



Taking inspiration from Chengdu with its verdant landscapes and laid-back lifestyle, Birds of A Feather is a restaurant and bar presenting Contemporary Cuisine with Sichuan influences.

Experience a fresh perspective on East-and-West flavours, creatively layered in dishes prepared with refined culinary techniques.

Birds of A Feather is the place to be for convivial dining within a stylish paradise of greenery.



@BirdsOfAFeatherSG

Executive Lunch

(12:00 pm - 2:30 pm DAILY)

\$34.90 per set

STARTER

Choose 1

Crab and Avocado Bruschetta +\$5

crab tartare with sichuan guacamole, tonburi, brioche - 2pcs

-or-

Yu Xiang Eggplant Soba

japanese eggplant, soba, puffed buckwheat, julienne veg

-or-

Argentina Shrimp Crudo +\$8

argentinian shrimp dressed in ginger pineapple syrup, coriander puree, pineapple and chilli salsa, mountain pepper oil powder, red oil

-or-

Spinach and Mushroom

spinach, pine nuts, smoked bamboo shoot, tea tree mushroom, rye croutons, fermented soy bean sabayon

-or-

Pork Dumpling +\$3

pan seared, sichuan dressing, butternut puree, almond

MAIN

Choose 1

Oriental Bolognese

capellini pasta, oriental pork ragout, sakura ebi, onsen egg, a hint of spiciness

-or-

Truffle Orecchiette Alfredo +\$5

tea tree mushroom ragout, onsen egg, shave truffle

-or-

Mapo Tofu

classic mapo tofu, minced beef, japanese rice

-or-

Homemade Liang Fen

homemade liang fen, julienne cabbage, wakame, konbu marinated mushroom, rainbow chard, truffle vinaigrette

-or-

Barramundi Chazuke +\$8

pan seared fillet, classic sichuan sour veg fish broth, japanese rice, sautéed romaine, kale, mustard green

ADD ON

Le Royale +\$6.00

chocolate mousse cake with berries & whipped mascarpone

Coffee +\$4.50

black · white

Tea +\$4.50

english breakfast · jasmine green · peppermint
lemon ginger · organic chamomile

 Vegetarian

All prices are subject to prevailing Goods and Services Tax (GST) and a 10% service charge.

BOAF Menu Sharing For Two

\$138 per set

Beginning

Crab & Avocado Bruschetta

crab tartare with sichuan guacamole, tonburi, brioche - 2pcs
&

Yu Xiang Eggplant Soba

japanese eggplant, soba, julienne vegetables, puffed buckwheat

Ongoing

Spicy Good Slime Shine

chinese yam noodle in sichuan hot & spicy way
+ grilled tiger prawn 3pcs \$12

OR

Chow Chow Prawn +\$20

wok fried spiced tiger prawns, sichuan chow chow relish, coriander puree

Apportion

Homestyle Braised Pork Belly

fragrant mushroom rice, egg confit, shaved black truffle
OR

Loup De Mer +\$38

spiced whole european seabass, sichuan chopped chilli salsa,
asparagus, ratte potato, kale, black trumpet, vine pepper beurre blanc

Finale

Jujube & Strawberry

jujube mascarpone cremeux, jujube cake,
jujube strawberry compote, almond sable, dried & fresh strawberry

OR

Glutinous Rice Cake Rock

red sugar caramel, sesame Parfait, soy bean powder

ANYI

\$113 per guest · two guest minimum · sharing style

“AnYi” in Sichuan means feeling comfortable and relaxed, which is the ideal state to be in during a meal. Therefore, we offer our house speciality dishes that bring you on a journey of comforting taste that represents us

WHICH BEGINS WITH.....

Osmanthus Salmon

osmanthus cured salmon, salmon mousse with red oil, smoked bamboo shoot, osmanthus gel, brioche - 2pcs

Spinach & Mushroom

spinach, pine nuts, smoked bamboo shoot, tea tree mushroom, rye croutons, fermented soy bean sabayon

Argentina Shrimp Crudo

argentinian shrimp dressed in ginger pineapple syrup, coriander puree, pineapple and chilli salsa, mountain pepper oil powder, red oil

Yammy Duck

duck & yam soup, duck confit, sour vege & black trumpet mushroom, cordyceps flower, braised daikon

Burnt Chilli Baby Squid

baby squid stuffed mentai burnt chilli, fava bean ragout, furikake chips

Sichuan Braised Beef Short Ribs

sichuan braised short ribs, sautéed sichuan relish, corn, asparagus smoked bamboo shoot & ratte fricassee

OR

Loup De Mer

whole european seabass spiced, sichuan chopped chilli salsa, asparagus, ratte potato, kale, black trumpet, vine pepper beurre blanc

Citrus Block

grapefruits & orange terrines, milk chips, spiced earl grey sauce & sabayon

 Vegetarian

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Sea CHUAN

\$135 per guest · two guest minimum · sharing style

A unique lineup of seafood-driven dishes that we put together to create something truly exciting for seafood lovers who enjoy Sichuan flavours. We interpret Sichuan cuisine and seafood **our way** — a meal that incorporates different techniques, flavours, and types of seafood. When the flavours of the sea meet a province geographically surrounded by mountains, something extraordinary happens.

