



ASAP & CO.

OUR STORY

ASAP & Co is a modern steakhouse that specialises premium beef from a variety of breed & cuts, sourced from a network of trusted award-winning premium farms worldwide.

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 our restaurant.

ASAP & Co tributes to smoking – the first prehistoric method of cooking thought to trace its origins back to the Palaeolithic era where 'Fire is an ingredient – come taste the smoke'.



ASAP & CO.



ASAPNCO

FIRE STARTERS

BLACK MUSSEL	17
<i>Chilean black mussels served with garlic cream butter sauce, 150g</i>	
HALLOUMI SALAD WITH MANDARIN ORANGE	18
<i>Mesclun salad, mandarin orange, pomegranate, pinenuts, grilled halloumi and balsamic cranberry dressing</i>	
BURRATA & CARAMELIZED FIG SALAD	25
<i>Italian soft milky cheese, caramelised figs, crushed pinenuts and balsamic cranberry dressing</i>	
SMOKED BEEF BONE MARROW	28
<i>Center cut bone marrow topped with garlic herbs, served with crispy crostini</i>	
OCTOPUS	28
<i>Fremantle octopus tentacles served with romesco sauce, 100g</i>	
JAPANESE WAGYU BEEF TARTARE	38
<i>Miyazaki A4 wagyu tenderloin beef 80g, marinated with sesame tomato caper mustard sauce, egg yolk, chives and served with crispy crostini</i>	
WAGYU BEEF CARPACCIO WITH PARMESAN CHEESE & SALAD	38
<i>Japanese Black Pure Bred Wagyu (50g) 600 days grain-fed Miyazaki, Japan, 300g</i>	
FRESH OYSTERS	6 PCS 48
<i>Large Hyogo Sakoshi Bay Oysters, chervil and citrus dressing topped with Queen Kaluga Caviar</i>	12 PCS 96

ADD ONS

QUEEN KALUGA CAVIAR	10
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BURGERS

All burgers served with skin-on steak fries

BRISKET 23

12-hour smoked Australian Black Angus brisket 200g, green mix, fresh onions and in house BBQ sauce

ANGUS 23

Australian Angus patty 200g, melted cheddar cheese, fresh tomatoes, green mix, gherkin and mustard mayonnaise

WAGYU 28

Australian Wagyu patty 200g, melted cheddar cheese, fresh tomatoes, green mix, gherkin and mustard mayonnaise

PASTAS

SMOKED QUEEN PRAWN AGLIO OLIO 25

Linguine pasta cooked with garlic scrapes topped with chili flakes, mushrooms and 2 smoked queen prawns

BEEF BACON CARBONARA 25

Fettuccine pasta cooked in egg yolk cream, topped with beef bacon, mushrooms and grated parmesan cheese

SIDES

BREAD BASKET	5
<i>Tomato, Spinach/Onion & Linseed Soft Rolls Served with in-house garlic butter & balsamic vinegar</i>	
SEASALT FRIES	8
<i>Skin-on steak fries sprinkled with English sea salt crystals</i>	
TRUFFLES FRIES	13
<i>Skin-on steak fries with truffle oil, salt and grated parmesan cheese</i>	
ROASTED POTATOES	13
<i>Buttery sweet potatoes and baby potatoes</i>	
HOKKAIDO CORN	13
<i>Wood fired grilled Pearl White Hokkaido Corn topped with grated parmesan cheese and paprika</i>	
KING OYSTER MUSHROOM	13
<i>Wood fired grilled king oyster mushrooms, drizzled with garlic infused olive oil</i>	
BRUSSEL SPROUTS	15
<i>Wood fired grilled Brussel Sprouts, drizzled with garlic infused olive oil</i>	
BROCCOLINI	15
<i>Wood fired grilled broccolini, drizzled with garlic infused olive oil</i>	

LIMITED EDITION

Best served 1 pax

Served with 1 side of choice – Hokkaido Corns, Roasted Potatoes, or King Oyster Mushrooms

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

BLACKMORE WAGYU

157

*Ribeye
MS9, Fullblood Wagyu
600+ Days Secret-fed
Victoria, Australia,
300g*

ALL PRICES SUBJECTED TO PREVAILING GST & SERVICE CHARGE

Blackmore Wagyu emerges as a distinguished beacon in the realm of premium Wagyu beef, meticulously cultivated amidst the lush Victorian countryside in Australia.

