

BAR & RESTAURANT

# YOUNGS

S I N G A P O R E

## • HAPPY HOUR •

**Available Daily | 5pm to 8pm**

*Except all Saturdays and  
Eve of Public Holidays.*

## DRAUGHT BEER

	Pint	Tower
Hoegaarden	10	50
Heineken	10	56
Peroni	10	-
Guinness	12	-



## WINES

### RED WINE

Comtesse Thibier 8/glass  
*Merlot, France*

### WHITE WINE

Comtesse Thibier 8/glass  
*Chardonnay, France*

### DESSERT WINE

Bersano D'Asti 8/glass  
*Moscato, Italy*



[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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## • BEERS ON TAP •

	1/2 Pint	1 Pint	Tower
<b>Hoegaarden</b>	10	15	70
<b>Heineken</b>	10	14	72
<b>Peroni</b>	10	14	-
<b>Guinness</b>	12	16	-

## • BOTTLED BEERS •

	1 Bottle	1 Bucket*
<b>Corona</b>	12	45
<b>Erdinger</b> <i>(Weiss / Dunkel)</i>	15	60

## • JIM BEAM HIGHBALL •

### Jim Beam Tower

48

*Choice of: Classic, Chai Tea, Hazelnut, Passion Fruit*

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• HOUSE WINE • - By Glass -

<b>RED</b>	<i>Glass</i>	<i>Bottle</i>
<b>Casa Silva Cabernet Sauvignon, Chile</b>	12	56
<b>Berton Vineyards Outback Jack Cabernet Merlot, Australia</b>	12	56
<b>Comtesse Thibier Merlot, France</b>	12	56
<b>WHITE</b>		
<b>Casa Silva Chardonnay, Chile</b>	12	56
<b>Berton Vineyards Outback Jack Sauvignon Blanc, Australia</b>	12	56
<b>Comtesse Thibier Chardonnay, France</b>	12	56
<b>DESSERT</b>		
<b>Bersano D'Astii Moscato, Italy</b>	12	56

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**RED  
WINE**

*By Bottle.*

**Cheval Noir Bordeaux Rouge, France 56**

*A classic merlot with balanced red fruit and roundness on the palate.*

**Castello Trebbio Chianti DOCG Superiore 66  
Italy**

*Appealing aromas of small red berries with hints of spices and flowers. Medium bodied, velvety tannins and pleasant acidity. The finish shows a good freshness.*

**Tasca d'Almerita Nero Davola, Italy 66**

*Juicy blackberry and black pepper notes alongside subtle oak and firm tannins.*

**Ventisquero Grey Single Block Merlot, Chile 76**

*An elegant wine with good body and aromas of blueberries, tobacco and blackpepper.*

**St Clair Pinot Noir, New Zealand 76**

*Ripe aromas of strawberries with fresh fruit flavours of cherries and cranberries combined with toasted spice and fresh black coffee. The texture is silky and the finish is long and toasty.*

**Siglo Reserva 2014, Spain 106**

*Stands out for its prune & licorice scents that's wrapped in pastry, black pepper and vanilla hints from it's 50% french 50% american oak barrel. Round, with balanced acidity & elegant tannins.*

**Torbreck Old Vines GSM, Australia 106**

*Soft and intense, offering plenty of fruit and ripe tannins. A slight sweetness aftertaste.*

**Louis Latour Bourgogne Pinot Noir, France 106**

*Profound aromas of ripe black fruits with an elegant tannin structure that brings with it spicy and black-currant driven flavours.*

**Mitola Angela Shiraz, Australia 136**

*Fresh black plum and blackcurrant flavours with notes of peppermint, dark chocolate, star anise and bay leaf. A firm and earthy finish.*

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**W H I T E  
W I N E**

*By Bottle.*

**Palliser Estate Riesling, New Zealand 76**

*Pure and clear aromas of lime, white floral and mineral. Finely proportioned fruit flavours & honey suckle. Crisp and refreshing.*

