

ALA CARTE

APPETIZER ∞

Classic Cobb Salad

A bed of crispy mixed green with Avocado, Quail Eggs, Bacon, Tomato, topped with Crunchy Croutons, Blue Cheese & Balsamic Vinaigrettes.

Oh My...Caesar, Caesar, Caesar

A harmonious blend of crisp Romaine Lettuce, Apple, Savory Parmesan Cheese & zesty homemade Caesar dressing Topped with Grilled Streaky Bacon & Crunchy Croutons.

Add On

Garlic Shrimp | Smoke Salmon | Parma Ham

Shrimp & Avocado Timbale

Succulent Shrimp Infused with Delicate Flavors of Citrus, Herbs & Spices, served with Creamy Avocado & Celeriac.

Hokkaido Scallop Carpaccio

Ocean Sweetness & Pristine Quality Hokkaido Scallop Slices, Complemented with Kaluga Queen Caviar, Drizzled Over Calamansi Vinaigrette & Sprinkled Over Shaved Walnut.

Galician Style Octopus

Slow Cooked Fremantle Octopus Legs Paired with Creamy Patatas Bravas, Finished with a Gentle Sprinkle of Aioli Smoked Paprika.

Luxuriant Foie Gras

Duck Liver Pan Seared To Perfection Accompanied with Onion Marmalade, Toasted Brioche, Baby Pear, & Balsamic Reduction.

Ranch Jumbo Crab Cake

Selecting The Finest Jumbo Lump Crab Meat with Guacamole & Special Ranch Seasonings, Deep Fried Golden Brown To A Delectable Crunch On The Outside While Remaining Moist & Tender Within.

Classic All Time Steak Tartare 150g

Simply Old-Fashioned Hand-Chopped Black Angus Tenderloin with Caper, Gherkin, Tomato, Cognac, Silken Egg Played Out Just Like In An Orchestra

Beer Belly Wings

Chicken Wings Crafted with A Delectable Beer Infused Marinade & Spice, Deep Fried served with a Tangy Spicy Finger-Licking Dip.

SOUP ∞

French Onion Soup

A Soul-Warming Dish That Combines Rich Caramelized Onions, Flavored Beef Broth & A Gratineed Layer of Gruyere Swiss Cheese.

Wellington Lobster Bisque Topped With Cognac Espuma

A Velvety Rich And Hearty Lobster Bisque with Tortellini Topped with Light Airy Foam Infused with A Distinctive Essence of Cognac.

The Ranch Artisan Bread

Rustic Charm and Artisanal Flavors of The Ranch Artisan Bread That Embody The Warmth & Simplicity Of A Farmhouse Baking, Accompanied by Truffle Butter.

ENTREES ∞

18 Fall-Off-The-Bone Baby Back Ribs 56

Get Ready to indulge in the irresistible pleasure of Our Fall-Off-The-Bone Baby Back Ribs. A true feast for meat lovers and barbecue enthusiasts. Delight in the tender, succulent meat & the tantalizing glaze that will have you are coming back for more, bite after finger-licking good.

16 Char-Grilled Iberico Pork Chop 300g 45

Our Iberico Pork comes from the renowned Iberian black pigs, which are raised in the Mediterranean region of Spain. Known for their unique genetics & free-range lifestyle, these pigs develop remarkable marbling and an unparalleled depth of flavor.

8 Herb Crusted Rack of Lamb 300g 65

Char-grilled Herb Crusted Lamb Rack, English Mustard, Red Wine Reduction A special occasion or a get-together with friends, this succulent Origin of South Australian lamb rack served at our restaurant is bound to be a hit. The velvety red natural Jus adds a deep flavor, the perfect timing in the recipe yields pink, juicy, medium-rare meat, making the dish unforgettable.

34 Rosemary Aussie Spatchcock 38

Experience the bold Flavors of the Australian culinary tradition with our Rosemary Aussie Spatchcock, a succulent and aromatic dish that pays homage to the rich heritage of Australian cuisine.

28 Japanese Miso Cod Fish 58

Delight your palate with the exquisite Flavors of our Japanese Miso Cod Fish, a dish that showcases the perfect harmony of delicate fish and the rich umami of miso.

34 Old English Cod Fish & Chips 29

Indulge in a timeless classic with Our Old English Cod Fish & Chips, a beloved dish that combines crispy, golden-brown battered cod with perfectly cooked chips, creating a satisfying and comforting meal.

24 A3 Japanese Wagyu Beef Burger 240g 39

Embark on a culinary journey of luxury and indulgence with Our A3 Japanese Wagyu Beef Burger, a true masterpiece that combines the finest quality A3 grade Japanese Wagyu Beef with the comforting familiarity of a burger.

