

BAR & RESTAURANT

YOUNGS

S I N G A P O R E

• HAPPY HOUR •

Available Daily | 5pm to 9.30pm

Except Saturdays & Eve of Public Holidays

DRAUGHT BEER

	Pint	Tower
Heineken	\$10	\$54
Hoegaarden	\$10	\$54
Peroni	\$10	-
Guinness	\$12	-



1-FOR-1

HOUSEPOUR & PREMIUM HOUSEPOUR
RED / WHITE WINE

RED WINE

Casa Silva <i>Carbernet Sauvignon, Chile</i>	\$10/glass
Ruffino <i>Chianti Tuscany, Italia</i>	\$14/glass

WHIITE WINE

Casa Silva <i>Sauvignon Blanc, Chile</i>	\$10/glass
Ruffino <i>Chardonnay, Italia</i>	\$14/glass



www.YOUNGS.com.sg



[YOUNGSBarRestaurant](https://www.facebook.com/YOUNGSBarRestaurant)



[@YOUNGS.sg](https://www.instagram.com/YOUNGS.sg)

All prices are subject to prevailing GST and 10% Service Charge.

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• HANDCRAFTED COCKTAILS •

Tropical Mojito

*White rum, Rambutan, Pineapple,
Lime juice, Mint leaves*

- 12 -

Breakfast Collins

*House-infused Gin, Earl Grey Soda,
Orange Marmalade*

- 12 -

YOUNGS 75

White gin, Prosecco, Yuzu Juice, Grape

- 13 -

Lady Martini

*Vodka, Elderflower Liqueur,
Lychee Syrup, Egg White*

- 13 -

Sangria Sour

Whiskey, Grapefruit, Apple Syrup

- 15 -

Presidente Old Fashioned

Rum, Vermont

- 15 -

Trickle

Whiskey, Apple Syrup, Mint

- 15 -

• MOCKTAILS •

Citrus Fizz

*Lemon, Lime and Grapefruit Juices,
Orange Marmalade, Mint Syrup*

- 7 -

Peach Paradise

Apple Juice, Peach Puree, Mint Leaves

- 7 -

YOUNGS Mint Iced Tea

Earl Grey Tea, Lime Juice, Mint Leaves

- 7 -

Gardens By the Bay

*Kiwi Puree, Lemon Juice, Ginger Ale,
Orgeat Syrup*

- 7 -

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S I N G A P O R E

• DRAUGHT BEERS •

	1/2 Pint	1 Pint	Tower
Heineken	\$10	\$13.80	\$72
Hoegaarden	\$10	\$13.80	\$72
Peroni	\$10	\$13.80	-
Guinness	\$12	\$14.80	-

• BOTTLED BEERS •

Bucket of 5

	1 Bucket	2 Buckets	3 Buckets
Corona	\$40	\$75	\$100
Erdinger <i>(Weiss / Dunkel)</i>	\$60	\$108	\$148

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S I N G A P O R E

• HOUSE WINE •

Red

Casa Silva
Carbnet Sauvignon, Chile

<i>Glass</i>	<i>Bottle</i>
\$10	\$45

White

Casa Silva
Sauvignon Blanc, Chile

<i>Glass</i>	<i>Bottle</i>
\$10	\$45

Red

Ruffino
Chianti Tuscany, Italia

<i>Glass</i>	<i>Bottle</i>
\$14	\$65

White

Ruffino
Chardonnay, Italia

<i>Glass</i>	<i>Bottle</i>
\$14	\$65

• SHOTS •

1 shot \$10 | 5 shots \$45

Jagerbomb

Jagermeister, Redbull

Silent Night

Bacardi 151

Tom Collin Jr.

Gin, lemon

Galli Pop

Galliano, sprite

Fruits Rhapsody

Vodka, lychee, grapefruit

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• S P I R I T S •

		<i>Glass</i>	<i>Bottle</i>
Blended Whiskey	John Jameson	\$8	\$102
	Johnnie Walker Black Label	\$8	\$108
	Chivas Regal 12 Years	\$8	\$118
	Monkey Shoulder	\$8	\$118
	Chivas Regal 18 Years	\$11	\$188
	Johnnie Walker Blue Label	\$25	\$488
Single Malt Whiskey		<i>Glass</i>	<i>Bottle</i>
	Singleton 12 Years	\$10	\$148
	Laphroaig 10 Years	\$10	\$149
	Laphroaig Quarter Cask	\$10	\$159
	Glenfiddich 12	\$11	\$168
	Balvenie 12	\$11	\$168
	Balvenie Doublewood 12 Years	\$11	\$172
	Auchentoshan Three Wood	\$12	\$188
	Kavalan	\$12	\$195
	Kavalan Concertmaster Port Cask	\$12	\$198
	Lagavulin 16 Years	\$13	\$208
Macallan 12 Years	\$14	\$238	

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• S P I R I T S •

		<i>Glass</i>	<i>Bottle</i>
Japanese Whiskey	Yamazakura	\$12	\$138
	Hibiki Harmony	\$16	\$258
	Hakushu Distiller's Reserve	\$18	\$285
	Yamazaki Distiller's Reserve	\$18	\$285