**St Clair Sauvignon Blanc, New Zealand 76**

*A rich, full palate of tropical flavours including passionfruit, guava and blackcurrant, leading to a long mineral lingering finish.*

**Ruffino Galestro Toscano Bianco, Italy 76**

*Hints of wildflowers, sustained by elegant notes of golden apples. Palate is fresh and fragrant with a persistent finish of apple and citrus.*

**Torres Vina Esmeralda DO Catalunya 76  
Spain**

*Very fragrant, with delicate rose and lychee notes. Soft and seductive on the palate with a luscious acacia honey finish.*

**Mount Riley Pinot Gris, New Zealand 96**

*Bright florals with apple and pear notes underscored with a fresh herbal seam with compliments of spice. Ripe fruit flavours, rich texture and balanced acidity.*

**Robert Mondavi Private Selection Chardonnay 96  
USA**

*Aromas of honeysuckle, pineapple, and crème brûlée. Rich and creamy flavours of baked apples, poached pears, baking spices, and toasty oak finish.*

**Louis Latour Chablis, France 116**

*Composed of floral and almond hints with honeysuckle, muscat flavours and a mineral finish.*

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## SPARKLING WINE

*By Bottle.*

### **Astoria Lounge Prosecco, Italy**

**56**

*Aromas of citrus, lime and dried hay open the easy bouquet of this luminous Prosecco. It shows creamy mousse with a fresh note of stone fruit on the finish.*

## CHAMPAGNE

*By Bottle.*

### **Moët and Chandon, France**

**168**

*This bright Champagne is aromatic, with hints of smoke, pastry cream and lemon curd on the nose and flavours of crushed blackberry and toast. Clean-cut and fresh, with a lively bead.*

## ROSE

*By Bottle.*

### **Mathilde Chapoutier Grand Ferrage Rose France**

**96**

*Complex aromas of peach, citrus and exotic fruit. Full and delicious on entry to the palate, followed by notes of citrus, grapefruit and white-fleshed fruit, showing a subtle soft character underpinned by a fine, acidity which adds structure.*

## DESSERT WINE

*By Bottle.*

### **Carmes De Rieussec 2012 Sauternes**

**56**

**France** 375ml

*Green plum, nectarine and coconut notes, with a round, easy feel through the plantain-tinged finish.*

### **Emeri Pink Moscato**

**56**

**France** 750ml

*Medium-sweet and light bodied with fresh fruit aromas and hits of strawberry and musk. Velvety and full with a persistent fresh finish.*

### **M. Chapoutier Muscat Beaumes-de-Venise**

**56**

**France** 375ml

*Aromas are Powerful, rich and elegant with aromas of candied fruits and flowers..*

