TAKE AWAY MENU

/MALL PLATE/		MAÍNS	
BEEF SHIN CROQUETTES, HORSERADISH, MUSTARD,		Nasi Goreng	780
CHIVE AND SOUR CREAM	480	Southern Thai seafood coconut and lime curry,	
Mushroom, truffle and Fontina arancini (V)	380	CRISPY MORNING GLORY AND STEAMED RICE	980
SALT AND PEPPER SQUID AND SHRIMPS		KERALA FISH CURRY, BASMATI RICE,	
WITH SWEET SOY AND GINGER	460	PINEAPPLE CHUTNEY AND PAPADUM	720
TWICE COOKED BEEF SHORT RIBS, SWEET FISH SAUCE,		PEPPERED TUNA STEAK, WARM POTATO AND BACON SALA	.D,
HOT AND SOUR SALAD	680	CAPER AIOLI	720
BAKED EGGPLANT, RICOTTA AND BASIL INVOLTINI,		Tiger prawns, kombu butter, sautéed spinach	·
TOMATO AND PARMESAN (V)	480	AND NORI RICE	1080
LAMB KOFTAS WITH ROAST PEPPER,	_	GRILLED IBERICO PORK SKEWERS, VIETNAMESE SPRING R	ROLLS,
WALNUT AND POMEGRANATE MOLASSES	480	CHILLED RICE NOODLES, HERB SALAD AND NUOC CHA	
Braised duck bao, pickled vegetables		SPINACH GNOCCHI, PROSCIUTTO AND TARTUFATA CREAM	640
AND CHILI GARLIC	360	Blue swimmer crab omelette, lamb rendang,	•
COURT AND CHARTERS		THAI RICE AND SRIRACHA	780
JOUPS AND STARTERS		Prawn katsu burger, gherkin and mustard slaw,	•
SUGAR CANE PRAWNS AND FRIED VIETNAMESE	C 10	THRICE COOKED CHIPS	740
SPRING ROLLS, HERBS AND NUOC CHAM	640	Spinach, porcini, tartufata,	14-
MUSHROOM CAPPUCCINO, TARTUFATTA PANINI (V) SPICED PUMPKIN SOUP	460	sage and ricotta Canelloni (V)	640
	420	SOFT SHELL CRAB LAKSA	580
TEMPURA PRAWN RICE ROLL, SRIRACHA MAYO AND NUOC CHAM	720		500
PICKLED BEETROOT, WHIPPED GOATS CHEESE, LENTIL,	720		
PICKLED ONION AND MINT SALAD (V)	560	GRÍLL	
VIETNAMESE SWEET SHRIMP AND ROAST CHICKEN SALAD,	300	THE BLACKBIRD SEAFOOD PLATTER	
NUOC CHAM AND SESAME CRACKER	580	GRILLED TIGER PRAWNS, MACKEREL, OCTOPUS AND S	AIT
MOZZARELLA DI BUFALA, TOMATOES, PROSCIUTTO AND BASI	_	AND PEPPER SOFT SHELL CRAB WITH NUOC CHAM	1680
TWICE COOKED GRUYERE AND SPINACH SOUFFLE (V)	520	SALMON FILLET, ASPARAGUS AND	.000
GRILLED OCTOPUS, SMOKED POTATO PUREE,	5	GREEN GODDESS POTATO SALAD	890
CHORIZO PIPERADE	780	The Blackbird Burger, Mayura Station Wagyu,	0 30
SALAD OF GREEN BEANS, SPICY TOMATO DRESSING	•	HAVARTI CHEESE, JALAPEÑO MAYO AND	
AND CRISPY TOFU	460	THRICE-COOKED CHIPS	760
		SPICED LAMB CHOPS, POTATO MASALA, SPINACH AND	700
PİZZ4		TOMATO DAHL, BASMATI RICE AND PAPADUM	1480
Mozzarella di buffala, tomato and basil (V)	590	SRF WAGYU HANGER STEAK, MUSTARD AND TARRAGON	1400
ITALIAN SAUSAGE, FENNEL, TOMATOES,		DRESSED FINE BEANS, THRICE-COOKED CHIPS	
MOZZARELLA AND CHILI	680	AND BÉARNAISE SAUCE	1380
Mushrooms, guanciale, fontina,		CRYING TIGER SRF WAGYU FLATIRON WITH	1500
THYME AND TRUFFLE OIL	680	DELICIOUS FRIED RICE	1480
PROSCIUTTO, MOZZARELLA, MUSHROOMS AND TARTUFATA	690	BLACK ONYX CUBE ROLL, THRICE COOKED CHIPS,	1400
SPICY SALAMI, MOZZARELLA AND GREEN OLIVES	590	CREAMED SPINACH AND MARSALA JUS (400G)	3880
ITALIAN SAUSAGE, GUANCIALE, SPINACH,	_		_
EGG AND MOZZARELLA	640	40-0	
Mozzarella di Buffalo, Gorgonzola,	5.0	/iDES	
Fontina and Parmesan (V)	680	Fine beans with mustard, shallot	
DECCEDEC		AND TARRAGON VINAIGRETTE	240
DESSERTS MADE AND MADE AND	126	THRICE-COOKED CHIPS	240
MAPLE AND MACADAMIA NUT CHEESECAKE	420	A BIG GREEN SALAD	390
STICKY DATE PUDDING, CARAMEL SAUCE AND VANILLA SEED ICE CREAM	280	Thai or Basmati rice	80
	380	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.