

À la carte **MIENU**

Monday to Thursday, all day
Friday, 11.30am to 5pm
Sundays & Public Holidays, 5.30pm onwards

YOUNGS

S I N G A P O R E

À la carte Menu

SOUP



Traditional French Onion 10

Comté Cheese & Artisanal Toast



Forest Mushroom 12

Fresh Mushrooms & Cream. Served with Artisanal Toast

APPETIZER



Baby Spinach Salad 10

*Fresh Spinach, Orange Segments, Strawberries, Feta Cheese, Walnuts.
Served with Housemade Honey Mustard Dressing*

Crab Meat & Shrimp Croquette 12

*Crab Meat, Shrimps Carrot, Celery.
Served with Housemade Creole Sauce & Mesclun Salad*

Baked Cauliflower 14

Cauliflower & Purée, Miso, Green Sauce, Old Man Parmesan



Shrimp Cocktail Salad 14

Shrimps, Fresh Avocado, Mesclun Mix. Served with Housemade Cocktail Sauce



Pan-Seared Foie Gras 20

*Foie Gras, Mango Coulis, Caramelised Apple, Mesclun Salad.
Served with Artisanal Toast*

MUSSEL POT

*Air Flown Blue Mussels
Choice of Artisanal Toast or Fries*



Moules Marinière

*Blue Mussels, White Wine Sauce,
Shallots, Garlic, Leek, Celery*

350gm - 23

700gm - 35



Customers' Favourite



Vegetarian

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BURGER

Chicken Escalope Burger 20

Handmade Charcoal Artisanal Bun, Chicken Thigh, Housemade Yuzu Mayo, Rocket, Confit Tomato, Mesclun Salad. Served with Fries

Gold Is The New Black Burger 24

Handmade Charcoal Artisanal Bun, Truffle-Infused Wagyu Beef, Roma Tomatoes, Onion Rings, Gherkin, Mayo, Cheddar Cheese, Mesclun Salad, Edible Gold Dust. Served with Fries

MAINS



Buttermilk Chicken Schnitzel 17

Fresh Chicken Thigh, Rocket Salad, Shredded Parmesan Cheese. Served with Housemade Yuzu Sauce

Crispy Oven-Baked Pork Roulade 18

Rolled Pork, Sautéed Cube Potatoes, Asparagus, Mushroom, Red Wine Jus

Crispy Duck Leg Confit 24

Duck Leg, Braised Puy Lentils, Ratatouille, Red Wine Jus



Pan-Seared Salmon Belly (250gm) 28

Salmon Belly, Provencal Vegetable, Fork Crushed Citrus Potatoes, Housemade Mousseline Sauce

STEAK

DONENESS

RARE

Red Throughout

MEDIUM - RARE

Slightly Pink with A Red Center

MEDIUM

Light Pink with No Traces of Red

MEDIUM - WELL

Fading Traces of Pink

WELL DONE

No Pink

Beef Sirloin (200g) 26

With Choice of 1 Side and 1 Sauce. Served with Mesclun Salad

Beef Tenderloin (180g) 30

With Choice of 1 Side and 1 Sauce. Served with Mesclun Salad

Beef Ribeye (250g) 36

With Choice of 1 Side & 1 Sauce. Served with Mesclun Salad



Choose All 3 Meats 86

with Choice of 2 Sides & 2 Sauces. Served with Mesclun Salad

Choice of Sides: Mashed Potatoes, Roasted Potatoes, Sautéed Mushrooms, Seasonal Vegetables

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

Please check with our Captains on the best premium wine pairings



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PASTA

 **Black Olive & Mushroom Aglio Olio 16**
Black Olives, Mushroom Medley, Chilli Flakes, Garlic, Asparagus, Parmesan Cheese

Carbonara 18
*Streaky Bacon, Cream Sauce, Parmesan Cheese.
Topped with 63 Degree Egg*

 **Chicken Pesto 18**
Sautéed Chicken, Basil Leaves, Asparagus, Sweet Bean, Pesto Sauce, Parmesan Cheese

Blue Mussels 20
Live Blue Mussels, Honey Baked Ham, Confit Onion, White Wine Sauce, Parsley, Parmesan Cheese

 **Prawn Aglio Olio 20**
Sautéed Bay Prawns, Chilli Flakes, Garlic, Asparagus, Cherry Tomatoes, Parmesan Cheese

Seafood Marinara 20
Prawns, Salmon, Clams, Tomato Purée, Basil, Parmesan Cheese

Lobster Alfredo 26
Lobster, Truffle Cream, Salmon Roe, Basil Leaf, Parmesan Cheese

Choice of Pasta: Fettuccine, Orecchiette, Spaghetti

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S I N G A P O R E

Available on All Days

P I Z Z A

Fresh dough made daily.
Hand-stretched & baked to perfection

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



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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 Savoiardi Fingers, Amaretto Cream Dusted with Cocoa Powder



Molten Chocolate Lava Cake 14

Dark Chocolate Lava Cake, Vanilla Ice Cream, Mixed Berries



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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

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



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BAR & RESTAURANT

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LIGHT BITES

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

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