

## APPETIZERS ∞

<b>Caesar Salad</b>	12
Romaine Lettuce   Red Chicory   Apple   Bacon   Garlic Crouton   Aged Parmesan	
<b>Bowl of Nutrients</b>	12
Rocket Leaf   Semi-Dried Tomato   Mango   Parmesan Cheese   Balsamic Vinaigrette	
<b>Salmon Gravlax</b>	16
Gin & Beet Root Cured NZ King Salmon   Baby Red Radish   Dill & Horseradish Cream	
<b>Red Sea Prawn Martini</b>	16
Avocado   Celeriac Remoulade	
<b>Tomato Club</b>	15
Crabmeat   Avocado   Balsamic Reduction	
<b>Panzanella Salad</b>	16
Baby Artichoke   Sun-Dried Tomato   Kalamata Olive Mozzarella   Croutons	
<b>Croquette</b>	14
Cured Beef   Bechamel   Aiolis	
<b>Charred Broil Marinated Beef</b>	16
Garden's Green   Smoked Capsicum Emulsion	
<b>Grilled Hamachi Collar</b>	15
Citrus Spices   Sea Salt   Lime	
<b>Grilled Octopus</b>	19
Octopus Tentacle   Pickled Vegetables   Chilli Dressing   Wild Rice   Rocket Leaves	
<b>Foie Gras</b>	24
Pan-Seared Foie Gras   Onion Marmalade   Brioche   Aged Balsamic Reductions   Dragee	
<b>Hokkaido Scallop Carpaccio</b>	24
Caviar   Calamansi Vinaigrette   Pickle Baby Onion   Walnut Shaved	
<b>Fresh Farm Cheese Platter</b>	19
Cheese   Dried Fruit   Crackers   Nuts	
<b>RANCH Homemade Charcuterie</b>	28
Wagyu Air Dried Beef   Swiss Style Salami   Kalamata Olive   Cornichon   Bread	

## SOUPS ∞

<b>Velouté of Wild Mushroom</b>	10
Truffle Scent   Fresh Chive	
<b>French Onion Soup</b>	12
Beef Broth   Onions Trio   Parmesan Croutons   Gruyere Cheese	
<b>Lobster Bisque</b>	16
Herbs Croutons   Cognac Emulsion	
<b>The RANCH Artisan Bread</b>	2
Sourdough Bread (one piece)	

## BURGERS ∞

<b>The RANCH Burger</b>	28
Dry Aged Beef Patty (180g)   Pickled Red Onions   Sautéed Mushrooms   Pickled Red Onions   Gruyere   Cornmeal Bun   Rocket Salad   House Fries	
<b>Japanese Wagyu Beef Burger</b>	32
A3 Wagyu Beef Patty   Sautéed Mushrooms   Pickled Red Onions   Gruyere   Cornmeal Bun   Rocket Salad   House Fries	

## SIDES ∞

<b>Beef Fat Potatoes</b>	8
Roasted New Potatoes   Beef Tallow   Herbs	
<b>Crispy Fries</b>	8
Deep-Fried French Fries   Homemade Citrus Spices	
<b>Garlic Mashed Potatoes</b>	8
Fluffy Creamy Potatoes Mashed   Roasted Garlic   Butter	
<b>Forest Mushroom Ragout</b>	8
Sautéed Mushroom   Herbs   Garlic   Onion   Deglaze   White Wine   Veal Jus	
<b>Creamed Spinach</b>	8
Onion   Garlic   Cream	
<b>Lyonnais Potatoes</b>	8
Sautéed Potatoes   Onion   Parsley	
<b>Green Asparagus</b>	8
Homemade Bearnaise Sauce	

## THE RANCH'S CUTS ∞

### Choice of One Sauce for The Cuts:

- Bearnaise
- Dijon
- Périgord Truffle
- Red Wine
- Mint Jelly
- Twin Peppercorn

### SIGNATURE USDA PRIME 30 DAYS DRY-AGED!

(In our own dry aging fridge, based on chef's Cut)

**Bone-In Ribeye** 25/100g

**Porterhouse T-Bone** 21/100g

**The RANCH Meat Platter** (2 persons) 128

30 Days Dry Aged Porterhouse 400g | Iberico Pork Chop or USDA Rack of Lamb | Choice of 2 Sides and Sauce

**The RANCH Premium Meat Platter** (4-5 persons) 289

30 Days Dry Aged Bone-In Ribeye 500g | A3 Wagyu Sirloin | Iberico Pork Chop | USDA Rack of Lamb | Choice of 3 Sides and Sauce

## OUR LEGENDARY STEAKS

**Sirloin** (200g) 32  
New Zealand

**Grain-Fed Premium Black Angus Sirloin** (300g) 45  
Australian 240 Days

**Grain-Fed Black Angus Fillet Mignon** (300g) 62  
Australian 150 Days

**Grain-Fed Premium Black Angus Ribeye** (350g) 52  
Australian 240 Days

**Japanese Black Hybrid** (220g) 52  
A3 Japanese Wagyu Sirloin

**Iberico Pork Chop** (300g) 38

**USDA Rack of Lamb** (300g) 48



BY ASTONS

*Great Steaks - Humbly Priced!*

## MAINS ∞

<b>Wiener Schnitzel</b>	28
Breaded Pork Loin   Mashed Potatoes   Mustard Cream Sauce	
<b>Pan-Fried Chinook Salmon Fillet</b>	38
Butternut Squash Puree   Wilted Spinach   Pumpkin Seeds	
<b>Old English Fish &amp; Chips</b>	30
Beer Battered Halibut Fillet   Fries   Tartare Sauce   Fresh lemon	
<b>Seafood Aglio Olio</b>	29
Linguine   Garlic   Chilli   Tiger Prawn   Octopus   Hokkaido Scallop   Mushroom Asparagus   Parmesan	
<b>Beef Bourguignon En Croute</b>	32
Braised Beef Stew   Burgundy Red Wine   Pearls Onion   Smoked Bacon   Champignon de Paris Baked in Puff Pastry	
<b>Stroganoff Tagliatelle</b>	25
Sliced Beef   Mushroom   Onion   Caper   Paprika   Sour Cream	
<b>Slaughtered Vegetable "Meat" Emince</b>	26
Smoked Roma Tomato Coulis   Medley of Root Vegetables	
<b>DESSERT ∞</b>	
<b>THE RANCH Chocolate Lava Cake</b>	12
Accompanied with Vanilla Ice Cream	
<b>Pecan Pie</b>	12
Clotted Cream   Vanilla Ice Cream	
<b>New York Cheesecake</b>	12
Chocolate Shaving   Fresh Berries	
<b>Tiramisu</b>	12
Layers of Sponge Cake   Coffee & Kahlua Liqueur Set   Mascarpone Cheese Mousse	
<b>Coconut Blancmange</b>	12
Passion Fruit Coulis   Coconut Crumble	
<b>Marinated Forest Berries</b>	12
Vanilla Ice Cream	
<b>Movenpick Ice Cream</b>	Single Scoop 6.5 Double Scoop 12
Nespresso or Vanilla   Feuilletine & Fresh Berries	