Founded by the visionary breeder, David Blackmore, this esteemed estate is synonymous with beef of unparalleled excellence, achieved through a harmonious blend of traditional Japanese techniques and a profound respect for natural husbandry.

The cattle enjoy a serene existence, roaming freely across verdant pastures, a testament to Blackmore's commitment to both quality and ethical practices. Such dedication ensures each cut features exquisite marbling, rendering the beef not only visually stunning but also imbuing it with a buttery texture and a rich flavor profile that truly defines the "melt-in-the-mouth" experience.

Championing sustainable farming and animal welfare, Blackmore Wagyu sets the gold standard in the culinary world. ASAP & Co. is honored to present the Blackmore Wagyu Ribeye, a symbol of gastronomic refinement and ethical excellence.



Image credit: Blackmore Wagyu

PREMIUM CUTS

RIB EYE

Best served 1 pax

Served with 1 side of choice – Hokkaido Corns, Roasted Potatoes, or King Oyster Mushrooms

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

SOUTHERN RANGES SR4

47

Hereford British Bred x Angus
MS4, 100% grass-fed
Victoria, Australia,
300g

Gold in Australian Branded Beef
Grass Fed Category 2021.

PURE BLACK

67

Pure Breed Angus
MS5, 400 days barley-fed
Tasmania, Australia,
300g

JACK'S CREEK F4 WAGYU

97

Pure Bred Wagyu x Black Angus
MS5, 400 days grain-fed
New South Wales, Australia,
300g

Champion in Australian Wagyu Branded
Beef Competition;

Pure Bred Wagyu Category 2023
Gold in World Best Steak Challenge 2023.

STONE AXE FULLBLOOD WAGYU

127

100% Fullblood Japanese
Black Wagyu Genetics
MS9+, 450 days corn & barley-fed
New South Wales/Victoria, Australia,
300g

Gold in Australian Wagyu Branded Beef
Competition Fullblood Category 2020-2023;
Gold in World Best Steak Challenge 2023.

MIYAZAKI WAGYU

Japanese Black Pure Bred Wagyu
600 days grain-fed
Miyazaki, Japan, 300g

'National Wagyu Olympic' Champion 2002, 2007, 2012, 2017, 2022

A4 | 187

A5 | 237

28 DAYS DRY AGED

JOHN STONE

77

Angus/Hereford
MS3, 100% grass-fed
Longford, Ireland,
300g

Silver in Grass Fed World Steak Challenge
2022-2023.

THE WANDERER

97

Angus
Bone-in Ribeye
MS4, 400 days barley-fed
Victoria, Australia,
400g

STRIPLOIN

Best served 1 pax

Served with 1 side of choice – Hokkaido Corns, Roasted Potatoes, or King Oyster Mushrooms
*The recommended doneness on the steaks in this selection is **MEDIUM RARE***

SOUTHERN RANGES SR4

37

Hereford British Bred x Angus
MS4, 100% grass-fed
Victoria, Australia,
300g

*Gold in Australian Branded Beef
Grass fed category 2021*

JACK'S CREEK F4 WAGYU

87

Pure Bred Wagyu x Black Angus
MS5, 400 days grain-fed
New South Wales, Australia,
300g

*Champion in Australian Wagyu Branded Beef;
Competition Pure Bred Wagyu Category 2023;
Gold in World Best Steak Challenge 2023.*

