



TRADE MARK

YARDBIRD®

SOUTHERN TABLE & BAR

Singapore Sales Kit

*The Shoppes at Marina Bay Sands
10 Bayfront Avenue / B1-07, Galleria Level & L1-82, Bay Level / Singapore 018956
+65 6688 9959*

MIAMI ★ LAS VEGAS ★ SINGAPORE ★ LOS ANGELES ★ DALLAS ★ D.C. 2021 ★ CHICAGO 2021



ABOUT US

Growing up Southern is a privilege. It runs a helluva lot deeper than just where you're born. It's a set of ideals passed down through generations. Sure, it's about sweet tea and swimmin' holes, front porches and fried chicken, magnolias and Moon Pies. But more importantly, it's about being devoted to your roots; having a sense of place, of tradition, of family, hard work and each other. And those, my friends, should be universal ideals. To that end, we proudly present Yardbird Southern Table & Bar. A house of worship to farm-fresh ingredients, classic Southern cooking, culture and hospitality. What we believe is a noble endeavor indeed.

[LEARN MORE](#)

MAIN DINING ROOM

With comfortable booth seating and high top Chef's tables, the main dining room offers a perfect view into our open concept kitchen.



THE BARN

Semi-Private Room

Nestled by the Main Dining Room – doors can be completely closed to offer a more private dining experience.



LOUNGE & BAR

Yardbird hosts a large collection of whisky, as well as fine wines and spirits



PRIVATE ROOMS

With a beautiful bourbon wall, and separate AV for a customized dining experience, the private rooms are perfect for intimate dinners or meeting spaces





THE LOFT

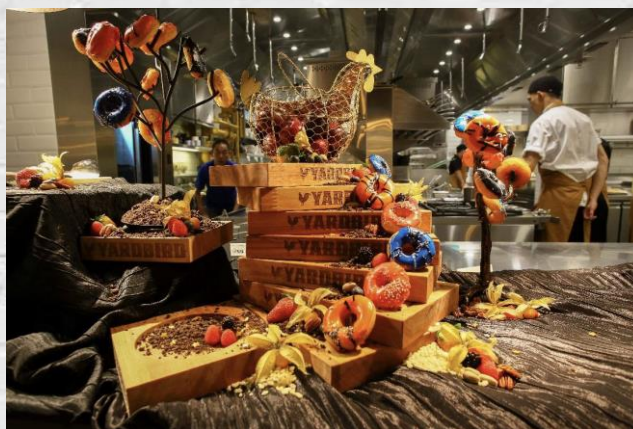
The top floor boasts an amazing view of the bay, where nighttime viewings of the light show make for an amazing dining experience. A private bar and high top seating make for the ideal reception or exclusive dining experience.



