



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 contemporary Western 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

ANYI

\$106 per pax

Minimum 2 pax Sharing Style

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

WHICH BEGINS WITH.....

Crab & Avocado Bruschetta

Crab Tartare, Caviar, Brioche, Sichuan Guacamole

Yu Xiang Eggplant

Japanese Eggplant, Buffalo Mozzarella, Yu Xiang Sauce

Spinach & Mushroom

Spinach, Pine Nuts, Smoked Bamboo Shoots,
Tea Tree Mushroom & Fermented Soy Bean Sabayon

Find the Chicken in the Chillies

Chicken Popcorn, Cashew Nuts, Wok - Fried Sichuan Style

Barramundi Chazuke

Pan Seared Fillet, Classic Sichuan Sour Veg Fish Broth,
Mustard Greens, Japanese Rice

Slow Roasted Sichuan Beef Short Ribs with Orange Ginger Glaze

House Blend Sichuan Spice Rub, Slow Roast to Pink, Almond,
Smoked Bamboo Shoot & Ratte Fricassee

Winter Melon

Winter Melon, Compressed Winter Melon, Winter Melon Tea Ice Jelly,
Brulee Winter Melon & Dried Longan Compote

All prices are subjected to prevailing government tax and service charge

BOAF Menu Sharing For Two

\$138 per pair

Beginning

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

Strange Flavour Prawn +\$20

Grilled Tiger Prawn, Sichuan Strange Flavour Sauce,

Marinated Green Papaya

Apportion

Homestyle Braised Pork Belly

Fragrant Mushroom Rice, Egg Confit, Shaved Black Truffle

OR

Loup De Mer +\$38

European Seabass, Sichuan Chopped Chillies Salsa,

Prawn & Octopus, Joyn Tomato, Vine Pepper Beurre Blanc

Finale

Jujube & Strawberry

Chinese Red Dates

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

All prices are subject to prevailing government tax and service charge

Birds of a Feather

*At Birds of a Feather is all about sharing our dedication to your joy over the plate. We would like to warm your soul and tingle your palate. We would like to share how we excite Sichuan Flavour to make it more versatile. **We Like Sharing** so we **Encourage you to Share your Food with your Loved One. Bon Appetit!***

Beginning

Crab and Avocado Bruschetta	18
<i>Crab Tartare with Sichuan Guacamole, Caviar, Brioche - 2pcs</i>	
Bang Bang	16
<i>Cold Dressed Chicken, Mustard Green, Peanut, Edible Coaster</i>	
Yu Xiang Eggplant (V)	17
<i>Japanese Eggplant, Spring Onion Crumble, Bocconcini, Yu Xiang Sauce</i>	
Spinach & Mushrooms (V)	18
<i>Spinach, Pine Nut, Smoked Bamboo Shoot, Tea Tree Mushroom, Fermented Soy Bean Sabayon</i>	
Find the Chicken in the Chillies	19
<i>Chicken Popcorn, Cashew Nuts, Wok-Fried Sichuan Style</i>	
Birds Skewer	24
<i>White Soup, Tiger Prawns, Celtuce, Aburaage Tofu, Black Fungus, Shiitake, Konnyaku Shiro</i>	
Pork Dumpling	18
<i>Pan Seared, Sichuan Dressing, Sage Foam, Butternut Puree, Fried Sage, Almond</i>	
Fried Japanese Purple Sweet Potato, House Spice (V)	9

