

YOUNGS Brunch

Sat & Sun & PH | 9.30AM - 3.00PM

SOUP & SALAD

- NP
NL

Tomato Soup 

7.9

A warm, velvety tomato soup made from ripe tomatoes, finished with fresh herbs and a touch of cream.
- NP
NL

Wild Mushroom & Truffle Cream Broth 

7.9

Earthy wild mushrooms slow-simmered into a silky cream broth, finished with aromatic truffle for a deep, indulgent finish.
- NP
NL

Chicken Caesar Salad

15.9

Chicken, egg slices, over crisp greens, tossed in a rich Caesar dressing with parmesan & a savoury, golden crunch.
- NP
NL

Feta Cheese Salad 

15.9

Fresh Mediterranean vegetables paired with lightly charred feta, finished with herbs and a bright, savoury touch.
- NP
NL

Smoked Duck Burrata Salad

17.9

Smoke duck and creamy burrata over fresh arugula and cherry tomatoes, finished with parmesan shavings.

TOASTWICHES

- NP
NL

Peanut Butter with Torched Banana on Sourdough Toast 

7.9

Toasted sourdough layered with rich peanut butter and caramelised bananas, finished warm with a light crunch for a comforting sweet treat.
- NP
NL

Avocado Smash Sourdough Toast 

8.9

Fresh, creamy guacamole topped with soft scrambled eggs on toasted bread, delivering a rich, satisfying bite with a fresh, balanced finish.
- NP
NL

Porcini Mushroom with Melted Cheese and Chives Sourdough Toast 

8.9

Toasted sourdough topped with earthy porcini mushrooms, melted cheese, and fresh chives.
- NP
NL

Truffle Scrambled Eggs & Chives Sourdough Toast 

8.9

Fresh, Soft, buttery scrambled eggs layered over thick toasted bread, finished with aromatic truffle oil and herbs for a simple yet indulgent brunch favourite.
- NP
NL

Burnt Feta Cheese & Tomato Toastwich

9.9

Lightly charred feta paired with roasted tomatoes and herbs, layered into toasted bread for a bright, savoury and slightly tangy vegetarian delight.
- Chili Garlic Prawns Toastwich**

9.9

Juicy prawns tossed in a fragrant chilli garlic sauce, layered into soft bread with a light crunch for a bold, savoury bite with a touch of heat.
- Beef Ragu Toastwich**

10.9

Slow-braised beef ragu packed into soft bread, served with a rich dipping jus for a deep, comforting and flavourful experience.
- Carbonara Egg & Bacon Toastwich**

10.9

Crispy bacon and creamy eggs layered between soft bread, finished with a rich carbonara-style sauce for a silky, indulgent take on a classic combination.
- Double Stack Beef Breakfast Sourdough Toast**

18.9

Juicy beef layered over toasted bread with eggs and melted cheese, stacked generously and finished with a savoury sauce for a bold, hearty brunch indulgence.



NYONYAS
AND
GENTLEMEN
PERANAKAN MEETS SOUTHEAST ASIA

Featuring the signature
laksa recipe from
Nyonya & Gentlemen
(NAG) at
Village Hotel Katong
—
a special cross-
collaboration between
YOUNGS and NAG.

PASTA & RISOTTO

- Tagliatelle Pasta Pepper Crushed Carbonara**

19.9

Silky tagliatelle tossed in a rich carbonara with crispy bacon, finished with a glossy egg yolk & heavy cracked black pepper for a bold, indulgent bite.
- Pumpkin & Butter Chicken Risotto**

19.9

A smooth, creamy risotto paired with grilled chicken, finished with nutty brown butter and parmesan for a warm, comforting bite.
- Truffle Mushroom Cream Spaghetti** 

21.9

Spaghetti in a creamy sauce of mixed mushrooms, finished with truffle oil & parmesan for a rich, earthy finish.
- Wild Mushroom & Truffle Risotto** 

21.9

Creamy risotto layered with mixed wild mushrooms, finished with truffle oil & parmesan for a deep, earthy indulgence.
- White Wine Clam Linguine**

21.9

Linguine with fresh clams in a light white wine & garlic sauce, finished clean & aromatic.
- Aglio Olio Seafood Spaghetti**

23.9

Spaghetti tossed with seafood in a fragrant garlic & olive oil sauce, finished light & aromatic.
- Feta & Tomato Arrabiata Tagliatelle** 

22.9

Tagliatelle in a roasted tomato & feta sauce, lifted with garlic & chilli flakes for a bold, tangy heat.
- Beef Ragù with Pappardelle**

23.9

Slow-braised beef ragu folded through pappardelle, finished with parmesan & herbs for a rich, comforting depth of flavour.
- Coastal Seafood Risotto**

23.9

A creamy risotto topped with charred prawns, squid & mussels. Finished with butter for a rich, coastal-inspired dish full of flavour.