SPECIAL EVENTS



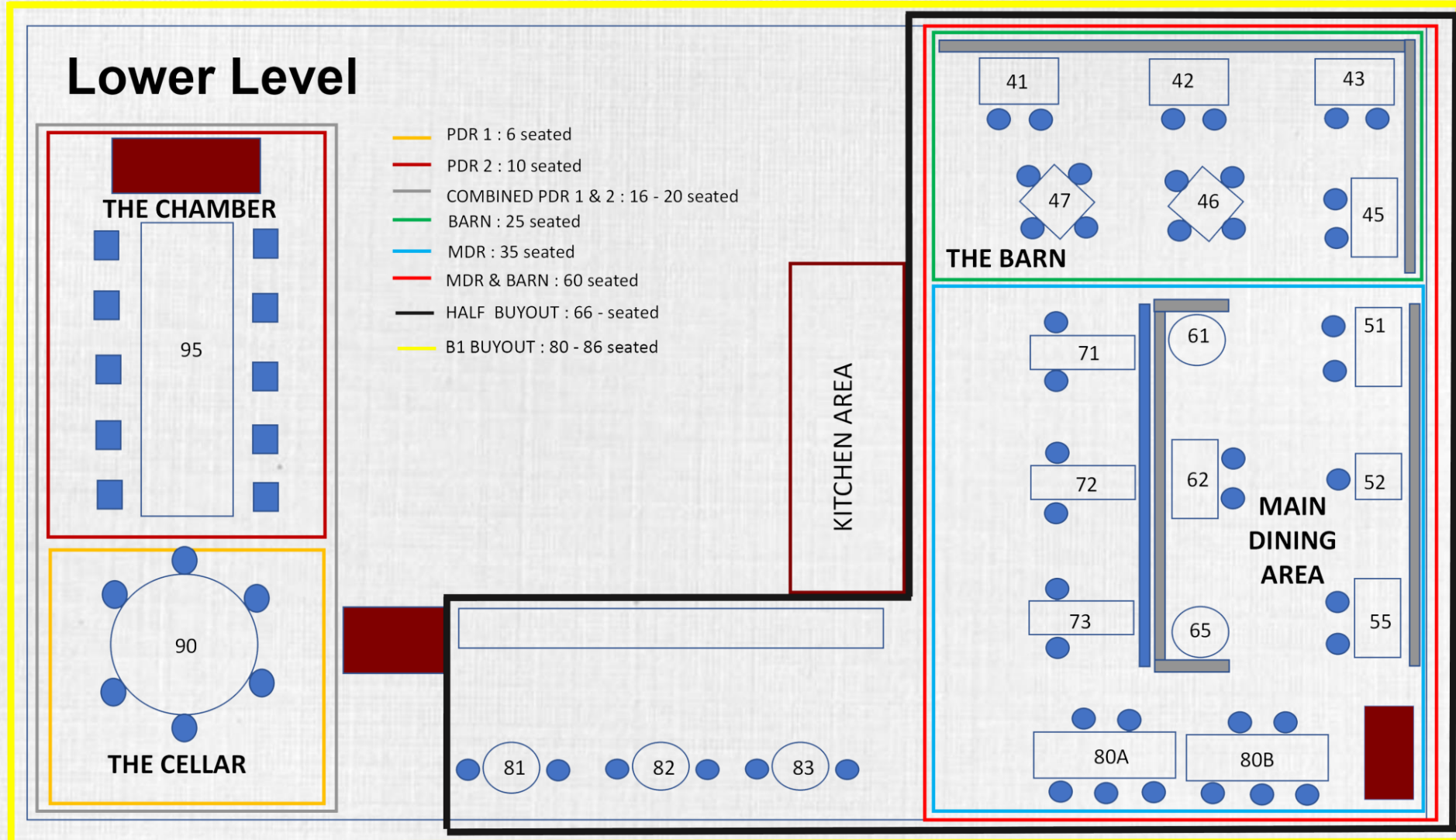
Whether it's providing a custom culinary experience for your guests, adding on an infused bourbon tasting or ending the night with a branded treat, we've got you covered.