Ongoing

Birds Garden (V) <i>Warm Seasonal Vegetables, Greens, Pistachio Soil, Roots, Vegetables Puree</i>	25
Burratine & Tomato (V) <i>Joyn Tomato, Burratine, Sichuan Sesame Dressing, Marinated Kumquat, Peanut</i>	26
Charred Marinated Octopus <i>Sichuan Chopped Chillies Salsa, Sichuan Pita, Baby Arugula, Pork Ragout, Joyn Tomato, Feta</i>	32
Spicy Good Slime Shine (V) <i>Chinese Yam Noodle Cooked in Sichuan Hot & Spicy Way + Grilled Tiger Prawn \$12</i>	26
Strange Flavour Prawn <i>Grilled Tiger Prawn, Sichuan Strange Flavour Sauce, Green Papaya, Peanut</i>	43
Truffle Orecchiette Alfredo (V) <i>Tea Tree Mushroom Ragout, Onsen Egg, Shaved Truffle + Shaved Truffle 5g (seasonal price)</i>	35
Barramundi Chazuke <i>Pan Seared Fillet, Classic Sichuan Sour Veg Fish Broth, Mustard Green, Japanese Rice</i>	36
Oriental Bolognaise <i>Capellini Pasta, Oriental Pork Ragout, Sakura Ebi, Onsen Egg, A hint of spiciness</i>	26
Oxtail Mapo Tofu <i>Braised Oxtail, Classic Mapo Tofu, Minced Beef, Japanese Rice</i>	38

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Apportion

Loup De Mer (600g - 700g) <i>Whole European Seabass, Sichuan Chopped Chilli Salsa, Prawn & Octopus, Joyn Tomato Vine Pepper Beurre Blanc</i>	98
Homestyle Braised Pork Belly <i>Fried Kale, Fragrant Mushroom Garlic Rice, Egg Confit, Truffle</i> + Shaved Truffle 5g (seasonal price)	62
Slow Roasted Sichuan Beef Short Ribs with Orange Ginger Glaze <i>House Blend Sichuan Spice Rub, Slow Roast to Pink, Almond, Smoked Bamboo Shoot & Ratte Fricassee</i>	92
Angus OP RIBS <i>Bone Marrow with Sichuan Dou Ban Jiang, Lemon Brulee, Sichuan Pepper Salt</i> <i>Smoked Bamboo Shoot & Ratte Fricassee</i> <i>Asparagus & Arugula</i>	100g / 24

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***F**inale*

<i>Jujube & Strawberry</i>	18
<i>Red Chinese Dates, Jujube Mascarpone Cremeux, Jujube Cake, Jujube & Strawberry Compote, Almond Sable, Dried and Fresh Strawberry</i>	
<i>Winter Melon</i>	16
<i>Compressed Winter Melon, Winter Melon & Dried Longan Compote, Winter Melon Tea Ice Jelly, Brulee Winter Melon, Wolf Berry & Dried Longan Meringue</i>	
<i>Glutinous Rice Cake Rock</i>	17
<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>	

*E*arly *B*ird *H*appy *H*our

12-7pm

Red

Matteo Braidot 15/70

Merlot - Italy, Friuli-Venezia Giulia

Château Haut Grelot 12/60

Cabernet Sauvignon, Merlot - France, Bordeaux

White Wine

Stone Bay 15/70

Sauvignon Blanc - New Zealand, Marlborough

Oxford Landing 12/60

Chardonnay - South Eastern Australia

Sparkling

Scavi & Ray 13/65

Glera - Italy, Veneto

Beer

Brewerkz Full Pint

Golden Ale, Lager 13

India Pale Ale 13

Straight Drinks

Step 1: Choose Your Base - gin, vodka, tequila, rum, whisky 16

Step 2: Choose Your Mixer - tonic, coke, soda, ginger beer, sprite

Mojitos

Classic/Passionfruit/Lychee 16

B_y T_{he} G_{lass}

Red Wine

<i>Submission</i>	21/95
<i>Pinot Noir - USA, California</i>	
<i>Matteo Braidot</i>	17/78
<i>Merlot - Italy, Friuli-Venezia Giulia</i>	
<i>Château Haut Grelot</i>	15/68
<i>Cabernet Sauvignon, Merlot - France, Bordeaux</i>	

White Wine

<i>Domaine Jean-Paul Balland</i>	21/95
<i>Sauvignon Blanc - France, Sancerre, Loire</i>	
<i>Stone Bay</i>	17/78
<i>Sauvignon Blanc - New Zealand, Marlborough</i>	
<i>Oxford Landing</i>	15/68
<i>Chardonnay - South Eastern Australia</i>	

