



Bird 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'



@BirdsAFeatherSG

# Chef's Menu

## GOLDEN SUN BIRD MENU, REDEFINING SICHUAN

Welcome to our first ever tasting menu Golden Sun Bird, Redefining Sichuan, is an intentional exploration of beloved Sichuan flavour profiles. Designed as a gastronomic fostering told through the lens of our contemporary take on the ancient art of Sichuan, the menu promises a culinary awakening every carefully curated step of the way. To enjoy Redefining Sichuan to the full, we encourage you to indulge in our thoughtfully selected wine and cocktail pairing. Because, life is short, make it full.

### It Begins With

Homemade pickled vegetable focaccia with Sichuan compound butter

### Bird's Snack

An awe-inspiring surprise

### Octopus Carpaccio

Saffron mung bean jelly, Sichuan mustard dressing

### 'Yu Xiang' Carabinero Prawn

Classic Sichuan "fish fragrant" sauce, dehydrated charcoal sponge

### Sichuan Fish Stew

Barramundi, sea cucumber, watercress, fennel ribbon, pearl couscous

### Wagyu Striploin MBS 4

Indulge in MBS 9 Wagyu + \$25

Spiced butternut squash purée, brussels sprouts, eryngii mushroom, Sichuan pepper salt

### Mandarin

Mandarin ice, citrus baba, freeze dried mandarin segment, Chantilly cream, pink peppercorn

With pleasure by Chef Eugene Lee

Chef's Menu **89** | Pairing **60**

GST and service charge applies



## Small Plates

<b>Crispy Gyoza with Truffle Soy Vinaigrette</b>	<b>16</b>
<b>Baby Octopus</b>	<b>18</b>
<b>Pig Ear Mosaic</b>	<b>18</b>
<b>Find The Chicken In the Chillis</b>	<b>16</b>
<b>Baked Eggplant with Fried Mantou</b>	<b>14</b>
<b>Fried Potato and Japanese Sweet Potato</b>	<b>8</b>
<b>Fortune Mini Hotpot</b>	<b>20</b>
Assorted vegetables, lotus roots, golden mushroom auliflower, prawns, quail eggs, chicken, glass noodles	

## Dessert

<b>Seasalt Caramel Cheesecake</b>	<b>11</b>
<b>Chocolate Cake</b>	<b>12</b>
<b>GWC Coffee Dessert</b>	<b>15</b>
<b>Glutinous Rice Cake</b>	<b>12</b>

## Mains

<b>Bird's Secret Garden</b>	20
Charcoal grilled assorted vegetables	
<b>Green Fairies</b>	16
Kale, baby spinach, asparagus, frisée, cucumber, parmesan cheese	
<b>Spicy/ Non-Spicy Good Slime Shine</b>	24
Chinese yam noodle, Sichuan Hot & spicy way Hokkaido scallop (+16)	
<b>Bird's Signature Burger</b>	35
Charcoal grilled beef patty, foie gras, fried potato caramelised onion, lettuce, chilli soy tapenade, greens	
<b>Hot &amp; Sour Chazuke</b>	28
Barramundi, Japanese rice, pickled mustard, green broth	
<b>Spicy/ Non-Spicy Oriental Bolognese</b>	22
Angel hair pasta, pork ragout, onsen tamago, wilted kale, sakura ebi	
<b>Sichuan Oxtail Soup</b>	24
White broth, daikon, house dipping sauce	
<b>Wagyu Striploin</b>	58
Seared MBS 4/5, stir fried tea tree mushroom	
<b>Truffle Alfredo Orecchiette</b>	35
Truffle mushroom salsa, asparagus, orecchiette pasta	
<b>Braised Tofu Sichuan Way with Beef</b>	19
Our rendition of Mapo tofu rice	
<b>Hong Shao Short Ribs</b>	38
Sichuan style braised beef short ribs, steam spicy & sour potato noodle	
<b>The Forbidden Risotto</b>	35
Healthy black rice, Hokkaido scallop, inure, baby bak choy	
<b>Sweating Mussels</b>	29
Blue mussels, Sichuan spicy & sour nage, Chinese yam noodle	
<b>'Xiang Su' Duck</b>	33
Seared braised duck breast, leg confit, Sichuan pickled vegetables, roasted potato puree	

## Tea & Coffee

Acqua Panna Still 1Litre	8.5
San Pellegrino Sparkling.1Litre	8.5
Birds Special Fruit Tea	12
Ice Lemon Tea	9
Bamboo Tea	8
Jasmine Mao Fong	8
Earl Grey	8
English Breakfast	8
Green Tea with Jasmine	8
Lemon and Ginger	8
Organic Chamomile	8
Ice Caramel Coffee Cubes Latte	8
Espresso	5
Americano	6
Long Black	6
Piccolo	5.5
Small Macchiato	5.5
Flat White	6
Cappuccino	6
Latte	7
Mocha	7
Matcha Latte	8

## Juice & Smoothies

<b>Green Power Juice</b>	15
Apple, pineapple, lemon cucumber, celery	
<b>Angry Bird Smoothie</b>	15
Strawberries, lemon, vanilla yogurt	
<b>Blueberry Muffin Smoothie</b>	15
Blueberry, oat, banana	
<b>Super Healthy Smoothie</b>	15
Avocado, banana, orange	

## The Early Bird Happy Hour 12-7pm

Red Wine, Java Rouge, France	10/gls   50/btl
White Wine, Java Blanc, France	10/gls   50/btl
Cava, Gran Castillo, Cava Brut, Spain	10/gls   50/btl
Beer, Little Creatures Pale Ale, Australia	13/btl   3rd free
Draft Brewerkz, Golden Ale 1/2 pint	10
Draft Brewerkz, Golden Ale full pint	15

