



ASAP & CO

OUR STORY

ASAP & Co is our tribute to smoking – a prehistoric method of food preparation thought to trace its origins back to the Palaeolithic era. A translation of the word “smoke” into the Malay language, “asap” reflects the way the materiality and process of smoking has infused itself into all aspects of the restaurant. The key elements of smoking – fire, wood, cast iron and steel – recur throughout the space from the kitchen to the dining floor, where guests can now observe the craft of smoking from the Chef’s Table, as if watching theatre around a fire. Paired with imported wood logs selected for their natural fragrance, we believe fire is the most natural way to elevate the flavour of our meats, which span a diverse variety ranging from award-winning breeds to underrated cuts.

At ASAP & Co, fire is an ingredient – come taste the smoke.

KINDLE OUR FEED WITH YOUR BEST PHOTOS



ASAPNCO



ASAP & CO.

LUNCH MENU

Best served 1 pax

Mon - Fri from 12pm to 3pm

Served with Woodfire seasonal green vegetables and steak fries

BLACK ANGUS INSIDE SKIRT STEAK 28

SMOKED NORWEGIAN SALMON 25

SMOKED BONELESS CHICKEN THIGH 18

SPEED & QUALITY

The menu in this section is designed to be served quickly without compromising the quality of food that is served. Welcome to our Lunch Menu!

STARTERS

BURRATA & CARAMELIZED FIG SALAD 22

Italian soft milky cheese, caramelised figs, pine nut crushed, balsamic maple dressing

HALLOUMI SALAD WITH MANDARIN ORANGE 19

Mesclun salad, mandarin orange, pomegranate, carrots, walnuts, grilled halloumi, maple dressing

WOOD FIRE TAPAS

OCTOPUS 28

Fremantle octopus tentacles served with green goddess dressing, 100g

LAMB CUTLET 28

3 pieces smoked Australian lamb, cutlets, bone-in, cap-on, served with green goddess dressing

CHICKEN WINGS 17

4 pieces of smoked chicken wings tossed with spicy dark soy sauce.

BLACK MUSSEL 14

Chilean black mussels served with spiced cream gravy, 150g

BURGERS

WAGYU 23

200g Australian wagyu patty, melted cheddar, lettuce, fresh tomatoes, mayonaise, served with steak fries

ANGUS 18

200g Australian Angus patty, melted cheddar, lettuce, fresh tomatoes, mayonaise, served with steak fries

BRISKET 18

12-hour smoked Australian Black Angus brisket, slaw, mayonaise, caramelized onions, BBQ sauce, served with steak fries

CHICKEN 15

100% chicken thigh patty, coleslaw, pineapple slice, and in-house peri peri sauce, served with steak fries

P A S T A S

**SMOKED KING PRAWN
AGLIO OLIO LINGUINE** 26

Linguine pasta, garlic scrapes topped with mushroom

BEEF BACON CARBONARA 23

Fettuccine pasta, beef bacon & egg yolk cream sauce, grated parmesan cheese

**SMOKED ANGUS BRISKET
FETTUCINE** 20

Fettuccine pasta, tossed tomato & grain mustard sauce, crispy Italian parsley

S I D E S

BROCCOLINI 14

Wood fired grilled and drizzle garlic infused olive oil

BRUSSEL SPROUTS 14

Wood fired grilled and drizzle garlic infused olive oil

HOKKAIDO CORN 10

Parmesan cheese gratinated, sprinkled with hot spice.

KING OYSTER MUSHROOM 10

Grilled king oyster mushroom drizzle with garlic infused olive oil

HOUSE BREAD 3

Freshly toasted focaccia bread drizzled with a balsamic olive oil

ASPARAGUS 14

Wood fired grilled and drizzle garlic infused olive oil

ROASTED POTATOES 10

Wood fired grilled purple & orange sweet potatoes and baby potatoes

TRUFFLE FRIES 13

Steak fries, skin-on, truffle oil, salt, grated parmesan cheese

SEASALT FRIES 8

Steak fries, skin-on sprinkled with English sea salt crystals

PREMIUM CUTS

RIBEYE

Best served 1 pax

Served with **1 side** of Spiced Hokkaido Corns, Roasted Potatoes, or King Oyster Mushrooms

