

SOUP & SALAD

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Tomato Soup 

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

7.9
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Wild Mushroom & Truffle Cream Broth 

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

7.9
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Chicken Caesar Salad

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

15.9
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Feta Cheese Salad 

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

15.9
- NP

NL

Smoked Duck Burrata Salad

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

17.9

BURGERS & TOASTWICHES

- NP

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Peanut Butter with Torched Banana on Sourdough Toast

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

7.9
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Avocado Smash Sourdough Toast

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

8.9
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Porcini Mushroom with Melted Cheese and Chives Sourdough Toast

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

8.9
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Truffle Scrambled Eggs & Chives Sourdough Toast

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

8.9
- NP

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Burnt Feta Cheese & Tomato Toastwich

Lightly charred feta paired with roasted tomatoes and herbs, layered into toasted bread for a bright, savoury and slightly tangy vegetarian delight.

9.9
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Chili Garlic Prawns Toastwich

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.

9.9
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Beef Ragù Toastwich

Slow-braised beef ragù packed into soft bread, served with a rich dipping jus for a deep, comforting and flavourful experience.

10.9
- Carbonara Egg & Bacon Toastwich**

SI Crispy bacon & creamy eggs layered between soft bread, finished with a rich carbonara-style sauce for a silky, indulgent take on a classic combination.

10.9
- Salted Egg Crunch Chicken Burger**

Golden crispy fried chicken coated in rich salted egg sauce, balanced with fresh lettuce & a subtle chilli kick for a bold, indulgent bite.

24.9
- YOUNGS Double Cheese Burger**

A juicy double beef patty stacked with melted cheese, served in a toasted bun with your choice of fries or curly fries.

26.9
- Truffle Wagyu Burger**

A juicy wagyu beef patty topped with sweet caramelised onions & finished with a fragrant truffle drizzle, served in a toasted bun for a rich, indulgent bite.

31.9

À LA CARTE

MAINS

- NP

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Turkey Ham & Cheese Crêpe

A generous Parisian egg batter wrap of tasty turkey ham, melted cheddar, mozzarella and vegies served with a rich creamy white sauce on the side

15.9
- Fish & Chips**

Crispy battered snapper served with golden fries, mesclun salad and a squeeze of lemon for a light, satisfying finish.

23.9
- Charred Chicken Whole Leg with Mushroom Truffle Sauce & Herb**

Charred whole chicken leg served with a rich mushroom truffle sauce, paired with creamy mash & seasoned vegetables for a hearty, comforting plate.

24.9
- Ribeye with Red Wine Jus**

Chargrilled ribeye finished with a deep red wine jus, served with buttered pasta & seasoned vegetables for a rich, satisfying plate.

34.9
- Slow Braised Lamb Shank with Wine Jus**

Fall-off-the-bone lamb shank slow-braised & finished with red wine jus, served with buttered pasta & seasoned vegetables for a rich, comforting dish.

35.9
- Iberico Pork Rack with Hot Honey Mustard**

Juicy pork rack glazed with hot honey mustard, served with sautéed mushrooms and seasoned vegetables for a bold, sweet and savoury finish.

36.9
- Tenderloin with Red Wine Sauce**

Tender beef tenderloin finished with a smooth red wine sauce, served with creamy mash & seasoned vegetables for a refined, comforting bite.

36.9

Tomahawk 149.9 *Perfect for sharing!*

Generously cut tomahawk steak, chargrilled and served for sharing with creamy mash, seasoned vegetables and truffle curly fries.



PASTA & RISOTTO

- Tagliatelle Pasta Pepper Crushed Carbonara**

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.

19.9
- Pumpkin & Butter Chicken Risotto**

A smooth, creamy risotto paired with grilled chicken, finished with nutty brown butter and parmesan for a warm, comforting bite.

19.9
- Truffle Mushroom Cream Spaghetti**



Spaghetti in a creamy sauce of mixed mushrooms, finished with truffle oil & parmesan for a rich, earthy finish.

21.9
- Wild Mushroom & Truffle Risotto**



Creamy risotto layered with mixed wild mushrooms, finished with truffle oil & parmesan for a deep, earthy indulgence.

21.9
- White Wine Clam Linguine**

Linguine with fresh clams in a light white wine & garlic sauce, finished clean & aromatic.

21.9
- Aglio Olio Seafood Spaghetti**

Spaghetti tossed with seafood in a fragrant garlic & olive oil sauce, finished light & aromatic.

23.9
- Feta & Tomato Arrabiata Taglitelle**



Tagliatelle in a roasted tomato & feta sauce, lifted with garlic & chilli flakes for a bold, tangy heat.

22.9
- Beef Ragù with Pappardelle**

Slow-braised beef ragù folded through pappardelle, finished with parmesan & herbs for a rich, comforting depth of flavour.

23.9
- Coastal Seafood Risotto**

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

23.9



YOUNGS Double Cheese Burger



Coastal Seafood Risotto

 Vegetarian

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 Served from our No Pork, No Lard kitchen.

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

GRUBS

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

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Butter Garlic Baguette



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

Chicken Skin

4.9

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.

Deep Fried Enoki Mushrooms



4.9

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.

Deep Fried Quail Eggs

4.9

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.

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Tapas Trio

Honey Cheese Terrine, Cheddar Porcine & Anchovy Salsa

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Bruschetta



5.9

Tangy Salsa on Garlic Toasts for a healthy and satisfying bite

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

11.9/23.8/35.7/47.6

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

Choose Your Flavour:

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

Golden Silverfish with Lemon Dip

12.9

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

Hot Honey Spam Stacks

13.9

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.

Salted Egg Crispy Chicken Bites

12.9

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

Sweet Heat Spam Fries

12.9

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

Crispy Onion Strings Trio



14.9

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

PIZZA

Margherita



21.9

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

Coastal Seafood Pizza

22.9

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

Pineapple & Ham

22.9

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

Salami Spicy

22.9

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

The Butcher’s Meat Pizza

22.9

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

Truffle Mushroom



22.9

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

Bacon & Egg

23.9

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

Four Cheese, Honey & Nuts



23.9

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

Burrata & Parma with Honey

25.9

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



Bacon & Egg
Pizza

Golden Baby Squid

14.9

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

Loaded Fries



14.9

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

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

16.9

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

Almejas "White Wine Clams & Toast"

18.9

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

Butcher's Sausage Board

18.9

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

Creamy White Wine Mussels Pot

19.9

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

Fresh Oysters (Half Dozen)

19.9

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

Gambas Al Ajilo "Sizzling Garlic Prawns"

19.9

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

Laksa Mussels Pot

19.9

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



Featuring the signature laksa recipe from Nyonya & Gentlemen (NAG) at Village Hotel Katong

— a special cross-collaboration between YOUNGS and NAG.

DESSERTS

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A scoop of Ice Cream

4.9

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

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Creme Brulee

7.9

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

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Biscoff Croffle

8.9

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

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Brownie with Ice Cream

9.9

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

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Classic Tiramisu

10.9

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

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Lava Cake with Vanilla Ice Cream

10.9

A warm chocolate lava cake with a molten centre, served with vanilla ice cream for a rich, indulgent contrast.

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Spanish Cheese Cake with Vanilla Ice Cream

10.9

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

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Acai Bowl

12.9

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

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Granola Bowl

12.9

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

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Cookie In A Pan with Ice Cream

14.9

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