Coastal Seafood
Risotto



White Wine
Clam Linguine



MAINS

- NP
NL

Turkey Ham & Cheese Crêpe

15.9

A generous Parisian egg batter wrap of tasty turkey ham, melted cheddar, mozzarella and veggies served with a rich creamy white sauce on the side
- Gochujang Chicken Benedicts**

18.9

Crispy chicken coated in a punchy gochujang glaze, topped with a poached egg and finished with a lightly spiced hollandaise, delivering a rich, savoury heat with every bite.
- Truffle Mushroom Benedicts**

18.9

Creamy truffle-infused mushrooms layered over toasted bread with a poached egg, finished with a smooth hollandaise and herbs for a deep, earthy and indulgent finish.
- Hot Honey Pork Eggs Benedicts**

21.9

Tender slices of pork glazed in hot honey mustard, layered over toasted bread with a perfectly poached egg, finished with a silky hollandaise and a touch of pickled brightness for a bold sweet and savoury bite.
- YOUNGS Breakfast Board**

21.9

A classic, hearty start with sunny side eggs, crispy bacon, sausages, sautéed mushrooms and fresh mesclun, served alongside toasted sourdough for a comforting, all-in-one brunch plate.
- YOUNGS Social Brunch Board**

24.9

A vibrant spread of hot honey spam bites, gochujang chicken pops, creamy scrambled eggs, toast fingers and golden fries, served with signature sauces and a mini dessert shot.
- YOUNGS Protein Power Board**

28.9

A balanced plate of grilled pork and steak, eggs cooked your way, fresh greens and avocado, paired with toast and a clean, flavourful finish for a hearty, protein-packed brunch.
- Singapore Prawn Noodle Board** *Good for 2 pax!*

35.9

Singapore-style prawn noodles simmered in a robust, umami-rich prawn broth, topped with succulent prawns and fresh lala. Served with a tender 100g grilled ribeye steak OR crispy battered snapper, crisp toasts with butter and a refreshing garden salad for a satisfying gourmet experience.

- Singapore Claypot Laksa Board** *Good for 2 pax!*

35.9

A Singapore-style claypot laksa featuring succulent prawns and fresh lala clams in a rich, fragrant coconut broth. Served with a tender 100g grilled ribeye steak OR crispy battered snapper, crisp baguette toasts perfect for dipping and a refreshing garden salad for a well-balanced indulgence.

RESTAURANT & BAR
YOUNGS
SINGAPORE

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NYONYAS
AND
GENTLEMEN
PERANAKAN MEETS SOUTHEAST ASIA



Vegetarian



Served from our No Pork, No Lard kitchen.

Actual menu may differs day to day. All prices are subject to the prevailing service charge & GST.

GRUBS

Small bites, big flavour —
made for drinks and sharing!



Butter Garlic Baguette

Toasted baguette slices brushed with rich burnt butter & garlic, crisp on the outside with a soft, fluffy centre.

3.9

Chicken Skin

Crispy, golden chicken skin fried to a crackling finish, tossed in a bold, sweet-spicy gochujang glaze that hits with heat & umami in every bite.

4.9

Deep Fried Enoki Mushrooms

Light, crispy enoki clusters fried to delicate perfection, served with a creamy spicy mayo dip that adds just the right kick to every crunchy bite.

4.9

Deep Fried Quail Eggs

Crispy on the outside, soft & rich on the inside—these bite-sized quail eggs are deep-fried & paired with a smooth spicy mayo for a satisfying, indulgent snack.

4.9



Tapas Trio

Honey Cheese Terrine, Cheddar Porcine & Anchovy Salsa

4.9



Bruschetta

Tangy Salsa on Garlic Toasts for a healthy and satisfying bite

5.9

Flight Wings (6 / 12 / 18 / 24 pcs)

Crispy, golden wings tossed in bold, punchy flavours — perfect for sharing, impossible to stop at one.

11.9/23.8/35.7/47.6

Choose Your Flavour:

Classic / Spicy Gochujang / Salted Egg Lava / Garlic Butter & Parmesan

Golden Silverfish with Lemon Dip

Lightly crisped silver fish served golden & delicate, paired with a bright lemon dip for a clean, addictive finish.

12.9

Hot Honey Spam Stacks

Crispy spam cubes piled over golden fries, coated in a sweet heat hot honey glaze, finished with pickled onions and a creamy drizzle for a bold, addictive bite.

13.9

Salted Egg Crispy Chicken Bites

Golden crispy chicken bites coated in rich salted egg sauce, balanced with a subtle chilli kick for a bold, addictive crunch.