FLOOR PLAN



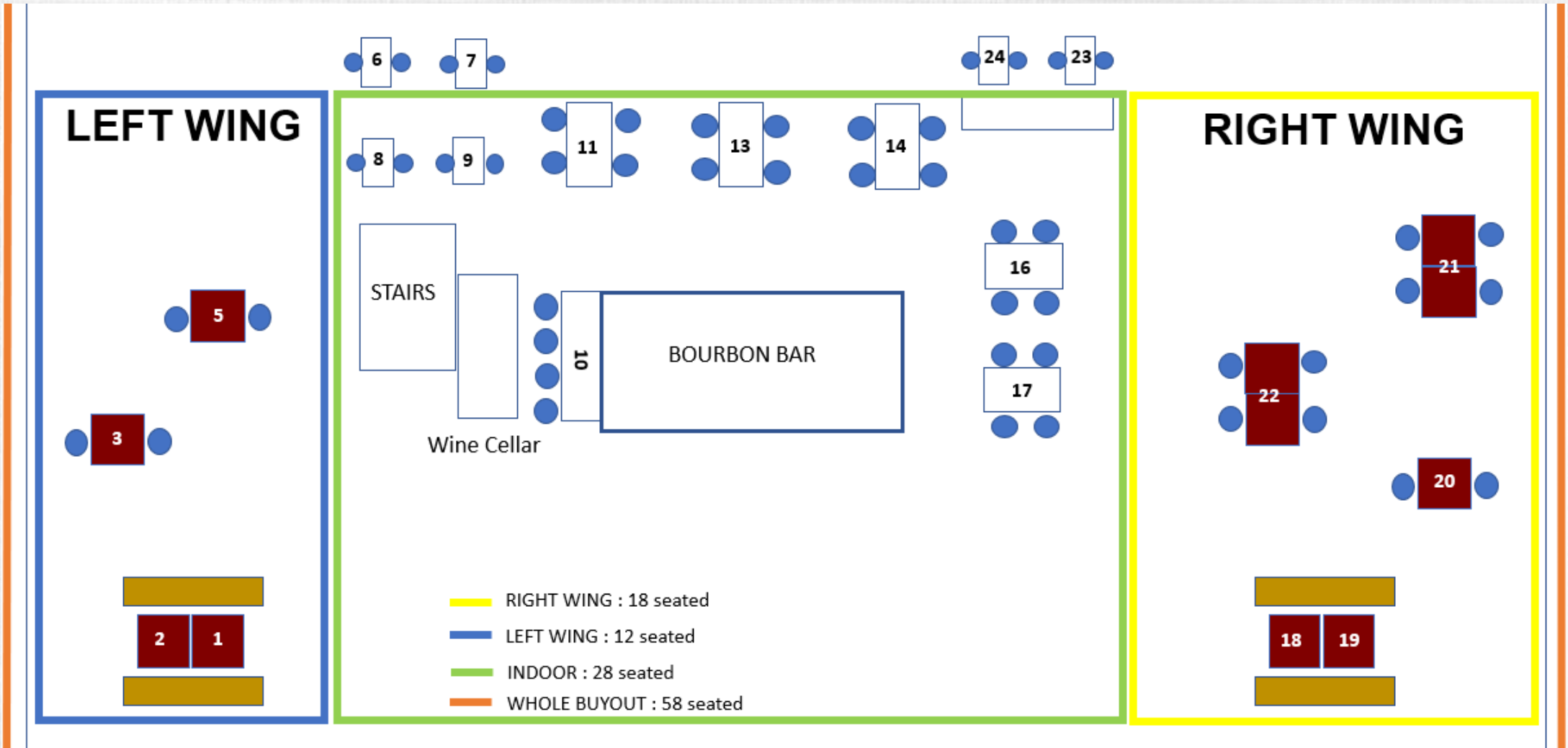
Lower Level



FLOOR PLAN



The Loft - Level One



TAKE A VIRTUAL TOUR





Private Dining

EXPERIENCE





FOOD MENU SELECTION

- 3-Course Chef Set Menu at \$68+++ per person
(Choose 1 Salad, 1 Main and 1 Dessert)
- 4-Course Chef Tasting Menu starts at \$78+++ per person
(Choose 1 Classic Biscuits or Deviled Eggs, 1 Salad, 1 Main and 1 Dessert)

*Premium marked items \$10 supplement

YARDBIRD®

SOUTHERN TABLE & BAR

Tasting Menu

*** 1ST COURSE ***

DEVILED EGGS
dill, chives, smoked trout roe

*** 2ND COURSE ***

BUTTER LETTUCE &
GRILLED MANGO SALAD
*char-grilled mango, smoked pecans, tomato,
onions, benne seed dressing*

*** 3RD COURSE ***

ST. LOUIS STYLE PORK RIBS
hickory smoked, house-made bbq sauce

*** 4TH COURSE ***

FRIED OREO
house-made marshmallow, crushed oreos, vanilla ice cream

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SOUTHERN TABLE & BAR

MENU SELECTION

Appetizer

DEVILED EGGS

dill, chives, smoked trout roe

CLASSIC BUTTERMILK BISCUITS

honey butter, house made jam

Salad

THE WEDGE

house-smoked pork belly, butter lettuce charred corn, tomatoes, avocado house-made buttermilk ranch dressing

BUTTER LETTUCE & GRILLED MANGO SALAD

char-grilled mango, smoked pecans tomato, onions, benne seed dressing

GARDEN GREENS & TREE NUT SALAD

grilled farmers cheese, beet pickled shallots, jicama, mint, coriander, oregano tarragon, tree nut vinaigrette





SOUTHERN TABLE & BAR

MENU SELECTION

Mains

★ CHICKEN 'N' WATERMELON 'N' WAFFLES ★

cheddar cheese waffle spiced watermelon

★ TRUFFLE & FOIE GRAS ROASTED WHOLE YOUNG HEN ★

butternut squash biscuit stuffing

LEWELLYN'S FINE FRIED CHICKEN

*1/2 of our famous bird served
with honey hot sauce*

SMOKED PORK RIBS

hickory smoked, house-made bbq sauce

SCALLOP AND CHORIZO PASTA

*fettuccini, scallops, chorizo, white wine, garlic
bottarga, arugula, balsamic chili oil*

★ CHAR-GRILLED PRIME RIBEYE ★

*herb roasted potatoes, vine tomatoes, shallot
maitre'd butter*

CRISPY SEARED BARRAMUNDI

*spring vegetables, butternut squash grits
jalapeño mousseline, lemon grass jus*

★ TEA BRAISED BEEF FEATHER BLADE ★

*lavender, honey, mashed potatoes
pickled petite vegetables*

THE GREAT AMERICAN BURGER

*short rib, brisket and chuck blend double patty
house-smoked pork belly, American cheese
house pickles, special sauce, house fries*

