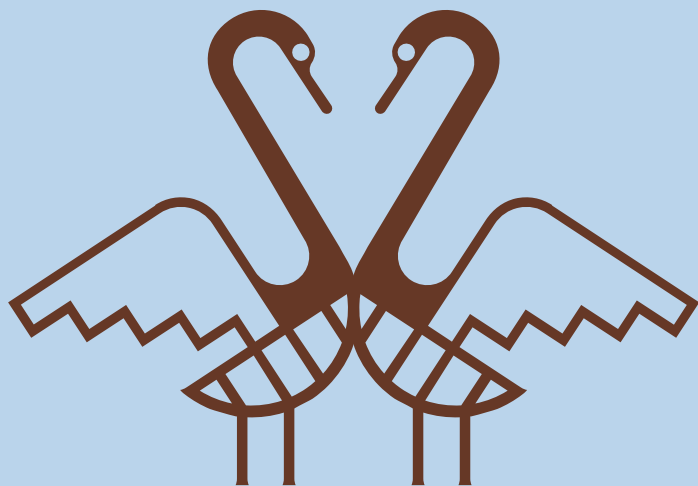


CYGNET



Private Dining



From boardroom bigwigs to birthday bon vivants,
power lunches to power plays, flirty soirées,
fashion nights and a little cheeky charm on a weekday
- Cygnet's here for it.

**Cue the steak, shake the martinis, and let the good
times roll from noon to moon. Whether you're all about
black-tie or just keen to clink 'til the bar blinks twice,
we know how to serve a scene.**

**Trust our team - they're pros at setting the tone, fine-
tuning the flair and delivering delicious theatre with
every event.**

Give us the nod, and we'll put on the show.

The Cygnet Team

Signature Spaces

VENUES	LAYOUT	FOOD	PAX
Committee Room 1	Seated	Dining	14
Committee Room 1 & 2	Seated	Dining	28
Bowie Room	Seated	Dining	12
Cygnnet Suzie	Seated	Dining	12
Cygnnet by Sean Connolly	Seated	Dining	132





Main Dining Room

Seated

84

Go big, go bold – go exclusive. Cygnet’s main dining room is yours to take over, with options for lush table settings, decadent menus, and a buzz that builds as the night unfolds. Perfect for grand dinners, glamorous celebrations, and moments that deserve a little extra dazzle.



Committee Room

Seated

28

Whether it's a birthday celebration, a buttoned-up boardroom affair, or something deliciously in between, this lush, private space delivers. Just a whisper away from the kitchen's hum, it's where exclusivity meets energy – perfect for those who are looking to stay close to the action. And for those who like their gatherings a little grander.



Suzie Room

Seated

14

An intimate private dining room for unforgettable gatherings. Seating up to 14 and centered around a sleek Lazy Susan, Suzie provides the perfect stage for shared plates, whispered toasts, and a little spin (literally) of indulgence. Ideal for those who like their privacy served with style.



Bowie Room

Seated

14

Boardroom by day, bubbles by night. Seating 14 with a slick screen for presentations (or a cheeky slideshow), Bowie does business and pleasure with equal measure. Whether it's a power meeting or a private celebration, this versatile space keep things sharp – with just a hint of swagger.



Cygnet Bar

Standing

60

Manhattan soul, Singapore edge. Think smooth curves, leather finishes, and lighting that flatters everyone. With bold cocktails, a savvy wine list, and just the right hint of mischief – you'll want to settle in and stay awhile. Or longer.

Shared Set Menu

\$148 per person (min 8 to dine)

Big flavours are better when passed around. At Cygnet, our shared set menu brings the table together with generous plates and bold bites. It's the kind of dining made for clinking glasses, stealing the last mouthful, and savouring every moment.

To Start

Signature Milk Loaf, Butter

Entrée

Seafood Platter

Oysters, prawns, lobster roll

Feta, Watermelon, Tomato, Pomegranate, Chardonnay Vinegar

Charcoal Squid

Pistachio, small leaves

Main

T-Bone

Black Angus, USDA Prime, Linz, US

Pork Tomahawk

Mangalica, HU

Dessert

Crème Caramel

Chantilly cream

New York Cheesecake

Raspberry, lime

Sides

Charred Broccolini

Anchovy dressing

Heirloom Tomatoes

Extra virgin olive oil, sea salt





3 Course Set Menu

\$158 per person (min 8 to dine)

Three courses, all class. From starters that set the tone to mains worth lingering over, and desserts that know how to leave a lasting impression, this is Cygnet-style dining at its most polished. Ideal for long lunches, elegant evenings, and everything in between.

To Start

Signature Milk Loaf, Butter

Entrée

Seafood Platter
Oysters, prawns, lobster roll

Feta, Watermelon, Tomato, Pomegranate, Chardonnay Vinegar

Charcoal Squid
Pistachio, small leaves

Main (Choice of 1)

Ricotta Gnocchi
Orgy of mushrooms

Iberico Tenderloin
Sauce Jacqueline, redcurrant raspberry jam

Grilled Lamb Eye Loin
Mint pea cream, grilled peas

Wagyu Ribeye

Dessert (Choice of 1)

Crème Caramel
Chantilly Cream

Strawberry Romanoff
Brandy, yogurt gelato, strawberry consomme

4 Course Set Menu

\$188 per person (min 8 to dine)

A little more indulgence, a lot more to savour. Our four-course set menu takes you on a journey, from the first bite to a sweet finale with seasonal flavours, thoughtful touches – and that signature Cygnet flair. Most suited for those who believe more is more (and we agree!).

To Start

Signature Milk Loaf, Butter

Caviar (50 grams)

Entrée (Choice of 1)

Seafood Platter

Oysters, prawns, lobster roll

Feta, Watermelon, Tomato, Pomegranate, Chardonnay Vinegar

Charcoal Squid

Pistachio, small leaves

Main (Choice of 1)

Ribeye Wagyu

Iberico Tenderloin

Sauce Jacqueline, redcurrant raspberry jus

Grilled Lamb Eye Loin

Mint pea cream, grilled peas

BM Tenderloin

Black Cod

Leek & clam chowder

Dessert

Crème Caramel

Chantilly cream

Strawberry Romanoff

*Brandy, yogurt gelato, strawberry
consomme*

Chocolate Fondant

*Maraschina cherries, vanilla bean
gelato*



Stay A While

QT Singapore is your palace for reinvention, with opulence in residence between worlds old and new. So, go boldly into a new vision set against the tropical metropolis.

The ceiling height alone calls for elevation. Settle into the sublime and discover a grand world within, rain shower and Dyson hair dryer included.

A crisp nod to the building's neo-classical roots, sparkling with designer contrasts and brimming with natural beauty: all rich wood and earth tones, bevelled edges, onyx and velvet. A timeless space to simply spend time in, home to wallpaper palms and a bed so plush it makes clouds seem solid.



CYGNET



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