



A/W EXECUTIVE LUNCH

All lunch sets are served with salad ,pickles, soup and dessert

PREMIUM DON – “ALL IN ONE”

Japanese Wagyu or Pork, glazed foie gras, sea urchin, caviar, onsen egg, topped with shaved truffles

Kurobuta - \$85 Joshu A3 - \$85 Kagoshima A5 - \$108

SIGNATURE TRUFFLE DON

Thinly sliced Japanese Wagyu beef in sweet base on rice with onsen egg, topped with shaved truffles

Joshu A3 - \$45 Hida A5 - \$138

CLASSIC FOIE GRAS BIFUTEKI DON

Japanese Wagyu beef steak & glazed foie gras on rice with onsen egg

\$45

PREMIUM SUKIYAKI SET

Hot -pot of Japanese Wagyu beef with seasonal Japanese vegetables

\$58

CURRY GYU DON

Japanese Wagyu beef steak on rice with Japanese curry & onsen egg

\$38

KUROBUTA KATSU CURRY

Panko breaded Japanese black pork loin on rice with onsen egg and Japanese curry

\$30

BUTA DON

Twice cooked Japanese black pork belly on rice with onsen egg

\$36

UNAJYU

Grilled eel marinated in kabayaki sauce and egg on rice

\$35

ADD ON

Chawanmushi	\$9	Sea Urchin	\$15
Glazed Foie Gras	\$15	Joshu A3	\$35
Seasonal Black Truffle	\$25	Kagoshima A5	\$50

Black Cow uses the finest produce rice from Hokkaido and sashimi grade eggs

Kindly inform our staff if you have any dietary restrictions

Prices Are Not Inclusive of 10% Service Charge and Statutory Government Goods and Service Tax