



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



Sharing Menu For Two

\$128 per pair

Beginning

Birds Avocado & Crab Bruschetta

Crab Tartare, Caviar, Brioche, Sichuan Guacamole

Yu Xiang Eggplant

Japanese Eggplant, Buffalo Mozzarella, Yu Xiang Sauce

Ongoing

Spicy Good Slime Shine

Chinese Yam Noodle in Sichuan Hot & Spicy Way

+Grilled Tiger Prawn \$12

Or

Sichuan Maine Lobster +\$15

Lobster Tail, Tiger Prawn, Spicy Broth, Asparagus, White Bean & Chorizo

Apportion

Homestyle Braised Pork Belly

Fragrant Mushroom Rice, Egg Confit, Shaved Black Truffle

Or

Wagyu Striploin MBS 6/7 +\$25

300g of Australian Wagyu served with Bone Marrow, Roots Vegetables,
Smoke Salt & Sichuan Pepper Salt

Finale

Ice 2 Baby - Classic Ice Jelly

Variety of Fruits, Osmanthus, Pistachio & Red Sugar Caramel

Or

Glutinous Rice Cake Rock

Red Sugar Caramel, Sesame Parfait, Soy Bean Powder

All prices are subjected to prevailing government tax and service charge

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
+ Chinese Yam Noodle (\$5)
-  **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,
Lemon Brûlée, Smoked Salt & 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, Peanut	
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	

The Early Bird Happy Hour 12-7pm

Red

Java Rouge, France

10/gls | 50/btl

Château Haut Grelot Bordeaux Rouge, France

12/gls | 60/btl

White

Java Blanc, France

10/gls | 50/btl

Stone Bay Mountain Sauvignon Blanc, New Zealand

12/gls | 60/btl

Sparkling

Scavi & Ray, Prosecco Spumante, Italy

10/gls | 50/btl

Beer

Draft Brewerkz, Golden Ale, Singapore Full Pint

10

Straight Up Drinks

Step 1: Choose your Base: Gin, Vodka, Tequila, Whisky, Rum

15

Step 2: Choose your Mixer: Tonic, Coke, Soda, Ginger Beer

Beer

Little Creatures, Pale Ale, Australia

330ml

13

Draft Brewerkz, Golden Ale, Singapore

1/2 Pint

10

Draft Brewerkz, Golden Ale, Singapore

Full Pint

15

By The Glass (150ml)

White Wine

Java Blanc 13|68

Colombard-Sauvignon Blanc, Ugni-Blanc - **France**

Stone Bay 15|78

Sauvignon Blanc - **Marlborough, New Zealand**

Oxford Landing 14|68

Chardonnay - **South Australia**

Red Wine

Java Rouge 13|68

Merlot, Cabernet Franc, Syrah - **France**

Château Haut Grelot 15|78

Merlot, Cabernet Sauvignon - **Bordeaux, France**

Oxford Landing 14|68

Shiraz - **South Australia**

Sparkling

Scavi & Ray Spumante Brut 14|68

Glera - **Prosecco, Italy**

Champagne

Prince Laurent Brut N.V. 18|88

Chardonnay, Pinot Noir - **Champagne, France**

Rosé

Bodegas Tarón Rosado 14|68

Grenache, Viura - **Rioja Alta, Spain**

Sweet Wine (60ml)

Domaine Chiroulet Vent d'Hiver 10|75

Petit Manseng - **Côtes de Gascogne, France**

Cocktails

Bái Jiǔ 中国风

One Night in Chengdu 'MouTai', gin, yuzu, peppermint, lemon	49
Tian Mi Mi 'MouTai', gin, peach, orange, lychee, passionfruit	49
Lucky Red 'Hong Hua Lang' Aperol, watermelon, soda	32

Sour

Bird's Gimlet gin, lime, rose	20
Mexican Geisha tequila, kyoho, yuzu, lime	23

Spirit Forward

Smokey Martini gin, Ardberg 10, vermouth, bitter	28
Negroni Grapefruit gin, Campari, vermouth, grapefruit	28
Negroni Pineapple Plantation pineapple rum, Campari, vermouth	28
Remember Me rye whisky, vermouth, bitters	25

Refreshing

Happy Planet Midori, pineapple, peach, milk	25
How Is It? whiskey, yuzu, lime	22
Roman Holiday vodka, apple, mint	23
Osmanthus Tequila Sour tequila, osmanthus, passionfruit, lime	23

Sweet & Fruity

Single & Available vodka, green apple, cucumber, lime, mint	25
Someone Like You gin, white wine, cucumber, peach, lime	23
Sweet Spot gin, grapefruit, cranberry, elderflower, tonic	23
Rain Will Stop gin, lychee, cacao white, yuzu, tonic	23

Bitter

Aperol Spritz Aperol, Prosecco	25
Stand By Me gin, fernet, raspberry, pineapple, lime	22
Espresso Martini spiced rum, coffee liqueur, espresso	25

Spicy

Dark & Stormy spiced rum, ginger beer	20
Bird's Bloody Mary pickled pepper vodka, tomato juice, spice	23

Warm Cocktail

Yuzu Tea vodka, yuzu jam, lemon	20
Earl Grey Milk Tea cognac, Bailey's, earl grey	23

Low Alcohol

Bird's Rebutito sherry, yuzu, peach, sparkling water	18
Malibu Dessert Malibu rum, pineapple juice, mango, cream	20

Mojito

(Choice of cocktail or mocktail)

23/16

Classic Lime
Passionfruit Mango
Yuzu
Lychee
Strawberry

Mocktail

Cinderella | passionfruit, cucumber, sparkling 16

When I Meet You in the Summer | cranberry, yuzu, tonic 16

Gunner | ginger beer, angostura bitters *(contains little abv)* 16

Juice & Smoothies

Green Power Juice 15
apple, pineapple, cucumber, celery

Angry Bird Smoothie 15
berries, orange, yogurt

Super Healthy Smoothie 15
avocado, banana, orange, yogurt

Tea & Coffee

Acqua Panna Still 1ℓ	8.5
San Pellegrino Sparkling 1ℓ	8.5
Birds Special Fruit Tea (Yuzu, Grapefruit, Lime)	12
Ice Lemon Tea	9
Bamboo Tea (Zhú Yè Qīng)	8
Jasmine Mao Fong (Huā Máo Fēng)	8
Matcha Latte	8
Earl Grey	8
English Breakfast	8
Green Tea with Jasmine	8
Lemon and Ginger	8
Organic Chamomile	8
Iced Caramel Coffee Cubes Latte	9
Iced Coconut Milk Latte	8
Espresso	5
Americano	6
Piccolo	5.5
Small Macchiato	5.5
Flat White	6
Cappuccino	6
Latte	7
Mocha	7