



Birds Of A Feather
takes inspiration from Chengdu,
evoking the greenery and its laid
back lifestyle, as well as its easy
co-mingling of modern-and-
historical, East-and-West.

We serve a contemporary
Western cuisine with
pronounced Sichuan influence.

Our decor is a sophisticated
ensemble of Nature and high
styling; together creating a place
of calm and conviviality for
people to relax and 'roost'



@BirdsOfAFeatherSG

Beginning

 Find The Chicken In the Chillis	17
Chicken Popcorn, Cashew Nuts, Wok-Fried Sichuan Style	
BBQ French Quail	23
House Spice, Corn, Endives, Pineapple Salad	
House Cured Duck Breast Bruschetta	21
21 Days Cured Magret Duck Breast, Pistachio Soil, Fig, Blackberry Marmalade	
Crispy Gyoza with Truffle Vinaigrette	19
Birds Avocado & Crab Bruschetta	18
Crab Tartare, Caviar, Brioche, Sichuan Avocado Guacamole	
Double Cooked Pork Belly	22
Grilled Octopus, Fregola, Chestnut Garlic Shoot, Fried Onion Mousseline	
 Bird's Skewer	21
White Soup, Asparagus, Smoked Duck Breast, Quail Egg, Tiger Prawn, Aburaage Tofu, Black Fungus, Celtus, Konnyaku Shiro & Octopus Leg	
 Yu Xiang Eggplant	16
Japanese Eggplant, Buffalo Mozzarella, Yu Xiang Sauce	
 Fried Japanese Purple Sweet Potatoes	9
House spice, Sour Cream Dip	

 Vegetarian  Spicy

Ongoing

-  **Sichuan Maine Lobster** 42
Lobster Tail, Tiger Prawn, Spicy Broth, Asparagus,
White Fungus, White Bean & Chorizo
-  **Hot & Sour Chazuke** 30
Barramundi, Mache, Baby Fennel, Squid,
Classic Sichuan Sour Vegetable Fish Broth, Japanese Rice
- Oxtail Soup** 28
Braised Daikon, Bamboo Fungus, Cordyceps Flower,
White Bean, House Dipping Sauce
-  **Oriental Bolognese** 25
Capellini Pasta, Oriental Pork Ragout, Sakura Ebi,
Egg Confit, A Hint of Spiciness
-  **Two Way Braised Tofu** 25
Mapo Style, Wagyu Sliced Beef
+ Add On Wagyu Sliced Beef 50g (\$12)
- Old Timer Bird's Burger** 38
Juicy Beef Patty, Pan Seared Foie Gras,
Sweet Vinegar Sauce, Greens
-  **Spicy Good Slime Shine** 25
Chinese Yam Noodle in Sichuan Hot & Spicy Way
+ Grilled Tiger Prawn (\$12)
-  **Bird's Garden** 23
Grilled Seasonal Vegetables, Pistachio Soil,
Root Vegetable Puree
+ Pan Seared Foie Gras (\$15)
-  **Burratine & Quinoa Salad** 24
Asparagus, Mache Salad, Blackberry, Pine Nuts,
White Fungus, Pomegranate & Oriental Dressing
-  **Truffle Orecchiette Alfredo** 35
Tea Tree Mushroom, Baby Arugula, Egg Confit
+ Shaved Truffle 5g (seasonal price)

 Vegetarian  Spicy

Apportion

Whole Wild Caught John Dory (800g - 1kg) 120

Charcoal Grilled, Burnt Chilies, Vine Pepper Beurre Blanc,
Charred Baby Leek, Fried Capers, Broccolini & Baby Courgette
(Serves 2 to 3)
(Pre-Order Recommended)

Homestyle Braised Pork Belly 58

Fried Kale, Fragrant Mushroom Garlic Rice,
Egg Confit & Shaved Black Truffle
(Serves 2 to 3)
+ Shaved Truffle 5g (Seasonal Price)

Steak Market

Baby Leek, Parsnip, Rutabaga, Baby Carrot, Bone Marrow,
Smoked Salt, Lemon Brûlée & Sichuan Pepper Salt
+ Pan Seared Foie Gras (\$15)
+ Shaved Truffle 5g (Seasonal Price)

Wagyu Striploin MBS 6/7	300g	\$88
28 Days Dried Aged Angus OP Ribs	1kg +/-	\$20/100G
42 Days	1kg +/-	\$25/100G
35 Days Dried Aged Wagyu MBS 4/5 OP Ribs	1kg +/-	\$35/100G

Finale

Ice 2 Baby - Classic Ice Jelly	15
Variety of Fruits, Osmanthus, Pistachio & Red Sugar Caramel	
Jasmine Tea Mousse	14
Mango Curd, White Fungus, Dried Mandarin Skin Sponge, Mango Coulis, Caramelised Walnut	
Glutinous Rice Cake Rock	15
Red Sugar Caramel, Sesame Parfait, Soy Bean Powder, Chocolate Branches, Rice Cracker	
Basque Burnt Cheesecake	12
With Yuzu Marmalade	
Le Royale Chocolate Mousse Cake	12
Grand Cru Dark Chocolate Mousse, Hazelnut Almond Feullitine, Almond Meringue Biscuit, Chocolate Genoise, Berries Coulis	