KAGOSHIMA WAGYU 300g 280

Japanese Black Pure Bred Wagyu
A5 (MS 12), 600days wheat, rice, hay & bran-fed
Kagoshima, Japan

Winner of 'National Wagyu Olympic' 2017 & 2022

STONE AXE FULLBLOOD WAGYU 300g 128

100% Fullblood Japanese Black Wagyu Genetics
MS9+, 450 days corn & barley-fed New South
Wales/Victoria, Australia

Gold in Australian Wagyu Branded Beef Competition
Fullblood Category 2020-2022

JACK'S CREEK F4 WAGYU 300g 88

Pure Bred Wagyu x Black Angus
MS5, 400 days grain-fed
New South Wales, Australia

Gold in Australian Wagyu Branded Beef Competition
Open Crossbred Wagyu Category 2022

PURE BLACK 300g 58

Pure Breed Angus
MS5, 400 days barley-fed
Tasmania, Australia

SOUTHERN RANGES SR4 300g 48

Hereford British Bred x Angus
MS4, 100% grass-fed
Victoria, Australia

Gold in Australian Branded Beef Grass fed category
2021

*The recommended doneness on the steaks in this selection is **MEDIUM RARE***

ALL PRICES IN THIS FULL MENU IS SUBJECTED TO 10% SERVICE CHARGE + 8% GST

STRIPLOIN

Best served 1 pax

Served with **1 side** of Spiced Hokkaido Corns, Roasted Potatoes, or King Oyster Mushrooms

MIYAZAKI WAGYU 300g 258

*Japanese Black Pure Bred Wagyu
A5 (MS 12), 600 days grain-fed
Miyazaki, Japan*

3x 'National Wagyu Olympic' Champion

JACK'S CREEK F4 WAGYU 300g 78

*Pure Bred Wagyu x Black Angus
MS5, 400 days grain-fed
New South Wales, Australia*

*Gold in Australian Wagyu Branded Beef
Competition Open Crossbred Wagyu Category 2022*

SOUTHERN RANGES SR4 300g 38

*Hereford British Bred x Angus
MS4, 100% grass-fed
Victoria, Australia*

*Gold in Australian Branded Beef Grass fed
category 2021*

PORTERHOUSE

Best served 1 pax

Served with **1 side** of Spiced Hokkaido Corns, Roasted Potatoes, or King Oyster Mushrooms

PURE BLACK 500g 68

*Pure Breed Angus
MS4, 400 days barley-fed
Tasmania, Australia*

UNDERATED CUTS

Best served 1 pax

Served with **1 side** of Spiced Hokkaido Corns, Roasted Potatoes, or King Oyster Mushrooms

PICANHA | ANGUS 300g 48

*Pure Black, Pure Breed Angus
MS5, 400days barley-fed
Tasmania, Australia*

HANGER STEAK 300g 48

*Pure Black, Pure Breed Angus
MS5, 400 days barley-fed
Tasmania, Australia*

ZABUTON | CHUCK TAIL FLAP 300g 28

*Southern Ranges SR4, Hereford British Bred x Angus
MS4, 100 days grass-fed
Dandenong, Australia*

BRISKET 300g 28

*Pure Black Angus
MS5, 400 days barley-fed
Tasmania, Australia*

**Served with Bread, Salad + 1 Side*

INSIDE SKIRT STEAK 300g 28

*Pure Black, Pure Breed Angus
MS5, 400days barley-fed
Tasmania, Australia*

The recommended doneness on the steaks in this selection is **MEDIUM**

ALL PRICES IN THIS FULL MENU IS SUBJECTED TO 10% SERVICE CHARGE + 8% GST

LARGE FORMAT CUTS

Best served 2 pax

Served with **2 side** of Spiced Hokkaido Corns, Roasted Potatoes, or King Oyster Mushrooms

WAGYU RIBEYE 500g 198

Stone Axe Fullblood Japanese Wagyu Genetics
MS9+, 450 days corn & barley fed
NSW & Victoria, Australia

