

THE
BLACK
SWAN

OYSTERS

Shucked upon demand and served on the half shell with Yuzukoshō mignonette, min. order of 3 each.

SEASONAL OYSTERS	5
KATAMA BAY (US) <i>strong briny flavour, creamy roundness</i>	6
MAJESTIC (IE) <i>medium salinity, sweet finish</i>	7

APPETISERS

THE BLACK SWAN CAESAR <i>kale, romaine lettuce, cage-free poached egg, caramelised bacon</i>	19
ENDIVE & ALMOND SALAD <i>comté, orange saffron dressing</i>	21
BLUE SWIMMER CRAB SALAD <i>baby spinach, kohlrabi, Cox's apple, crab béarnaise</i>	24
VIDALIA ONION BROTH <i>bone marrow flan, black truffle, camembert toast</i>	26
STEAK TARTARE <i>hand-chopped US beef, soft quail eggs, waffle crisps</i>	26
PAN-SEARED FOIE GRAS <i>green grapes, sauce verjus, brioche</i>	29
PAN-SEARED GEORGE BANK SCALLOPS <i>corn purée, crispy chicken skin</i>	29

MAINS

THE BLACK SWAN BURGER <i>mature cheddar, cage-free sunny-side up, streaky bacon, fries</i>	32
DUCK LEG CONFIT <i>chou farci, pommes mousseline, truffle jus</i>	32
RAZOR CLAM & PERIWINKLE PASTA <i>maccheroni, basil, chilli flakes</i>	32
ROASTED CAULIFLOWER STEAK <i>puffed grains, black truffle, cage-free slow-cooked egg, maitake</i>	26
WHOLE DOVER SOLE À LA MEUNIÈRE <i>lemon, capers, parsley, wilted spinach</i>	58
LOBSTER THERMIDOR <i>Mornay sauce, shiso, green chilli, fries</i>	60
ROASTED IBERIAN PORK CHOP <i>apple cider pan jus, prunes and armagnac</i>	42

Chophouse Selection

*Our cuts are sourced from the best producers
and boutique ranches across the world to offer
the best a meat lover could hope for.*

Served with compound butter.

BUTCHER'S SELECTION MP

limited availability, please check with your server

BRANDT USDA FAMILY RESERVE STRIPLOIN (US) 48

8oz, corn-fed

BRANDT USDA CHOICE TENDERLOIN (US) 58

8oz, corn-fed

TAJIMA WAGYU STRIPLOIN MB4-5 (AU) 60

8oz, 500 days grain-fed

STOCKYARD WAGYU RIBEYE MB4-5 (AU) 64

11oz, 400 days grain-fed

SHORTHORN RIBEYE (UK) 53

11oz, grass-fed

FOR SHARING *2-3 pax*

STOCKYARD WAGYU PORTERHOUSE STEAK (AU) 134

28oz, 200 days grain-fed

PURE BLACK ANGUS PRIME RIB STEAK (AU) 158

31oz, 60 days dry-aged

ADD-ONS

GRILLED HALF MAINE LOBSTER 30

FOIE GRAS 22

THICK-CUT SMOKED BACON & EGG 12

BONE MARROW 16

SAUCES

CHIMICHURRI 3

CRAB BÉARNAISE 4

GREEN PEPPERCORN 4

TRUFFLE 5

SIDES

GRILLED ASPARAGUS WITH COMTÉ EMULSION 14

CLASSIC BAKED POTATO 12

MAC & CHEESE 12

HAND-CUT FRIES (+2 FOR TRUFFLE) 12

MOMOTARO TOMATO SALAD WITH WHITE BALSAMIC VINAIGRETTE 12

BABY SPINACH & FOURME D'AMBERT SALAD 12

BUTTON MUSHROOMS & KALE 12

ALL PRICES ARE SUBJECT TO PREVAILING GOVERNMENT TAXES
AND A 10% SERVICE CHARGE.

SPIRITS

GLS / BTL

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GIN

HENDRICK'S	16 / 258
MONKEY 47	17 / 268
TANQUERAY 10	18 / 288

VODKA

GREY GOOSE	17 / 258
BELVEDERE	19 / 268
ABSOLUT ELYX	19 / 288

TEQUILA

CORRALEJO REPOSADO	15 / 248
PATRÓN SILVER	16 / 268
DON JULIO BLANCO	18 / 278

RUM

HAVANA AÑEJO 7 YRS	15 / 248
SAILOR JERRY SPICED	15 / 248
RON ZACAPA CENTENARIO 23 YEARS	19 / 288

WHISKY

NIKKA FROM THE BARREL	16 / 248
DALMORE 12 YEARS	16 / 268
KAVALAN PORT CASK	16 / 268
OBAN 14 YEARS	17 / 288
HAKUSHU DISTILLER'S RESERVE	20 / 308
DALMORE 15 YEARS	24 / 328
LAGAVULIN 16 YEARS	24 / 328
BALVENIE 14 YEARS CARIBBEAN CASK	26 / 358
MACALLAN 18 YEARS	36 / 508

BOURBON

BUFFALO TRACE	15 / 248
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HOUSE POURS

14 / 218

*Bulleit bourbon, Beefeater gin,
Cimmaron tequila, Wyborowa vodka,
Ballantine's whisky*

COCKTAILS

BLOODY YOUR OWN MARY	21
<i>citroen vodka, tomato juice, lemon juice, spices your way</i>	

GOLDEN PARACHUTE	21
<i>basil-infused citroen vodka, lemon sorbet, passion fruit, sparkling wine</i>	

