



The
RANCH
STEAKHOUSE

BY ASTONS

Food Menu

Great Steaks - Humbly Priced!

The RANCH

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Cold Starters



<i>Caesar Salad</i>	14
Romaine Lettuce, Bacon Bits, Garlic Crouton, Anchovies, Shaved Aged Parmesan Cheese & 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 Charcuterie, Black Olive, Cornichon & Bread	
<i>Beef Tartare</i>	100g 18
Hand Cut Beef Tenderloin, Onions, Capers, Gherkins, Tomatoes & Spices, Laced with XO Cognac & Smoothened with Egg Yolk & Sourdough Bread	200g 34

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Hot Starters



<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>Lamb Riblet</i>	19
Cola, Garlic, Rosemary & Honey	
<i>Grilled Octopus</i>	19
Octopus Tentacle, Pickled Vegetables, Chili Dressing, Puffed Wild Rice & Arugula	
<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	

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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, Brioche Bun, Rocket Salad & House Fries

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

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Mains



<i>Pulled Pork Sandwich</i>	18
Pork Shoulder, Purple Slaw & House Fries	
<i>Cheesesteak Sandwich</i>	19
Grilled Beef, Capsicum, Onion, Smoked Cheese & House Fries	
<i>Sausage & Mash</i>	19
Sausage, Garlic Mash, Caramelised Onion & Red Wine Sauce	
<i>Pesto Pasta</i>	21
Herb Nut Pesto, Linguine, Mushroom & Sundried Tomato	
<i>Stroganoff Tagliatelle</i>	25
Sliced Beef, Mushroom, Onion, Caper, Paprika & Sour Cream	
<i>Certified Organic Free-Range Chicken</i>	26
Singapore's First Certified Organic Free-Range Baby Chicken Freshly Roasted Alongside Your Choice of Sauce	
<i>Salmon Niçoise</i>	26
French Beans, Quail Eggs, Ratte Potato, Olives, Anchovies & Pommery Dressing	
<i>Pan Seared Barramundi Fillet</i>	30
Pearl Couscous, Sautéed Vegetables & Spiced Tomato Sauce	
<i>Seafood Aglio Olio</i>	29
Linguine, Garlic, Chili, King Prawn, Octopus, Hokkaido Scallop, Mushroom, Asparagus & Parmesan	
<i>Short Rib</i>	30
Boneless Short Rib, Mashed Potato, Garden Vegetable & Braising Jus	
 <i>Vegan Paradise</i>	20
Red Quinoa, Grilled Vegetables, Tomato Sauce & Basil Oil	

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 Vegan

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Sides



<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

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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
300g	<i>Australian Lamb Rack</i>	45

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Desserts



<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