*Gold in Australian Wagyu Branded Beef Competition
Fullblood Category 2020-2022*

PORTERHOUSE 800g 118

The Wanderer, Pure Breed Angus
MS4, 400 days barley-fed
Victoria, Australia

BONE-IN RIBEYE 600g 88

The Wanderer, Pure Breed Angus
MS4, 400 days barley-fed
Victoria, Australia

BONE-IN STRIPLOIN 600g 88

Pure Black, Pure Breed Angus
MS5, 400 days barley-fed
Tasmania, Australia

T O M A H A W K

Best served 3 - 4 pax

Served with Spiced Hokkaido Corns, Roasted Potatoes & King Oyster Mushrooms

(PRE - ORDER ONLY)

TAJIMA WAGYU 1.8kg 308

F1 Crossbreed Wagyu
MS5+, 300 eedays grain-fed
Queensland, Australia

*Silver in Australian Wagyu Branded beef
Competition Open Crossbreed steak & Silver
for Commercial category 2020-2022*

SOUTHERN RANGES SR4 1.6kg 178

Hereford British Bred x Angus
MS4, 100 days grass-fed
Dandenong, Australia

*Gold in Australian Branded Beef Grass
fed category 2021*

*The recommended doneness on the steaks in this selection is **MEDIUM RARE***

ALL PRICES IN THIS FULL MENU IS SUBJECTED TO 10% SERVICE CHARGE + 8% GST

28 DAYS DRY AGED

Best served 1 pax

Served with **1 side** of Spiced Hokkaido Corns, Roasted Potatoes, or King Oyster Mushrooms

PORTERHOUSE 500g	98	BONE-IN RIBEYE 400g	88
<i>The Wanderer, Angus MS4, 400 days barley-fed Victoria, Australia</i>		<i>The Wanderer, Angus MS4, 400 days barley-fed Victoria, Australia</i>	
BONE-IN STRIPLOIN 400g	78	PICANHA 300g	58
<i>The Wanderer, Angus MS4, 400 days barley-fed Victoria, Australia</i>		<i>Pure Black, Angus MS5, 400 days barley-fed Tasmania, Australia</i>	

T O M A H A W K

Dry aged for 28 days

Best served 3 - 4 pax

Served with Spiced Hokkaido Corns, Roasted Potatoes & King Oyster Mushrooms

WAGYU 1.5kg	388	ANGUS 1.6kg	258
<i>Mayura Fullblood Wagyu MS9, 270 days cereal hay, corn, wheat and Mayura's proprietary chocolate-fed South Australia</i>		<i>Pure Black, Angus MS5, 400 days barley-fed Tasmania, Australia</i>	
<i>Champion in Australian Wagyu Branded Beef Competition Fullblood Wagyu Category 2022</i>			

(PRE - ORDER ONLY)

WHAT IS DRY AGED EXACTLY?

Dry aging is a process of removing moisture from a meat and allowing the muscle to break down slowly overtime. It's like a control deterioration of the muscle to make it more tender that goes to a flavour transformation.

The recommended doneness is **MEDIUM RARE**

ALL PRICES IN THIS FULL MENU IS SUBJECTED TO 10% SERVICE CHARGE + 8% GST

THE PRIMAL FEAST

Best served 3 - 4 pax

Served with Spiced Hokkaido Corns, Roasted Potatoes & King Oyster Mushrooms

THE ROYAL FEAST

478

JACK'S CREEK RIBEYE 300g

Pure Bred Wagyu x Black Angus
MS5, 400 days grain-fed
New South Wales, Australia

Gold in Australian Wagyu Branded
Beef Competition Open Crossbred
Wagyu Category 2022

KAGOSHIMA RIBEYE 300g

Pure Bred Wagyu
A5 Grade, 600 days grain fed
Kagoshima, Japan

Winner of 'National Wagyu
Olympic' 2017 & 2022

STONE AXE RIBEYE 300g

Fullblood Japanese Wagyu
Genetics MS9+, 450 days
corn & barley fed
NSW & Victoria, Australia

Gold in Australian Wagyu
Branded Beef Competition
Fullblood Category 2020-2022

THE RIBEYE FEAST

198

WAGYU RIBEYE 300g

Jack's Creek, Pure Bred
Wagyu x Black Angus
MS5, 400 days grain-fed
New South Wales, Australia

DRY AGED RIBEYE 400g (BONE IN)

The Wanderer, Black Angus
MS4, 400 days barley-fed
Victoria, Australia

ANGUS RIBEYE 300g

Southern Ranges SR4,
Hereford British Bred x Angus
MS4, 100 days grass-fed
Dandenong, Australia

