

# IN-HOUSE DELIVERY

ORDER VIA OUR FACEBOOK MESSENGER (@THEFEATHERBLADE) BY 6PM 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

THE FEATHER BLADE x RAPPU HANDROLL BAR

## SURF & TURF FEAST

Good for 4-5 pax

- 1 x Feather Blade Steak
- 1 x Feather Blade Burger
- 1 x Feather Blade Side
- 1 x RAPPU 6 Chirashi Handroll Kit
- 1 x High Roller Chirashi Handroll Kit
- 1 x RAPPU Izakaya item

\$194

\*Top up an additional \$57 for the RAPPU 6 Sakes to individual pair with your RAPPU 6 Chirashi Handroll Kit, and \$12 for our signature bottled cocktails

\*Top up an additional \$9 to upgrade your side to Burratina

\* Available from Friday to Sunday only.

### FEAST 1

Good for 2 pax

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

\$80

### 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 to upgrade your side to 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—

### 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-