Crab and Avocado Bruschetta

crab tartare with sichuan guacamole, tonburi, brioche - 2pcs

Osmanthus Salmon

osmanthus cured salmon, salmon mousse with red oil, smoked bamboo shoot, osmanthus gel, brioche - 2 pcs

Argentina Shrimp Crudo

argentinian shrimp dressed in ginger pineapple syrup, coriander puree, pineapple and chilli salsa, mountain pepper oil powder, red oil

Burnt Chilli Baby Squid

baby squid stuffed mentai burnt chilli, fava bean ragout, furikake chip

Duo Scallop and Daikon

braised daikon, seared and raw scallop, cauliflower blanc manger, cous cous and lentils, jamon iberico de bellota

Chow Chow Prawn

wok fried spiced tiger prawn, sichuan chow chow relish, coriander puree

Loup De Mer

whole european seabass spiced, sichuan chopped chilli salsa, asparagus, ratte potato, kale, black trumpet, vine pepper beurre blanc

Jujube & Strawberry

mascarpone cremeux, jujube cake, strawberry leather, jujube strawberry compote, almond sable, fresh strawberry

 **Vegetarian**

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Beginning

Crab and Avocado Bruschetta	18
crab tartare with sichuan guacamole, tonburi, brioche - 2pcs	
Osmanthus Salmon	16
osmanthus cured salmon, salmon mousse with red oil, smoked bamboo shoot, osmanthus gel, brioche - 2 pcs	
Argentina Shrimp Crudo	24
argentinian shrimp dressed in ginger pineapple syrup, coriander puree, pineapple and chilli salsa, mountain pepper oil powder, red oil	
Find the Chicken in the Chillies	19
chicken popcorn, cashew nuts, wok-fried sichuan style	
Pork Dumplings	18
pan-seared, sichuan dressing, fried sage, almond, lavosh	
Spinach & Mushroom 	17
spinach, pine nuts, smoked bamboo shoot, tea tree mushroom, rye croutons, fermented soy bean sabayon	
Burnt Chilli Baby Squid	21
baby squid stuffed mentai burnt chilli, fava bean ragout, furikake chips	
Yu Xiang Eggplant Soba 	18
japanese eggplant, soba, julienne vegetables, puffed buckwheat	
Birds Skewer	25
white soup, tiger prawns, celtuce, aburaage tofu, black fungus, shiitake, konnyaku shiro	
Fried Japanese Purple Sweet Potato 	12
house sichuan spice, sour cream dip	

 Vegetarian

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Ongoing

Birds Garden 	28
warm seasonal vegetables, greens, pistachio soil, roots, vegetable puree	
Homemade Liang Fen 	25
homemade liang fen, julienne cabbage, wakame, konbu marinated mushroom, rainbow chard, truffle vinaigrette + hokkaido scallop per pc \$12	
Yammy Duck	32
duck & yam soup, duck confit, sour vege & black trumpet mushroom, cordyceps flower, braised daikon	
Chow Chow Prawn	45
wok fried spiced tiger prawn, sichuan chow chow relish, coriander puree	
Duo Scallop and Daikon	48
braised daikon, seared and raw scallop, cauliflower blanc manger, cous cous and lentils, bubu arare, jamon iberico de bellota	
Spicy Good Slime Shine 	27
chinese yam noodle cooked in sichuan hot & spicy way + Grilled Tiger Prawn 3pcs \$18	
Truffle Orecchiette Alfredo 	35
tea tree mushroom ragout, onsen egg, shaved truffle + Shaved Truffle 5g (seasonal price)	
Barramundi Chazuke	36
pan-seared fillet, classic sichuan sour veg fish broth, japanese rice, sautéed romaine, kale, mustard greens	
Oriental Bolognese	26
capellini pasta, oriental pork ragout, sakura ebi, onsen egg, a hint of spiciness	
Oxtail Mapo Tofu	43
braised oxtail, classic mapo tofu, minced beef, japanese rice	

