



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

One-North

All-Day · Multi-Cuisine

DELIVERY-MENU PRICES SHOWN · DINE-IN MAY VARY · NO PORK · NO LARD

ALLERGENS

G Gluten

D Dairy

E Egg

F Fish

C Shellfish

N Nuts

Sy Soy

Ss 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.

Starters

- \$12** **Grilled Chicken Caesar Salad** **G D E**
Crisp romaine under a proper house Caesar with parmesan, croutons and a jammy soft-boiled egg, crowned with grilled chicken – a starter that eats like a meal.
- \$8** **Wild Mushroom Truffle Soup** **G D**
A silky mushroom soup with a quiet hum of truffle, served with warm garlic bread to dip – comfort in a bowl.
- \$6** **Crispy House Fries**
Golden straight-cut fries, lightly salted the moment they leave the fryer – the side the whole table reaches for.
- \$8** **Truffle Parmesan Fries** **D**
Crispy fries tossed in parmesan, herbs and truffle oil – our most-loved side, and it rarely lasts the conversation.
- \$12** **Mid-Joint Wings — BBQ or Hot (6 pcs)**
Six crispy mid-joint wings glazed your way in sticky BBQ or a proper hot sauce – made for sharing, fought over anyway.

Pasta

- \$14** **Beef Bolognese Linguine** **G D**
Linguine wound through a slow-simmered beef-and-tomato ragù, finished with parmesan and fresh basil – the classic, done properly.
- \$16** **Tiger Prawn & Asparagus Aglio Olio** **G C**
Linguine tossed hard in garlic and olive oil with plump tiger prawns, crisp asparagus and cherry tomatoes, a whisper of chilli throughout.
- \$16** **Smoked Duck Carbonara** **G D E**
Linguine folded through a silky parmesan cream with smoked duck and sweet onion – a house twist regulars come back for.
- \$14** **Creamy Chicken Pasta** **G D**
Penne in a velvety parmesan cream with tender chicken – quiet, generous and unfailingly satisfying.

Burgers

- \$22** **Wagyu Cheeseburger** **G D**
A 180g wagyu patty with a proper char, aged cheddar, tomato, lettuce and gherkins in a toasted bun, fries alongside – the burger the bar was built for.
- \$16** **Grilled Chicken Burger** **G D**
A grilled chicken thigh, aged cheddar, tomato, lettuce and gherkins in a toasted bun, with fries – lighter, but no less loved.

Mains

- \$18** **Norwegian Grilled Salmon** **D F**
A generous fillet pan-seared to a burnished edge and finished in bright lemon butter, with sautéed vegetables and soft mash – clean and confident.
- \$16** **Herb-Grilled Chicken Leg** **D**
A herb-marinated boneless chicken leg grilled till golden, with sautéed vegetables and creamy mash – honest, hearty, all-day good.
- \$14** **Classic Fish & Chips** **G F**
Golden battered fish with house fries and tartar sauce – the pub classic, crisp and generous.
- \$24** **Slow-Cooked 4-Hour Beef Cheek** **D**
Beef cheek braised four unhurried hours in red wine until it gives way at the fork, over creamy mash with vegetables – the room's quiet showstopper.

Local Favourites

- \$14** **Wok-Fried Rice — Chicken or Vegetable** **E**
Fragrant wok-fried rice with egg and vegetables, kissed by the flame – your choice of chicken or veg.
- \$14** **Mee Goreng** **E**
Yellow noodles stir-fried in a mildly spicy tomato-chilli sauce with egg and vegetables – the hawker favourite, plated up.
- \$14** **Seafood Laksa** **C**
Noodles in a rich, gently spicy coconut laksa broth with seafood – a bowl of Singapore comfort.
- \$14** **Sweet & Sour Fish or Chicken** **F**
Crispy fish or chicken in a bright sweet-and-sour sauce with peppers and onions – sticky, tangy and moreish.

Indian Meal Boxes

- \$16

Butter Chicken Meal Box (NV)

D

Silky tomato-butter chicken with basmati rice, papad and onion salad — the whole comforting spread in one tray.
- \$14

Paneer Butter Masala Meal Box (V)

D

Paneer in a buttery tomato masala with basmati rice, papad and onion salad — a complete, comforting box.
- \$14

Dal Makhani Meal Box (V)

D

Slow-cooked black dal with basmati rice, papad and onion salad — humble, rich and deeply satisfying.

Curries

- \$16

Butter Chicken (NV)

G

D

Tandoori chicken folded into a creamy tomato-butter gravy — the crowd-pleaser, made to be mopped up with naan.
- \$16

Chicken Tikka Masala (NV)

Charred chicken tikka simmered in a rich, spiced masala — smoky, warming and generous.
- \$20

Rogan Josh (NV)

Mutton slow-cooked Kashmiri-style in warming spices until fork-tender, deep with clove and chilli.
- \$16

Fish Curry (NV)

F

A coastal-style fish curry with a gentle tang and warm spices — bright and soulful.
- \$16

Paneer Butter Masala (V)

D

Paneer in a buttery tomato gravy with mild spices — the vegetarian answer to butter chicken.
- \$13.9

Palak Paneer (V)

D

Paneer folded into a smooth spinach gravy with garlic and cumin — earthy and wholesome.
- \$12.9

Chana Masala (V)

Chickpeas in a bold North Indian masala of tomato and onion — punchy and satisfying.
- \$12.9

Dal Makhani (V)

D

Black lentils slow-cooked till creamy and smoky — the North Indian comfort classic, worth the wait.

Biryani

- \$16

Chicken Dum Biryani (NV)

Basmati and spiced chicken sealed and steamed together, then opened at the table in a rush of aroma, with cooling raita.
- \$18

Mutton Dum Biryani (NV)

Basmati layered with slow-cooked mutton, saffron and spices, sealed and dum-cooked — served with raita.
- \$14

Vegetable Dum Biryani (V)

Basmati layered with vegetables, saffron and spices and steamed under seal, with cooling raita.

Rice & Breads

- \$7.9

Jeera Rice (V)

Basmati tempered with toasted cumin — a fragrant side for any curry.
- \$5.9

Steamed Basmati Rice (V)

Fluffy steamed basmati — the faithful companion to every gravy.
- \$4.9

Butter Naan (V)

G

D

Soft tandoor naan brushed with butter, pulled warm from the oven.
- \$5.9

Garlic Naan (V)

G

D

Soft naan blistered in the tandoor and finished with garlic and butter — made to mop up every last bit.
- \$4.9

Tandoori Roti (V)

G

Lightly crisp whole-wheat roti straight from the tandoor.

Desserts

- \$6

Warm Almond Brownie

G

D

E

N

Served warm and fudgy, dark chocolate through and through, scattered with toasted almonds — the last page, and the best one.
- Molten Chocolate Lava

G

D

E

A warm chocolate cake with a molten heart, with vanilla ice cream to break it open into.
- Gulab Jamun

G

Warm milk-solid dumplings soaked in a fragrant rose-cardamom syrup — a sweet, sticky finish.