

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](http://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 -

### **Lady Martini**

*Vodka, Elderflower Liqueur,  
Lychee Syrup, Egg White*  
- 13 -

### **YOUNGS 75**

*White gin, Prosecco, Yuzu Juice, Grape*  
- 13 -

### **Daiquiri**

*White Rum, Simple Syrup, Lime Juice*  
- 15 -

### **Long Island Tea**

*Vodka, Gin, Tequila, Rum, Cointreau*  
- 15 -

### **Margarita Classic**

*Tequila, Cointreau*  
- 15 -

### **Pina Colada**

*White Rum, Malibu, Pineapple Juice, Milk*  
- 15 -

### **Presidente Old Fashioned**

*Rum, Vermont*  
- 15 -

### **Sangria Sour**

*Whiskey, Grapefruit, Apple Syrup*  
- 15 -

### **Sex On The Beach**

*Vodka, Orange Juice, Cranberry Juice,  
Pineapple Juice, Peach Schapps*  
- 15 -

### **Singapore Sling**

*Gin (Housepour), Pineapple Juice,  
Cherry Bols, Cointreau, Grenadine,  
Lime Juice, Dom, Angostura Bitter*  
- 15 -

### **Trickle**

*Whiskey, Apple Syrup, Mint*  
- 15 -

### **Bespoke Cocktails 15**

*Uniquely yours. Let us know how you  
want it to be and we'll create it just  
for you!*  
- 15 -

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## • MOCKTAILS •

### **Citrus Fizz**

*Lemon, Lime and Grapefruit Juices,  
Orange Marmalade, Mint Syrup*  
- 7 -

### **Gardens By the Bay**

*Kiwi Puree, Lemon Juice, Ginger Ale,  
Orgeat Syrup*  
- 7 -

### **Honey Lemon**

*Honey, Fresh Lemon Juice*  
- 7 -

### **Peach Paradise**

*Apple Juice, Peach Puree, Mint Leaves*  
- 7 -

### **YOUNGS Mint Iced Tea**

*Earl Grey Tea, Lime Juice, Mint Leaves*  
- 7 -

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## • DRAUGHT BEERS •

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

## • BOTTLED BEERS •

*Bucket of 5*

	<b>1 Bottle</b>	<b>1 Bucket</b>	<b>2 Buckets</b>	<b>3 Buckets</b>
<b>Corona</b>	\$10	\$40	\$75	\$100
<b>Erdinger</b> <i>(Weiss / Dunkel)</i>	\$15	\$60	\$108	\$148

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## • 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

**Fruits Rhapsody**  
*Vodka, Lychee, Grapefruit*

**Silent Night**  
*Bacardi 151*

**Galli Pop**  
*Galliano, Sprite*

**Tequila Pop**  
*Tequila, Sprite*

**Jagerbomb**  
*Jagermeister, Redbull*

**Tom Collin Jr.**  
*Gin, Lemon, Simple Syrup*

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## • S P I R I T S •

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

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## • S P I R I T S •

		<i>Glass</i>	<i>Bottle</i>
<b>Japanese Whiskey</b>	<b>Yamazakura</b>	\$12	\$138
	<b>Hibiki Harmony</b>	\$16	\$258
	<b>Hakushu Distiller's Reserve</b>	\$18	\$285
	<b>Hakushu 12 Years</b>	-	\$495
	<b>Yamazaki Distiller's Reserve</b>	\$18	\$285
	<b>Yamazaki 12 Years</b>	-	\$555
	<b>Yamazaki 18 Years</b>	-	\$2888
		<i>Glass</i>	<i>Bottle</i>
<b>Bourbon / Rye</b>	<b>Jim Beam</b>	\$8	\$78
	<b>Jack Daniels</b>	\$10	\$102
	<b>Maker's Mark</b>	\$10	\$118
		<i>Glass</i>	<i>Bottle</i>
<b>Gin</b>	<b>Bombay Sapphire</b>	\$8	\$96
	<b>Tanqueray</b>	\$8	\$96
	<b>Bulldog</b>	\$8	\$102
	<b>Tanqueray 10</b>	\$8	\$130
	<b>Hendricks</b>	\$10	\$142
	<b>Botanist</b>	\$10	\$158
		<i>Glass</i>	<i>Bottle</i>
<b>Vodka</b>	<b>Smirnoff</b>	\$8	\$68
	<b>Grey Goose</b>	\$10	\$120
	<b>Belvedere</b>	\$10	\$130

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		<i>Glass</i>	<i>Bottle</i>
<b>Rum</b>	<b>Captain Morgan Spiced</b>	\$8	\$74
	<b>Bacardi Carta</b>	\$8	\$76
	<b>Dark Rum Captain Morgan</b>	\$8	\$78
	<b>Malibu</b>	\$8	\$82
	<b>Diplomatico Reserva</b>	\$10	\$148
	<b>Ron Zacapa Centenario 23</b>	\$12	\$188
<b>Tequila / Mezcal</b>		<i>Glass</i>	<i>Bottle</i>
	<b>Jose Cuervo Especial</b>	\$8	\$86
	<b>Patrón XO Café</b>	\$8	\$112
	<b>Zignum Mezcal</b>	\$8	\$115
	<b>Jose Cuervo 1800</b>	\$10	\$135
	<b>Patrón Silver</b>	\$10	\$162
<b>Cognac</b>		<i>Glass</i>	<i>Bottle</i>
	<b>Hennessy VSOP</b>	\$10	\$168
	<b>Martell VSOP</b>	\$12	\$188
	<b>Martell Cordon Bleu</b>	\$25	\$498



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## • S P I R I T S •

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

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## • BEVERAGES •

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

<b>Tea</b>	<b>Black Tea &amp; Thyme</b>	<b>Gyokuro</b>
	<b>Ceylon</b>	<b>Jasmine Blossom</b>
	<b>Earl Grey</b>	<b>Lavender Dream</b>
	<b>English Breakfast</b>	<b>Oriental Sencha</b>
	<b>Genmaicha</b>	<b>Peppermint Infusion</b>

- \$6 per pot -

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## • BEVERAGES •

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

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## LIGHT BITES

### **Herb Salt Cashew Nuts 6**

*Warm cashew nuts tossed in home made herb salt*

### **Bread Basket 7**

*Grilled focaccia bread served with garlic jam*

### **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*

### **BBQ Chicken Wings 16**

*Marinated fried chicken wings tossed with chipotle bbq sauce*

### **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*

### **Cheese Platter 18**

*Assorted cheeses served with crackers, dried fruits and mixed nuts*

### **Fresh Oysters (4pcs) 20**

*Fresh shucked Virgin Japanese oysters served with lime wedge*