



SINGAPORE'S TOP CELEBRATION RESTAURANT

WHITE BIRD

À LA CARTE

Not every celebration needs seven courses. The same kitchen discipline, the same market-driven produce — plated for whatever the moment calls for.

SNACKS & APPETIZERS

Burrata, tomatoes, mesclun	15
Crispy chicken wings (5 pcs)	15
Rosemary, olive & tomatoes focaccia, balsamic olive oil	12
Mushroom soup	7
Appetizers from French omakase <i>(check with our server)</i>	18 – 28

MAINS

XL garlic & thyme sausage and bacon, potato puree, veg	22
Cajun chicken, potato puree, veg	20
Kurobuta pork chop, potato puree, veg	22
Herb-baked dory fish, potato puree, veg	20
Mains from French omakase <i>(check with our server)</i>	30 – 90

DESSERTS

White Bird signature cheesecake	15
Frozen dessert <i>(check with our server)</i>	15
Desserts from 7-element French omakase <i>(check with our server)</i>	15

FOR THE FULL TABLE

The 7-Element French Omakase

A seven-course journey through peak seasonal produce, crafted by our 9-time Michelin-awarded chef — ask our team to add it to your visit.

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

Prices are subject to change and exclude prevailing GST and service charge. Please inform your server of any dietary restrictions or allergies.