



BAR & RESTAURANT

**YOUNGS**

SINGAPORE

# WEEKEND GRILL

EVERY FRIDAY & SATURDAY  
FROM 5:30PM

## • MEAT •

## • SEAFOOD •

**GRATINATED OYSTER (min 2pcs) ..... \$5/pc**

Virgin Japanese oysters gratinated and served with house dressing

**JAPANESE SCALLOP (3pcs) ..... \$12**

Gratinated half shell scallops topped with furikake and served with petite salad

**MUSSELS ..... \$20**

Garlic butter grilled mussels served with focaccia bread

**RED SNAPPER(20 mins wait time) ..... \$28**

Baked whole red snapper, roasted potatoes, lime wedge, house dressing

**LOBSTER ..... \$48**

Mentaiko gratin grilled lobster served with crunchy vegetable sticks and blue cheese ranch dressing

**SEAFOOD PLATTER(20 mins wait time)..... \$55**

Baked whole red snapper, scallops, mussels, garlic prawns, grilled calamari, roasted potatoes, roasted vegetables

### ADD ON

Grilled Vegetables ..... \$6

Vegetable Sticks ..... \$6

Garlic Focaccia ..... \$8

Roasted Potato Wedges ..... \$8

**BANGERS AND MASH ..... \$20**

Irish pork sausage, snail sausage, mashed potatoes, red wine jus

**SPRING CHICKEN ..... \$20**

Roasted spring chicken, roasted herbed potatoes, homemade BBQ 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 STRIPLAIN (200g) ..... \$48**

Grilled wagyu striploin served with grilled vegetables and red wine sauce

**Meat Lovers Platter ..... \$48**

1/2 spring chicken, baby back ribs, ribeye steak, pork sausage, roasted potatoes, roasted vegetables



All prices subject to GST and service charge.

**• PIZZAS •**

<b>MARGHERITA</b>	<b>\$16</b>
<i>Sliced tomatoes, basil mozzarella and cheddar cheese</i>	
<b>PRIMA VERA</b>	<b>\$16</b>
<i>Fire roasted peppers, aubergine, basil, mozzarella and cheddar cheese</i>	
<b>SHROOMS</b>	<b>\$18</b>
<i>Mushroom medley, basil, mozzarella and cheddar cheese</i>	
<b>BACON AND EGG</b>	<b>\$18</b>
<i>Streaky bacon, egg, basil, mozzarella and cheddar cheese</i>	
<b>BOLOGNESE</b>	<b>\$18</b>
<i>Homemade beef ragout, basil, mozzarella and cheddar cheese</i>	
<b>FRUITTI DE MARE</b>	<b>\$18</b>
<i>Assorted seafood, fire roasted peppers, basil, mozzarella and cheddar cheese</i>	
<b>HAWAIIAN</b>	<b>\$18</b>
<i>Honey baked ham, pineapple, basil, mozzarella and cheddar cheese</i>	
<b>PULLED PORK</b>	<b>\$18</b>
<i>16 hours sous vide pulled pork, homemade BBQ sauce, jalapeños, spanish onion, basil, mozzarella and cheddar cheese</i>	

**• DESSERTS •**

<b>CRÈME BRÛLÉE</b>	<b>\$12</b>
<i>Classic French egg custard, egg yolks, vanilla beans, cream, sugar crust</i>	
<b>NUTELLA BANANA</b>	<b>\$12</b>
<i>Nutella, caramelised bananas, strawberries, flat bread</i>	
<b>TIRAMISU</b>	<b>\$12</b>
<i>Alcohol and coffee drenched savoiardi fingers, amaretto cream dusted with cocoa powder</i>	
<b>TO DIE FOR</b>	<b>\$12</b>
<i>Nutella, assortment of nuts, cranberries, marshmallows, flat bread</i>	
<b>CHOCOLATE FUDGE BROWNIES</b>	<b>\$14</b>
<i>Homemade chocolate brownies, topped with vanilla gelato, mixed berries</i>	
<b>LAVA CAKE</b>	<b>\$14</b>
<i>Homemade dark chocolate lava cake, vanilla gelato, mixed berries</i>	

**• LIGHT BITES •**

<b>HERB SALT CASHEW NUTS</b>	<b>\$6</b>
<i>Warm cashew nuts tossed in home made herb salt</i>	
<b>BREAD BASKET</b>	<b>\$7</b>
<i>Grilled focaccia bread served with garlic jam</i>	
<b>SAUTÉED MUSHROOMS</b>	<b>\$8</b>
<i>Sautéed forest mushrooms with garlic and parsley</i>	
<b>REGULAR FRIES</b>	<b>\$10</b>
<b>BABY CALAMARI</b>	<b>\$14</b>
<i>Deep fried baby squid served with sweet and spicy dip</i>	
<b>CHICKEN WINGS</b>	<b>\$14</b>
<i>Deep fried cajun spiced chicken wings served with home made peanut dip</i>	
<b>GARLIC PRAWNS</b>	<b>\$14</b>
<i>Prawns sautéed with garlic and dried red peppers</i>	
<b>TRUFFLE FRIES</b>	<b>\$14</b>
<i>Deep fried straight cut fries tossed with truffle oil and truffle paste topped with grated grana padano</i>	
<b>BBQ CHICKEN WINGS</b>	<b>\$16</b>
<i>Marinated fried chicken wings tossed with chipotle BBQ sauce</i>	
<b>BEEF CUBES</b>	<b>\$16</b>
<i>Sautéed striploin cubes with soyu jus topped with garlic chips</i>	
<b>CHILI NACHOS</b>	<b>\$16</b>
<i>Oven baked tortilla chips with beef ragout, jalapeños pepper and mozzarella cheese gratin drizzled with sour cream</i>	
<b>CHEESE PLATTER</b>	<b>\$18</b>
<i>Assorted cheeses served with crackers, dried fruits and mixed nuts</i>	
<b>FRESH OYSTERS (4PCS)</b>	<b>\$20</b>
<i>Fresh shucked Virgin Japanese oysters served with lime wedge</i>	

**• SHARING •**

<b>SHARING PLATTER</b>	<b>\$30</b>
<i>Baby calamari, cajun spiced chicken wings, nachos with cheese and truffle fries</i>	