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## • SIGNATURES •

### **Espresso Martini**

*Kahlua, Frangelico, Fresh Espresso, Amaretto*

15

### **Mai Moonlight**

*Rum, Peach Schnapps, Yuzu Juice, Orange Juice, Egg White*

15

### **Nada Sou Sou**

*Vodka, Blue Curacao, Apple juice, Japanese Umesyu*

15

### **Trickle**

*Whiskey, Apple Syrup, Fresh Mints*

15

### **YOUNGS 75**

*Prosecco, Gin, Yuzu Juice, White Grapes*

15

## • MOCKTAILS •

### **Citrus Fizz**

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

10

### **Gardens By the Bay**

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

10

### **Peach Paradise**

*Apple Juice, Peach Puree, Mint Leaves*

10

### **YOUNGS Mint Iced Tea**

*Earl Grey Tea, Lime Juice, Fresh Mint*

10

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## • COCKTAILS •

### **Caipirinha**

*Anejo, Fresh Limes, Brown Sugar*  
15

### **Classic Margarita**

*Tequila, Cointreau, Lime Juice*  
15

### **Cosmopolitan**

*Vodka, Cointreau, Cranberry Juice*  
15

### **Godfather**

*Bourbon, Amaretto*  
15

### **Long Island Iced Tea**

*Vodka, Gin, Tequila, Rum, Cointreau,  
Lemon Juice topped with Cola.*  
16

### **Martini**

*Gin, Vermouth*  
15

### **Mint Julep**

*Rye Bourbon, Fresh Limes, Sugar*  
15

### **Pina Colada**

*Rum, Malibu, Pineapple Juice, Coconut Syrup*  
16

### **White Lady**

*Gin, Cointreau, Lemon Juice*  
15

## • MOJITOS •

### **Berries Delight**

*With Fresh Strawberries, Blueberries, Fresh Mint, Fraise Syrup, Soda*  
15

### **Cuban**

*With Fresh limes, Mint Syrup, Fresh Mints, Soda water*  
15

### **Tropical**

*With Rambutan, Pineapple Juice, Lime Juice, Fresh Mints*  
15



# YOUNGS

## • W H I S K E Y S •

		<i>Glass</i>	<i>Bottle</i>
<b>Blended Whiskey</b>	<b>Johnnie Walker Black Label</b>	10	149
	<b>John Jameson</b>	12	169
	<b>Chivas Regal 12 Years</b>	12	169
	<b>Monkey Shoulder</b>	13	169
	<b>Chivas Regal 18 Years</b>	16	189
	<b>Johnnie Walker Blue Label</b>	25	489
<b>Single Malt Whiskey</b>		<i>Glass</i>	<i>Bottle</i>
	<b>Laphroaig 10 Years</b>	12	169
	<b>Laphroaig Quarter Cask</b>	14	169
	<b>Glenfiddich 12 Years</b>	14	169
	<b>Balvenie 12 Years Doublewood</b>	14	189
	<b>Lagavulin 16 Years</b>	15	199
	<b>Macallan 12 Years</b>	15	199
	<b>Auchentoshan Three Wood Kavalan</b>	16	209
	16	219	
<b>Japanese Whiskey</b>		<i>Glass</i>	<i>Bottle</i>
	<b>Hibiki Harmony</b>	20	259
	<b>Hakushu Distiller's Reserve</b>	22	279
	<b>Yamazaki Distiller's Reserve</b>	22	279
	<b>Hakushu 12 Years</b>	-	299
	<b>Yamazaki 12 Years</b>	26	489
	<b>Yamazaki 18 Years</b>	-	2099
<b>Nikka Taketsuru 21 Years</b>	-	2199	

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## • W H I S K E Y S •

		<i>Glass</i>	<i>Bottle</i>
<b>Bourbon / Rye</b>	<b>Jim Beam</b>	10	119
	<b>Jack Daniels</b>	12	159
	<b>Maker's Mark</b>	12	159

## • S P I R I T S •

		<i>Glass</i>	<i>Bottle</i>
<b>Gin</b>	<b>Bombay Sapphire</b>	10	119
	<b>Tanqueray</b>	10	119
	<b>Tanqueray 10</b>	12	149
	<b>Hendricks</b>	14	189
	<b>Botanist</b>	16	189
<b>Vodka</b>	<b>Smirnoff</b>	10	119
	<b>Grey Goose</b>	14	159
	<b>Belvedere</b>	14	159

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## • S P I R I T S •

		<i>Glass</i>	<i>Bottle</i>
<b>Rum</b>	<b>Bacardi Carta</b>	10	119
	<b>Captain Morgan Spiced</b>	10	119
	<b>Diplomatico Reserva</b>	13	169
	<b>Ron Zacapa Centenario 23</b>	15	189
<b>Tequila / Mezcal</b>	<b>Jose Cuervo Especial</b>	10	129
	<b>Patrón XO Café</b>	12	159
	<b>Zignum Mezcal</b>	12	159
	<b>Jose Cuervo 1800</b>	12	159
	<b>Patrón Silver</b>	14	179
<b>Cognac</b>	<b>Hennessy VSOP</b>	16	209
	<b>Martell VSOP</b>	16	209
	<b>Martell Cordon Bleu</b>	25	499