		<i>Glass</i>	<i>Bottle</i>
Bourbon / Rye	Jim Beam	\$8	\$78
	Jack Daniels	\$10	\$102
	Maker's Mark	\$10	\$118

		<i>Glass</i>	<i>Bottle</i>
Gin	Bombay Sapphire	\$8	\$96
	Tanqueray	\$8	\$96
	Bulldog	\$8	\$102
	Tanqueray 10	\$8	\$130
	Hendricks	\$10	\$142
	Botanist	\$10	\$158

		<i>Glass</i>	<i>Bottle</i>
Vodka	Smirnoff	\$8	\$68
	Grey Goose	\$10	\$120
	Belvedere	\$10	\$130

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		<i>Glass</i>	<i>Bottle</i>
Rum	Captain Morgan Spiced	\$8	\$74
	Bacardi Carta	\$8	\$76
	Malibu	\$8	\$82
	Diplomatico Reserva	\$10	\$148
	Ron Zacapa Centenario 23	\$12	\$188
Tequila / Mezcal	Jose Cuervo Especial	\$8	\$86
	Patrón XO Café	\$8	\$112
	Zignum Mezcal	\$8	\$115
	Jose Cuervo 1800	\$10	\$135
	Patrón Silver	\$10	\$162
Cognac	Hennessy VSOP	\$10	\$168
	Martell VSOP	\$12	\$188
	Martell Cordon Bleu	\$25	\$498

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		<i>Glass</i>	<i>Bottle</i>
Aperitif / Liqueur	Bailey's Irish Cream	\$8	\$58
	Martini Bianco	\$8	\$58
	Martini Extra Dry	\$8	\$58
	Martini Rosso	\$8	\$58
	Kahlua	\$8	\$74
	Jagermeister	\$8	\$76
	Frangelico	\$8	\$78
	Campari	\$8	\$82
	Vaccari Sambuca	\$8	\$86
	Southern Comfort	\$9	\$94
	Cointreau	\$9	\$96
	Benedictine D.O.M	\$9	\$96
Galliano	\$9	\$103	

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• BEVERAGES •

		<i>Hot</i>	<i>Iced</i>
Coffee	Espresso	\$4	-
	Espresso Doppio	\$7	-
	Long Black	\$5	\$5.5
	Café Latte	\$6	\$6.5
	Chocolate	\$6	\$6.5
	Cappuccino	\$7	\$7.5
	Café Mocha	\$7	\$7.5
	Caramel Latte	\$7	\$8
	Hazelnut Latte	\$7	\$8

Tea	Black Tea & Thyme	Gyokuro
	Ceylon	Jasmine Blossom
	Earl Grey	Lavender Dream
	English Breakfast	Oriental Sencha
	Genmaicha	Peppermint Infusion

- \$6 per pot -

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• BEVERAGES •

Soft Drinks	Coca-cola, Coca-cola Light, Coca-cola Zero, Sprite, Tonic Water, Soda Water, Dry Ginger Ale	\$5
Juices	Apple, Cranberry, Lime, Orange, Pineapple	\$6
Milkshakes	Chocolate, Chocolate Banana, Mixed Berry, Mocha Chip, Strawberry, Vanilla	\$10
Water	Acqua Panna Still Water San Pellegrino Sparkling Water	\$7

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S I N G A P O R E

LIGHT BITES

Paprika Spiced Mixed Nuts 6

Assorted mixed nuts tossed in smoked paprika

Bread Basket 7

Focaccia bread grilled with extra virgin olive oil

Sautéed Mushrooms 8

Sautéed forest mushrooms with garlic and parsley

Regular Fries 10

Baby Calamari 14

Deep fried baby squid served with sweet and spicy dip

Chicken Wings 14

Deep fried cajun spiced chicken wings served with home made peanut dip

Garlic Prawns 14

Prawns sautéed with garlic and dried red peppers

Truffle Fries 14

Deep fried straight cut fries tossed with truffle oil and truffle paste topped with grated grana padano

Beef Cubes 16

Sautéed striploin cubes with soyu jus topped with garlic chips

Chili Nachos 16

Oven baked tortilla chips with beef ragout, jalapeños pepper and mozzarella cheese gratin drizzled with sour cream

Italian Cheese Platter 18

Tallegio, fontina and grana padano served with crackers, dried fruits and mixed nuts

Sharing Platter 30

Baby calamari, cajun spiced chicken wings, nachos with cheese and truffle fries

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LIGHT
BITES

PIZZAS

Margherita 16

Mozzarella cheese and sliced roma tomatoes

Prima Vera 16

Roasted capsicum, eggplant and mozzarella cheese

 **Bacon And Egg 18**

Crispy bacon, egg and mozzarella cheese

Bolognese 18

Beef ragout and mozzarella cheese

Fruitti De Mare 18

Mixed seafood, roasted capsicum and mozzarella cheese

Hawaiian 18

Honey baked ham , pineapple and mozzarella cheese

Pulled Pork 18

*Pulled pork knuckle, jalapeños, red Spanish onion
and mozzarella cheese*