 Vegetarian

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Apportion

Loup De Mer (600g - 700g)	98
whole european sea bass spiced, sichuan chopped chilli salsa, asparagus, ratte potato, kale, black trumpet, vine pepper beurre blanc	
Homestyle Braised Pork Belly	68
fried kale, fragrant mushroom garlic rice, egg confit, shaved truffle + Shaved Truffle 5g (seasonal price)	
Whole French Chicken in 2 Seasons	88
4 peppers roasted crown - summer salad, 4 peppers dressing, olive emulsion spiced braised whole legs - BOAF albufera, ratte potato, baby carrots	
Sichuan Braised Beef Short Ribs	95
sichuan braised short ribs, sautéed sichuan relish, corn, asparagus smoked bamboo shoot & ratte fricassee	

***F**inale*

<i>Jujube & Strawberry</i>	18
<i>mascarpone cremeux, jujube cake, strawberry leather, jujube & strawberry compote, almond sable, fresh strawberry</i>	
<i>Citrus Block</i>	17
<i>grapefruits & orange terrines, milk chips, spiced earl grey sauce & sabayon, popping candy, crispy yoghurt</i>	
<i>Glutinous Rice Cake Rock</i>	18
<i>sesame parfait, red sugar caramel, soy bean powder, peanut crumbs</i>	
<i>Le Royale</i>	14
<i>chocolate mousse cake with berries & whipped mascarpone</i>	



Explore alcoholic and non-alcoholic beverages curated to complement our Contemporary Cuisine with Sichuan influences.

Imbibe unique cocktails and mocktails, along with thoughtfully selected wines, beers, teas, and coffees.

Cheers to good food and great times at Birds of A Feather!

Birds Happy Hour (Till 7 PM)

Classic Cocktails

15

Old Fashioned

Negroni

Kir Royale

Mojito (Lychee, Passionfruit, Classic)

Moscow Mule

Red

Altos Ibéricos Crianza

12

Tempranillo - Rioja, Spain

Château Haut Grelot

10.5

Cabernet Sauvignon, Merlot - Bordeaux, France

Outback Jack

9

Shiraz - New South Wales, Australia

White

La Louviere Libertin

12

Sauvignon Blanc - Languedoc-Roussillon, France

Oxford Landing

10.5

Chardonnay - South Eastern Australia

Taron Blanco

9

Viura - Rioja Alta, Spain

Rose

Marrenon Petula Rose

10.5

Grenache Blend - Rhone Valley, France

Sparkling

Astoria

10.5

Glera - Italy, Veneto

Beer

Sapporo - White/Black

10.5

Straight-Up

Gin, Whiskey, Vodka, Tequila, Rum (soda, tonic, ginger beer, soft drinks)

14

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Classic Cocktails

21

Old Fashioned
Negroni
Margarita
Kir Royale
Espresso Martini
Mojito
Moscow Mule

Beer

<i>Sapporo, White</i>	<i>Half/Full</i>	<i>12/17</i>
<i>Sapporo, Black</i>	<i>Half/Full</i>	<i>12/17</i>

Mocktails

<i>Cinderella</i>	<i>15</i>
<i>peach, grapefruit, soda</i>	
<i>When I Met You In The Summer</i>	<i>15</i>
<i>cranberry, yuzu, tonic</i>	
<i>Passionate Yuzu</i>	<i>15</i>
<i>yuzu, passionfruit, soda</i>	
<i>Gunner (Low-ABV)</i>	<i>15</i>
<i>ginger beer, angostura bitters, lime</i>	
<i>Tea Ceremony (serves 2)</i>	<i>19</i>
<i>kiwi, green apple, lychee, mao feng tea</i>	

Smoothie

<i>Angry Bird</i>	<i>16</i>
<i>berries, orange, yoghurt</i>	

Tea & Coffee

Bird's Special Fruit Tea	12
black tea, yuzu, citrus	
Ice Lemon Tea	9
Bamboo Tea	8
Zhú Yè Qīng	
Jasmine Mao Fong Tea	8
Huā Máo Fēng	
English Breakfast	8
Jasmine Green Tea	8
Peppermint Tea	8
Lemon Ginger	8
Organic Chamomile	8
Matcha Latte	9
Iced option +\$1, except Ice Lemon Tea	
Espresso	5
Americano	6
Piccolo	6
Small Macchiato	6
Mocha	8
Latte	7
Cappuccino	7
Flat White	7
Iced Caramel Coffee Cube Latte	11
caramel chocolate, espresso cubes, warm milk	
Iced Hazelnut Coffee Sphere Latte	11
hazelnut, coffee spheres, warm milk	
Iced option +\$1, except Caramel & Hazelnut Coffee	
Extra shot +\$2.50	

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