

ALA CARTE

Appetisers

Classic Cobb Salad 18
A bed of crisp mixed greens topped with avocado, quail eggs, tomatoes, crunchy croutons, blue cheese, and drizzled with balsamic vinaigrette.

Oh My... Caesar, Caesar, Caesar 18
A delightful combination of crisp romaine lettuce, fresh apple, savoury Parmesan cheese, and zesty homemade Caesar dressing, finished with grilled streaky bacon and crunchy croutons.

Add to your salad with

Garlic Shrimp | Smoke Salmon | Parma Ham

Panzanella Summer Salad 18
Perfectly ripened tomatoes, milky cheesy mozzarella, rocket salad, olives, avocado, pomegranate, and garlic croutons, topped with tangy yuzu citrus dressing and a drizzle of olive oil for a hearty Italian bite.

Hokkaido Scallop Carpaccio 36
Slices of premium Japanese Hokkaido scallops, delicately sweet & pristine, paired with Kaluga Queen caviar, drizzled with calamansi vinaigrette, and finished with a sprinkle of shaved walnuts.

Traditional Steak Tartare 150g 36
Simply old-fashioned, hand chopped premium Black Angus tenderloin with caper, gherkin, tomato, cognac, & silken egg played out just like in an orchestra.

Entrees

Our Entrees Comes with Small Garnish

Fall-off-the-bone Baby Back Ribs 58
Slow-cooked with subtle smoky spices for tender, juicy meat, topped with homemade ranch tangy BBQ sauce and char-broiled.

Char-broiled Bone in Iberico Pork 48
Iberian black pigs, native to Spain's Mediterranean region, are known for their exceptional marbling and unmatched depth of flavour. This high-quality meat offers a distinctive taste, tenderness, and juiciness that sets it apart.

Herb Crusted Rack of Lamb 68
A premium lamb rack, seasoned with a blend of aromatic herbs, charbroiled to your preferred doneness, and finished with a drizzle of red wine reduction.

Duck Leg Confit 42
Duck Confit, a beloved traditional French dish known as Confit de Canard, features duck legs slow-cooked in duck fat until irresistibly tender, with the skin crisped to golden perfection. Served with fresh herbs, berries, and a rich orange butter sauce.

Port Wine Slow-cooked Short Ribs 58
The port wine braised short rib is an all-time favourite—both to cook and to enjoy. This irresistible dish is served with fresh vegetables, and a side of truffle mashed potatoes.

Rosemary Aussie Spatchcock 39
Naturally high-quality Australian spatchcock is infused with the fragrant essence of rosemary and seasoned with a savoury spice rub on the outside. Served with medley vegetable and a black pepper sauce, it's incredibly flavourful and juicy!

Warm Appetisers

Ranch Jumbo Crab Cake 26
Handmade fried jumbo lump crab meat paired with guacamole & edible flowers. Pan-seared to perfection with a special ranch seasoning for a crispy exterior and tender, moist center.

Luxuriant Foie Gras 36
Pan-seared duck liver, served with onion marmalade, toasted brioche, baby pear, and a drizzle of balsamic reduction.

Galician Style Octopus 28
Slow-cooked Fremantle octopus legs paired with creamy potato bravas & finished with a gentle sprinkle of aioli smoked paprika.

Escargot de Bourgogne 24
Fluffy puff pastry to savor the exquisite tenderness of escargot, a classic French delicacy, delicately prepared in rich garlic butter. Presented in an elegant escargot dish.

Moo-Moo's Prawns 28
A generous serving of plump, juicy prawns in tart shell, garlic butter & sautéed capsicum—this classic dish impresses every time. A splash of white wine is the secret ingredient that makes all the difference.

Beer Belly Wings 19
Chicken wings marinated in a delicious beer-infused blend of spices, pan-fried, and coated in a tangy, finger-licking sauce.

Japanese Miso Cod Fish 59
Premium quality cod fillet is gently marinated in a traditional Japanese sweet miso glaze and cooked to perfection. With its delicate texture and balanced flavour, it's topped with mentaiko and drizzled with a subtle spicy cream sauce.

Old English Cod Fish & Chips 30
A classic dish featuring cod fillet coated in a light and crispy beer batter, deep-fried to golden perfection, offering a delightful blend of crunch and tender fish. Served with fries and tangy tartare sauce.

Wagyu Half Pounder Burger 39
A 240g 100% Wagyu beef patty is expertly flame-grilled, locking in its juiciness and rich flavour. With crispy bacon, melted Gruyère cheese, and fresh greens, it comes in a toasted cornmeal burger bun alongside French fries.