Champagne

<i>Moët & Chandon Imperial</i>	24/130
<i>Chardonnay, Pinot Noir, Pinot Meunier - France, Champagne</i>	

Sparkling

<i>Scavi & Ray</i>	16/78
<i>Glera - Italy, Veneto</i>	

Rosé

<i>Whispering Angel</i>	18/88
<i>Grenache, Cinsault, Vermentino - France, Côtes de Provence</i>	

Sweet Wine

<i>Domaine Chiroulet, Vent D'Hiver (60ml)</i>	12/78
<i>Petit Manseng - France, Côtes de Gascogne</i>	

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Cocktails

The Macallan Sour	32
<i>The Macallan 12 Years Double Cask, lemon, rock sugar, red wine, egg white</i>	
Osmanthus Tequila Sour	28
<i>tequila, osmanthus, passionfruit, lemon, egg white</i>	
Mexican Geisha	24
<i>tequila, kyoho, yuzu, lime</i>	
No.3 Gimlet	23
<i>No.3 gin, lime, rose cordial, rose bitter</i>	
Amoy Sling	28
<i>Plantation Pineapple Rum, Dom benedictine, Heering, ginger beer</i>	
Happy Planet	24
<i>vodka, Midori, pineapple, peach, citrus</i>	
Rain Will Stop	25
<i>gin, lychee liqueur, blue curacao, yuzu, tonic</i>	
How is it?	23
<i>whiskey, yuzu, citrus</i>	
Highland Park Highball	25
<i>Highland Park 12 Years, honey, lemon, soda</i>	
Someone like You	23
<i>gin, white wine, butterfly pea flower, peach</i>	
Negroni Grapefruit	28
<i>gin, campari, vermouth, grapefruit cube</i>	
Espresso Martini	26
<i>Black Tears, Kahlua, espresso</i>	
Bloody Spicy	22
<i>Sichuan pickled pepper infused vodka, tomato juice, spices</i>	
Mojito	20
<i>Classic/Passionfruit/Lychee</i>	

Bái Jiu 中国风

One Night in Chengdu

gin, yuzu, peach, cucumber cordial, egg white

35/59

Lang Jiu/Moutai

Tian Mi Mi

vodka, orange, passionfruit, peach, egg white

35/59

Lang Jiu/Moutai

Godfather of Sichuan

Mount Gay XO Rum, whiskey, Disaronno, Baijiu cherry

35

Low Alcohol

Bird's Rebutito

dry sherry, yuzu, peach, soda

18

Touch Grass

coconut rum, cacao, pineapple, jasmine tea

20

Bespoke

Step 1: Choose Your Base - gin, vodka, tequila, rum, whisky

TBD

Step 2: Choose a/some Direction(s) - sour, sweet, bitter, spicy, fizzy

Beer

Brewerkz, Golden Ale

Half/Full

12/17

Brewerkz, India Pale Ale

Half/Full

12/17

Mocktails

Cinderella

peach, grapefruit, soda

16

When I Met You In The Summer

cranberry, yuzu, tonic

16

Gunner (Low-ABV)

ginger beer, angostura bitters, lime

16

Smoothie

Angry Bird

berries, orange, yoghurt

16

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Tea & Coffee

Bird's Special Fruit Tea yuzu, grapefruit, citrus	12
Bird's Herbal Tea Monk fruit, ume. brown sugar	12
Ice Lemon Tea	9
Bamboo Tea Zhú Yè Qīng	8
Jasmine Mao Fong Tea Huā Máo Fēng	8
English Breakfast	8
Jasmine Green Tea	8
Lemon Ginger	8
Organic Chamomile	8
Matcha Latte	9
Ice Caramel Coffee Cubes Latte caramel chocolate, espresso cubes, warm milk,	10
Hazelnut Coffee Sphere Latte hazelnut, condensed milk, coffee spheres, warm milk	10
Mocha	8
Latte	7
Cappuccino	7
Flat White	7
Americano	6
Piccolo	6
Small Macchiato	6
Espresso	5