

HOUSE SPECIAL

OP Prime Ribs 950g (Serves 2 pax) 118

AUS 350 days Angus Grain-Fed Ribeye on the Bone

Angus Tomahawk 1.2kg (Serves 3 pax) 158

AUS 350 days Angus Grain-Fed Long Bone Ribeye

Served with Roasted:

- Garlic Rosemary Potato
- Seasonal Vegetables
- Choice of 2 sauces

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

CHEF'S PICK

Bangers & Mash

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

Rotisserie Half Poulet

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

Slow Braised Organic Beef Cheek 39

Organic Beef Cheek with Mirepoix, Herbs, Red Wine Accompanied Onions Marmalade, Mashed Potato, Asparagus, Portobello

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 Wagyu Patty, Brioche Bun, Grainy Mustard Mayo with Thick Cut Fries *Gluten-Free Buns +\$2

VEGETARIAN BURGER

Halloumi Porto Avo

30

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

We use premium Free Range Chicken from Queensland, Australia - raised ethically and naturally on lush pasture With certifications like BRC and FREPA, we promise a product that's as natural, ethical, and delicious as it is wholesome for your family.

22

25



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** Below 300g /pc 10 Served with choice of 1 sauce Below 900g /pc20 Served with choice of 1 sauce Below 1.1kg /pc 30 Served with choice of 2 sauces Below 1.8kg /pc 45 Served with choice of 2 sauces 1.8kg & above /pc 55 Served with choice of 2 sauces Sauces: Peppercorn Sauce | Shallot Red Wine Sauce | Porcini Truffle Sauce +\$1 Add-on:

Roasted Garlic Rosemary Potatoes +\$5

Roasted Vegetable Medley +\$5

SAUSAGES

Prep **Fees** Min 3 pieces 3 /pc Served with Tomato Paprika Relish

OTHERS

	Fees Fees
Pastry ·····	10
Kebabs (min 3 pc)	10



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.

Ryan's Big Breakfast



2 Eggs (Poached / Scrambled / Sunny Side), Smoked Salmon, Irish Pork Sausage, Bacon, Sautéed Mushrooms, Sautéed Spinach, Roasted Cherry Tomato, Gratin Potato, Sourdough

Avo & Eggs Toast 🕡



19

63°C Poached Eggs, Dukkah Spices, Smashed Avocado, Feta, Arugula, Roasted Cherry Tomatoes, Toasted Seeds

Coddled Egg & Sausage Toast 💭



20

Irish Pork Sausage, Melted Smoked Cheddar, Bacon, Coddled Egg, Golden Parmesan Thick

Sloppy Joes

22

Minced beef ragout with melted smoked cheese, grilled brioche bun, arugula leaves

Halloumi Piquillo Egg Toast 🕡



25

Grilled Halloumi Cheese, Marinated Piquillo, Beet Hummus, Portobello, 63°C Poached Egg, served with Soy Béchamel Toast, Arugula

Omega-3 Scrambled Eggs

20

Salmon Trout Roe, Smoked Salmon, Flaxseed Oil, Soy Béchamel Toast, Arugula, Roasted Cherry Tomatoes

Mushrooms & Truffle Cheese Egg

23

Pancetta Mushroom Ragout, Wilted Baby Spinach, 63°C Poached Egg, Truffle Cheese Sauce, Gratin Potato, Grilled Toast

Moroccan Shakshuka



Baked Eggs, Lamb Sausage, Tomato Vegetable Lamb Stew, with Grilled Pita Bread



Vegetarian



Chef's Recommendation



(##) www.ryanskitchensg.com



(O) ryanskitchen_sg



13

12

STARTERS SOUP House Mushroom Soup 🕡 **Grilled Pita Bread** 8 Served with Sourdough Served with Olive Oil and Balsamic Bread Dip Mediterranean Dips 🕢 Chef's Soup of the day 19 Daily selection of 3 Dips with Grilled Pita Bread, Served with Sourdough **Tortas Crackers Fish Fingers** 19 Breaded Wild Caught Snapper with Tartar Sauce **Fried Oyster** 19 Half-dozen Breaded Oysters with Tartar Sauce Caesar Salad 🔎 13 Butterhead Lettuce, Bacon Bits, Chopped Eggs, Garlic Croutons, Grated Parmigiano Cheese, House Dressing With Parma Ham +\$9 With Smoked Salmon +\$7 Spinach & Warm Mushrooms 15 Salad 🕢 🔎 Baby Spinach, Trio Mushrooms, Sesame Soy Balsamic Dressing, Toasted Seeds, Lotus Chips Burrata Salad 🕡 26



