

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) 6
strong briny flavour, creamy roundness

MAJESTIC (IE) 7
medium salinity, sweet finish

APPETISERS

THE BLACK SWAN CAESAR 19
kale, romaine lettuce, cage-free poached egg, caramelised bacon

ENDIVE & ALMOND SALAD 21
comté, orange saffron dressing

BLUE SWIMMER CRAB SALAD 24
baby spinach, kohlrabi, Cox's apple, crab béarnaise

VIDALIA ONION BROTH 26
bone marrow flan, black truffle, camembert toast

STEAK TARTARE 26
hand-chopped US beef, soft quail eggs, waffle crisps

PAN-SEARED FOIE GRAS 29
green grapes, sauce verjus, brioche

PAN-SEARED GEORGE BANK SCALLOPS 29
corn purée, crispy chicken skin

MAINS

THE BLACK SWAN BURGER 32
mature cheddar, cage-free sunny-side up, streaky bacon, fries

DUCK LEG CONFIT 32
chou farci, pommes mousseline, truffle jus

RAZOR CLAM & PERIWINKLE PASTA 32
maccheroni, basil, chilli flakes

ROASTED CAULIFLOWER STEAK 26
puffed grains, black truffle, cage-free slow-cooked egg, maitake

WHOLE DOVER SOLE À LA MEUNIÈRE 58
lemon, capers, parsley, wilted spinach

LOBSTER THERMIDOR 60
Mornay sauce, shiso, green chilli, fries

ROASTED IBERIAN PORK CHOP 42
apple cider pan jus, prunes and armagnac

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
<i>limited availability, please check with your server</i>	
STOCKYARD WAGYU RIBEYE MBS 4-5 (AU)	64
<i>300g, 400 days grain-fed</i>	
AURORA USDA PRIME TENDERLOIN (US)	56
<i>220g, 150 days corn-fed</i>	
CAPE GRIM STRIPLOIN MBS 2+ (AU)	58
<i>300g, grass-fed</i>	
MISHIMA RESERVE WAGYU ULTRA FLAT IRON MBS 8+ (US)	54
<i>250g, grass & grain-fed</i>	
WESTHOLME WAGYU BAVETTE MBS 6-7 (AU)	50
<i>250g, grass & grain-fed</i>	
FOR SHARING 2-3 pax	
STOCKYARD ANGUS PORTERHOUSE STEAK (AU)	134
<i>800g, 200 days grain-fed</i>	
O'CONNOR ANGUS TOMAHAWK (AU)	13 / 100G
<i>grass-fed, please allow 45 mins waiting time</i>	

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 ZUCCHINI WITH PECANS & SESAME YOGHURT	12
JUMBO BAKED POTATO	14
MAC & CHEESE	12
HAND-CUT FRIES (+2 FOR TRUFFLE)	12
SAN MARZANO TOMATO & HOKKAIDO CORN SALAD	14
BARBECUE BABY CARROTS WITH RANCH DRESSING	14

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

SPIRITS

GIN

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

VODKA

REYKA	15 / 248
GREY GOOSE	17 / 258
ABSOLUT ELYX	19 / 288

AGAVE

OCHO REPOSADO	14 / 248
TEQUILA FORTALEZA	16 / 268
MEZCAL PIERDE ALMAS	16 / 268

RUM

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

GLS / BTL

WHISKY

NIKKA FROM THE BARREL	16 / 248
DALMORE 12 YEARS	16 / 268
KAVALAN PORT CASK	16 / 268
OBAN 14 YEARS	17 / 288
DALMORE 15 YEARS	20 / 308
LAGAVULIN 16 YEARS	24 / 328
BALVENIE 14 YEARS CARIBBEAN CASK	26 / 358
MACALLAN 18 YEARS	36 / 508
LINKWOOD 12 YEARS	42 / 548

AMERICAN WHISKEY

RITTENHOUSE RYE	15 / 248
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HOUSE POURS

13 / 218

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

COCKTAILS

GIN & YUZU MARTINI

gin, vermouth, maraschino, orange, yuzu

21

CECIL SOUR

sloe gin, berry shrub, raspberry, egg white

19

GOLDEN PARACHUTE

basil vodka, passion fruit, sparkling wine

21

GINGER & SPICE HIGHBALL

spiced rum blend, orange seltzer, citrus, bitters

18

TREASURE ISLAND

mezcal, aperol, gentian, pineapple, bitters

20

BOILER ROOM

whiskey, cognac, amaro, five spice, bitters

22

B.B. KING (140ML BOTTLED COCKTAIL)

banana whiskey, smoked maple syrup, Moroccan bitters

22

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

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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>	
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