your Meals

Guacamole	+6
Thick Maple Bacon	+12
House Cured Salmon	+12
Scrambled Eggs (contains dairy) / Poach Eggs	+7
Buttered Sourdough Toast	+4

Dessert & Bakes

Now available for dine-in and takeaway.

MBS Exclusive

Chocolate Banana Crumble Tart ● 16

Almond cream, fresh bananas, housemade miso caramel, chocolate streusel

Allergens: Dairy, Nuts (Almond), Gluten, Eggs, Soy

MBS Exclusive

Crème Fraîche Cheesecake 16

Housemade spiced digestive crust, crème fraîche and cream cheese, strawberries

Allergens: Dairy, Gluten, Eggs

MBS Exclusive

Coconut Velvet Cake with Gula Melaka 16

Layered Coconut Cake with Gula Melaka syrup

Allergens: Dairy, Nuts(Almond), Gluten, Eggs

MBS Exclusive

Pandan Coconut Kaya Butter French Toast ● 19

Brioche toast, house-made caramelized coconut jam, shredded cold butter, sea salt flakes.

Allergens: Dairy, Gluten, Eggs

Did you know? This is our playful twist on the classic Singapore kaya butter toast — a nostalgic favourite reimaged in our own way.

Buttermilk Scone (1 pc) 7

Housemade Strawberry Jam, clotted Cream.

Allergens: Dairy, Eggs, Wheat

Blueberry Muffin 7

Buttermilk batter, fresh blueberries, and housemade blueberry jam

Allergens: Dairy, Gluten, Eggs

Butter Croissant 4.5

Allergens: Dairy, Gluten, Eggs

Raisin Swirl Danish 5.3

Allergens: Dairy, Gluten, Eggs

Pain au Chocolat 4.7

Allergens: Dairy, Gluten, Eggs

Nesuto's Signature Cake Slices Price range start from \$15 & above

Swing by the cake counter to see what we've baked fresh today!



Love our desserts?
or need a cake for your next party?
Scan this code to know more!



Beverages

Now available for dine-in and takeaway.

COFFEE

HOT / ICE

Cappuccino		7.5 / 8.5
Americano		6.5 / 7.5
Flat White		7.5 / 8.5
Latte		7.5 / 8.5
Mocha		8 / 9
Dirty Chai		8 / 9
Double Espresso Shot		6

TEA

HOT

Boléro <i>Lush, Floral, Citrusy</i>		12.5
Marco Polo <i>Exotic, Fruity, Floral</i>		12.5
Vert Provence <i>Herbal, Citrusy, Aromatic</i>		12.5
Earl Grey French Blue <i>Elegant, Floral, Citrusy</i>		12.5
Rouge Casablanca (Caffeine-free) <i>Fruity, Exotic, Floral</i>		12.5
Verbena Citriodora (Caffeine-free) <i>Citrusy, Refreshing, Herbaceous</i>		12.5
Lychee Oolong <i>Taiwan oolong infused with sweet lychee aroma, smooth and delicately floral</i>		12.5
Muscat White Oolong <i>Fragrant oolong with notes of Japanese Kyoho grape, mellow and fruity</i>		12.5
Milky Jinxuan Tea <i>Creamy Formosa oolong with a natural milky fragrance and soft finish</i>		12.5

COFFEE ALTERNATIVES

HOT / ICE

Kyoto Uji Matcha Latte		8.5 / 9.5
Kyoto Hojicha Latte		8.5 / 9.5
Chai Latte		7.5 / 8.5
Housemade Chocolate		7.5 / 8.5
Babycino		6 / 6

Add-on

Oatmilk	+1
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HOUSE MADE COLD-BREW TEA

ICE

Lychee Oolong <i>Fragrant Taiwanese oolong infused with lychee, smooth and delicately floral</i>		11
Kyoho Grape Oolong <i>Refreshing oolong with sweet Japanese Kyoho grape aroma and a crisp, fruity finish</i>		11

COLD-PRESSED JUICES

BOTTLE (300ml)

Red Remedy <i>Celery, cucumber, green apple, spinach, and lemon</i>		10.5
Pineapple Glow <i>Red apple, pineapple, lime, and mint</i>		10.5
Green Reset <i>Celery, cucumber, green apple, spinach, and lemon</i>		10.5
Immunity Boost <i>Orange, carrot, and ginger</i>		10.5

Still Water - Acqua Panna (500ML)	6
Sparkling Water - San Pellegrino (500ML)	6

Beer

Sapporo Beer

BOTTLE (330ml) / BUCKET (5 bottles)
14 / 60

Wine

BUBBLE

Thierry Fournier Réserve NV | Champagne, France

Grape Varietal: Pinot Meunier, Pinot Noir & Chardonnay
Bright and full-bodied, perfect with seafood or creamy dishes.

