Healthier Menu
Eat all foods in moderation.

nuss
The Graduate Club

with our Healthier Dining Seminar Packages!

To view our function rooms or enquire about our packages, contact:

Agnes Phua
Banquet Sales Manager
T 6586 3771
E agnesphua@nuss.org.sg

Ong Wei Li
Assistant Banquet Sales Manager
T 6586 3772
E weili@nuss.org.sg

Notes:

Healthier oil is used in the preparation of our dishes.

Prices are subject to prevailing GST. Service charge is applicable to non-members.

Non-NUSS members are required to pay a deposit constituting 25% of the total estimated amount.

Special carpark coupons for one-time entry can be arranged at $3.60 per coupon.

THE NATIONAL UNIVERSITY OF SINGAPORE SOCIETY

Kent Ridge Guild House
9 Kent Ridge Drive
Singapore 119241
T 6779 1811
F 6778 8095

Use your membership account to pay and enjoy a waiver of 10% service charge while qualifying for the Big Spender's Award!

ORIENTAL BUFFET LUNCH MENUS

(Minimum 30 persons)

MENU A

NOODLE STATION

Pork Rib and Prawn Noodles* Soup with Condiments

MAINS

Stir-fried Chicken with Red and Green Capsicums

Steamed Fish Fillet, Teochew-Style

Braised Bean Curd with Assorted Mixed Vegetables

Brown Rice

DESSERT

Green Bean Soup with Sweetened Lime Strips and Sago

Assorted Fruit Platter

Coffee, Tea and Water

MENU B

NOODLE STATION

Laksa* with Condiments

MAINS

Stir-fried Prawns with Australian Celery

Stewed Chicken with Cashew Nuts

Braised Shimeji Mushrooms with Seasonal Green Vegetables

Brown Rice

DESSERT

Assorted Fruit Platter

Assorted Nyonya Kuehs

Coffee, Tea and Water

MENU C

SOUP

Hot and Sour Soup

MAINS

Roasted Pork and Char Siew served with a choice of Brown Rice or Noodles*

Stir-fried Prawns with Pumpkin and Butter Sauce

Braised Bean Curd with Minced Chicken

Braised Bailing Mushrooms with Seasonal Green Vegetables

DESSERT

Assorted Fruit Platter

Assorted Cakes

Coffee, Tea and Water

* Wholemeal noodles

- Sugar and creamer are served separately for coffee and tea.

nuss
The Graduate Club

HALAL BUFFET MENUS

(Minimum 30 persons)

MENU A

NOODLE STATION

Mee Rebus*
(served with Shrimp, Green Chilli, Bean Sprout, Bean Curd, Hard-boiled Egg and Calamansi)

MAINS

Biryani Rice
(Fragrant Basmati Brown Rice)

Chicken Tikka

Fish Mohli
(Boneless Fish cooked with Onion, Garlic and Coconut Milk)

Aloo Shimla Mirch
(Potato, Onion, Capsicum, Stir-fried Cumin Seeds and Crushed Black Pepper)

DESSERT

Assorted Fruit Platter

Bubur Pulut Hitam
(Black Glutinous Rice Porridge)

Coffee, Tea and Water

MENU B

NOODLE STATION

Mee Soto*
(served with Shredded Chicken, Chinese Celery, Bean Sprout, Fried Shallot, Chilli Soto and Egg)

MAINS

Nasi Jagung
(Brown Rice with Sweet Corn)

Sambal Goreng Tauhu Tempeh
(Deep-fried Bean Curd and Fermented Soya Beans cooked with Sambal Sauce)

Kari Ayam
(Curry Chicken)

Daging Masak Kicap
(Beef Cubes in a Dark Sweet Sauce)

DESSERT

Ondeh-Ondeh
(Pandan Glutinous Rice Balls stuffed with Coconut Palm Sugar)

Assorted Fruit Platter

Coffee, Tea and Water

MENU C

MAINS

Steamed Brown Rice

Tauhu Goreng Dengan Sos Kacang
(Deep-fried Bean Curd with Peanut Sauce)

Ayam Masak Lemak Cili Padi
(Boneless Chicken in a Yellow Coconut Gravy)

Asam Pedas Tenggiri
(Fish Mackerel in a Spicy Sour Sauce)

Daging Kambing Rendang
(Mutton Stew with Coconut Milk and Spices)

Sayur Kailan Masak Ikan Masin
(Stir-fried Kailan with Salted Fish)

DESSERT

Assorted Fruit Platter

Cikong Sejuk
(Chilled Cheng Tng)

Coffee, Tea and Water

* Wholemeal noodles

- Sugar and creamer are served separately for coffee and tea.