12.9

Sweet Heat Spam Fries

Thick-cut spam fries, crispy outside and soft inside, served with hot sauce

12.9

Crispy Onion Strings Trio

Crispy golden onion rings served as a trio, paired with our signature sauces — rich salted egg, sweet heat hot honey, & fragrant garlic butter parmesan

14.9

Chicken Skin



Crispy Onion Strings Trio

PIZZA

Margherita

A classic tomato base topped with roasted tomatoes, fresh basil & a drizzle of olive oil.

21.9

Coastal Seafood Pizza

Garlic-based, topped with prawns, squid & mussels, finished with herbs for a light, coastal-inspired flavour.

22.9

Pineapple & Ham

Chicken ham, sweet pineapple, and mozzarella cheese on a tomato base.

22.9

Salami Spicy

Salami layered over a rich base, finished with chilli flakes & fresh chilli slices for a bold, spicy kick.

22.9

The Butcher's Meat Pizza

A bold mix of beef sausage, bacon & salami, finished with a touch of chilli for a rich, indulgent bite.

22.9

Truffle Mushroom

A creamy base layered with mixed mushrooms, finished with truffle oil for a rich, earthy finish.

22.9

Bacon & Egg

Tomato base with red onions, crispy bacon & eggs, finished with parmesan for a rich, comforting bite.

23.9

Four Cheese, Honey & Nuts

A rich blend of parmesan, mozzarella, cheddar & gordonzola, finished with honey & crushed nuts for a sweet, savoury crunch.

23.9

Burrata & Parma with Honey

Torn burrata, delicate parma ham & a light honey drizzle for a rich, balanced bite.

25.9

Bacon & Egg Pizza



Vegetarian



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Golden Baby Squid

Crispy squid bites tossed in fragrant garlic butter, finished with herbs for a bold, savoury & lightly crisp bite.

14.9

Loaded Fries

Crispy golden fries piled high & loaded your way, finished with bold flavours & indulgent toppings in every bite.

14.9

Choose Your Base:

Curly or Shoestring

Choose Your Toppings:

Truffle parmesan & chives +\$1.00 / Spicy mayo & cheese /
Nacho cheese & beef crumble +\$4.00 / Salted egg drizzle

Street Quesadillas

Golden, toasted tortillas filled with spiced beef or chicken & melted cheese, served with tomato salsa, guacomole, sour cream & jalapeño for a bold, satisfying finish.

16.9

Almejas "White Wine Clams & Toast"

Fresh clams gently simmered in a light white wine & garlic broth, finished with herbs & served with toasted bread to soak up every drop.

18.9

Butcher's Sausage Board

A hearty selection of beef, pork & chicken sausages, served with caramelised onions, mustard & toasted bread for a rich, satisfying spread.

18.9

Creamy White Wine Mussels Pot

Fresh mussels simmered in a rich white wine cream sauce, finished with garlic & herbs for a smooth, comforting, & indulgent pot.

19.9

Fresh Oysters (Half Dozen)

Freshly shucked oysters, delicately briny with a clean ocean finish, best enjoyed chilled.

19.9

Gambas Al Ajilo "Sizzling Garlic Prawns"

Plump prawns served sizzling in a rich garlic oil, lifted with a touch of spice & finished with fresh parsley for a bold, flavourful finish.

19.9

Laksa Mussels Pot

Mussels simmered in a fragrant laksa broth, rich with spice & coconut, finished with herbs for a bold, local twist.

19.9

Spanish Cheesecake



Creamy White Wine Mussels Pot



DESSERTS



A scoop of Ice Cream

Creamy chocolate or vanilla ice cream, served with a simple garnish of Kit Kat and fruit.

4.9



Creme Brulee

A smooth, creamy custard with a perfectly caramelised sugar crust.

7.9



Biscoff Croffle

A warm, buttery croffle with a crisp golden exterior and soft flaky layers, topped with Biscoff crumbles.

8.9



Brownie with Ice Cream

A warm, fudgy chocolate brownie served with vanilla ice cream for a classic, comforting pairing.

9.9



Classic Tiramisu

Dreamy layers of mascarpone cream, coffee soaked lady fingers & a healthy dusting of cocoa powder.

10.9



Lava Cake with Vanilla Ice Cream

A warm chocolate lava cake with a molten centre, served with vanilla ice cream.

10.9



Spanish Cheese Cake with Vanilla Ice Cream

A soft, creamy cheesecake with a lightly burnt top, rich & smooth with a delicate caramelised finish. Served with a scoop of vanilla ice cream.

10.9



Acai Bowl

Organic Acai Sorbet with bananas, chia jelly, assorted berries & fruits, granola, (OPTIONS: cookie/peanut butter) and coconut flakes.

12.9



Granola Bowl

Layers of goodness starts with plain yoghurt, slices of Bananas, assorted berries & fruits, cookie butter and cookie crumbles.

12.9



Cookie In A Pan with Ice Cream

A warm, gooey cookie baked in a pan, served with melting vanilla ice cream.

14.9