

# IN-HOUSE DELIVERY

ORDER VIA OUR FACEBOOK MESSENGER (@THEFEATHERBLADE) BY 8PM THE DAY BEFORE

COMBINED ORDERS WITH RAPPU ARE AVAILABLE WITH MINIMUM SPENDING OF \$150 (BEFORE GST)  
Order via RAPPU Facebook messenger (<https://m.me/rappu.sg>) and choose the same delivery Date and Name & Mobile number. Please also indicate that it is a combined order.  
Payment for RAPPU orders are to be made separately to RAPPU.

FREE DELIVERY ABOVE \$110 (OTHERWISE \$12 FLAT FEE)  
30% OFF ALL DRINKS (EXCEPT COCKTAILS)

CANCELLATION AND CHANGES TO ORDERS ARE TO BE MADE 24 HOURS IN ADVANCE OF YOUR DELIVERY TIMING



THE FEATHER BLADE

## FEAST 1

Good for 2 pax

Your choice of 2 mains,  
2 sides, 2 toppings and 1 sauce

\$84

## FEAST 2

Good for 4 pax

Your choice of 4 mains,  
4 sides, 2 toppings and 2 sauces

\$138

## FEAST 3

Good for 6 pax

Your choice of 6,  
6 sides, 3 toppings and 3 sauces

\$208

\*Top up an additional \$9 for Burratina  
Enjoy our bottled cocktails @ \$12 with purchase of any feast

## MAINS

### STEAK

200g of our signature Feather Blade steak on a bed of creamy mashed potatoes.

—23—

### BURGER

200g of minced Feather Blade steak, deep fried in beef fat, topped with béarnaise, shallots, and on a brioche bun.

—21—

### GYUDON

100g of sukiyaki marinated Feather Blade steak. Topped with onsen egg, furikake, caramelised onions, garlic chips. Served with Japanese rice mixed with kombu and dashi.

—18—

### FOIE GRAS OR SCALLOP DON

Japanese rice, topped with a choice of decadent foie gras or plump Hokkaido scallops, with caramelised onions, garlic chips, furikake, and an oozing onsen egg.

—18—

## SPECIALS

### BBQ BEEF RIB

\*Available from 24 July onwards

350g of slow roasted bone-in beef rib glazed with BBQ sauce on a bed of creamy mashed potatoes and pommery mustard

—48—

## SIDES

—9—

### POTATOES

Wagyu Beef Fat, Ikura,  
Dill Cream

### MUSHROOMS

Grilled Portobello  
Mushrooms, Herb Butter

### BURRATINA (+\$9)

Arugula, Cherry Tomatoes,  
Truffle Honey

### SPINACH

Parmigiano-Reggiano, Cream,  
Nutmeg

## TOPPINGS

—11—

French Foie Gras | Hokkaido Scallops

## SAUCES

—2.5—

Wasabi Cream | Beanaise  
Sichuan Peppercorn

## DRINKS

FOR YOU THIRSTY ANIMALS

30% off all drinks except cocktails

## BOTTLED COCKTAILS

—18—

Individual Portions by the Bottle

Serve chilled or pour over ice

### BAK KWA DIRTY MARTINI

Tanqueray Dirty Martini,  
Beef Jerky Garnish

### GIN & TONIC MARTINI

Tanqueray 10,  
Grapefruit, Lime, Tonic

### BEEFY OLD FASHIONED

Fat-washed Makers Mark,  
Blood Orange Perfume

### RUM RAISIN OLD FASHIONED

Ron Zacapa 23,  
PX Sherry, Smoked

### KYOHO GRAPE SANGRIA

Merlot, Passion Fruit,  
Cointreau, Kyoho Foam

### ELDERFLOWER SANGRIA

Sauvignon Blanc,  
Lilet Blanc, Elderflower

### YUZU THYME SOUR

Wild Turkey, Thyme,  
Yuzu, Bitters, Egg White

### APPLE CINNAMON SOUR

Wild Turkey, Apple,  
Cinnamon, Egg White

### BARREL AGED NEGRONI

Bickens, Campari  
Cinzanno Rosso,

### STRAWBERRIES & CREAM

Black Cow Vodka,  
Clarified Milk Punch

## BEERS

By the bottle

### PILSNER URQUELL

Czech Lager - 4.4%  
-12-

### PUNK IPA

American IPA - 5.6%  
-16-

### PALE ALE

West Coast Classic - 4.2%  
-14-

### LAST TRAIN

Oatmeal Stout - 5.1%  
-14-

## REDS

By the bottle - 750ml

Juicy Australian  
Cabernet Merlot  
-60-

Spicy Australian  
Shiraz Cabernet  
-84-

Velvety Argentinian  
Malbec  
-88-

Luscious Chianti  
Sangiovese  
-96-

Punchy French  
Pinot Noir  
-98-

Fruity Napa Valley  
Cabernet Sauvignon  
-138-

## WHITE WINES

By the bottle - 750ml

Crisp Australian  
Sauvignon Blanc  
- 60 -

Lively Australian  
Riesling  
- 82 -