MIYAZAKI WAGYU

Japanese Black
Pure Bred Wagyu
600 days grain-fed
Miyazaki, Japan,
300g

*'National Wagyu Olympic' Champion 2002,
2007, 2012, 2017, 2022*

A4 | 167

A5 | 217

28 DAYS DRY AGED

JOHN STONE

67

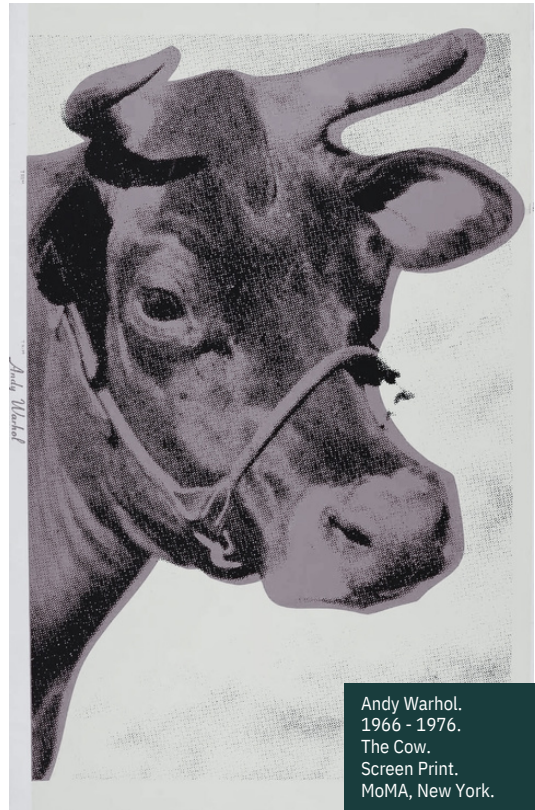
Angus/Hereford
MS3, 100% grass-fed
Longford, Ireland,
300g

*Silver in Grass Fed World Steak Challenge
2022-2023.*

THE WANDERER

87

Angus
Bone-in Striploin
MS4, 400 days barley-fed
Victoria, Australia,
400g



Andy Warhol.
1966 - 1976.
The Cow.
Screen Print.
MoMA, New York.

PORTERHOUSE

Best served 1 pax

Served with 1 side of choice – Hokkaido Corns, Roasted Potatoes, or King Oyster Mushrooms
*The recommended doneness on the steaks in this selection is **MEDIUM RARE***

PURE BLACK

77

Pure Breed Angus
MS4, 400 days barley-fed
Tasmania, Australia,
500g

28 DAYS DRY AGED

THE WANDERER

107

Angus
MS4, 400 days barley-fed
Victoria, Australia,
500g

ALL PRICES SUBJECTED TO PREVAILING GST & SERVICE CHARGE



Banksy.
May 2008.
Cave Painting Removal.
Graffiti.
Leake Street Tunnel, London.

T O M A H A W K

(PRE - ORDER ONLY)

Served with Hokkaido Corns, Roasted Potatoes and King Oyster Mushrooms
*The recommended doneness on the steaks in this selection is **MEDIUM RARE***

SOUTHERN RANGES SR4

187

Hereford British Bred x Angus
MS4, 100 days grass-fed
Victoria, Australia,
1.6kg

Gold in Australian Branded Beef
Grass fed category 2021

Best served 3-4 pax

TAJIMA WAGYU

317

F1 Crossbreed Wagyu
MS5+, 300 days grain-fed
Queensland, Australia,
1.8kg

Champion in Australian Wagyu Branded Beef
Competition Open F1 Wagyu Category 2023

Best served 3-4 pax

2 8 D A Y S D R Y A G E D

JOHN STONE

187

Angus/Hereford
MS3, 100% grass-fed
Longford, Ireland,
1.1kg

Silver in Grass Fed World Steak
Challenge 2022-2023.

