

### HOUSE SPECIAL

<b>OP Prime Ribs 950g (Serves 2 pax)</b> AUS 130 days Black Angus Grain-Fed Ribeye on the Bone	118
Black Angus Tomahawk 1.2kg (Serves 3 pax)	158
AUS 130 days Black Angus Grain-Fed Long Bone Ribeye	
<ul> <li>Served with Roasted:</li> <li>Garlic Rosemary Potato</li> <li>Seasonal Vegetables</li> <li>Choice of 2 sauces</li> </ul> Sauces: Peppercorn Sauce   Shallot Red Wine Sauce Porcini Truffle Sauce +\$1	ce
CHEF'S PICK	

#### Bangers & Mash

Italian & Irish Pork Sausages with Mashed Potato, Welted Spinach, Roasted Cherry Tomato, Paprika Relish, Shallot Gravy

#### **Classic Oxtail Stew**

Slow-Cooked Oxtail Stew with Red Wine, Mirepoix, Mixed Herbs, Root Vegetables, Broccoli, and Pesto Mashed Potatoes

#### **Rotisserie Half Poulet**

Harissa Rosemary Marinated Half Chicken with Tzatziki, Roasted Potatoes, Baby Spinach, Roasted Cherry Tomatoes, and Charred Lemon

### WAGYU BURGER

Bacon Cheese	30
Grilled Streaky Bacon, Melted Cheddar Cheese, Onion Jam, Lettuce & Tomato Slice	
Three Cheese	30
Cheddar Cheese, Grana Padano, Mozzarella, Onion Jam, Lettuce & Tomato Slice	
Pepperoni	30
Pork Pepperoni, Pizza Sauce, Mozzarella, Marinated Piquillo, Balsamic Charred Onion, Arugula	
AUS Award Winning Wagyu Patty, Brioche Bun, Grainy Mustard Mayo with Thick Cut Fries *Gluten-Free Buns +\$1	

### VEGETARIAN BURGER

#### Halloumi Porto Avo

30

Grilled Halloumi Cheese, Avocado, Portobello Mushroom, Balsamic Charred Onion, Arugula, and Spicy Feta Spread



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WHILE WE OFFER GLUTEN-FREE MENU OPTIONS, WE ARE NOT A GLUTEN-FREE KITCHEN. PLEASE INFORM THE CHEF OF ANY ALLERGIES PRIOR TO ORDERING. PRICES ARE SUBJECTED TO 10% SERVICE CHARGE & PREVAILING GST.

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# PICK & GRILL

Try our Pick-and-Grill option by selecting your preferred cut or ready-to-cook items from our butchery at Ryan's Grocery. Our restaurant staff will be more than happy to guide you in the selection and payment over at our grocery and then have them grilled at our restaurant for a preparation fee.

### MEATS

	Prep Fees
<b>Below 300g</b> /pc •••••••••••••••••••••••••••••••••••	• 10
Below 900g /pc Served with choice of 1 sauce	• 20
Below 1.1kg /pc Served with choice of 2 sauces	• 30
Below 1.8kg /pc Served with choice of 2 sauces	• 45
<b>1.8kg &amp; above </b> <sub>/pc</sub> <b></b> Served with choice of 2 sauces	• 55
Sauces: Peppercorn Sauce   Shallot Red Wine Sau Porcini Truffle Sauce +\$1	ce
Add-on:	

Roasted Garlic Rosemary Potatoes +\$5 Roasted Vegetable Medley +\$5

### SAUSAGES

		Prep Fees
Min 3 pieces	•••••	<b>3</b> /pc

Served with Tomato Paprika Relish

### OTHERS

	rep ees
Pastry	10
Kebabs (min 3 pc)	10

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While we offer gluten-free menu options, we are not a gluten-free kitchen. Please inform the chef of any allergies prior to ordering. Prices are subjected to 10% Service Charge & prevailing GST.



### BRUNCH Served daily till 3pm

Start your day off with our nutritious brunch menu, where every dish features cage-free eggs and house-made fresh sausages crafted from certified organic, free-range, and carbon-neutral pork and lamb.

<b>Ryan's Big Breakfast</b> 2 Eggs (Poached / Scrambled / Sunny Side), Smoked Salmon, Irish Pork Sausage, Bacon, Sautéed Mushrooms, Sautéed Spinach, Roasted Cherry Tomato, Gratin Potato, Sourdough	25	Halloumi Piquillo Egg Toast Grilled Halloumi Cheese, Marinated Piquillo, Beet Hummus, Portobello, 63°C Poached Egg, served with Soy Béchamel Toast, Arugula	25
<b>Avo &amp; Eggs Toast</b> 63°C Poached Eggs, Dukkah Spices, Smashed Avocado, Feta, Arugula, Roasted Cherry Tomatoes, Toasted Seeds	19	<b>Omega-3 Scrambled Eggs</b> Salmon Trout Roe, Smoked Salmon, Flaxseed Oil, Soy Béchamel Toast, Arugula, Roasted Cherry Tomatoes	20
<b>Coddled Egg &amp; Sausage Toast</b> Irish Pork Sausage, Melted Smoked Cheddar, Bacon, Coddled Egg, Golden Parmesan Thick Toast	20	Mushrooms & Truffle Cheese Egg Pancetta Mushroom Ragout, Wilted Baby Spinach, 63°C Poached Egg, Truffle Cheese Sauce, Gratin Potato, Grilled Toast Moroccan Shakshuka	23
		Baked Eggs, Lamb Sausage, Tomato Vegetable Lamb Stew, with Grilled Pita Bread	23

