



# WEEKEND GRILL

EVERY FRIDAY & SATURDAY  
FROM 5:30PM

## • MEAT •

**BANGERS AND MASH** ..... \$20  
*Snail sausage, Irish pork sausage and mashed potatoes*

**SPRING CHICKEN** ..... \$20  
*Grilled cajun spiced spring chicken served with roasted potato wedges and jalapeño tomato sauce*

**BUFFALO PORK RIBS (HALF RACK)** ..... \$22  
*Buffalo style grilled pork ribs served with crunchy vegetable sticks and blue cheese ranch dip*

**GRILLED LAMB SHORT LOIN (200g)** ..... \$25  
*Grilled lamb chop with roasted potatoes and red wine jus*

**GRILLED RIBEYE STEAK (200g)** ..... \$28  
*Grilled ribeye steak served with roasted potato wedges and red wine sauce*

**GRILLED WAGYU STRIPLOIN (200g)** ..... \$48  
*Grilled wagyu striploin served with grilled vegetables and red wine sauce*



## • SEAFOOD •

**OYSTER (min 2pcs)** ..... \$5/pc  
*Grilled oyster with cheese gratin served with yellow frisée salad and lime vinaigrette*

**GRILLED HALF SHELL SCALLOP .. \$12 (3pcs)**  
*Lemon butter grilled half shell scallop with cheese gratin*

**MUSSELS** ..... \$20  
*Garlic butter grilled mussels served with focaccia bread*

**RED SNAPPER** ..... \$28  
*Grilled snapper served with roasted potato wedges and lime vinaigrette*

**LOBSTER** ..... \$48  
*Mentaiko gratin grilled lobster served with crunchy vegetable sticks and blue cheese ranch dressing*

### ADD ON

Grilled Vegetables ..... \$6  
Vegetable Sticks ..... \$6  
Garlic Focaccia ..... \$8  
Roasted Potato Wedges ..... \$8

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BAR & RESTAURANT

**YOUNGS**

SINGAPORE

• PIZZAS •

<b>MARGHERITA</b> <i>Mozzarella cheese and sliced roma tomatoes</i>	<b>\$16</b>
<b>PRIMA VERA</b> <i>Roasted capsicum, eggplant and mozzarella cheese</i>	<b>\$16</b>
<b>BACON AND EGG</b> <i>Crispy bacon, egg and mozzarella cheese</i>	<b>\$18</b>
<b>BOLOGNESE</b> <i>Beef ragout and mozzarella cheese</i>	<b>\$18</b>
<b>FRUITTI DE MARE</b> <i>Mixed seafood, roasted capsicum and mozzarella cheese</i>	<b>\$18</b>
<b>HAWAIIAN</b> <i>Honey baked ham, pineapple and mozzarella cheese</i>	<b>\$18</b>
<b>PULLED PORK</b> <i>Pulled pork knuckle, jalapeños, red Spanish onion and mozzarella cheese</i>	<b>\$18</b>

• DESSERTS •

<b>PISTACHIO PANNA COTTA</b> <i>Pistachio flavoured Italian cream custard served with chocolate ganache mixed berries and vanilla ice cream</i>	<b>\$12</b>
<b>RASPBERRY WHITE CHOCOLATE PARFAIT</b> <i>Raspberry and white chocolate parfait served with berries compote and almond nougatine</i>	<b>\$12</b>
<b>TIRAMISU</b> <i>Layered Mascarpone mousse and espresso infused savoiardi</i>	<b>\$12</b>
<b>WARM CHOCOLATE PUDDING</b> <i>Baked chocolate lava cake served with mixed berries and vanilla ice cream</i>	<b>\$14</b>

• LIGHT BITES •

<b>PAPRIKA SPICED MIXED NUTS</b> <i>Assorted mixed nuts tossed in smoked paprika</i>	<b>\$6</b>
<b>BREAD BASKET</b> <i>Focaccia bread grilled with extra virgin olive oil</i>	<b>\$7</b>
<b>SAUTÉED MUSHROOMS</b> <i>Sautéed forest mushrooms with garlic and parsley</i>	<b>\$8</b>
<b>REGULAR FRIES</b>	<b>\$10</b>
<b>BABY CALAMARI</b> <i>Deep fried baby squid served with sweet and spicy dip</i>	<b>\$14</b>
<b>CHICKEN WINGS</b> <i>Deep fried cajun spiced chicken wings served with home made peanut dip</i>	<b>\$14</b>
<b>GARLIC PRAWNS</b> <i>Prawns sautéed with garlic and dried red peppers</i>	<b>\$14</b>
<b>TRUFFLE FRIES</b> <i>Deep fried straight cut fries tossed with truffle oil and truffle paste topped with grated grana padano</i>	<b>\$14</b>
<b>BEEF CUBES</b> <i>Sautéed striploin cubes with soyu jus topped with garlic chips</i>	<b>\$16</b>
<b>CHILI NACHOS</b> <i>Oven baked tortilla chips with beef ragout, jalapeños pepper and mozzarella cheese gratin drizzled with sour cream</i>	<b>\$16</b>
<b>ITALIAN CHEESE PLATTER</b> <i>Tallegio, fontina and grana padano served with crackers, dried fruits and mixed nuts</i>	<b>\$18</b>
<b>SHARING PLATTER</b> <i>Baby calamari, cajun spiced chicken wings, nachos with cheese and truffle fries</i>	<b>\$30</b>