With Italian Salami \$+6 With Parma Ham \$+9

Arugula, Heirloom Cherry Tomatoes, Sundried Cranberries, Extra Virgin Olive Oil, and Aged

Balsamic Dressing



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 Organic Carbon Neutral Lamb Rack	
Free-Range Pork Chop (250g)	29
Borrowdale Free Range Carbon Neutral Pork Chop	
OP Prime Ribs 950g (Serves 2 pax)	118
AUS 350 days Angus Grain-Fed Ribeye on the Bone	
Angus Tomahawk 1.2kg (Serves 3 pax)	158
AUS 350 days Angus Grain-Fed Long Bone Ribeye	
Served with:	
 Roasted Garlic Rosemary Potato Roasted Seasonal Vegetables Choice of sauces 	
Sauces: Peppercorn Sauce Shallot Red Wine Sauc Truffle Porcini Sauce +\$1	:e

SIDES

Fries

Sea Salt Fries	12
Truffle Fries Black Truffle Paste, Grated Parmesan, Truffle Aioli	18
Bonito Fries Bonito Furikake, Mentaiko Mayo Dip	15
Mashed Potato	
House Mashed Potato 🕢	9
Truffle Mashed Potato 🕢	13
Rosemary Garlic Roasted Potato Gratin Potato 2pc	
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	





PASTA Spaghetti | Strozzapreti | Linguine *Gluten-free options available Mushroom Aglio Olio 🕡 20 Caramelized Garlic, Chilli, Sautéed Assorted Mushrooms, Baby Spinach, Olive Oil **Bolognese** 24 Traditional Beef Ragù in Tomato Sauce, Grated Parmigiano **Smoked Salmon Pimento** 24 White Wine, Pink Cream Sauce, Smoked Salmon, Salmon Trout Roe, Broccoli Florets, **Grated Parmigiano** Beef Lasagna 25 Layered Baked Pasta with Traditional Beef Ragù, Tomato Sauce, Béchamel, Italian Cheese Truffle Porcini Carbonara 🔎 27 Porcini Cream Sauce, 63°C Poached Egg, Mushrooms, Grated Parmigiano, Black Truffle Shavings Gamberi e Asparagi 28 White wine, shrimp volute, grated parmigiana CHARCUTERIE

Triple Chocolate Cake 8.90 Ricotta Cheese & Pistachio Cake 8.90 Served with berries compote & vanilla ice cream Warm Chocolate Torte 15 Hokkaido Brûlée Cheese Cake 15 Macao Cake 15

DESSERTS

Served to children up to 12 years old Sausage & Mash Irish Pork Sausage, Mashed Potato, Wilted Spinach, Shallot Gravy Carbonara 14 Bacon, Cream, Egg Yolk, Grated Parmigiano Spaghetti | Strozzapreti Bolognese 14 Traditional Beef Ragù in Tomato Sauce, Grated Parmigiano Spaghetti | Strozzapreti Fish & Chips 18 Breaded Wild-Caught Snapper, served with Tartar Sauce and Fries

With AUS Organic Apple / Orange Juice +\$3

Chef's Recommendation

Cheese & Charcuterie Board

Vegetarian

Chef's Choice Artisan Cheeses, Salami,

Prosciutto, Cornichons, Waffle Crackers

27



Btl Glass

HOUSE POUR

WHISKEY

Red
Allumea Nero D'Avola Merlot 45 12
Sicilia DOP Organic (ITA)
White
Allumea Grillo Chardonnay 45 12
Sicilia DOP Organic (ITA)

McCarthy's Premium Blend Irish 12.9 Whiskey (IRE)

Shot

Hints of toasted oats, fresh yellow apple and warm cinnamon spice with drops of dried vine fruits

PREMIUM WINES

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

Btl Glass

Red

Antica Murrina Premo Sangiovese 49 14 IGP Rubicone Rosso (ITA)

Logan Weemala Merlot (AUS) 59.9

Richard Hamilton Colton's G.S.M 64 16 (AUS)

Allegrini Corte Giara Amarone (ITA) 188

White

Richard Hamilton Almond 64 16 Grove Chardonnay (AUS)

COCKTAIL

Red Sangria 16.9

Tempranillo, Strawberry & Lemon Juices, Lime, Orange & Morello Cherry

Strawberry Mojito 16.9

Rum, Crushed Strawberries, Lemon Juice, Lime & Mint Leaves

Classic Lime Mojito 16.9

Rum, Lemon Juice, Lime & Mint Leaves

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

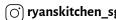


Allumea Nero D'Avola Merlot / Grillo Chardonnay Sicilia **9** Paulaner Munich Hell / Hefe-Weissbier Dunkel **9.5**

