

The RANCH

STEAKHOUSE

BY ASTONS

Food Menu



Great Steaks - Humbly Priced!

Cold Starters

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|--|---------|
| <i>Duck Rillette</i> | 12 |
| Dill Pickles, Black Olives & Sourdough Bread | |
| <i>Caesar Salad</i> | 14 |
| Romaine Lettuce, Bacon, Garlic Crouton, Aged Parmesan & The RANCH Caesar Dressing | |
| <i>Bowl of Nutrients</i> | 14 |
| Rocket Leaf, Root Vegetables, Pomegranate, Walnuts, Almonds, Wild Rice Chip, Balsamic & Orange Dressing | |
| <i>RANCH Salad</i> | 14 |
| Grilled Beef, Stilton, Romaine Chicory, Cherry Tomato & Honey Mustard Dressing | |
| <i>Octopus Bruschetta</i> | 14 |
| Octopus, Tomato Salsa & Tapenade | |
| <i>Cured Salmon</i> | 18 |
| Shoyu Glaze, Semi Dried Tomato & Wasabi Emulsion | |
| <i>Wagyu Cold Cuts Platter</i> | 22 |
| Selection of Sliced Wagyu Beef, Cornichons & Sourdough Bread | |
| <i>Beef Tartare</i> | 100g 18 |
| Hand Cut Beef Tenderloin, Onions, Capers, Gherkins, Tomatoes & Spices, | 200g 34 |
| Laced with XO Cognac & Smoothened with Egg Yolk & Sourdough Bread | |

Hot Starters



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|---|----|
| <i>Croquette</i> | 12 |
| Cured Beef, Bechamel & Aioli | |
| <i>Grilled Hamachi Collar</i> | 15 |
| Rosemary Salt & Lime | |
| <i>Chi Chi Beef Cube</i> | 16 |
| Herb Butter & Sourdough Bread | |
| <i>Guinness Glazed Pork Jowl</i> | 16 |
| Chimichurri, Pine Nut, Pickled Tomato & Green Apple | |
| <i>Lamb Riblet</i> | 19 |
| Cola, Garlic, Rosemary & Honey | |
| <i>Grilled Octopus</i> | 19 |
| Octopus Tentacle, Pickled Vegetables, Chili Dressing, Wild Rice & Rocket Leaves | |
| <i>Foie Gras</i> | 24 |
| Almond Crust, Jellied Apple & Apple Foam | |
| <i>Pan Seared Scallops</i> | 24 |
| Hokkaido Scallops, Green Pea Puree, Bacon Vinaigrette & Fresh Pea Tendrils | |

Soups

 **Wild Mushroom Soup** 10
Truffle Oil

French Onion Soup 12
Beef Broth, Onions Trio & Parmesan Croutons Finished with Gruyere Cheese

Crustacean Bisque 16
King Prawn Ravioli & Cognac Emulsion

The RANCH Artisan Bread Basket 4 / 7
Sourdough Bread

Burger

The RANCH Burger 28
Dry Aged Beef Patty (220g), Sautéed Mushrooms, Pickled Red Onions, Cheddar, Gruyere, Cornmeal Bun, Rocket Salad & House Fries

• **Bacon** 3 • **Blue Cheese** 5 • **Foie Gras** 15

Mains

Pulled Pork Sandwich 18
Pork Shoulder, Purple Slaw & House Fries

Cheesesteak Sandwich 19
Grilled Beef, Capsicum, Onion, Smoked Cheese & House Fries

Sausage & Mash 19
Sausage, Garlic Mash, Caramelised Onion & Red Wine Sauce

Pesto Pasta 21
Herb Nut Pesto, Linguine, Mushroom & Sundried Tomato

Stroganoff Tagliatelle 25
Sliced Beef, Mushroom, Onion, Caper, Paprika & Sour Cream

Certified Organic Free-Range Chicken 26
Singapore's First Certified Organic Free-Range Baby Chicken
Freshly Roasted Alongside Your Choice of Sauce

Salmon Niçoise 26
French Beans, Quail Eggs, Ratte Potato, Olives, Anchovies & Pommery Dressing

Pan Seared Halibut 27
Pearl Couscous, Sautéed Vegetables & Spiced Tomato Sauce

Seafood Aglio Olio 29
Linguine, Garlic, Chili, King Prawn, Octopus, Hokkaido Scallop,
Mushroom, Asparagus & Parmesan

Short Rib 30
Boneless Short Rib, Mashed Potato, Garden Vegetable & Braising Jus

 ***Vegan Paradise*** 20
Red Quinoa, Grilled Vegetables, Tomato Sauce & Basil Oil

Sides

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| <i>Beef Fat Roast Potatoes</i> | 8 |
| <i>Crispy Fries</i> | 8 |
| <i>Garlic Mashed Potato</i> | 8 |
| <i>Corn Kernels Gratinated in Cheese Sauce with Crispy Bacon</i> | 8 |
| <i>Confit King Oyster Mushroom</i> | 8 |
| <i>Creamed Spinach</i> | 8 |
| <i>Lyonnais Potato</i> | 8 |
| <i>Rocket, Vine Tomato & Red Onion Salad with Balsamic Vinaigrette</i> | 8 |
| <i>Green Asparagus with Homemade Béarnaise Sauce</i> | 10 |
| <i>Grilled Vegetables</i> | 10 |



BY ASTONS

The Ranch's Cuts

Choice of One Sauce for The Cuts:

• Béarnaise • Périgord Truffle • Red Wine • Twin Peppercorn

Our Legendary Steaks

| | | |
|------|---|----|
| 200g | <i>New Zealand 14 Days Dry-Aged Striploin</i> | 30 |
| 300g | <i>Australian 240 Days Grain-Fed Black Angus Sirloin</i> | 42 |
| 300g | <i>Australian 150 Days Grain-Fed Black Angus Tenderloin</i> | 58 |
| 350g | <i>Australian 240 Days Grain-Fed Black Angus Ribeye</i> | 49 |
| 400g | <i>Japanese Hokkaido Wagyu</i> | 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 | <i>Iberico Pork Chop</i> | 35 |
| 250g | <i>Australian Lamb Rack</i> | 43 |

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

Desserts

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| <i>Crème Brulee</i> | 12 |
| Mixed Berries & Vanilla | |
| <i>Tiramisu</i> | 12 |
| Layers of Sponge Cake Drenched in Coffee & Kahlúa Liqueur Set in Mascarpone Cheese Mousse | |
| <i>The RANCH Chocolate Coffee Lava Cake</i> | 12 |
| Accompanied with Vanilla Ice Cream | |
| <i>Heavenly Hazelnut</i> | 14 |
| Crispy Hazelnut Chocolate Ganache, Charcoal Crumble & Raspberry Sorbet | |
| <i>Apple Crumble (Sharing)</i> | 15 |
| Fuji Apple, Butterscotch & Vanilla Ice Cream | |
| <i>Fresh Farm Cheese Platter</i> | 19 |
| Dried Fruit, Sourdough Bread, Fig & Walnut Paste | |
| <i>Mövenpick Ice Cream</i> | Single Scoop 6.5 |
| Swiss Chocolate or Vanilla, Feuilletine & Fresh Berries | Double Scoop 12 |