

Set Lunch

TWO COURSES - 39 • THREE COURSES - 45

STARTERS



BROCCOLI & AVOCADO SALAD

*kohlrabi, red grapes, pomegranate,
feta, miso bagna càuda*

YELLOWFIN TUNA CARPACCIO

*quail eggs, cherry tomatoes, romaine lettuce,
apple cider mignonette*

VIDALIA ONION BROTH

*bone marrow flan, black truffle,
camembert toast*

THE BLACK SWAN CAESAR

*kale, romaine lettuce, cage-free poached egg,
caramelised bacon*

PAN-SEARED GEORGE BANK SCALLOPS +6

corn purée, crispy chicken skin

MAINS



RAZOR CLAM & PERIWINKLE PASTA

maccheroni, basil, chilli flakes

PAN-ROASTED SPATCHCOCK

bacon, green peas, carrots, jus

HALF LOBSTER THERMIDOR +6

Mornay sauce, shiso, green chilli, fries

GRILLED RAINBOW TROUT

pearl couscous, prosciutto crisps, fennel

THE BLACK SWAN BURGER

*mature cheddar, cage-free sunny-side up,
streaky bacon, fries*

STEAK & FRITES +8

*butcher's selection, cauliflower hummus,
thick-cut fries*

DESSERTS



BERRY MERINGUE DOME

*Homemade ice cream, meringue,
mixed berries*

COFFEE PROFITEROLES

*mascarpone-marsala wine ice cream,
mocha sauce*

CLASSIC APPLE TART

*Granny Smith apple confit, prunes
and armagnac ice cream*

FROZEN S'MORES

*toasted marshmallow, chocolate fudge,
blueberries, spiced cookies*

ALL PRICES ARE SUBJECT TO GST AND SERVICE CHARGE.

Classic À La Carte

STARTERS

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| BLUE SWIMMER CRAB SALAD <i>baby spinach, kohlrabi, Cox's apple, crab béarnaise</i> | 24 |
| PAN-SEARED FOIE GRAS <i>green grapes, sauce verjus, brioche</i> | 29 |
| STEAK TARTARE <i>hand-chopped US beef, soft quail eggs, waffle crisps</i> | 26 |
| ENDIVE & ALMOND SALAD <i>comté, orange saffron dressing</i> | 21 |

MAINS

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| DUCK LEG CONFIT <i>chou farci, pommes mousseline, truffle jus</i> | 32 |
| STOCKYARD WAGYU RIBEYE MB4-5 (AU) <i>11oz, 400 days grain-fed</i> | 64 |
| LOBSTER THERMIDOR <i>Mornay sauce, shiso, green chilli, fries</i> | 60 |
| ROASTED CAULIFLOWER STEAK <i>puffed grains, black truffle, cage-free slow-cooked egg, maitake</i> | 26 |

SIDES

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| GRILLED ASPARAGUS WITH COMTÉ EMULSION | 14 |
| MOMOTARO TOMATO SALAD WITH WHITE BALSAMIC VINAIGRETTE | 12 |
| BABY SPINACH & FOURME D'AMBERT SALAD | 12 |
| HAND-CUT FRIES (+2 FOR TRUFFLE) | 12 |

EARL GREY PASSION FRUIT ICED TEA 8
CHARDONNAY, ROSÉ OR CARMÉNÈRE BY THE GLASS 9
STELLA ARTOIS (DRAUGHT) 9