THE UNDERRATED FEAST

98

INSIDE SKIRT 300g

Pure Black, Pure Breed Angus
MS5, 400 days barley-fed
Tasmania, Australia

ZABUTON 300g

Southern Ranges SR4,
Hereford British Bred x Angus
MS4, 100% grass-fed
Dandenong, Australia

HANGER 300g

Pure Black, Pure Breed Angus
MS5, 400 days barley-fed
Tasmania, Australia

FRESH BREWS

BY DUTCH COLONY

	HOT		HOT	COLD
EXPRESSO	3.5	LONG BLACK	4.5	5.5
PICCOLO	4.5	CAFE LATTE	5	6
FLAT WHITE	5	CAFE MOCHA	5.5	6.5
CAPPUCCINO	5	MATCHA LATTE	5.5	6.5
HOT CHOCOLATE	5.5	ICED CHOCOLATE		6.5

HOT TEA

By the pot

BY GRYPHON

CHAMOMILE	6.5	EARL GREY LAVENDER	6.5
LEMON GINGER MINT	6.5	STRAITS CHAI	6.5

SPARKLING TEA

BY GRYPHON

PEARL OF THE ORIENT WITH LYCHEE EARL GREY	6.5
OSMANTHUS SENCHA WITH PASSIONFRUIT	6.5
EARL GREY LAVENDER WITH STRAWBERRY	6.5

CARBONATED & OTHERS

BUNDABERG ROOT BEER	6.5	HILDON STILL WATER 750ML	9
BUNDABERG BLOODY ORANGE	6.5	HILDON SPARKLING WATER 750ML	9
BUNDABERG GINGER BEER	6.5		

NON ALCOHOLIC

0% alcohol, 100% enjoyment

NON

Vegan, gluten-free, halal-certified in Melbourne, Australia

12/glass

60/btl (750ml)

NON 1 - SALTED RASPBERRY & CHAMOMILE

Dry and lengthy fruit tannins. Vibrant red fruit, balanced salinity, candied floral nose. Infusion blend, lightly sparkling. Pairs well with seafood & meat

NON 3 - TOASTED CINNAMON & YUZU

Tart citrus, subtle warming spice, bitter finish. Balance tartness with a savoury undertone. Pairs well with asian flavours

NON 7 - STEWED CHERRY & COFFEE

Full-bodied and subtly spiced. Rich dark fruits, spiced nose, undertones of coffee. Lightly sparkling. Pairs well with meat

NOUGHTY

14/glass

60/btl (750ml)

SPARKLING CHARDONNAY

Elegant pale color with a crisp and ripe apple scent accompanied by a touch of sweetness. Organic, Vegan and Alcohol-free

SPARKLING ROSE

Soft fruity aromatics, a medium-dry palate, and notes of raspberries and strawberries. Organic, Vegan and Alcohol-free

COPENHAGEN SPARKLING TEA

65/btl (750ml)

BLÅ

Delicate Jasmine and beautiful complexity. Chamomile, citrus, white teas, green teas. It ends in a long finish joined by comfortable tannins created by the Darjeeling First Flush

LYSERØD

Sparkling rosé without the percentages. Red berries, red apples, Oolong Tea, blackberries, hibiscus, all balanced by the smooth Silver Needle white tea. Light bitter fruity notes.

NATUREO

60/btl (750ml)

GARNACHA SYRAH

Black cherry color. It is an intense and sensuous wine, with delicious fruit aromas (blackberries) and a hint of spices (clove). To the mouth is smooth, tender and delicious. Made from Garnacha and Syrah grapes

WHITE MUSCAT

Pale yellow color with a lively bubble. Delicate floral aroma (broom) with rich fruity notes of banana, coconut and tropical fruits. On the palate it is cheerful, lively, festive, with a fine acidity reminiscent of apples

DESSERTS

**PASSION FRUIT PAVLOVA
WITH BERRIES** 15

*Pavlova topped with lemon curd,
chantilly cream and passion fruit coulis*

YUZU PANNA COTTA 13

*Yuzu Panna Cotta topped with crunchy
golden crumbs and shaved white
chocolate*

CREME BRULEE 9.5

Cempedak Crème Brûlée

BURNT CHEESECAKE 8

Original Burnt Cheesecake