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Ryan's Kitchen





AUSTRALIAN BEER

Btl Byron Bay Lager 355ml 7.9 A balanced, thoughtfully crafted easy drinking beer brewed with all pale malts and a subtle citrus hop (4.2%)Coopers Dry Stout Bottle 375ml 8.9 Low carb, fine filtered lager with refreshing citrus taste of lime and lemon (4.2%) Coopers Original Pale Ale 375ml 8.9 Fruity and floral, balanced with a crisp bitterness, perfect for every occasion (4.5%) James Squire Pale Ale 330ml 8.9 Brewed with a variety of hops and malts, namely Galaxy, Amarillo, Munich and Pale (4.2%) Stone & Wood Pacific Ale 330ml 9.9 Australian barley, wheat and Galaxy hops from Tasmania (4.4%) Stone & Wood Green Coast Lager 330ml 9.9 Brewed with a blend of the finest malts and noble hops (4.7%)

OTHER BEERS

	Btl
Estrella Galicia Cerveza Especial 250ml	6.5
Gluten-free lager w/ light spiced hops, SPN (4.5%)	
Hoegaarden White Beer 330ml	9
Unfiltered, flavoured with coriander & orange peel, BEL (4.9%)	
Paulaner Munich Hell 500ml	12
Full-bodied bright golden beer, bring on the sausages, GER (4.9%)	
Paulaner Hefe-Weissbier Dunkel 500ml	13
Unfiltered, strong, and nutty, at the same time, smooth & soft to the taste, GER (5.3%)	







COFFEE

Hot Cold 🔼 🖭 Single Espresso 🔼 🖭 Long Black 6.5 🔼 🖭 Flat White / Cappuccino / Latte 6 7.5 Mocha Mocha 7 8.5 * Add 1 espresso shot +2 **D** 55 Chocolate 7.5

JUICES & OTHERS

A Fiji Water	4.9
Assistant Sparkling Mineral Water	5.3
Os Galvanina Organic Sparkling Drink	5
Lemonade / Blood Orange	
Wild One Sparkling Mineral Water	5.9
• Cola/Ginger Beer/Lemon Lime & Bitters	
Blood Orange/Lemonade/Passion Fruit	
Organic Juices (By the Glass)	6.9
• Ryan's Fruit Punch/Apple Guava/Orange	
• Apple/Pineapple	
Banana Mango & Apple/Kiwi Banana Mango & Mixed Greens	0
B Remedy Kombucha	6.9
Blood Orange / Cherry Plum / Ginger Lemon / Lemon Lime & Mint / Mango Passion / Passion Fruit	

○10 Kullamust 3.9 Apple/Apple & Pear/Apple & Yuzu/Apple & Strawberry/

Apple, White Peach & Orange Blossom/

• Chinotto Orange/Ginger Ale/Ginger Beer

Tassoni

15% • Citron

TEA

	Hot	Cold
Gryphon Tea (By the Pot) British Breakfast / Earl Grey Lavender / Pearl of the Orient / Chamomile Dream	6	
Galvanina Organic Tea Peach / Lemon Ginger		5
lced Lemon Tea		5.9
Cleanse Heaven Roogenic Native Detox Tea		5.9
SlimSip Roogenic Metabolism Tea		5.9





WELLNESS TEA \$6.50 EA Served by the pot

Relaxation - Lemon Myrtle, Jilungin, Lemongrass, Chamomile, Lavender, Passionflower, Dandelion Leaf

Detox - Lemon Myrtle, Hibiscus, Ginger, Beetroot, Mint

Relief - Lemon Myrtle, Rose, Lemongrass

Sleep - Jilungin, Lemon Myrtle, Hibiscus, Spearmint Strawberry, Aniseed Myrtle, Lemongrass, Passionflower

Happiness - Lemon Myrtle, Mango, Jilungin, Aniseed Myrtle, Mint, Passionflower, Ginseng

Anti-Inflammitea - Lemon Myrtle, Turmeric, Mint Lemongrass, Black Pepper, Pepperberry

Immunity - Lemon Myrtle, Ginger, Peppermint, Rosella, Ginseng, Orange Peel, Australian Native Quandong

Awaken - Black Tea, Cinnamon, Aniseed Myrtle, Cardamom, Ginger, Black Pepper, Nutmeg, Clove, Fennel Seed, Pepperberry

Revive - Green Tea, Lemon Myrtle, Mint, Lemongrass, Desert Lime

Metabolism - Lemon Myrtle, Lemongrass, Wild Crafted

3.9