

COCKTAILS

Savour some of our signatures cocktails
P.s. Look out for the beef-inspired ones!

— 18 —

BAK KWA

DIRTY MARTINI

Tanqueray Dirty Martini,
Beef Jerky Garnish

BEEFY

OLD FASHIONED

Fat-washed Makers Mark,
Blood Orange Perfume

KYOHO GRAPE SANGRIA

Merlot, Passion Fruit,
Cointreau, Kyoho Foam

YUZU THYME SOUR

Wild Turkey, Thyme,
Yuzu, Bitters, Egg White

LEATHER-BARREL AGED NEGRONI

Bickens, Campari,
Cinzanno Rosso

GIN & TONIC MARTINI

Tanqueray 10,
Grapefruit, Lime, Tonic

RUM RAISIN OLD FASHIONED

Ron Zacapa 23,
PX Sherry, Smoked

ELDERFLOWER SANGRIA

Sauvignon Blanc,
Lilet Blanc, Elderflower

APPLE CINNAMON SOUR

Wild Turkey, Apple,
Cinnamon, Egg White

STRAWBERRIES & CREAM

Black Cow Vodka,
Clarified Milk Punch

MOCKTAILS

— 14 —

EARL GREY BLUEBERRY

Blueberry Shrub, Earl
Grey, Seedlip Spice

GARDEN MARTINO

Elderflower, Verjuice,
Seedlip Garden

ALLERGENS

Please inform us of any allergens &
dietary requirements

SERVICE CHARGE & GST

Prices are subject to
10% service charge & 7% GST



THE
FEATHER BLADE

MAINS

BURGER

Beef fat fried patty,
Bearnaise, Shallots

— 21 —

STEAK

200g of Feather Blade
Steak with Smoked Salt

— 21 —

GYUDON

Topping choice of
Foie Gras or Scallops

— 28 —

\$18 for lunch w/o topping

SIDES

POTATOES

Wagyu Beef Fat, Ikura,
Dill Cream

— 9 —

SPINACH

Parmigiano-Reggiano,
Cream, Nutmeg

— 7 —

BURRATINA

Arugula, Cherry Tomatoes,
Truffle Honey

— 16 —

MUSHROOMS

Grilled Portobello
Mushrooms, Herb Butter

— 9 —

SPECIALS

Kindly ask our lovely staff for today's specials

SAUCES

Sichuan Peppercorn | Bearnaise

Wasabi Cream | Uni Butter (+6)

— 2 —

TOPPINGS

Foie Gras | Scallops

Lobster Tail (+17)

— 11 —

DESSERT

MILKSHAKE & COOKIE

Rum Dark Chocolate Mint or Strawberry Gin Milkshake
paired with a Chunky Chocolate S'mores Cookie

— 18 / 24 —

N.A Alcoholic

REDS

150ml / 500ml / 750ml

Juicy Australian
Cabernet Merlot
- 14 / 35 / 60 -

Velvety Argentinian
Malbec
- 18 / 58 / 88 -

Punchy French
Pinot Noir
- 20 / 65 / 98 -

Spicy Australian
Shiraz Cabernet
- 17 / 56 / 84 -

Luscious Chianti
Sangiovese
- 19 / 64 / 96 -

Fruity Napa Valley
Cabernet Sauvignon
- n.a. / 92 / 138 -

SEASONAL WINES

By the Bottle

Refreshing Burgundy
Pinot Noir
- 138 -

Vibrant French
Trousseau
- 148 -

Aromatic Burgundy
Orange Wine
- 128 -

WHITES WINES

150ml / 500ml / 750ml

Crisp Australian
Sauvignon Blanc
- 14 / 35 / 60 -

Lively Australian
Riesling
- 16 / 54 / 82 -

BEERS

By the Bottle

PILSNER URQUELL
Czech Lager - 4.4%
-12-

FOURPURE
Session IPA- 4.2%
-14-

BREWDOG
Punk IPA - 5.6%
-16-

LAST TRAIN
Oatmeal Stout- 5.1%
-14-