

# YOUNGS

## ALA CARTE

Available Monday to Thursday all day  
Friday from 11.30am to 5pm  
Sundays and Public Holidays from 5pm onwards

### SOUP



#### **Traditional French Onion Soup 10**

*Served with Comte Cheese and Toast*

#### **Forest Mushroom Soup 12**

*Creamy Mushroom*



#### **Bouillabaisse 15**

*Shrimp, Mussels, Clam, Celery, Bread Toast*

### SALAD



#### **Roasted Squash Salad 8**

*Poached Beetroot in Red Wine, Rocket Salad, Shaved Parmesan Cheese, Fennel, served with Lemon Vinegar Dressing*



#### **Baby Spinach Salad 10**

*Orange Segments, Strawberries, Feta Cheese, Walnuts, served with Honey Mustard Dressing*



#### **Fresh Goat Cheese Crusted Salad 10**

*Fresh Goat Cheese, Black Olive Tapenade, Sun-Dried Tomatoes, Basil Mesclun Salad*

#### **Shrimp & Avocado Salad 14**

*served with Cocktail Sauce*

### APPETIZER



#### **Crab Meat & Shrimp Croquette 12**

*Served with Creole Sauce and Mesclun Salad*

#### **Seared Fresh Tuna with Black Peppercorn 12**

*Tomato Salsa, Onion Marmalade, Carrot Puree*

#### **Pan-Seared Foie Gras 20**

*Kumquat Marmalade, Poached Red Wine Pear, Toasted Brioche, Mesclun Salad*

#### **Charcuterie Board 28**

*Assortment of Cold-Cut Salami, Air-Dried Beef, Parma Ham, Black Olive, Green Olive, Gherkin, Stick Vegetable, Salad, Cheese Crackers*



**Chef's Recommendation**



**Vegetarian**

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## MUSSEL POT

*Air Flown Scottish Live Mussels  
Choice of Focaccia or Fries*

 **Moules Mariniere** 350gm - 23  
*Shallots, Garlic, Leek, Celery and Blue Mussels  
cooked in White Wine Sauce* 700gm - 35

**Tomatoes & Olives Blue Mussels** 350gm - 23  
*Shallot, Garlic, Leek, Celery, Kalamata Olive  
and Blue Mussels cooked in Tomato Sauce* 700gm - 35

## MAIN

**Chicken Schnitzel 16**  
*Fresh Chicken Breast with Rocket Salad, Shredded Parmesan Cheese,  
served with Yuzu Sauce*

**Crispy Oven-Baked Pork Roulade 18**  
*Sauteed Cube Potatoes, Mushroom, served with Red Wine Jus*

**Crispy Duck Leg Confit 24**  
*Braised Puy Lentils, Fresh Vegetables, served with Red Wine Jus*

**Braised Lamb Shank 32**  
*Vichy Carrot, Sauteed Mushroom, Celery, Mashed Potatoes*

 **Oven-Baked Whole SeaBream (500gm) 32**  
*Lemon Sauce, Baby Potatoes, Baby Carrot*

**Seared Black Cod 32**  
*Sauteed Potato Gnocchi, Buttered Fresh Vegetables, Butternut Puree,  
served with Gribiche Sauce*

## GRILLED

*Choice of Mashed Potatoes,  
Roasted Potatoes or Sauteed Vegetables*

*Choice of Mushroom Sauce,  
Mustard Sauce, Green Peppercorn Sauce  
or Cafe de Paris Butter*

 **Grilled Flank Steak (200gm) 26**

**Grilled Beef Sirloin (200gm) 26**

**Grilled Beef Tenderloin (180gm) 30**

**Grilled Beef Rib-Eye (250gm) 30**

 **Grilled Black Angus Prime Rib Boards (1kg) 98**  
*for 2-3 pax sharing, waiting time 25 minutes*

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## PASTA

Choice of Spaghetti  
or Fettucine



### Broccoli Risotto 16



Fresh Broccoli & Puree, Mascarpone Cheese, Parmesan Cheese,  
Shredded Black Truffle



### Mushroom Aglio Olio 16

Mushroom Medley, Chilli Flakes, Garlic, Asparagus



### Mushroom Mac & Cheese 16

Mushroom with Creamy Cheese Sauce and Macaroni Pasta

### Pulled Pork Mac & Cheese 18

Pulled Pork with Creamy Cheese Sauce and Macaroni Pasta

### Bolognese 18

Homemade Beef Ragout, Buffalo Mozzarella Cheese, Cherry Tomato Sauce



### Carbonara 18

Streaky Bacon, Fresh Milk, Cream with 63°C Egg

### Herb Pasta 18

Sauteed Chicken, Basil Leaves, Asparagus, Sweet Bean, Pesto Sauce

### Prawn Aglio Olio 20

Sauteed Bay Prawns, Chilli Flakes, Garlic, Asparagus, Cherry Tomatoes



### Lobster Alfredo Pasta 28

Truffle Cream Sauce, Salmon Roe, Basil Leaf



Chef's Recommendation



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# YOUNGS

S I N G A P O R E

## DESSERTS

Available on All Days

### DESSERTS

#### **Lemon Posset 6**

*Zesty Lemon Pudding, Berry Compote*

#### **Classic Cheesecake 9**

*Brioche Biscuit Cake, Cream Cheese, Fresh Fruit*

#### **Vanilla Crème Brûlée 9**

*Vanilla Custard Base, Caramelized Sugar Crust, Fresh Berries*

#### **Apple Crumble 11**

*Vanilla Custard Sauce, Vanilla Ice Cream*



#### **Profiteroles 11**

*Cream Puff Pastries, Chocolate Ganache Sauce, Toasted Almonds, Vanilla Ice Cream*

#### **Nutella Banana 12**

*Nutella, Caramelised Bananas, Flat Bread*

#### **Tiramisu 12**

*Alcohol and Coffee-drenched Savoiardi Fingers, Amaretto Cream Dusted with Cocoa Powder*



#### **Lava Cake 14**

*Homemade Dark Chocolate Lava Cake, Vanilla Gelato, Mixed Berries*



**Chef's Recommendation**



**Vegetarian**