SACHS IN THE CITY	21
<i>French rosé, grapefruit bitters, rose syrup, raspberry black salt</i>	

POWDER MY NOSE	21
<i>salted caramel vodka, passion fruit, mint, apple juice</i>	

WHISKY BUSINESS	21
<i>chamomile-infused whisky, strawberry jam, mint, citrus</i>	

TROPICAL TYCOON	21
<i>pineapple-infused rum, kaya, lemon, soda, bitters</i>	

SMALL BATCH BOTTLED COCKTAILS 140 ML

B.B. KING	24
<i>banana whiskey, smoked maple syrup, Moroccan bitters</i>	

CHOCOLATE BOULEVARDIER	24
<i>Bulleit bourbon, sweet vermouth, Campari, white chocolate</i>	

WINES

GLS / BTL

SPARKLING

JJ VINCENT, CRÉMANT DE BOURGOGNE NV <i>Burgundy, France</i>	17 / 80
PERRIER-JOUËT, GRAND BRUT NV <i>Champagne, France</i>	26 / 160

WHITE

VIÑA COUSIÑO MACUL, CHARDONNAY 2016 <i>Santiago, Chile</i>	14 / 70
GOCCE DI TERRA, PINOT GRIGIO 2016 <i>Veneto, Italy</i>	15 / 70
YEALANDS, “BABYDOLL” SAUVIGNON BLANC 2017 <i>Marlborough, New Zealand</i>	16 / 75
CATENA ZAPATA, “ALAMOS” CHARDONNAY 2013 <i>Mendoza, Argentina</i>	18 / 85

ROSÉ

CHÂTEAU DE BERNE, “ESPRIT MÉDITERRANÉE” 2016 <i>Lorques, France</i>	14 / 70
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RED

VIÑA COUSIÑO MACUL, CARMÉNÈRE 2016 <i>Santiago, Chile</i>	14 / 70
QUERCETO, CHIANTI 2016 <i>Tuscany, Italy</i>	16 / 75
KILLIBINBIN, SNEAKY SHIRAZ 2013 <i>Langhorne Creek, South Australia</i>	17 / 80

DESSERT (100ML)

G.D VAJRA, MOSCATO D’ASTI 2016 <i>Piedmont, Italy</i>	15 / 90
ZILLIKEN, RAUSCH, RIESLING SPÄTLESE 2015 <i>Mosel, Germany</i>	25 / 185

FORTIFIED

EMILIO LUSTAU, MANZANILLA PAPIRUSA NV (100ML / 375ML) <i>Jerez, Spain</i>	17 / 60
DALVA, LATE BOTTLED VINTAGE 2010 <i>Douro, Portugal</i>	20 / 140

DESSERTS

To end your meal with a little sweet something, please enquire with your server.

FOR PRIVATE PARTIES, PLEASE SPEAK TO YOUR SERVER FOR MORE DETAILS
OR CONTACT ENQUIRY@THEBLACKSWAN.COM.SG

ALL PRICES ARE SUBJECT TO PREVAILING GOVERNMENT TAXES AND A 10% SERVICE CHARGE.

BAR SNACKS

Bar snacks are available after 3pm.

Only freshly shucked oysters & bar snacks are available at the alfresco.

SMALL PLATES

CRISPY CALAMARI	18
BUTTERMILK FRIED CHICKEN LOLLIPOPS	19
CHICKEN & DUCK LIVER PARFAIT CIGARS	24
HAND-CUT FRIES (+2 FOR TRUFFLE)	12
AVOCADO & TOMATO FLAXSEED FLATBREAD	14
HOUSE-CURED TUNA TACOS WITH GUACAMOLE	18
SPICED NUTS	10
MISO BAGNA CÀUDA & SEASONAL CRUDITÉS	12
GOUGÈRES WITH COMTÉ EMULSION	10

SLIDERS

CLASSIC CHEESEBURGER	18
CHIPOTLE PRAWN	24

CHARCUTERIE

JAMÓN BELLOTA	32
<i>air-dried cured landrace white pig, tomato-rubbed bread</i>	
IBERICO SALCHICHÓN	26
<i>dry-cured pork with sea salt and red wine, tomato-rubbed bread</i>	

ARTISANAL CHEESE PLATTER

DAILY SELECTION OF 3/5 MAÎTRE BORDIER CHEESES	19 / 28
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BEERS

STELLA ARTOIS (DRAUGHT)	16	KONA BIG WAVE GOLDEN ALE	15
LITTLE CREATURES PALE ALE (DRAUGHT)	18	LA CHOUETTE ROSÉ CIDER	16
PERONI	15		

NON-ALCOHOLIC

VIRGIN & TONIC	12
<i>made with gin's traditional botanicals</i>	
THE BREAKFAST CLUB	12
<i>pineapple, kaya, basil, soda</i>	
EARL GREY PASSION FRUIT ICED TEA	12
ROSEHIP & HIBISCUS ICED TEA	12
ACQUA PANNA (STILL) / SAN PELLEGRINO (SPARKLING)	10

THE BEST HAPPY HOUR IN THE CBD • MON – FRI, 5 – 8PM

\$9 DRINKS, \$2 OYSTERS*

\$9 HOUSE POURS, HOUSE WINES & STELLA ARTOIS DRAUGHT
LITTLE CREATURES PALE ALE DRAUGHT - \$12
PERONI BUCKET DEAL, 5 FOR \$38

*Available while stocks last, limited to 6 oysters per drink

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