## Spirits

### WHISKEY

Macallan 12 years	28
Macallan 15 years	32
Macallan 18 years	40
Laphroaig 10 years	22
Lagauvulin 16 years	24
Michter's Bourbon	25
Russell's 10 years	25
Yamazaki 12 years	40
Chita	22
Hakushu 12 years	40

### GIN

Hendrick's	24   260
Monkey 47	26   230
Roku	24
The Botanist	23

### VODKA

Grey Goose	18   220
Belvedere	22
Reyka	22

### TEQUILA

Milagro	20   220
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# Cocktails

<b>Smoky Martini</b>   Gin, Ardberg 10, Vermouth, Bitter	<b>28</b>
<b>Negroni Grapefruit</b>   Gin, campari, vermouth, grapefruit	<b>28</b>
<b>Negroni Pineapple</b>   Plantation, pineapple rum, Campari, vermouth	<b>28</b>
<b>Wild Blossom Gimlet</b>   Citadelle extremes, rose, fresh lime	<b>25</b>
<b>Birds Rejujito</b>   Dry Sherry, Yuzu, Peach, Sparkling Water	<b>20</b>
<b>Birds Sparkling Sangria</b>   Cognac, Sparkling Wine, Orange Liqueur	<b>25</b>
<b>Spumoni</b>   Campari, Fresh Grapefruit, Tonic	<b>18</b>
<b>Stand By Me</b>   Gin, Fernet, Raspberry, Pineapple Juice, Lime Juice	<b>22</b>
<b>Espresso Martini</b>   Spiced Rum, Coffee Liqueur, Espresso	<b>25</b>
<b>Dark &amp; Stormy</b>   Sailor Jerry Spiced Rum & Ginger Beer	<b>18</b>
<b>High Ball</b>   Balvenie 12 Years Single malt	<b>22</b>
<b>High Ball</b>   Glenfiddich 12 Years Single malt	<b>20</b>
<b>High Ball</b>   Monkey Shoulder Blended Malt	<b>18</b>
<b>Balalaika</b>   Reyka Vodka, Orange Liqueur, Fresh Lemon	<b>21</b>
<b>Mexican Geisha</b>   Milagro Silver Tequila, Kyoho, Yuzu, Fresh Lemon	<b>23</b>
<b>Single &amp; Available Cocktail</b>	<b>25</b>
Vodka, mint, green apple, cucumber, lime juice, soda	
<b>Someone Like You Cocktail</b>   Gin, white wine, cucumber, peach, lime	<b>23</b>
<b>Sweet Spot Cocktail</b>   Gin, elderflower, grape fruit juice, cranberry, tonic	<b>23</b>
<b>Rain Will Stop Cocktail</b>   Gin, Lychee, Cacao White, Yuzu tonic	<b>23</b>
<b>Thyme for Passion Cocktail</b>	<b>23</b>
Milagro Silver Tequila, Thyme, Passionfruit, Vanilla, Ginger Beer	
<b>How is it?</b>	<b>22</b>
Blended Malt Scotch Whisky, Yuzu, Orange Liqueur, Fresh Lemon	
<b>Roman Holiday Cocktail</b>   Reyka Vodka, Mint, Apple	<b>23</b>
<b>Someone Like Hay</b>   Vodka, White Chocolate Liqueur	<b>28</b>
<b>One Night in Chengdu</b>   Moutai Baijiu, yuzu, peppermint, lemon	<b>49</b>

**Red**

<b>Château Haut Grelot Bordeaux Rouge</b>	<b>15/gls   78/btl</b>
<b>Woolshed Shiraz, Australia</b>	<b>13/gls   68/btl</b>
<b>Java Rouge, France</b>	<b>13/gls   68/btl</b>
<b>Château Mangot Saint-Émilion Grand Cru, France</b>	<b>130</b>
<b>Domaine Faiveley Pinot Noir, France</b>	<b>110</b>
<b>Domaine La Louvière Merlot, France</b>	<b>110</b>
<b>Château Combel La Serre, France</b>	<b>95</b>
<b>Stefano Barolo, Italy</b>	<b>150</b>
<b>Chianti Riserva, Italy</b>	<b>105</b>
<b>Taron Reserva Tempranillo, Spain</b>	<b>130</b>
<b>Aventino Barrels, Spain</b>	<b>150</b>
<b>Cape Single Vineyard, Spain</b>	<b>100</b>



## White

La Louviere Libertin Sauvignon Blanc	15/gls   78/btl
Woolshed Chardonnay, Australia	13/gls   55/btl
Java Blanc, France	13/gls   55/btl
Domaine Girault Sancerre Sauvignon Blanc, France	110
Domaine Didier Chardonnay, France	95
Château Haut Grelot Sauvignon Blanc, France	110
Peter Louis Guntrum Riesling, Germany	130
Frontanafredda Moscato, Italy	78
Cullen Sauvignon Blanc Semillon, Australia	120
Whale's Tale Sauvignon Blanc, New Zealand	90

## Sparkling/ Champagne

La Louvière Rosé, France	18/gls   90/btl
Gran Castillo Rocio Crava Brut, Spain	15/gls   68/btl
Domaine Chiroulet Dessert Wine	10/gls   88/btl
Moet & Chandon Rosé Imperial	168
Perrier-Jouët Grand Brut, France	130