

À la carte MENU

Monday to Thursday, all day
Friday, 11.30am to 5pm
Public Holidays, from 5.30pm

YOUNGS

S I N G A P O R E

À la carte Menu

SOUPS

Traditional French Onion Soup 12

Onion, Beef Stock, White Wine, Croutons, Emmental Cheese

Soup of the Day 12

Soup of the Day (Our Team Would Be Happy to Elaborate!)

APPETIZERS

Fattoush Salad 12

Mixed Mesclun Salad, Croutons, Cucumber, Cherry Tomatoes, Red Onion, Dried Berries. Served with Fattoush Dressing

Green Asparagus with 65°C Egg 14

Grilled Asparagus, Parmesan, Black Olive Herbs, Olive Oil, Topped with a 65°C Sous Vide Egg

Heirloom Tomato Salad 14

Heirloom Tomato, Mâche Salad, Garlic Herbs, Olive Oil, Served with Toast

Baked Escargots 18

Escargots, Parsley, Butter, Thyme, Melba Toasts

Homemade Salmon Gravlax 20

Marinated Salmon in Orange, Paprika, Dill, Caviar, Served with Focaccia Toast

Foie Gras Terrine with Fig 22

Foie Gras Terrine with Roasted Fig, Fig Marmalade, Served with a Side of Mâche Salad and Brioche Toast

MUSSEL POT

Moules Marinière

Blue Mussels, White Wine Broth, Shallots & Garlic Confit, Leek, Celery

350gm - 25

700gm - 38

*Air Flown Blue Mussels
Choice of Toasts or Fries*

 **Diners' Favourite**

 **Vegetarian**

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BURGERS

*Served with
Mesclun Salad & Fries*



Impossible™ Burger 28

Handmade Charcoal Bun, Impossible Patty, Lettuce, Roma Tomatoes, Onion Ring, Mayo, Sliced Cheddar

YOUNGS Smashed Cheeseburger 28

Wagyu Burger, Cheese Sauce, Caramelised Onion, Bacon, Gherkin

MAINS

Duck Breast with Honey Thyme Sauce 26

Duck breast, Butternut Pumpkin Mousseline, Vine Cherry Tomato Confit

Oven Baked Barramundi with Provençal Sauce 28

Whole Barramundi, Shallots, Pilaf Rice, Cherry Tomatoes, Mushrooms, Onions, White Wine

Pork Fillet with Pommery Mustard Sauce 28

Pork fillet, Mustard Sauce, Green Garden Vegetables, Vine Cherry Tomato Confit



Salmon En Papillote 28

Salmon, Carrots, Onions, Celery, Tomatoes, Garlic Herbs, White Wine, Served with Pilaf Rice



Stuffed Chicken with Morel Mushroom 28

Roasted Stuffed Chicken Thigh, Eggplant Caviar, Sauteed Broccolini

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

Tenderloin Périgourdine (200g) 36

Foie Gras Sauce, Garlic Asparagus, Truffle Mash Potato

Ribeye (200g) 40

Pepper Sauce, Grilled Asparagus, Truffle Mash Potato

Please check with our Captains on the best premium wine pairings



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PASTAS & RISOTTO



Carbonara 22

Streaky Bacon, Cream Sauce, Parmesan, 63°C Sous Vide Egg

Pork Chorizo Pasta 22

Pork Chorizo, Capsicums, Tomatoes, Parmesan, Onions

Truffle Mushroom Risotto 24

Risotto, Truffle, Fresh Mushrooms, Parmesan, White Wine Cream Sauce



Prawn Aglio Olio 26

Fresh Prawns, Garlic, Chili Flakes, Onion



Impossible™ Meatball Bolognese 28

Impossible Meatballs, Basil Tomato Sauce



Lobster Risotto 34

Lobster Tail, Fresh Lobster Stock, Cream, Parmesan



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Available Daily

PIZZAS

Hand-Stretched Dough Freshly Made Daily.
Topped with Mozzarella & Cheddar,
Baked to Perfection.



Margherita 19

Sliced Roma Tomatoes, Basil



Bacon And Egg 20

Streaky Bacon, Egg, Basil, Onions

Hawaiian 20

Honey Baked Ham, Pineapple, Basil



Spicy Pulled Pork 20

Pulled Pork, Housemade BBQ Sauce, Jalapenos, Red Onions, Chilli Flakes



Impossible™ 22

Impossible Meat Bolognese, Red Onion, Black Olives, Basil

Prosciutto Di Parma 23

Parma Ham, Roma Tomatoes, Basil, Rocket

DESSERTS

Ice Cream 6

Single Scoop. Choice of: Chocolate, Salted Caramel, Vanilla
Add on additional scoop 5

Crème Brûlée 9

Burnt Cream Custard with Grand Marnier



Vanilla & Strawberry Vacherin 12

Vanilla Ice Cream, Meringue, Strawberry, Strawberry Coulis,
Chantilly Cream



Tiramisu Maison 14

8-Minute Lava Cake 15

Freshly Baked Lava Cake with Vanilla Ice Cream

Ice Cream Parfait 17

Chocolate, Salted Caramel & Vanilla Ice Cream, Cookies Crumble,
Brownie, Toblerone, Shave Nuts, Caramel & Chocolate Sauce



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