



SINGAPORE'S TOP CELEBRATION RESTAURANT

WHITE BIRD

LUNCH MENU

OUR LUNCH

A Different Kind of Midday Table

Celebration doesn't only happen after dark. Sometimes it's a birthday shared with colleagues, a deal just closed, or an ordinary afternoon that deserves a proper seat at the table.

Our lunch menu carries the same kitchen discipline as our evening table, simply dressed down for the middle of the day — honest mains, generous portions, and a kitchen that never cuts corners just because it's noon.

Pull up a seat. Even an ordinary afternoon can use a little celebrating.

"Regulars tell us it's the kind of lunch that makes you forget you have somewhere else to be."

IN THIS MENU

- I Signature Plate
- II Executive Duo
- III Gourmet Trio
- IV Chef's Extras
- V Sips & Pours

— *The French Omakase*



Signature Plate

\$14

MAIN + BASE ONLY · SERVED WITH VEG OF THE DAY

- | | |
|---|--|
| 1. Cajun Chicken + Pasta  | 5. XL Sausage & Bacon + Potato Puree +\$2 |
| 2. Herb-Baked Fish + Soba | 6. Grilled Ribeye Steak + Potato Puree +\$12  |
| 3. Kurobuta Pork Chop + Potato Puree +\$5  | 7. Burrata & Marinated Tomatoes + Salad +\$3  |
| 4. Signature Chicken Breast + Soba | 8. King Oyster Mushroom Medley + Salad  |

Add-On Sunny Side-Up Egg +\$1.50 · Can Drink +\$3

★★★★★

"Big portions, well executed food, juicy chicken thigh, nice mash, plenty of choices. I'll certainly be back again soon."

— Troy

Photos are for illustration purposes only.



Executive Duo

\$18

APPETIZER + MAIN + BASE · SELECT SOUP OR SALAD OF THE DAY

SELECT MAIN

- | | |
|---|--|
| 1. Cajun Chicken + Pasta  | 5. XL Sausage & Bacon + Potato Puree +\$2 |
| 2. Herb-Baked Fish + Soba | 6. Grilled Ribeye Steak + Potato Puree +\$12  |
| 3. Kurobuta Pork Chop + Potato Puree +\$5  | 7. Burrata & Marinated Tomatoes + Salad +\$3  |
| 4. Signature Chicken Breast + Soba | 8. King Oyster Mushroom Medley + Salad  |

Add-On Sunny Side-Up Egg +\$1.50 · Can Drink +\$3

★★★★★

"All the sides and mains taste great! The sides are all made to order and super delicious. Generous portion, lovely customer service."

— Doris

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Gourmet Trio

\$23

APPETIZER + MAIN + BASE + DESSERT

Select Soup or Salad of the Day · Select Cake +\$2 or Ice Cream

SELECT MAIN

- | | |
|---|--|
| 1. Cajun Chicken + Pasta  | 5. XL Sausage & Bacon + Potato Puree +\$2 |
| 2. Herb-Baked Fish + Soba | 6. Grilled Ribeye Steak + Potato Puree +\$12  |
| 3. Kurobuta Pork Chop + Potato Puree +\$5  | 7. Burrata & Marinated Tomatoes + Salad +\$3  |
| 4. Signature Chicken Breast + Soba | 8. King Oyster Mushroom Medley + Salad  |

Add-On Sunny Side-Up Egg +\$1.50 · Can Drink +\$3

★★★★★

*"Delicious food and you can tell that they use high quality ingredients.
Worth the price."*

— Kin Ching Chan

Chef's Extras

IV · À LA CARTE

BUILD YOUR OWN



Veg of the Day 🌱	\$4	Burrata & Marinated Tomatoes 🌱	\$10
Soup of the Day	\$4	King Oyster Mushroom Medley 🌱	\$7
Salad of the Day 🌱	\$4	Pasta 🌱	\$3.50
Cajun Chicken 🍳	\$7	Soba	\$3.50
Herb-Baked Fish	\$7	Potato Puree	\$3.50
Kurobuta Pork Chop 🍳	\$12	Sunny Side-Up Egg	\$1.50
Signature Chicken Breast	\$7	Dessert Cake	\$10
XL Sausage & Bacon	\$9	Premium Ice Cream	\$5
Grilled Ribeye Steak 🍳	\$20		

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Sips & Pours

DRINKS

Coke Zero	\$3	Beer (330ml Bottle)	\$10
Ayataka	\$3	House Wine (Glass)	\$12
Nescafé Original (can)	\$3	Cocktail	\$15
House-Made Summer Dream Tea	\$3	Mocktail	\$12
Mineral Water	\$2.50		

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CELEBRATIONS

Birthdays, anniversaries, and quiet wins over lunch — we set the table for all of them.

As Singapore's top celebration restaurant, we've hosted proposals, promotions, and long-overdue reunions — over candlelight in the evening, and just as warmly over lunch. Ask our team about set-ups for your next occasion, from a shared dessert to a reserved corner table.

Planning something bigger? Our event space is available for private bookings. Speak to our friendly team to start planning.

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THE FRENCH OMAKASE — THE CHEF

Chef GK

I didn't grow up eating at fancy restaurants. I grew up helping my dad in the heat of his roasted meat stall — it taught me everything I know about respecting an ingredient.

Early in my career, I spent my off days working for free in some of the world's best kitchens, just to watch the masters handle a scallop or a truffle. I wasn't there for the money — I was there to learn.

Today, I follow a "Philosophy of Three" — no more than three main flavours on a plate. Respect the ingredient, and it speaks for itself.

"If the ingredient is good, you don't need to hide it behind seven ingredients and flowery pretension."

— Chef GK, Founder, White Bird



TONIGHT, WE BECOME A DIFFERENT TABLE

The 7-Element French Omakase

A seven-course journey through peak seasonal produce, delicate textures and quietly theatrical plating — crafted by our 9-time Michelin-awarded chef, for birthdays, anniversaries and every celebration worth savouring.

Hundreds are saying this is one of the best-value tasting menus in Singapore.

We have 2 options for the French Omakase Experience: the "7-Course Journey" or the 8-Course Full Discovery Experience.

Our 7-element French Omakase is priced at superb value, making refined dining accessible at a premium celebration restaurant in Singapore.

Dinner seatings Mon–Sat, 6pm & 7.30pm · Sat lunch 12pm & 1.30pm



9 CONSECUTIVE YEARS OF MICHELIN RECOGNITION

WHAT GUESTS ARE SAYING

"Incredibly good value, especially considering the quality, creativity, and execution of each dish."

— Jez

"The presentation was artful, matched only by the delectable flavors on the plate."

— Arnold Tan

"My first time with my wife and we enjoyed ourselves very much. I recommend everyone to come to White Bird."

— Tony Chia

★★★★★ 4.8/5 from 300+ Google reviews · Trusted by 10,000+ guests

Reserve your table — WhatsApp +65 8961 3459

182 Cecil Street, Frasers Tower #02-12, Singapore 069547

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+65 8961 3459 · @white_bird_restaurant

All photography in this menu is for illustration purposes only and may vary from the dish served. Prices are subject to change and exclude prevailing GST and service charge. Please inform your server of any dietary restrictions or allergies.