

# TAKE AWAY MENU

## SMALL PLATES

BEEF SHIN CROQUETTES, HORSERADISH, MUSTARD, CHIVE AND SOUR CREAM	480
MUSHROOM, TRUFFLE AND FONTINA ARANCINI (V)	380
SALT AND PEPPER SQUID AND SHRIMPS WITH SWEET SOY AND GINGER	460
TWICE COOKED BEEF SHORT RIBS, SWEET FISH SAUCE, HOT AND SOUR SALAD	680
BAKED EGGPLANT, RICOTTA AND BASIL INVOLTINI, TOMATO AND PARMESAN (V)	480
LAMB KOFTAS WITH ROAST PEPPER, WALNUT AND POMEGRANATE MOLASSES	480
BRAISED DUCK BAO, PICKLED VEGETABLES AND CHILI GARLIC	360

## SOUPS AND STARTERS

SUGAR CANE PRAWNS AND FRIED VIETNAMESE SPRING ROLLS, HERBS AND NUOC CHAM	640
MUSHROOM CAPPUCINO, TARTUFATA PANINI (V)	460
SPICED PUMPKIN SOUP	420
TEMPURA PRAWN RICE ROLL, SRIRACHA MAYO AND NUOC CHAM	720
PICKLED BEETROOT, WHIPPED GOATS CHEESE, LENTIL, PICKLED ONION AND MINT SALAD (V)	560
VIETNAMESE SWEET SHRIMP AND ROAST CHICKEN SALAD, NUOC CHAM AND SESAME CRACKER	580
MOZZARELLA DI BUFALA, TOMATOES, PROSCIUTTO AND BASIL	840
TWICE COOKED GRUYERE AND SPINACH SOUFFLE (V)	520
GRILLED OCTOPUS, SMOKED POTATO PUREE, CHORIZO PIPERADE	780
SALAD OF GREEN BEANS, SPICY TOMATO DRESSING AND CRISPY TOFU	460

## PIZZA

MOZZARELLA DI BUFFALA, TOMATO AND BASIL (V)	590
ITALIAN SAUSAGE, FENNEL, TOMATOES, MOZZARELLA AND CHILI	680
MUSHROOMS, GUANCIALE, FONTINA, THYME AND TRUFFLE OIL	680
PROSCIUTTO, MOZZARELLA, MUSHROOMS AND TARTUFATA	820
SPICY SALAMI, MOZZARELLA AND GREEN OLIVES	590
ITALIAN SAUSAGE, GUANCIALE, SPINACH, EGG AND MOZZARELLA	640
MOZZARELLA DI BUFFALO, GORGONZOLA, FONTINA AND PARMESAN (V)	680

## DESSERTS

MAPLE AND MACADAMIA NUT CHEESECAKE	420
STICKY DATE PUDDING, CARAMEL SAUCE AND VANILLA SEED ICE CREAM	380

## MAINS

NASI GORENG	780
SOUTHERN THAI SEAFOOD COCONUT AND LIME CURRY, CRISPY MORNING GLORY AND STEAMED RICE	980
KERALA FISH CURRY, BASMATI RICE, PINEAPPLE CHUTNEY AND PAPADUM	720
PEPPERED TUNA STEAK, WARM POTATO AND BACON SALAD, CAPER AIOLI	720
TIGER PRAWNS, KOMBU BUTTER, SAUTÉED SPINACH AND NORI RICE	1080
GRILLED IBERICO PORK SKEWERS, VIETNAMESE SPRING ROLLS, CHILLED RICE NOODLES, HERB SALAD AND NUOC CHAM	760
SPINACH GNOCCHI, PROSCIUTTO AND TARTUFATA CREAM	640
BLUE SWIMMER CRAB OMELETTE, LAMB RENDANG, THAI RICE AND SRIRACHA	780
PRAWN KATSU BURGER, GHERKIN AND MUSTARD SLAW, THRICE COOKED CHIPS	740
SPINACH, PORCINI, TARTUFATA, SAGE AND RICOTTA CANELLONI (V)	640
SOFT SHELL CRAB LAKSA	580

## GRILL

THE BLACKBIRD SEAFOOD PLATTER GRILLED TIGER PRAWNS, MACKEREL, OCTOPUS AND SALT AND PEPPER SOFT SHELL CRAB WITH NUOC CHAM	1680
SALMON FILLET, ASPARAGUS AND GREEN GODDESS POTATO SALAD	890
THE BLACKBIRD BURGER, MAYURA STATION WAGYU, HAVARTI CHEESE, JALAPEÑO MAYO AND THRICE-COOKED CHIPS	760
SPICED LAMB CHOPS, POTATO MASALA, SPINACH AND TOMATO DAHL, BASMATI RICE AND PAPADUM	1480
SRF WAGYU HANGER STEAK, MUSTARD AND TARRAGON DRESSED FINE BEANS, THRICE-COOKED CHIPS AND BÉARNAISE SAUCE	1380
CRYING TIGER SRF WAGYU FLATIRON WITH DELICIOUS FRIED RICE	1720
BLACK ONYX CUBE ROLL, THRICE COOKED CHIPS, CREAMED SPINACH AND MARSALA JUS (400G)	4480

## SIDES

FINE BEANS WITH MUSTARD, SHALLOT AND TARRAGON VINAIGRETTE	240
THRICE-COOKED CHIPS	240
A BIG GREEN SALAD	390
THAI OR BASMATI RICE	80
DELICIOUS FRIED RICE	280
CREAMED SPINACH	240

PLUS 10% SERVICE CHARGE

THE DISHES MARKED WITH "V" ARE SUITABLE FOR OVO-LACTO VEGETARIANS.  
SOME OTHER DISHES ON OUR MENU CAN BE SERVED WITHOUT DAIRY PRODUCTS AND OTHER INGREDIENTS NOT SUITABLE FOR VEGANS.  
PLEASE ASK YOUR SERVER FOR DETAILS.

ALLERGENS: PLEASE INFORM YOUR SERVER OF ANY SPECIAL DIETARY REQUIREMENTS, INCLUDING INTOLERANCES AND ALLERGIES.  
OUR TRAINED STAFF WILL ADVISE YOU ON ALTERNATIVE DISHES. HOWEVER, WHILE WE DO OUR BEST TO REDUCE THE RISK OF CROSS CONTAMINATION IN THE RESTAURANT,  
WE CANNOT GUARANTEE THAT ANY OF YOUR DISHES ARE FREE FROM ALLERGENS AND THEREFORE  
ADVISE GUESTS TO ASSESS THEIR OWN LEVEL OF RISK BEFORE CONSUMING THEIR CHOICE OF DISH. THANK YOU.