Add sides to go with your meal 14

Yuzu Fries | Creamed Spinach | Sautéed Organic Garlic Kailan | Wild Mushroom Ragout | The Ranch Creamy Mashed Potato | Wagyu Tallow Potato | Green Asparagus

THE RANCH Legendary Cuts


Experience the rich flavour and tenderness of our hand-selected Cornfed Black Angus Beef. Raised with care and a specialised corn diet, it boasts remarkable marbling. Grilled to perfection, the beef has a caramelised crust that locks in juices, making it incredibly succulent. Each bite offers a delightful blend of bold umami and subtle sweetness, ensuring an exceptional dining experience.

Our Japanese Black A3 Wagyu features exceptional marbling and size. Expertly trimmed and char-grilled over high flames, it boasts a caramelised crust and juicy interior, offering a melt-in-your-mouth texture and rich flavour.

Striploin 300g 49

Ribeye 300g 68

Fillet Mignon 200g 68

THE
Wagon 

Premium Grain Fed 150 Days Black Angus Tomahawk Steak. Our Wagon Tomahawk is a true spectacle that showcases the impressive marbling & generous size of this extraordinary steak. With its long, frenched bone extending from the meat, it presents a visually stunning centerpiece that will leave a lasting impression.

The Wagon 1.5kg 268

Accompanied with two sides of the day

A Choice of Sauce – Bearnaise | Red Wine | Dijon Mustard | Perigord Truffle | Twin Peppercorn

Pasta & Sandwich

Philly Cheesesteaks 39
Char-grilled tender beef strips sautéed with aromatic ingredients and a creamy cheese sauce, served over sourdough.

Seafood Aglio Olio 39
A selection of premium seafood, including jumbo tiger shrimp and Japanese scallops, sautéed in garlic-infused olive oil with fresh chilli flakes and tossed with linguine.

Wagyu Beef Bolognese 39
This Wagyu ground beef twist on Italian bolognese features premium ground Wagyu, hand-minced with vegetables and tomato sauce, served over linguine for a rich and savoury dish.

Sweet Ending

Hawaiian Creme Brulee 18
Indulge in our ultra-creamy coconut creme brulee, and you'll be captivated. It features a smooth, silky custard base topped with a crunchy layer of caramelised maple sugar.

New York Cheesecake 18
Chocolate shavings and fresh berries.

Molten Chocolate Lava Cake 18
Melted chocolate ganache cake served with vanilla ice cream, pistachio nuts, and fresh berries.

Japanese Black A3 Wagyu Cube-roll Cap

A hidden gem among beef cuts from the top of the loin, it offers a robust and buttery flavour that is truly unique.

300g Accompanied with one side 108

1kg Accompanied with two sides 298

Choice of Side – Yuzu Fries | Creamed Spinach | Sautéed Organic Garlic Kailan | Wild Mushroom Ragout | The Ranch Creamy Mashed Potato | Wagyu Tallow Potato | Green Asparagus

Petite Wagyu Tenderloin 150g 78

Renowned for its rich marbling, this cut delivers a sweet, buttery flavour that is unique to Japanese cattle.

Wagyu Sirloin 220g 98

Luxuriously marbled with a silky texture, offering a sweet and buttery flavour unique to Japanese cattle.

Wagyu Rib Fingers 300g 98

Tender intercostal beef, slow-roasted and seared at high heat to create a caramelised, robust exterior with unmatched juiciness and tenderness inside.

A Choice of Sauce – Bearnaise | Red Wine | Dijon Mustard | Perigord Truffle | Twin Peppercorn

Soup

French Onion Soup 16
A comforting dish featuring rich, caramelised onions, savoury beef broth, and a gratin of melted Gruyère cheese.

Wellington Lobster Bisque topped with Cognac Espuma 16
A creamy, hearty lobster bisque with tortellini, topped with a light, airy foam infused with the distinctive essence of cognac.

The Ranch Artisan Bread — per piece 3
Savour the rustic charm and artisanal flavours of our Ranch artisan bread, embodying the warmth and simplicity of traditional farmhouse baking, accompanied by truffle butter.

Reconstruct Tiramisu 18
Ladyfingers layered with Nespresso ice cream, Kahlua jelly, mascarpone mousse, and dusted with cocoa powder.

Premium Ice Cream Double Single
Garnished with berries. 14 8

Flavors
Nespresso | Vanilla | Passion Fruit