WESTERN BUFFET MENUS

(Minimum 30 persons)

MENU A

APPETISER

Mesclun Salad Bar and Condiments
(Kidney Bean, Corn Kernel, Cherry Tomato, Black Olive, Onion Ring, Capsicum, Roasted Sesame Dressing, Balsamic Vinaigrette)

MAINS

Oven Baked Fish Fillet with Provencal Sauce

Oven Baked Cajun Chicken Thigh with Thyme Sauce

Garlic Mashed Potato

Sautéed Broccoli and Cauliflower Florets with Garlic Butter

Spaghetti Aglio Olio* with Sun-Dried Tomatoes and Sweet Basil

DESSERT

Assorted Fruit Platter

Caramel Flan

Coffee, Tea and Water

MENU B

SOUP

Cream of Mushroom

MAINS

Oven Baked Lamb Chop with Black Pepper Sauce

Roasted Fish Fillet with Mushrooms and Leek Cream Sauce

Sautéed Lyonnaise Potatoes

Sautéed Zucchini and Haricot Verts with Garlic

Brown Pilaf Rice

DESSERT

Assorted Fruit Platter

Chocolate Eclairs

Coffee, Tea and Water

* Wholemeal noodles

- Sugar and creamer are served separately for coffee and tea.

WESTERN SET MENUS

(Minimum 30 persons)

MENU A

APPETISER

Seared Tuna Tataki with Yuzu Shoyu Dressing

MAINS

Roasted Spring Chicken with Garlic Mashed Potato,
Broccoli and Thyme Sauce

DESSERT

Assorted Fruit Platter

Coffee, Tea and Water

MENU B

SOUP

Cream of Mushroom drizzled withTruffle Oil and Chives

MAINS

Oven Baked Barramundi served with Quinoa,
Arugula and Lemon Wedge

DESSERT

Assorted Fruit Platter
Or
Mango and Pomelo Sago with Mango Ice Cream

Coffee, Tea and Water

- Sugar and creamer are served separately for coffee and tea.

COFFEE BREAK MENU*

Complimentary Coffee, Tea and Water

According to your chosen package, please select your coffee break snacks by [✔]

STEAMED

- ☐ Chee Cheong Fun
- ☐ Char Siew Pau
- ☐ Chicken Siew Mai
- ☐ Crystal Dumpling
- ☐ Japanese Chee Cheong Fun
- ☐ Prawn Siew Mai
- ☐ Steamed Prawn Dumpling
- ☐ Tau Sar Pau
- ☐ Vegetable Pau
- ☐ Vegetarian Dumpling

PASTRIES / KUEH / FRUITS

- ☐ Apple Pie
- ☐ Assorted Cakes
- ☐ Assorted Fruit Platter
- ☐ Assorted Sandwiches
- ☐ Baked Tapioca Cake
- ☐ Banana Chiffon Cake
- ☐ Blueberry Tart
- ☐ Egg Tart
- ☐ Fruit Puff
- ☐ Fruit Tart
- ☐ Ham and Cheese Croissant
- ☐ Mini Almond Twist
- ☐ Mini Apple Lattice
- ☐ Mini Apple Crumble
- ☐ Mini Chicken Pie
- ☐ Mini Chocolate Croissant
- ☐ Mini Chocolate Éclair
- ☐ Mini Coffee Éclair
- ☐ Mini Cream Puff
- ☐ Mini Mushroom Quiche
- ☐ Mini Swiss Roll
- ☐ Mini Tuna Puff
- ☐ Muffin
- ☐ Nyonya Kueh
- ☐ Pancakes with Maple Syrup
- ☐ Sausage Roll

NOODLES^

- ☐ Fried Bee Hoon
- ☐ Fried Kway Teow
- ☐ Fried Mee Tai Mak
- ☐ Mee Goreng

DEEP FRIED*

- ☐ Breaded Prawn
- ☐ Carrot Cake
- ☐ Crab Claw Fritter
- ☐ Chicken Dumpling
- ☐ Chicken Ngo Hiang
- ☐ Chicken Samosa
- ☐ Chicken Wanton
- ☐ Chicken Wing
- ☐ Lotus Paste Sesame Ball
- ☐ Prawn Fritter
- ☐ Red Bean Sesame Ball
- ☐ Shrimp Wanton
- ☐ Sotong Ball
- ☐ Spring Roll
- ☐ Stuffed You Tiao
- ☐ Vegetable Samosa
- ☐ Vegetarian Dumpling

* Please note that no deep fried items are allowed for orders with less than 3 items.
For orders with more than 3 items, only 1 deep fried item is allowed per order.

^ Wholemeal noodles

• Sugar and creamer are served separately for coffee and tea.

nuss
The Graduate Club