

BLACK COW

A Member of Black Carvery

Executive Set Lunch Menu

Comes with House salad | Seasonal pickle | Miso soup | Dessert of the Day



Signature Sukiyaki Don

“All in One “ - Thinly sliced meat, sukiyaki style served with sea urchin, glazed foie gras, caviar, onsen egg, topped with black truffle.

Kurobuta pork 98
A5 Wagyu beef 128

Truffle Don

Thinly sliced meat sukiyaki style served with onsen egg, topped with black truffle.

Kurobuta pork 58
A5 Wagyu beef 98



Hida Truffle Don

Thinly sliced A5 Hida-gyu beef sukiyaki style served with marinated raw egg yolk, topped with black truffle.

138

Kanto-style Sukiyaki * Vegetarian

Seasonal vegetables, fish hanpen, served with side of dipping raw egg.
Choice of steam rice or shirataki noodle

Kurobuta pork or Wagyu beef 88

Premium Don

The Original - Beef steak cut served with sea urchin, glazed foie gras, ikura, onsen egg, topped with black truffle.

Wagyu beef 98
A5 Wagyu beef 128
A5 Hida-gyu beef 188

Classic Foie Gras Bifuteki Don

Beef steak cut, glazed foie gras, nori served with onsen egg.

98

^{NEW} Gyumeshi Don

Thinly sliced Wagyu beef, tender onion simmered in sweet and and savoury broth

58

^{NEW} Nikujaga Don

Chunky beef stew, seasonal root vegetables, momen tofu, hanjuku egg.

48

^{NEW} Gyutan Don

Thin sliced ox tongue in black pepper sauce, onion and leek served with onsen egg.

48

^{NEW} Tanin Don

Wagyu beef loin katsu, silky onion and egg omelette.

68

^{NEW} Beefjyu

Wagyu beef slice, teriyaki butter, garlic chip.

68

Premium Unagi Don

Unagi kabayaki served with sea urchin, glazed foie gras, ikura, onsen egg, topped with black truffle.

98

Unajyu

Unagi kabayaki, nori, served with kinshi tamago.

48

Add Ons:

Glazed Foie Gras 23	Caviar 5g 38
Sea Urchin Market Price	Ikura 18
Japanese Egg 5	Rice 5
Black Truffle Market Price	Pickles 6

All prices stated in Singapore Dollars and are subject to prevailing government goods and services tax

