



# TO START WITH...

EDAMAME SEA SALT	645	CHICKEN AND CHIVES GYOZA	725
PICOSO EDAMAME	675	CRISPY CHICKEN KARAGE	725
PAPA ALA SWAN	645	GRILLED CHICKEN WINGS	725
PULL ME APART	645	PERUVIAN SPICED CHICKEN	725
SPICED TOFU	645	CHICKEN VERDE	725
VEGETABLE TEMPURA	645	ROCK SHRIMP TEMPURA	845
SHISO TEMPURA	645	AJO GAMBA	845
TENDERSTEM BROCCOLI	645	PRAWN TEMPURA	845
MUSHROOM CASSEROL	675	LOBSTER AND PRAWN ROLL	895
POTATO TRUFFLADAS	725	LOMO COMINO	895
EDAMAME AND ASPARAGUS GYOZA	685	LOMO COOCHERA	895
GUACAMOLE	1125	LOMO-CAUSA NIKKEI	895
		PORK BELLY YAKIBUTA	895

# SALADS

SWAN SONG	745
BURRATA BACHICHE	775
GOMA SALAD	745
ROBATA AVOCADO SALAD	775

# SOUP

SQUASH COURGETTE CONSOMME	525
MISO SHIRO	525
MUSHROOM CAPPUCINO	525

# CEVICHE & TIRADITO

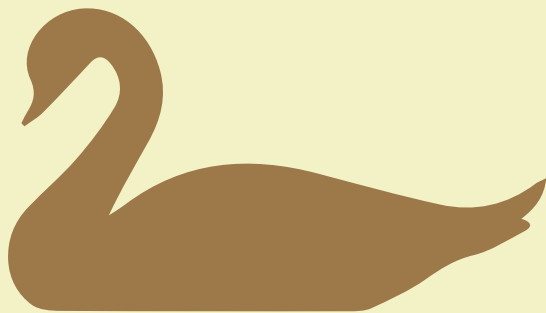
MANGO CEVICHE	845
AVOCADO & ARTICHOKE CEVICHE	845
HAMACHI CEVICHE	1095
CAUSA CEVICHE	895
CAUSA EL PESCAR CEVICHE	1095
BEETROOT TIRADITO	845
WATERMELON CARPACCIO	845
YELLOWTAIL NIKKEI	1095
HOKAIDO CARPACCIO	1095

# ROBATAYAKI

FOREST MUSHROOM	710
PERUVIAN ASPARAGUS	710
POLLO HAUNCAINA	775
PRAWN ROBATA	885
GOCHUJANG PORK RIBS	895
CHIMICHURI SEABASS	1495
CHICKEN TROPICAL SOUR	775
BLACK COD YAKITORI	1495
ROBATA SALMON	1295

# SUSHI

TIGER TEAR MAKI	835
SPICY AVOCADO MAKI	895
ASPARAGUS TEMPURA MAKI	895
BLACK MANGO MAKI	895
TEMPURA EDAMAME MAKI	895
SPICY SALMON MAKI	975
CRISPY PRAWN TEMPURA MAKI	975
MUGURO MAKI	975
BURNT SCALLOP MAKI	1125
YELLOWTAIL MAKI	1025
SASHIMI Salmon, Tuna, Yellowtail) 6 SLICES	1495
NIGRI (Salmon, Tuna, Yellowtail) 6 SLICES	1495



# WOOD FIRED PIZZAS

MARGHERITA ●	995	POLLO ARROSTO AGLIO OLIO ● ● ●	1195
Tomato, Mozzarella, Basil		Smoked Chicken, Black Garlic, Kalamata Olives	
SWAN 'THE ORIGINAL' ● ● ●	1195	GAMBERI E FUNGHI ≈	1195
Sundried Tomato, Basil Pesto, Roasted Garlic, Goat Cheese		Wild Mushrooms, Burnt Garlic Shrimps, Arugula	
TRE FORMAGGI ●	1195	PEPPERONI OVERLOADED ● ● ●	1395
Mozzarella, Parmesan, Goat Cheese		Pepperoni, Chilli Oil	
FORESTIERA ● ● ●	1195	DIAVOLA ALLA CHORIZO ● ● ●	1395
Exotic Vegetables, Basil Pesto		Spanish Chorizo, Jalepeno, Parmesano-regano	
PIZZA DEL DUCA ●	1195	LOMO NAPOLETANA ●	1495
Stuffed Brioche, Stracciatella , Aquapazza		Anti-Cuchera, Shredded Lamb Shank, Cheese Sauce	

# PASTA

CONCHIGLIE LOMBARDY ●	795	PESCAR EL TORTELINI ≈ ●	1255
Homemade Shell pasta, Verde-Pesto, Truffle		Basil seafood tortellini, EVOO, dry white wine	
PESTO GNOCCHI GRATINA ● ● ●	775/875	FETTUCCINI ALLA NAPOLITANA CON POLPETTE ●	845
Homemade Gnocchi, pesto, mozzerlla, parmesan, basil		Ribbon pasta, pomodoro, minced Chicken balls	
LOCHE & PIMENTOS RAVIOLI WITH PORCHINI DUST ●	845	LAMB LASAGNA ●	895
Spinach Ravioli, Parmesan Crisp,Sundried Tomatoes		Homemade Lasagna, Lamb Mince, shallots, Cheese	
ORO ALA RIGATONI ●	4250	PAPPADELLE WITH PARMA HAM, ●	945
Parmigiano-Reggiano, Truffle-Edamame Mousse, 24 Karrot Gold		SAGE & SUMMER SQUASH	
		Pappardelle with Parma Ham, Sage & Summer Squash	
CACIO E PEPE ● ● ●	975	SPAGHETTI ALFREDO CON POLLO ● ● ●	895
Parmesan Wheel cheese pasta		Chicken, Mushroom, Parmesan crisp	
PASTA ALA VODKA ●	975	COD-ORO RIGATONI ●	5255
Choice Of Pasta, Arrabbiata Sauce, Vodka Flambe		Sous-vide Cod, English Cheddar, Truffle, Caviar, 24 Karrot Gold	