Selection of Sides ∞ 12

Stealth Fries | Cream Spinach | Organic Garlic Kailan | Wild Mushroom Ragout | Rich & Creamy Mashed Potato | Traditional Idaho Baked Potato

14 PASTA ∞

16 Beef Stroganoff 38

The star of the show is the velvety sauce that coats the beef & binds all the flavors together. The sauce is traditionally made with sour cream, beef broth, & a touch of tangy mustard, creating a luxurious & creamy texture that is both comforting and indulgent.

3 Seafood Aglio Olio 38

Whether enjoyed as a light lunch or a satisfying dinner, our Seafood Aglio Olio is a celebration of the sea's bounty & the simplicity of Italian cuisine. Immerse yourself in the flavors of the ocean and savor the delightful combination of seafood, pasta, & garlic-infused olive oil that make this dish a true culinary delight.

THE RANCH

Legendary Cuts

Experience The Pinnacle Of Flavors And Tenderness with Our Carefully Selected Corn-Fed Black Angus Beef.

Raised With Utmost Care And Attention, The Cattle Are Fed With A Specialized Diet of Premium Corn, Which Imparts A Remarkable Richness And Marbling To The Meat. Char-Grilled To Perfection, Our Black Angus Cornfed Beef Boasts A Tantalizing Caramelized Crust That Seals In The Natural Juices, Preserving the Meat's Succulence. The Result Is A Symphony of Flavors, Ranging From The Robust Umami Notes To A Subtle Hint of Sweetness, Creating An Extraordinary Dining Sensation.

At Our Establishment, We Take Pride In Offering The Finest Black Angus Corn-Fed Beef, A Testament To Our Commitment To Delivering Exceptional Quality And Memorable Dining Experiences.

Our Succulent Steaks Comes With a Small Garnish to compliment the meat.

Striploin 300g	49
Ribeye 300g	62
Fillet Mignon 200g	65



Our Wagon Tomahawk Is A True Spectacle That Showcases The Impressive Marbling, Generous Size Of This Extraordinary Steak. The Long-Frenched Bone Extending from the Meat, It Presents A Visually Stunning Centrepiece That Will Leave a Lasting Impression.

The Ranch Wagon 1.5kg 228
Premium Grain Fed 150 days Black Angus Beef Tomahawk Steak.

Choice of two Sides
Stealth Fries | Cream Spinach | Organic Garlic Kailan | Wild Mushroom Ragout | Rich & Creamy Mashed Potato | Traditional Idaho Baked Potato

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

A3 Japanese Black Wagyu Cube-roll Cap*	
A Hidden Gem Among Beef Cuts From The Top Of The Loin Robust & Buttery Flavor That Is Unique To Its Own.	
300g	Accompanied with one side 108
1kg	Accompanied with two sides 298

Choice of Sides – Stealth Fries | Cream Spinach | Organic Garlic Kailan | Wild Mushroom Ragout | Rich & Creamy Mashed Potato | Traditional Idaho Baked Potato

*While Stock last	
Wagyu Sirloin 220g	98
Highly Rich In Marbling, Sweet & Buttery Flavor Which Is Distinctive To Japanese Cattle	

Wagyu Rib Fingers 300g	98
The Intercoastal Meat Between Beef Rib, Slow Roasted & Finished With Extremely High Heat To Caramelize & Create The Intense Robust Flavor On The Outside With Unparallel Tenderness & Juiciness Inside	

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

SWEET ENDING

Molten Chocolate Lava Cake	18
Molten chocolate cakes, also known as lava cakes, are rich individual chocolate cakes with oozing molten centers. A passport to end your dinner with a sweet note.	

New York Cheesecake	16
This authentic creamy dessert will add a taste of New York to the dining table. Our American-style baked cheesecake recipe makes for an easy family dessert snowing over icing sugar. Don't leave the restaurant without trying it.	

Granny Smith Tart	16
The Old-Fashioned Apple tart flavour reminiscent of Granny Smith apples, with a touch of cinnamon and spice. It is a famous English dessert that could best be described as an upside-down pie melting away the last finish with a scoop of premium vanilla ice cream.	

Reconstruct Tiramisu	16
Tiramisu-Cheer Me Up is a coffee flavored Italian dessert. It is made of ladyfingers dipped in coffee, layered with whipped cream, mascarpone cheese, flavored with cocoa. Its origin is disputed between Italian regions now available here reconstructed at The Ranch.	

Premium Ice Cream	Double	Single
Your Choice of Flavor Garnished with Nuts and Berries	14	8
<i>Flavors</i> Nespresso Vanilla Rum & Raisin		