



ASAP — Inspired by the Bahasa word for smoke. A culinary tradition that traces back to the Palaeolithic era, where smoke became the essence of cooking.

With this menu, we gather the world's finest—ingredients chosen with care, sourced from sustainable farms and ethical producers, then perfected over open fire and pure smoke.

Fire is our ingredient—come, taste the smoke



ASAP & CO.



ASAPNCO



ASAPNCO.SG

*ASAP & Co is part of  
The Straits Cattle Trading Company*



# EXECUTIVE LUNCH

ONLY AVAILABLE ON WEEKDAYS &  
EXCLUDING PUBLIC HOLIDAYS

45 per pax

## STARTER

### Grilled Caesar Salad

Baby gem lettuce, Caesar dressing, bacon  
crisp, grilled over applewood

## ENTREE

Choose 1

### Pesto Linguine with Grilled Portobello

Vegetarian - grana pardano, pinenut, parsley, chives

### Lamb Cutlets

Duo of Australian Lamb, Chimichurri

### Southern Ranges SR4 Angus Ribeye +10

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

### Jack's Creek F4 Wagyu Striploin +30

Pure Bred Wagyu x Black Angus MS5, 400 days grain-finished  
NSW, Australia

## DESSERT

### Gelato of The Day

## DRINKS

Optional

### Dutch Colony Coffee +2

### Gryphon Black Tea +2

# STARTERS

<b>Burrata Salad</b>	27
Tomato fondue, basil oil, chilli oil, watercress, crostini	
<b>Octopus</b>	28
Romesco, burnt cauliflower purée, frisee, curry oil, grilled over applewood - Portugal	
<b>Black Mussels</b>	18
Chilli oil, curry oil, garlic bread - Chile	
<b>Oysters</b>	6pcs   48 12pcs   96
Freshly shucked oysters, chervil, citrus, kaluga caviar - Hyogo, Japan	
<b>Truffle Fries</b>	15
Skin-on fries, truffle oil, grana padano, sea salt.	
<b>Grilled Caesar Salad</b>	18
Baby gem lettuce, caesar dressing, bacon crisp, grilled over applewood	
<b>Bread Basket</b>	8
Medallion butter, EV00, balsamic vinegar	

# MAINS

<b>Linguine Pesto with Grilled Portobello</b>	23
Vegetarian - grana padano, pinenuts, parsley, chives	
<b>Tagliatelle Meatball Parma Rossa</b>	23
Smoked wagyu brisket, tomato fondue, parsley, chives	
<b>Vongole Linguine</b>	23
Asari clams & jus, rosemary, thyme, parsley, chives	
<b>Wagyu Burger</b>	28
200g Wagyu patty, cheddar, caramelised onions, gherkins, truffle aioli, served with skin-on fries	
<b>Lamb Cutlet</b>	28
Duo of Australian Lamb, chimichurri	

# AWARD WINNING CUTS

*All steaks are smoked with hickory & cherry wood,  
then grilled over embers of applewood.  
Recommended doneness: **MEDIUM RARE***

## ***SOUTHERN RANGES SR4***

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

<b>Ribeye 250g</b>	<b>58</b>
<b>Striploin 250g</b>	<b>48</b>

## ***WANDERER***

Black Angus MS4, 400 days barley-finished  
28-day dry aged, Victoria, Australia.

<b>Bone in Ribeye 350g</b>	<b>88</b>
<b>Bone in Striploin 350g</b>	<b>78</b>
<b>Porterhouse 700g</b>	<b>138</b>

## ***CARNICAS NAY***

Rubia Gallega 100% grass-fed Age 12+  
45-day dry aged, Galicia, Spain

<b>Ribeye 300g</b>	<b>107</b>
<b>Striploin 250g</b>	<b>97</b>
<b>Tenderloin 250g</b>	<b>117</b>

## ***JACK'S CREEK F4 WAGYU***

Pure Bred Wagyu x Black Angus MS5  
400 days grain-finished, NSW, Australia

<b>Ribeye 250g</b>	<b>87</b>
<b>Striploin 250g</b>	<b>77</b>

## ***STONE AXE FULLBLOOD WAGYU***

100% Fullblood Wagyu MS9+ 450 days corn &  
barley-finished, NSW, Australia

<b>Ribeye 250g</b>	<b>127</b>
<b>Striploin 250g</b>	<b>117</b>
<b>Bone in Tenderloin 350g</b>	<b>157</b>

## ***MIYAZAKI WAGYU***

Japanese Pure Bred Black Wagyu A5, 600 days grain-  
finished Miyazaki, Japan

<b>Ribeye 300g</b>	<b>237</b>
<b>Striploin 250g</b>	<b>187</b>
<b>Tenderloin 250g</b>	<b>197</b>

# FEASTS

## IDEAL FOR 2-3 PAX

*All steaks are smoked with hickory & cherry wood,  
then grilled over embers of applewood.  
Recommended doneness: **MEDIUM RARE***

*SOUTHERN RANGES SR4, MS4  
WANDERER, DRY-AGED  
JACK'S CREEK F4 WAGYU*

**Striploin 750g** 198  
**Ribeye 750g** 230

### **INTERCONTINENTAL EDITION**

*STONE AXE - AUSTRALIA  
CARNICAS NAY - SPAIN  
MIYAZAKI WAGYU A5 - JAPAN*

**Striploin 750g** 388

### **SOVEREIGN EDITION**

*JACK'S CREEK F4 WAGYU  
STONE AXE FULL BLOOD WAGYU  
MIYAZAKI WAGYU A5*

**Striploin 750g** 377

# TOMAHAWK

## IDEAL FOR 3-4 PAX

*All steaks are smoked with hickory & cherry wood,  
then grilled over embers of applewood.  
Recommended doneness: **MEDIUM RARE***

*SOUTHERN RANGES SR4, MS4*

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

**1.6kg** 187

*SHIMO WAGYU, MB5*

*100% Full Blood Wagyu, MB5, 400 days grain-  
fed. Vic, Australia*

**1.8kg** 297

# SIDES

**Bone Marrow** 28  
Yellow frisée, chimichurri, crostini

**Hokkaido Corn** 23  
Miso butter, kombu salt

**Smoked Potatoes** 23  
Herb-roasted, smoked  
paprika, sea salt

**French Onion Mac & Cheese** 22  
Rosemary Thyme, sauteed red &  
yellow onions, demi-glazed

**Creamed Spinach** 28  
Paprika, bechamel, nutmeg

**Broccolini** 15  
Garlic-infused olive oil, applewood-  
grilled

# DESSERT

**ASAP Cookie** 16  
Chef's special

**Chocolate Fudge Brownie** 20  
Chocolate, lime sorbet, coconut  
mousse

**Clafoutis** 18  
Vanilla yogurt ice-cream

**Vanilla Yogurt Ice-Cream** 10  
Greek yogurt, balinese vanilla bean,  
hydrated cranberries in rosewater,  
granola mix