# RISOTTO

SPICY TOMATO, BURRATA CHEESE ●	795
Tomato, Fresh Burrata, pesto	
EL HONGO ● ● ●	825
Wild Mushroom, Arborio Rice, Black Rice Cracker	
QUINOTTO EH HONGO ●	895
Quinoa, Aji Amario Chilly Paste, Parmesan	
GRILL STUFFED MOREL ● ● ●	925
Polenta Stuffed Morels, barley Cream, Truffle Oil	

# SIGNATURE LARGE PLATES

EGGPLANT PARMIGIANA ●	895
Rich tomato sauce, Mozzarella, parmesan, Burrata Salad	
THE PEA-NUT UDON ●	925
Udon noodles, peanut butter, Pea-Edamame Mash	
GRILLED CORNFED CHICKEN BREAST ●	985
Pea Potato mash, Roasted roots, Thyme sauce	
ARROZ CON LOMO NIKKEI ●	1025
Cremoso, boneless lamb shank, asparagus tempura, hauncaina	
AUSTRALIAN LAMB CHOP ●	1495
Australian Lamb Chop, Anti-cuchoo, Quinotto	
SECO NORTENO ●	1495
Slow Cooked Lamb Shank, Coriander, Chaufa Rice	
SEAFOOD THERMIDOR ●	1495
Lobster, Salmon, Quatro Formagie Sauce, Eggysolk Brandy	
GRILLED NORWEGIAN SALMON ●	1445
Miso Barley, Charred peruvian Asparagus, Yuzu-habenaro sauce	
NAGASAKI SEABASS ●	1445
Seabass, seafood bisque, fried crab juliennes, Yakimeshi Rice	
YUZU MISO BLACK COD ●	1650
Black Cod, Yuzu Miso Sauce, Black Cracker	
CONFIT PORK BELLY ●	1095
Cauliflower puree, Sweet potato chips, plum sauce, orange candy	

# MEAL IN A BOWL


CHOOSE YOUR SAUCE		CHOOSE YOUR PROTEIN	
MABO DOFU GRAVY	375	SILKEN TOFU	125
GREEN CURRY GRAVY	375	COTTAGE CHEESE	125
RED CURRY GRAVY	375	EXOTIC VEGETABLES	125
SALTADO GRAVY	375	WILD MUSHROOM	195
HIBACHI GRAVY	375	CAGE FREE EGGS	195
BARBEQUE GRAVY	375	CHICKEN THIGH	225
BLACK BEAN GRAVY	375	CHICKEN BREAST	225
CURRY-MUSTARD GRAVY	375	LAMB LOIN	295
COCONUT CURRY	375	STICKY BACON	295
		PRAWNS	225
CHOOSE YOUR STAPLES			
JASMINE RICE	275	CHAUFA	275
YAKEMESHI RICE	275	AMAZONIA SAFFRON RICE	275
BURNT GARLIC FRIED RICE	275	SOBA NOODLES	275
UDON NOODLES	275	RICE VERDE	275
CHAUFA DE QUINOA	275		


CHOOSE YOUR SIDES (ANY ONE)  
PERUVIAN KIMCHI | TRUFFLE MASH POTATO  
PICKELD VEGIES | BABY POTATOES


# DESSERT


TIRAMISU ● ● ●	795	TRES LECHES ●	675
TIA-MARIA ●	675		
HOT APPLE CRUNCH ●	765		
CACAO PEBBLE ● ● ●	525		
GLUTEN-FREE PANCAKES ●	795		
FRENCH TOAST ●	760		
CHOCOLATE HAZELNUT FONDANT	660		
SWAN - UNSUNG OPERA ●	675		
SWAN IN A BOWL ●	1595		
SWAN ON THE TABLE ●	2295		


SORBETS	PASSION FRUIT	540
	RASPBERRY SORBET	475
	YUZU HONEY	440
HOME-MADE ICE-CREAMS	AVOCADO	440
	COCO-NIB & COFFEE	440
	TENDER COCONUT	475
GRANITAS	THE CITRIC PULP	540
	DRAGONFRUIT	540


 UNDER THE SEA


 GLUTEN FREE

 CONTAINS EGG

 NON-VEGETARIAN

 VEGETARIAN

 IT'S HOT

 RECOMMENDED

PLEASE LET US KNOW IF YOU HAVE ANY ALLERGIES, DIETARY RESTRICTIONS OR REQUIRE ANY INFORMATION ABOUT THE DISHES.

PRICES ARE IN INDIAN RUPEES EXCLUSIVE OF APPLICABLE GOVT. TAXES. WE LEVY A 10% SERVICE CHARGE.