ASAP & CO.

At ASAP & Co, our modern smokehouse celebrates the ancient art of smoking, a culinary tradition that traces its origins back to the Palaeolithic era. We've taken this timeless technique and blended it with a cosmopolitan flair to create a unique fun-dining experience.

Our menu is rooted in tradition yet reimagined for today's tastes. From our signature smoked meats to our elegant salads and indulgent desserts, every dish tells a story, with passion and flavour.

ASAP & CO. **ASAPNCO** **ASAPNCO.SG**

ASAP & Co is part of
The Straits Cattle Trading Company

EXECUTIVE LUNCH

ONLY AVAILABLE ON WEEKDAYS & EXCLUDING PUBLIC HOLIDAYS

48 per pax

STARTER
Choice of

Smoked Salad
Smoked Kombu Chicken, Mesclun, Burnt Scallion Emulsion
Pickled Heirloom Cherry Tomatoes

Seasonal Vegetable Soup

ENTREE
Choice of

Spaghettini (v)
Butternut Squash, Parmigiano Reggiano, Crispy Kale

White Pyreenees Lamb, 180g
Australian Lamb Loin, Grain-fed, Chimichurri

Gorina Rump Cap, Argentina, 180g
Aberdeen Angus MB4 Grain-fed, Green Peppercorn Sauce

Margaret River Wagyu Striploin 200g *+48*
F1 Wagyu MB7 450 days grain-finished, Green Peppercorn Sauce

All proteins include your choice of salad or straight-cut fries

DESSERT
Choice of

Lemon Posset
Vanilla Crumble

Tiramisu +8
Biscuit Cuillere, Mascarpone, Espresso

Chocolate Cake +8
Chocolate Mousse, Berry Compote

DRINK
Optional

Gryphon Black Tea +2

ALL ITEMS ARE SUBJECT TO CHANGE AND AVAILABILITY.
ALL PRICES ARE SUBJECT TO PREVAILING GST AND SERVICE CHARGE.

STARTERS

Ricotta *10*
Hot Honey, Pistachios, Lavosh

Smoked Salad *14*
Baby Cos Lettuce, Smoked Kombu Chicken, Burnt Scallion Emulsion, Pickled Heirloom Cherry Tomatoes

Wagyu Tartare *30*
Slow-cooked Egg Yolk, Smoked Bone Marrow, Pane Carasau

Hyogo Oysters *6pc | 54* *12pcs | 96*
Tiger's Milk, Shallots, Coriander oil

Seafood Medley *29*
Saffron-infused Seafood Stew, Sourdough

Portugese Octopus *28*
Grilled over Applewood, Nduja, Sweet Potato Espurma

Tomato Tarte Tatin *23*
Smoked Tuna, Basil Pesto, Stracciatella

Skillet Bread *12*
House made focaccia, mushroom duxelles ricotta, black truffle oil

BEYOND BEEF

Spaghettini (v) *28*
Butternut Squash, Parmigiano Reggiano, Crispy Kale

Lasagna *28*
Tomato Fondue, Mornay Sauce, Belly Strips

Wagyu Burger *42*
200gm Wagyu Patty, Cheddar, Caramelised Onion Gherkins, Truffle Aioli, Straight Cut Chips

White Pyrenees Lamb *48*
300g Bone-in Grain Fed Australian Lamb Cutlet, Chimichurri Mesclun, Balsamic

Free Range Picantón *32*
Corn fed Spanish Chicken, Pineapple Marinate Algerian Sauce, Delicate Herbs

Ocean Trout *32*
Smoked Fillet, Miso Beurre Blanc, Kombu, Ikura

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HERITAGE CATTLE

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

KING ISLAND

Australian Black Baldy, 100% grass-fed, pasture raised MB2+
Tasmania, Australia

Striploin 250g	*38*

MARGARET RIVER

F1 Wagyu, MB7, 450 days grain-finished
Western Australia

Striploin 250g	*82*
Ribeye 250g	*85*

STONE AXE WAGYU

100% Full-blood Wagyu MB9+, 600 days grain-finished
New South Wales & Victoria, Australia

Striploin 250g	*108*
Bone in Tenderloin 250g	*118*

OMI-GYU A4

100% Black Kuroge Wagyu, 425 days on proprietary feed blend
Shiga Prefecture, Japan

Spinalis Dorsi 200g	*178*
Eye of the Rib 250g	*158*
Striploin 250g	*158*
Tenderloin 250g	*168*

FLINTSTONE CUT

IDEAL FOR 3-4 PAX

FOR PRE-ORDERS OF AT LEAST
4 HOURS PRIOR ONLY

SOUTHERN RANGES SR4

Hereford British Bred x Angus MB4,100% grass-fed.
Victoria, Australia

1.6kg	*232*

SHIMO WAGYU

F1 Wagyu, MB5, 400 days grain-finished
Victoria, Australia

1.8kg	*348*

Green Pepper Sauce	*4*	**Chimichurri**	*5*
Double Mustard	*4*	**Demi Glace**	*6*

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SIDES

Brussels Sprouts *12*
Caramelised Apple, Bacon, Parmesan Crumble

ASAP Salad *10*
Mesclun, Pickled Heirloom Cherry Tomatoes
Sherry Vinaigrette

Mushrooms *15*
Garlic cream, Seasonal Mushrooms
Sous Vide Egg

White Corn Ribs *12*
Acadian Spice, Grana Padano, Fried Shallots

Pomme Puree *15*
French Butter, Sea Salt

Truffle Chips *15*
Straight cut fries, black truffle oil, grana padano
sea salt

Bone Marrow *28*
Pit-fired, Gremolata, Foccacia

DESSERTS

Smores *18*
Valrhona Nyangbo 68% Cremeux, Oreo Sable,
Marshmallow

Bavarois *18*
Yogurt, Conference Pear, Raspberry Sorbet
Vanilla Crumbs

Soufflé *~25 minutes preparation time* *20*
Pecan Praline, Spice, malt Ice Cream

Raspberry Sorbet *9*
Valrhona Ivoire Sauce

Malt Ice Cream *9*
Chocolate Soil, Sea Salt

CAKES

6" FOR PRE-ORDERS OF AT
LEAST 2 DAYS PRIOR ONLY

Mathilda *65*
68% Nyangbo Chocolate cake, Ganache, Mousse

Charlotte *65*
Biscuit Cuillère, Vanilla Cream, Strawberries

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