

Food

Please note our dishes are served as ready-to-serve.
To ensure no one is waiting, we recommend ordering dishes to share.



BOUGIE BITES

Fried Chicken with Caviar | 98

Crispy fried buttermilk chicken breast (6 pc), topped with crème fraîche, chives & 30g Baeri Kaviari Caviar (contains egg)

Kaviari Kristal Caviar (30g) | 168

Rich & complex in flavour, served with crème fraîche & blinis

Billecart-Salmon Brut Reserve | 248
Remi Couvreur Brut NV | 138



Le Noir Signature Sliders

Chickpea & Beetroot Sliders (V) | 24

Chickpea & beetroot patties layered with green tahini, freshly grated beetroot, mint & beetroot leaves (contains nuts)

Tokyo Beef Sliders | 26

House-made beef patties, Japanese mayonnaise, & wasabi ketchup (contains egg)

Slow-Roasted Pulled Pork Sliders | 26

Topped with spring onions, coriander & smoky barbecue sauce; served with pickled cucumbers (contains soy & sesame seeds)

Add Shoestring Fries | +10

Nibbles

Olives (VG/GF) | 10

10g of Sicilian olives

Rosemary Roasted Cashew Nuts (V/GF) | 10

In-house roasted cashew nuts infused with fresh rosemary, cayenne pepper & maple syrup

Beef Jerky (GF) | 14

Air-dried grass-fed beef marinated in red wine & spices

Shoestring Fries (VG/GF) | 12

With ketchup or chilli sauce

Smalls

Glazed Chicken Wings | 23

Oven-roasted wings marinated in a house-made lemongrass, red pepper & soy honey glaze

Truffle Shoestring Fries (V/GF) | 16

with grated Truffado cheese, truffle oil & served with gourmet truffle mayonnaise (contains egg)
Extra truffle mayonnaise | +2

K-pop Chicken Bites | 20

Tossed in a Korean-style sauce & topped with sesame seed sprinkles (contains sesame seeds)

Baked Camembert Cheese (V) | 24

Rich, creamy, gooey; served with chilli flakes, honey & toasted baguette slices

Wok Kissed Thai Pork & Lemongrass Meatballs | 16

Served with sweet Thai chilli sauce

Bowls & Skewers

Argentinian Grass-Fed Beef Skewers (GF) | 34

dressed with chimichurri sauce (3pc), served with vine leaf tomatoes & shoestring fries

Soba Noodles With Tuna Tataki | 28

Cold soba noodles, tuna tataki, organic Dutch carrots, wasabi, pickled ginger, topped with chilli nut crunch in a lightly infused mirin & lime dressing (contains soy & nuts)

Mediterranean Quinoa Bowl (GF) | 28

Tossed with sun dried tomatoes, Japanese cucumber, crumbled feta, Kalamata olives, red onion, roasted chickpeas & toasted pine nuts, finished with fresh herbs & vinaigrette dressing (contains nuts)
(VG option available)

Please be aware that cross-contact may occur during preparation
Detailed allergen menu available on request.

*Prices subject to GST & Service Charge

Penne alla Vodka (V) | 26

Creamy tomato sauce made with organic Italian passata, onions, garlic, chilli flakes, & a splash of vodka, finished with cream

Yakitori Chicken Skewers | 28

Grilled chicken skewers (3pc) glazed in a savoury-sweet reduction served with a rice vinegar dressing & Japanese cucumber salad

Add Steamed Rice | +5

(contains soy & sesame seeds)

Trio of Sausages | 30

Italian salsiccia, smoked Kurobuta & farmhouse herb pork sausages, served with a Laugen pretzel bun & onion marmalade



Sweet Endings

Creamy Coconut Ice Cream (GF) | 16

Served with a rich miso caramel sauce

Chocolate Mousse (GF) | 14

A decadently rich mousse, made with 75% Madagascar chocolate

Cake of the Day | 10

With a scoop of vanilla ice cream | +8