Best served 2 pax

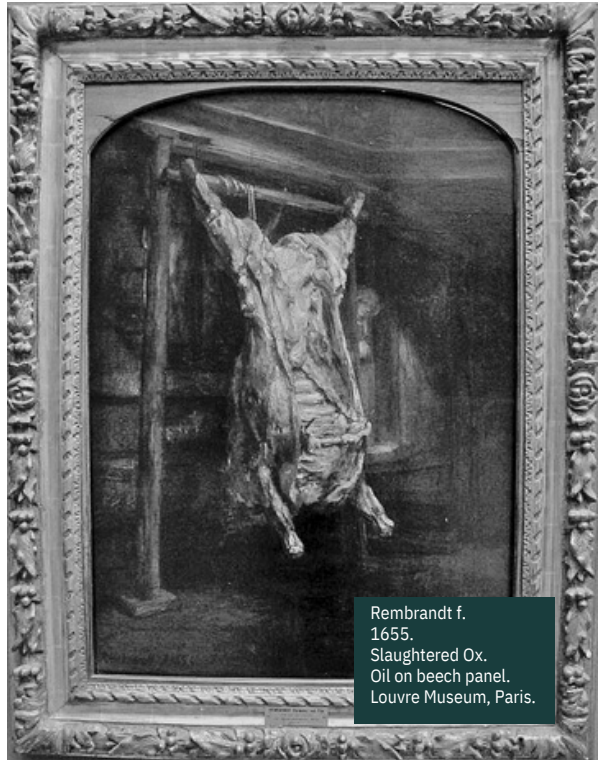
MAYURA WAGYU

387

Fullblood Wagyu
MS9, 270 days cereal hay, corn, wheat
and Mayura's proprietary chocolate-fed
South Australia,
1.6kg

Champion in Australian Branded Beef
Competition Fullblood Wagyu category 2022.

Best served 3-4 pax



Rembrandt f.
1655.
Slaughtered Ox.
Oil on beech panel.
Louvre Museum, Paris.

OTHER CUTS

Best served 1 pax

Served with 1 side of choice – Hokkaido Corns, Roasted Potatoes, or King Oyster Mushrooms

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

LAMB CUTLET

27

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

A5 MIYAZAKI RUMP STEAK

77

Japanese Black Pure Bred Wagyu,
600 days grain-fed,
Miyazaki, Japan, 300g

RIBCAP (LIFTER STEAK)

A4 | 117

A5 | 137

Miyazaki Wagyu
Japanese Black Pure Bred
600 days grain-fed
Miyazaki, Japan,
200g

'National Wagyu Olympic' Champion
2002, 2007, 2012, 2017, 2022

TENDERLOIN

A4 | 147

A5 | 167

Miyazaki Wagyu
Japanese Black Pure Bred
600 days grain-fed
Miyazaki, Japan,
200g

'National Wagyu Olympic' Champion
2002, 2007, 2012, 2017, 2022

ALL PRICES SUBJECTED TO PREVAILING GST & SERVICE CHARGE



Unknown.
16,590 and 14,000 years ago.
Altamira Cave.
Cave Painting.
Paris Santillana del Mar (Cantabria),
Spain.

THE PRIMAL FEAST

Best served 3-4 pax

Served with Hokkaido Corns, Roasted Potatoes and King Oyster Mushrooms
*The recommended doneness on the steaks in this selection is **MEDIUM RARE***

THE RIBEYE FEAST

207

ANGUS RIBEYE

Southern Ranges SR4,
Hereford British Bred x Angus
MS4, 100 days grass-fed
Victoria, Australia,
300g

Gold in Australian Branded Beef
Grass fed category 2021

WAGYU RIBEYE

Jack's Creek
Pure Bred Wagyu x Black Angus
MS5, 400 days grain-fed
New South Wales, Australia,
300g

Champion in Australian Wagyu
Branded Beef Competition.
Pure Bred Wagyu Category 2023
Gold in World Best Steak Challenge
2023.

BONE IN RIBEYE DRY AGED

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

THE STRIPLOIN FEAST

267

ANGUS STRIPLOIN

Southern Ranges SR4
Hereford British Bred x Angus
MS4, 100% grass-fed
Victoria, Australia,
300g

Gold in Australian Branded Beef
Grass fed category 2021

WAGYU STRIPLOIN

Japanese Miyazaki
Pure Bred Wagyu
A4, 600 days grain-fed
Miyazaki, Japan,
300g

Upgrade to A5 | + 50

'National Wagyu Olympic' Champion
2002, 2007, 2012, 2017, 2022

BONE IN STRIPLOIN DRY AGED

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

THE ROYAL FEAST

387

STONE AXE RIBEYE

Fullblood Japanese Wagyu
Genetics MS9+
450 days corn & barley fed
NSW & Victoria, Australia,
300g

Gold in Australian Wagyu
Branded Beef Competition
Fullblood Category 2020-2023.
Gold in World Best Steak
Challenge 2023.