BOTTLE (750ml) / GLASS (150ml)
127

Weinhof Szemes Suzy Wong Rosé Frizzante 2023 | Burgenland, Austria

Grape Varietal: Zweigelt & Blauburger
Light and fruity, ideal with brunch or seafood salads.

77

WHITE

Vinden Wines Hunter Valley Chardonnay 2022 | Hunter Valley, Australia

Grape Varietal: Chardonnay
Bright citrus and white peach, creamy texture. Perfect with cauliflower or lobster risotto, lovely with crème fraîche cheesecake.

80 / 16

Gérard Fiou Boisbelle 2023 | Loire Valley, France

Grape Varietal: Sauvignon Blanc
Crisp and citrusy, excellent with seafood or lemon dishes like Vongole.

93

Baron do Sil Godello 2023 | Rías Baixas, Spain

Grape Varietal: Godello
Smooth and mineral, pairs beautifully with clams or crab dishes.

77

Peter Lauer Fass 6 Senior 2024 | Mosel, Germany

Grape Varietal: Riesling
Crisp and zesty, a bright match for lobster or cauliflower risotto.

90

RED

Unkel La De Da 2023 | Nelson, New Zealand

Grape Varietal: Pinot Noir, Merlot & Gewürztraminer
Juicy and light, lovely with Duck Ragù Pappardelle or Chicken Tomato Pasta.

86

Cooper Cellars Los Angeles Garnacha 2023 | Aragón, Spain

Grape Varietal: Garnacha (Grenache)
Soft and fresh, ideal with Steak au Poivre or Hainanese Curry Fries.

83

Tokar Estate Yarra Valley Pinot Noir 2022 | Yarra Valley, Australia

Grape Varietal: Pinot Noir
Bright red berries and fine spice. Lovely with Duck Ragù or Braised Short Ribs.

90 / 18

Arachon T.FX.T 2018 | Burgenland, Austria

Grape Varietal: Blaufränkisch, Zweigelt, Merlot & Cabernet Sauvignon
Rich and smoky, pairs with Braised Beef Short Ribs or Wagyu Lasagne.

120

Meyer-Näkel Spätburgunder 2022 | Ahr, Germany

Grape Varietal: Pinot Noir (Spätburgunder)
Silky and balanced, complements Seafood Pasta or Crème Fraîche Cheesecake.

110

ROSÉ / ORANGE

Domaine Philippe Gilbert L'Émoustillant Rosé 2022 | Loire Valley, France

Grape Varietal: Pinot Noir
Elegant and dry, pairs well with lobster risotto or chicken salad.

108

Weinhof Szemes Gemischter Satz Orange 2023 | Burgenland, Austria

Grape Varietal: Grüner Veltliner, Welschriesling & Pinot Blanc
Aromatic and bold, complements spiced seafood dishes.

81

Sake

BOTTLE
(750ml)

Elegant, versatile, and designed to pair beautifully with our menu.

Lagoon Shokuu Hoppe (Purple Sake) | Niigata, Japan

Polishing Ratio: 70%

Light and floral, softly sweet with a clean finish. Perfect with House-Cured Salmon or Cauliflower Risotto.

99

Tsukino Katsura Junmai Ginjo "Branche" | Kyoto, Japan

Polishing Ratio: 60%

Delicate pear and white-flower notes, crisp and balanced. Lovely with Egg Benedict or French Onion Soup.

130

Homare Junmai Ginjo Karahashi White Label "Yumenokaori" | Fukushima, Japan

Polishing Ratio: 50%

Smooth and mellow with gentle umami depth. Pairs with Miso Chicken or Charred Corn Salad.

85

Toko Kojimaya Untitled #1 | Yamagata, Japan

Polishing Ratio: 50%

Vibrant and dry with melon and tropical fruit tones. Excellent with Sautéed Clams in Cream Sauce

110