



BY ASTONS

Great Steaks - Humbly Priced!

Cold Starters

Caesar Salad	14
Australian Cos Lettuce, Bacon Bits, Garlic Croutons, Anchovies, Shaved Aged Parmesan Cheese & The RANCH Caesar Dressing	
Bowl of Nutrients	14
Organic Green Salad, Earth Vegetables, Pomegranate, Walnuts, Almonds, Wild Rice Chips, Balsamic & Orange Dressing	
Wagyu Cold Cuts Platter	22
Selection of 4 Types of Sliced Wagyu Beef, Cornichons & The RANCH Artisan Bread	
Beef Tartare	100g 18
Hand Cut Beef Tenderloin with Onions, Capers, Gherkins, Tomatoes & Spices, Laced with XO Cognac & Smoothened with Egg Yolk & Toasted Rye Bread	
	200g 34

Hot Starters

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

Soups

* Soups do not include bread

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

The RANCH Artisan Bread Basket	4 / 7
Sour Dough	

Entrées

Seafood Aglio Olio	29
Linguine Pasta, Garlic, Chili, King Prawn, Octopus, Hokkaido Scallop, Mushroom, Asparagus & Parmesan Cheese	
Certified Organic Free Range Chicken	28
Singapore's First Certified Organic Free Range Baby Chicken Freshly Roasted Alongside Your Choice of Sauce	
Pan-Fried Barramundi	33
Kühlbarra Barramundi Loin, Beetroot Cous Cous, Fennel, Orange & Shellfish Emulsion	

Burger

The RANCH Burger	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
• Crispy Fries	• Garlic Mashed Potato
• Corn Kernels Gratinated in Cheese Sauce with Crispy Bacon	• Green Asparagus with Homemade Béarnaise Sauce
• Creamed Spinach	• Lyonnais Potato
• Field Mushrooms Ragout	• Rocket, Vine Tomato & Red Onion Salad with Balsamic Vinaigrette

The Ranch's Cuts

Choice of One Sauce for The Cuts:

• Béarnaise • Périgord Truffle • Red Wine • Twin Peppercorn

Our Legendary Steaks

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

Signature USDA Prime 30 Days Dry Aged!

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

Bone-In Ribeye	23 /100g
Porterhouse T-Bone	19 /100g

300g Iberico Pork Chop	35
250g Australian Lamb Rack	43

Desserts

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

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