



BY ASTONS

Great Steaks - Humbly Priced!

## Cold Starters

<b>Caesar Salad</b>	14
Australian Cos Lettuce, Bacon Bits, Garlic Croutons, Anchovies, Shaved Aged Parmesan Cheese & The RANCH Caesar Dressing	
<b>Bowl of Nutrients</b>	14
Organic Green Salad, Earth Vegetables, Pomegranate, Walnuts, Almonds, Wild Rice Chips, Balsamic & Orange Dressing	
<b>Citrus Cured Salmon</b>	18
Cured King Salmon, Beetroot Gel, Lemon Emulsion, Wild Rice Chips & Powdered Soy Sauce with Wasabi	
<b>Beef Carpaccio</b>	20
Grain-Fed Sirloin, Truffle Vinaigrette, Shallot Rings, Capers, Parmesan Cheese & Micro Cress	
<b>Burrata Caprese</b>	21
Individual Burrata Cheese, Cherry Tomato Medley with Fresh Basil Pesto, Rocket Salad, Shallot Rings & Balsamic Vinaigrette	
<b>Wagyu Cold Cuts Platter</b>	22
Selection of 4 Types of Sliced Wagyu Beef, Cornichons & The RANCH Artisan Bread	
<b>Beef Tartare</b>	100g 18 200g 34
Hand Cut Beef Tenderloin with Onions, Capers, Gherkins, Tomatoes & Spices, Laced with XO Cognac & Smoothened with Egg Yolk & Toasted Rye Bread	

## Hot Starters

<b>Three Cheese Arancini</b>	16
Deep Fried Risotto Bon Bon, Blue Cheese, Smoked Scamorza & Mozzarella Accompanied by Roasted Red Capsicum Ketchup & Vegetable Ribbons	
<b>Lamb Riblet</b>	19
Cola, Garlic, Rosemary & Honey Marinated Baby Back Lamb Ribs	
<b>Flame Grilled King Prawns</b>	19
Grilled Tiger Prawns, Fresh Homemade Hummus, Capsicum & Pine Nut Salsa with Baby Herbs	
<b>Honey Glazed Pork Jowl</b>	19
Spanish Iberico Pork Jowl Charred to Finish, with Red Quinoa & Red Cabbage Slaw	
<b>Grilled Octopus</b>	19
Twice Cooked Octopus Legs, Pickled Vegetables, Chili Dressing, Wild Rice & Rocket Leaf	
<b>Pan Seared Hokkaido Scallops</b>	25
Caramelised Hokkaido Scallops, Green Pea Puree, Bacon Vinaigrette & Fresh Pea Tendrils	
<b>Foie Gras</b>	27
Pan-fried Liver, Deep Fried Apple Puree, Poached Pear & Red Wine Caramel with Pistachio & Cranberry Biscotti	

## Soups

\* Soups do not include bread

<b>French Onion Soup</b>	12
Beef Broth, Onions Trio & Parmesan Croutons Finished with Gruyere Cheese	
<b>Crustacean Bisque</b>	18
King Prawn Ravioli & Cognac Emulsion	

<b>The RANCH Artisan Bread Basket</b>	4 / 7
Sour Dough	

## Entrées

<b>Seafood Aglio Olio</b>	29
Linguine Pasta, Garlic, Chili, King Prawn, Octopus, Hokkaido Scallop, Mushroom, Asparagus & Parmesan Cheese	
<b>Certified Organic Free Range Chicken</b>	28
Singapore's First Certified Organic Free Range Baby Chicken Freshly Roasted Alongside Your Choice of Sauce	
<b>Pan-Fried Barramundi</b>	33
Kühlbarra Barramundi Loin, Beetroot Cous Cous, Fennel, Orange & Shellfish Emulsion	
<b>New Zealand King Salmon</b>	33
Pan-fried King Salmon, Potato Puree, Creamed Spinach, Confit Vine Tomatoes & Caviar Cream Sauce	
<b>Oven Roasted Duck Breast</b>	37
Maple Leaf Duck, Lyonnaise Potatoes, Baby Vegetables, Sour Cherries & Red Wine Jus	

## Burger

<b>The RANCH Burger</b>	28			
Freshly Minced Dry Aged Beef Patty (220g), Sautéed Mushrooms, Pickled Red Onions, Cheddar, Gruyere, Accompanied by Cornmeal Bun, Mixed Salad & The RANCH Homemade Fries				
<table border="1"> <tr> <td>• Bacon 3</td> <td>• Blue Cheese 5</td> <td>• Foie Gras 15</td> </tr> </table>		• Bacon 3	• Blue Cheese 5	• Foie Gras 15
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## Side Dishes

	10 each
• Corn Kernels Gratinated in Cheese Sauce with Crispy Bacon	• Green Asparagus with Homemade Béarnaise Sauce
• Creamed Spinach	• Lyonnaise Potato
• Field Mushrooms Ragout	• Rocket, Vine Tomato & Red Onion Salad with Balsamic Vinaigrette
• Garlic Mashed Potato	• The RANCH Homemade Fries
• Gratin Dauphinois	• Truffle Mac N Cheese

## The Ranch's Cuts

Choice of One Sauce for The Cuts:

- Béarnaise • Périgord Truffle • Red Wine • Twin Peppercorn

### Our Legendary Steaks

300g <b>New Zealand Grass-Fed Black Angus Sirloin</b>	35
300g <b>Australian 240 Days Grain-Fed Black Angus Sirloin</b>	42
300g <b>Australian 150 Days Grain-Fed Black Angus Tenderloin</b>	58
350g <b>Australian 240 Days Grain-Fed Black Angus Ribeye</b>	49
400g <b>Japanese Hokkaido Wagyu</b>	98

**Signature USDA Prime 30 Days Dry Aged!**

(In our own dry aging fridge, based on Chef's cut)

<b>Bone-In Ribeye</b>	23 /100g
<b>Porterhouse T-Bone</b>	19 /100g

300g <b>Iberico Pork Chop</b>	35
250g <b>Australian Lamb Rack</b>	43

## Desserts

<b>Crème Brulee</b>	12
Passionfruit Flavour Crème Brulee & Fresh Berries	
<b>Tiramisu</b>	12
Layers of Sponge Cake Drenched in Coffee & Kahlúa Liqueur Set in Mascarpone Cheese Mousse	
<b>The RANCH Chocolate Coffee Lava Cake</b>	12
Accompanied with Vanilla Ice Cream	
<b>Heavenly Hazelnut</b>	14
Crispy Hazelnut Chocolate Ganache, Charcoal Crumble & Raspberry Sorbet	
<b>Fresh Farm French Cheese Platter</b>	23
Dried Fruit, Rye Bread, Fig & Walnut Paste	
<b>Mövenpick Ice Cream</b>	Single Scoop 6.5 Double Scoop 12
Swiss Chocolate or Vanilla, Feuilletine & Fresh Berries	

\* Menu is subject to change without prior notice. All prices are subject to 10% service charge and prevailing GST.