MIYAZAKI RIBEYE

Japanese Black Pure Bred
A4 Wagyu, 600 days grain-fed
Miyazaki, Japan,
300g

Upgrade to A5 | + 50

'National Wagyu Olympic'
Champion 2002, 2007, 2012,
2017, 2022

JACK'S CREEK RIBEYE

Pure Bred Wagyu x Black Angus
MS5, 400 days grain-fed
New South Wales, Australia,
300g

Champion in Australian Wagyu
Branded Beef Competition.
Pure Bred Wagyu Category 2023.
Gold in World Best Steak
Challenge 2023.

DESSERTS

GELATO PER SCOOP 8
Yuzu Lemon Sorbet
French Vanilla Bean
Sicilian Pistachio

CLASSIC PAVLOVA WITH GELATO 18
Classic Pavlova with Pistachio Gelato,
strawberry puree, seasonal berries compote
and caramelised figs.

ORIGINAL BASQUE BURNT CHEESECAKE 18
Burnt Cheese Cake with sweet melted ooze,
topped with strawberry puree, seasonal berries
compote and oat crumbles.

BEVERAGES

FRESH BREWS

BY DUTCH COLONY

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

TEA BY THE POT

BY GRYPHON

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

CARBONATED & OTHERS

BUNDABERG ROOT BEER	6.5	HILDON STILL	9
BUNDABERG BLOODY ORANGE	6.5	HILDON SPARKLING	9
BUNDABERG GINGER BEER	6.5		

SPARKLING TEA

GRYPHON

BOTTLE 6.5
300ML

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

PETTERSSON & MUNTHE

GLASS 12 | BOTTLE 60
750ML

SPARKLING TEA

Dry sparkling tea. Organic green Gunpowder tea, Thyme, Bergamot, Rhubarb, Elder and Grape.

NON - ALCOHOLIC

0% alcohol, 100% enjoyment

MOCKTAILS

GLASS 15

RUBIA SANGRIA

Garnacha Syrah, Oleo-saccharum, Earl grey tea foam, edible flower

SHEPHERD'S SPRITZER

Apple infusions, caramelised Orange essential oils, Sparkling water, edible flower

NON

GLASS 12 | BOTTLE 60
750ML

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

NON 1 - SALTED RASPBERRY & CHAMOMILE

Fruit tannins. Lightly sparkling. Pairs well with seafood & meat

NON 3 - TOASTED CINNAMON & YUZU

Tart citrus, Spices. Bitter finish. Pairs well with asian flavours

NON 7 - STEWED CHERRY & COFFEE

Fruits, Spices, Coffee. Lightly sparkling. Pairs well with meat

NOUGHTY

GLASS 12 | BOTTLE 60
750ML

Organic and vegan

SPARKLING CHARDONNAY

Crisp and ripe apple scent. Elegant pale colour

SPARKLING ROSE

Raspberries and strawberries. Soft fruity aromatics

NON - ALCOHOLIC

0% alcohol, 100% enjoyment

NATUREO

GLASS 12 | **BOTTLE** 60
750ML

GARNACHA SYRAH

Black cherry colour. Blackberries, Clove, Garnacha and Syrah grapes

WHITE MUSCAT

Pale yellow colour. Broom, banana, coconut and tropical fruits

MURI

GLASS 12 | **BOTTLE** 60
750ML

PASSING CLOUDS

Sparkling cuvée, Gooseberries, Quince kefir, Jasmine tea, Woodruff and Geranium kvass

NUALA

Red wine alternative, Red berries and Forest

MERCHANDISE

MINI BRASS COW ORNAMENT 10

COTTON BASEBALL CAP 37

DENIM ROPE-DYING CUSTOM APRON 199

design by Fin Crafted Goods

Tamotsu Kuroki from Kuroki Mills, Japan