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## • SPIRITS •

		<i>Glass</i>	<i>Bottle</i>
<b>Aperitif / Liqueur</b>	<b>Bailey's Irish Cream</b>	10	119
	<b>Kahlua</b>	10	119
	<b>Campari</b>	10	119
	<b>Jagermeister</b>	10	139
	<b>Vaccari Sambuca</b>	10	139

## • SHOTS •

	<i>1 shot</i>	<i>5 shots/set</i>
<b>Fruits Rhapsody</b> <i>Vodka, Lychee, Grapefruit</i>	9	40
<b>Lemon Drop</b> <i>Vodka, Cointreau, Lemon Juice, Sugar</i>	9	40
<b>Jagerbomb</b> <i>Jagermeister, Redbull</i>	12	50
<b>Flaming Dr. Pepper</b> <i>Amaretto, Bacardi 151, Heineken</i>	15	-

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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	6
	<b>Café Latte</b>	6	7
	<b>Chocolate</b>	6	7
	<b>Cappuccino</b>	7	8
	<b>Café Mocha</b>	7	8
	<b>Caramel Latte</b>	7	8
	<b>Hazelnut Latte</b>	7	8
<b>Sodas</b>	<b>Coca-cola (Regular/ Light/ Zero), Sprite, Tonic Water, Soda Water, Dry Ginger Ale</b>	5	
<b>Juices</b>	<b>Apple, Cranberry, Lime, Orange, Pineapple</b>	6	
<b>Minerals</b>	<b>Acqua Panna Still Water</b>	8	
	<b>San Pellegrino Sparkling Water</b>		
<b>Milkshakes</b>	<b>Chocolate, Chocolate Banana, Mixed Berry, Mocha Chip, Strawberry, Vanilla</b>	12	

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• TWG TEAS • - By Pot 7.50 -

## **Bain de Roses Tea**

*Month of May, the roses of Grasse come into bloom, enveloping Provence with an incomparable & luxurious perfume. Masterfully blended by TWG Tea, this sensual Darjeeling is a union of extraordinary roses and hints of vanilla.*

## **Chamomile**

*Soft and soothing, these rare TWG Tea chamomile flowers boast a rich honey aroma and yield a golden, theine-free cup.*

## **Emperor Sencha**

*A fine TWG Tea with a subtle taste, this invigorating Japan green tea is ideal during or after a meal, as it is rich in vitamin C and contains little theine.*

## **English Breakfast Tea**

*This classic was originally blended as an accompaniment to the traditional English breakfast. Very strong and full-bodied with light floral undertones, this TWG Tea broken-leaf black tea is perfect with morning toast and marmalade.*

## **French Earl Grey**

*A fragrant variation of the great classic, this TWG Tea black tea has been delicately infused with citrus fruits and French blue cornflowers.*

## **Geisha Blossom Tea**

*Elegant and highly refined, this TWG Tea blend of green tea and refreshing, ripe southern fruits infuses into a fragrant cup that will calm and appease after a day's disruptions.*

## **Red Christmas Tea** \*Christmas Special \*

*For those cosy holiday evenings, this TWG Tea theine-free red tea is a festival of flavours and spices, to reminisce and celebrate all year long.*

## **Vanilla Bourbon Tea**

*Red tea from South Africa blended with sweet TWG Tea vanilla. Enveloping, this theine-free tea can be served warm or iced and is perfect for children as well.*

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## LIGHT BITES

**Herb Salt Cashew Nuts** 6  
*Warm Cashew Nuts Tossed in Housemade Herb Salt*

**Grilled Focaccia Basket** 7  
*6 pcs. Artisanal Toast served with Garlic Jam*

 **Nacho Chips** 8  
*Crispy Chips served with Cheese Dip*

 **Sautéed Mushrooms** 8  
*Sautéed Forest Mushrooms with Garlic and Parsley*

**Crispy SPAM Wedges** 10  
*Battered Fried Luncheon Meat. Served with Chilli Dip*


### Straight Cut Fries

Choice of:

-  a) Regular 10  
b) Truffle & Parmesan Cheese 12

### Chicken Wings

Choice of:

- a) BBQ - Coated with Chipotle BBQ Sauce 12  
b) Cajun Spiced - Coated with Cajun Spices served with Sweet & Spicy Dip 14  
 c) Super Hot Habanero Chilli - Coated with One Of The Hottest Pepper In The World! 14

**Chorizo Sausage (200g)** 14  
*Pork Sausages Glazed with Honey, Red Onions, Garlic*



Customers' Favourite



Vegetarian

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## LIGHT BITES

- Crispy Baby Squids** 14  
*Fried Baby Squids, Housemade Sweet & Spicy Dip*
- Spicy Chilli Prawns** 14  
*Sautéed Prawns, Chilli Flakes, White Wine, Grilled Artisanal Toast*
- Whitebait** 14  
*Fried Tiny Fish served with Coriander Aioli*
-  **Beef Cubes** 16  
*Sautéed Tenderloin Cubes, Red Wine Jus, Garlic Chips*
- Cheese Board** 18  
*Grana Padano, Bleu Des Causses, Camembert, Dried Apricot, Dried Cranberries, Fresh Strawberry, Mesclun Salad, Cheese Crackers*
-  **Fresh Oysters (4pcs)** 20  
*Freshly Shucked Virgin Japanese Oysters served with Lime Wedge*
-  **Sharing Platter** 30  
*Baby Squid, Cajun Spiced Chicken Wings, Nachos, Truffle Cheese Fries*



Customers' Favourite



Vegetarian



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## PIZZA

- Chicken Pesto** **16**  
*Sous Vide Chicken, Confit Tomato, Basil Leaves, Pesto Sauce. Topped with Mozzarella & Cheddar Cheese*
-  **Margherita** **16**  
*Sliced Roma Tomatoes, Basil. Topped with Mozzarella & Cheddar Cheese*
-  **Mushrooms** **16**  
*Mushroom Medley, Basil. Topped with Mozzarella & Cheddar Cheese*
-  **Bacon And Egg** **18**  
*Streaky Bacon, Egg, Basil, Onions. Topped with Mozzarella & Cheddar Cheese*
-  **Hawaiian** **18**  
*Honey Baked Ham, Pineapple, Basil. Topped with Mozzarella & Cheddar Cheese*
- Pepperoni** **18**  
*Pepperoni, Red Onion, Chilli Flakes, Black Olives, Basil. Topped with Mozzarella & Cheddar Cheese*
- Seafood** **18**  
*Assorted Seafood, Tri-Colour Capsicums, Basil. Topped with Mozzarella & Cheddar Cheese*
-  **Spicy Pulled Pork** **18**  
*Pulled Pork, Housemade Barbeque Sauce, Jalapenos, Red Onion, Chilli Flakes. Topped with Mozzarella & Cheddar Cheese*



Customers' Favourite



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## DESSERT

*All of our desserts  
are handmade  
with love daily by our chefs!*

**Churros** **8**  
*Coated with Cinnamon Sugar. Served with Chocolate Dip.*

**Burnt Basque Cheesecake** **10**  
*Creamy, Light, Smooth Cheesecake with Burnt Top*

**Apple Crumble** **11**  
*Apple Filling, Buttery Crumble. Topped with Vanilla Ice Cream*

 **Classic Tiramisu** **12**  
*Alcohol and Coffee Drenched Savoirdi Fingers, Amaretto Cream Dusted with Cocoa Powder*

 **Molten Chocolate Lava Cake** **14**  
*Dark Chocolate Lava Cake, Vanilla Ice Cream, Mixed Berries*



Customers' Favourite



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