



N J G R O U P C O L L E C T I O N

NTU

All-Day · Multi-Cuisine

DINE-IN PRICES · SUBJECT TO 10% SERVICE CHARGE & PREVAILING GST · HAPPY HOUR 5–8 PM DAILY

ALLERGENS



Gluten



Dairy



Egg



Fish



Shellfish



Nuts



Soy



Sesame

Allergen markers are indicative, based on standard recipes. Our dishes are prepared in kitchens that handle all major allergens, so traces may be present. Guests with allergies or dietary needs must inform our team before ordering.

Soup & Salad

\$6.8 Wild Mushroom Soup

Shimeji, white and shiitake mushrooms coaxed slow into a silky cream and finished with crunchy house croutons — the warm, earthy hello your afternoon was after.

\$10.8 Caesar Salad

Crisp romaine under a proper house Caesar, a jammy soft-boiled egg, golden croutons and a snowfall of parmigiano; add grilled chicken to turn a starter into a meal. (+\$2.2)

Appetizers

\$10.8 Baked Cheesy Nachos

A mountain of corn chips baked under bubbling mozzarella, then loaded with guacamole, sour cream, salsa and jalapeños — the opener that rarely makes it back to your side of the table.

\$12.8 Chicken Quesadilla

A griddled tortilla folded over chicken breast, sweet sautéed onion, jalapeño and melting mozzarella, cut into wedges made for passing around.

\$12.8 Mid Joint Wing

Marinated mid-joint wings fried until the skin shatters, then tossed your way — sticky BBQ or a proper, honest hot sauce.

\$4.8 Garlic Bread

Warm baguette under garlic butter, toasted at the edges — humble, and somehow always gone first.

\$6.8 French Fries

Straight-cut and golden, salted the moment they leave the fryer; order one, regret ordering only one.

\$8.8 Truffle Fries

The house weakness — fries showered in parmesan and truffle oil until the whole table quietly leans in.

Fajitas

\$22.8 Veg Fajita

Zucchini, peppers, broccoli and onions seared hard and brought out still sizzling, with warm tortillas, Monterey Jack, sour cream, guacamole and salsa to roll exactly how you like.

\$24.8 Chicken Fajita

Marinated chicken and charred peppers that reach the table still hissing on the pan, with warm tortillas and every trimming to build each bite yourself — the campus's favourite bit of theatre.

\$26.8 Beef Fajita

Strips of beef and sweet onion seared over a high flame, served sizzling with Monterey Jack, sour cream, guacamole and salsa to fold into warm tortillas.

Meats & Seafood

\$24.8 Peri Chicken

Boneless chicken thigh marinated in peri-peri and grilled till charred and juicy, with cooling coleslaw and buttery mashed potatoes to steady the heat.

\$28.8 Sriracha Barramundi

Pan-grilled seabass under a lemongrass-sriracha butter, set on velvet mash with Thai asparagus — bright, gentle heat, a clean finish.

\$28.8 Mentaiko Salmon

Salmon over chuka wakame with grilled king oyster mushroom and crisp dumpling skin, lacquered in rich mentaiko — a small indulgence between classes.

\$28.8 Braised Beef Cheek

Slow-cooked beef cheeks in a glossy red-wine sauce that give way at the touch of a fork, over creamy mash with a tangle of mesclun.

\$32.8 Yakiniiku Rib-Eye 200 g

150-day grain-fed Angus in a garlic-soy marinade, char-grilled to order, with fries and a sesame-ginger salad to cut the richness.

Burger

\$28.8 Wagyu Burger

A 180g wagyu patty with a proper char, aged cheddar, gherkins, tomato and lettuce stacked in a toasted bun, fries alongside — the one the whole table ends up copying.

Pastas

- \$20.8

Garlic Basil Chicken Pasta

G

Linguine tossed hard in garlic oil with fiery Thai basil, bird's-eye chilli and minced chicken — a plate with real heat and a loyal campus following.
- \$22.8

Tom Yum Prawn Risotto

D

C

Creamy Arborio simmered in a lemongrass-and-lime-leaf tom yum stock with plump tiger prawns — comfort food with a citrus kick.
- \$24.8

Seafood Marinara

G

C

Tiger prawns, mussels and clams folded through linguine in a white-wine and San Marzano tomato sauce — the sea, in a bowl.
- \$18.8

Vegetables Arrabbiata

G

Spaghetti in a punchy pomodoro with wild mushrooms, cherry tomatoes, black olives, broccoli and zucchini — bright, generous and quietly fiery.
- \$18.8

Truffle Mushroom Risotto

D

Seared mushrooms folded into creamy Arborio with parmesan and truffle oil — the vegetarian showstopper this room is known for.
- \$18.8

Zucchini Aglio-Olio

G

Ribbons of zucchini through garlic-confit spaghetti with chilli threads and cherry tomatoes — simple things, done properly.

Desserts

- \$6.8

Mexican Brownie

G

D

E

N

A warm dark-chocolate brownie over vanilla ice cream, scattered with almond flakes — the sweet full stop to the day.
- \$8.8

Apple Crumble

G

D

E

Chopped apples under a buttery crumb baked till bubbling, with a scoop of vanilla melting into the warm edges.
- \$10.8

Molten Lava Torte

G

D

E

A chocolate cake with a molten heart, summer-berry compote and vanilla ice cream — break it open and watch it flow.

Beer

- \$12.8

Hoegaarden (Pint)
- \$11.8

Stella (Pint)

Wine

- \$10.8

Red Wine

glass
- \$10.8

White Wine

glass

Liquor (30 ml)

- \$10.8

Glenfiddich 12 · Single Malt
- \$8.8

Jack Daniel's · Bourbon
- \$8.8

Jim Beam · Bourbon
- \$8.8

Black Label · Scotch
- \$8.8

Chivas Regal 12 · Scotch
- \$12.8

Hennessy V.S.O.P · Cognac
- \$8.8

Absolut · Vodka
- \$8.8

Jose Cuervo · Tequila
- \$8.8

Bombay Sapphire · Gin

Coffee & Tea

- \$4.8

Espresso / Black Coffee
- \$6.8

Cappuccino / Latte / Mocha

D
- \$6.8

Hot Chocolate / Hazelnut / Vanilla Latte

D

N
- \$6.8

Lemongrass · Jasmine · Earl Grey · Darjeeling · Chamomile

teas

Lemonade & Juice

- \$6.8

Peach · Strawberry · Passion Fruit Lemonade
- \$4.8

Ice Lemon Tea · Calamansi · Fruit · Pineapple · Orange · Apple · Cranberry

juices

Sodas & Water

- \$4.8

Coca-Cola · Coke Zero · Sprite · Soda · Root Beer · Ginger Ale · Tonic

canned
- \$4.8

Still Water
- \$6.8

Sparkling Water