Vegetarian 💭 Chef's Recommendation

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### **STARTERS**

<b>Grilled Pita Bread</b> Served with Olive Oil and Balsamic Bread Dip	8
<b>Mediterranean Dips</b> Daily selection of 3 Dips with Grilled Pita Bread, Tortas Crackers	19
<b>Fish Fingers</b> Breaded Wild Caught Snapper with Tartar Sauce	19
<b>Fried Oyster</b> Half-dozen Breaded Oysters with Tartar Sauce	19
Caesar Salad Butterhead Lettuce, Bacon Bits, Chopped Eggs, Garlic Croutons, Grated Parmigiano Cheese, House Dressing With Parma Ham +\$9 With Smoked Salmon +\$	13 7
<b>Spinach &amp; Warm Mushrooms</b> <b>Salad</b> Baby Spinach, Trio Mushrooms, Sesame Soy Balsamic Dressing, Toasted Seeds, Lotus Chips	15
Burrata Salad Arugula, Heirloom Cherry Tomatoes, Sundried Cranberries, Extra Virgin Olive Oil, and Aged Balsamic Dressing With Italian Salami \$+6 With Parma Ham \$+9	26
Vegetarian 💫 Chef's Recommendation	

### SOUP

House Mushroom Soup <	13
Hearty Beef Goulash Served with Sourdough	15

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### FROM THE GRILL

Sirloin Steak (200g)	32
AUS Organic Carbon Neutral Sirloin Steak	
Ribeye Steak (200g)	36
AUS Organic Carbon Neutral Ribeye Steak	
Flat Iron Steak (230g)	33
AUS Organic Carbon Neutral Oyster Blade Steak	
Rack of Lamb (320g)	48
Warilba Lamb Rack	
Free-Range Pork Chop (250g)	29
Borrowdale Free Range Carbon Neutral Pork Chop	
OP Prime Ribs 950g (Serves 2 pax)	118
AUS 130 days Black Angus Grain-Fed Ribeye on the Bone	
Black Angus Tomahawk 1.2kg (Serves 3 pax)	158
AUS 130 days Black Angus Grain-Fed Long Bone Ribeye	
Served with: • Roasted Garlic Rosemary Potato • Roasted Seasonal Vegetables	

• Choice of sauces

Sauces: Peppercorn Sauce | Shallot Red Wine Sauce | Truffle Porcini Sauce +\$1

### SIDES

#### **Fries**

Sea Salt Fries	12
<b>Truffle Fries</b> Black Truffle Paste, Grated Parmesan, Truffle Aioli	18
<b>Bonito Fries</b> Bonito Furikake, Mentaiko Mayo Dip	15
Mashed Potato	
House Mashed Potato 🕥	9
Truffle Mashed Potato 🕡	13
Rosemary Garlic Roasted Potato 🕡	9
Gratin Potato 2pc 🕡	7
Roasted Vegetables Medley 🕖	12
Sautéed Spinach with Bacon	9
Baby Spinach and Toasted Seeds 🕢	7
Served in Sesame Soy Balsamic Dressing	
Arugula & Heirloom Cherry Tomato 🕡	7
Served with Olive Oil & Balsamic Dressing	
Roasted Trio Mushrooms 🕢	10

### **SAUCES**

Peppercorn Sauce	3
Shallot Red Wine Sauce	3
Truffle Porcini Sauce	5

Vegetarian 

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### PASTA

Spaghetti   Strozzapreti   Penne *Gluten-free options available	
Mushroom Aglio Olio 🕡	20
Caramelized Garlic, Chilli, Sautéed Assorted Mushrooms, Baby Spinach, Olive Oil	
Smoked Salmon Pimento	24
White Wine, Pink Cream Sauce, Smoked Salmon, Salmon Trout Roe, Broccoli Florets, Grated Parmigiano	
Truffle Porcini Carbonara 殺	27
Porcini Cream Sauce, 63°C Poached Egg, Mushrooms, Grated Parmigiano, Black Truffle Shavings	
Rooflacagna	25
<b>Beef Lasagna</b> Layered Baked Pasta with Traditional Beef Ragù,	25
Tomato Sauce, Béchamel, Italian Cheese	
CHARCUTERIE	

#### **Cheese & Charcuterie Board**

Chef's Choice Artisan Cheeses, Salami, Prosciutto, Cornichons, Waffle Crackers

### DESSERTS

Warm Chocolate Torte	15
Hokkaido Brûlée Cheese Cake	15
Hazelnut Chocolate Feuilletine	15
Pecan Pie	15

Served with berries compote & vanilla ice cream

# **Kids Meals**

#### Served to children up to 12 years old

Sausage & Mash	14
Irish Pork Sausage, Mashed Potato, Wilted Spinach, Shallot Gravy	
Fish & Chips	1
Breaded Wild-Caught Snapper, served with Tartar Sauce and Fries	
Carbonara	14
Bacon, Cream, Egg Yolk, Grated Parmigia Spaghetti   Strozzapreti   Penne	no
Bolognese	14
Traditional Beef Ragù in Tomato Sauce, Grated Parmigiano	
Spaghetti   Strozzapreti   Penne	
With AUS Organic Apple / Orange Juice	+\$3

Vegetarian 

Chef's Recommendation

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### HOUSE POUR

	Btl (	Glass
Red Sileni Celar Selection Merlot (NZ)	45	12
White		
Sileni Celar Selection Sauvignon	45	12
Blanc (NZ)		

### PREMIUM WINES

Ask our waitstaff for the vintage of each bottle on our ever-changing wine selections.

	Btl	Glass
Red		
Logan Apple Tree Flat Shiraz (AUS)	49	14
Logan Weemala Merlot (AUS)	59.9	
<b>Richard Hamilton Colton's G.S.M</b> (AUS)	64	16
Allegrini Corte Giara Amarone (ITA)	188	
White		

Richard Hamilton Almond 64 Grove Chardonnay (AUS)

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### CORKAGE CHARGES

Ryan's Grocery Wines	15 per bottle
B.Y.O.W (Bring Your Own Wines)	25 per bottle
All Spirits	45 per bottle

### BEER

В	stl
Estrella Galicia Cerveza Especial 250ml6Gluten-free lager w/ light spiced hops, SPN (4.5%)	.5
<b>Hoegaarden White Beer 330ml</b> Unfiltered, flavoured with coriander & orange peel, BEL (4.9%)	9
<b>Paulaner Munich Hell 500ml</b> Full-bodied bright golden beer. Bring on the sausages. GER (4.9%)	12
Paulaner Hefe-Weissbier Dunkel 500ml	13
Unfiltered, strong, and nutty. At the same time, smooth & soft to the taste. A great accompaniment for any meal, GER (5.3%)	
HAPPY HOUR On weekdays till 7pm	***
House Pour	
Sileni Cellar Selection Merlot 9	
Sileni Cellar Selection Sauvignon Blanc <b>9</b>	
Beer	
Paulaner Munich Hell 500ml 9.5	
Paulaner Hefe-Weissbier Dunkel 500ml 9.5	

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### COFFEE

	Hot	Cold
A Single Espresso	4	
As Long Black	5	6.5
A Flat White / Cappuccino / Latte	6	7.5
A Bocha	7	8.5
* Add 1 espresso shot +2		
D 550 Chocolate	6	7.5

## JUICES & OTHERS

🗛 🕾 Fiji Water	4.9
Sparkling Mineral Water	5.3
Wild One Sparkling Mineral Water	5.9
<ul> <li>Blood Orange</li> <li>Cola</li> <li>Ginger Beer</li> <li>Lemonade</li> <li>Lemon Lime &amp; Bitters</li> <li>Passion Fruit</li> </ul>	
Organic Juices (By the Glass)Image: Struct PunchImage: Str	6.9
<b>(B)</b> Remedy Kombucha Blood Orange / Cherry Plum / Ginger Lemon / Lemon Lime & Mint / Mango Passion / Passion Fruit	6.9

### TEA

Hot	Cold
💽 🖭 Iced Lemon Tea	5.9
A Gryphon Tea (By the Pot) 6	
British Breakfast / Earl Grey Lavender / Pearl of the Orient / Chamomile Dream	
A REAL TASTE OF AUSTRALIA	
WELLNESS TEA \$6.5 Served by the pot	0 EA
<b>Relaxation</b> - Lemon Myrtle, Jilungin, Lemongrass, Chamomile, Lavender, Passionflower, Dandelion Lea	c
<b>Detox</b> - Lemon Myrtle, Hibiscus, Ginger, Beetroot, N	1int
<b>Relief</b> - Lemon Myrtle, Rose, Lemongrass	
<b>Sleep</b> - Jilungin, Lemon Myrtle, Hibiscus, Spearmint Strawberry, Aniseed Myrtle, Lemongrass, Passionflow	
<b>Happiness</b> - Lemon Myrtle, Mango, Jilungin, Anise Myrtle, Mint, Passionflower, Ginseng	ed
<b>Anti-Inflammitea</b> - Lemon Myrtle, Turmeric, Min Lemongrass, Black Pepper, Pepperberry	t
<b>Immunity</b> - Lemon Myrtle, Ginger, Peppermint, Ro Ginseng, Orange Peel, Australian Native Quandong	sella,
<b>Awaken</b> - Black Tea, Cinnamon, Aniseed Myrtle, Cardamom, Ginger, Black Pepper, Nutmeg, Clove, Fennel Seed, Pepperberry	
<b>Revive</b> - Green Tea, Lemon Myrtle, Mint, Lemongra Desert Lime	ss,
<b>Metabolism</b> - Lemon Myrtle, Lemongrass, Wild Cr Maarr, Finger Lime	afted
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