SHRIMP N' GRITS

*seared shrimp, roasted tomatoes, aged
country ham,
red onions stone ground polenta, PBR jus*

★ LOBSTER MAC & CHEESE ★

whole lobster, five artisanal cheeses

CRISPY PORK BELLY

*barley risotto, cayenne & sweet corn purée
aged balsamic, pork jus*





SOUTHERN TABLE & BAR

MENU SELECTION

Additional Sides

MAC & CHEESE 14

five artisanal cheeses, crispy herb crust

CHARRED CORN & QUINOA 14

chipotle, farmer's cheese, cipollini onions

CLASSIC MASHED POTATOES 10

fresh chives

CLASSIC BUTTERMILK BISCUITS 10

honey butter, house made jam

HOUSE FRIES 10

house-made buttermilk ranch, bacon salt

SPICED WATERMELON 12

citrus, fresh mint

CRISPY BRUSSELS 12

spiced honey

COLLARD GREENS 14

cider vinegar & pork cracklins

SKILLET CORNBREAD 10

sharp cheddar, bacon, jalapeño honey butter





SOUTHERN TABLE & BAR

MENU SELECTION

Desserts

FRIED OREOS

house-made marshmallow, crushed oreos, vanilla ice cream

MINI BEIGNETS

nutella filling, powdered sugar

GRANDMA'S KEY LIME PIE

caramelized biscuit crust, candy lime zest, vanilla cream

SALTED CARAMEL BREAD PUDDING

warm custard bread pudding, whisky anglaise, dragée pecans
chantilly cream, gooey salted caramel

BANANA SPLIT BROWNIE SUNDAE

toasted marshmallow fluff, salted caramel sauce American
whiskey ice cream

SEASONAL COBBLER

walnut streusel, vanilla ice cream, cinnamon twist

VANILLA BEAN-BUTTERMILK PANNA COTTA

bourbon marinated cherries, brown sugar florentine





Beverage

EXPERIENCES



Beverage Packages,
Cocktail Masterclasses and
Wine & Whiskey Tastings



SOUTHERN TABLE & BAR

BAR PACKAGE PROPOSAL

OPTION 1 | \$25 /per person for 2-hours

Still & Sparkling Water | Juices | Soft drinks | Lemonade | Sweet Tea

OPTION 2 | \$40 /per person for 1-hour

WHITE

Monte Campo, Pinot Grigio, Italy, 2018

RED

Casas Del Toqui, Cabernet Sauvignon, Chile 2017

Still & Sparkling Water | Juices | Soft drinks | Lemonade | Sweet Tea

OPTION 3 | \$60 /per person for 2-hours

BEER on DRAFT

Pabst Blue Ribbon, American Lager
Full Steam Ahead, American Steam Ale

WHITE

Hunky Dory, Sauvignon Blanc, New Zealand, 2018

RED

Joliesse Cabernet Sauvignon, USA, 2018

Still & Sparkling Water | Juices | Soft drinks | Lemonade | Sweet Tea

OPTION 4 | \$80 /per person for 2-hours

BEER on DRAFT:

Pabst Blue Ribbon, *American Lager*
Full Steam Ahead, *American Steam Ale*
Hanalei, *American IPA*
Great White, *Belgian-style Witbier*

WHITE: Hunky Dory, Sauvignon Blanc, New Zealand, 2018

RED: Joliesse Cabernet Sauvignon, USA, 2018

PROSECCO: Bisol Belstar, Italy, NV

LIQUORS: Botanist Gin, Tito's Vodka, Bacardi Rum, Don Julio Blanco, Wild Turkey 81

SIGNATURE COCKTAILS: American Gin & Tonic, Southern Peach

Still & Sparkling Water | Juices | Soft drinks | Lemonade | Sweet Tea



**Premium beverage selections are available upon request with additional charge. Prices displayed are subject to prevailing goods & services tax, 10% service charge and 10% gratuity*



EVENT INFORMATION

Cakes

Our Pastry Chef offers made-to-order cakes. Please contact us at least 2 weeks prior to the event if you are interested in placing a cake order.

B.Y.O. Policy

Guests are not allowed to bring outside food and beverages into the restaurant, including wines and cakes.

Dietary Requirements

Please communicate any special dietary needs, dietary restrictions or food allergies at least 4 working days prior to the event.

Floral Arrangements

Floral decorations may be arranged with Bay Floral, Marina Bay Sands' floral provider. Charges are separate and not considered towards the minimum spend.

Phone: +65 6688 8832 | Email: BayFloral@MarinaBaySands.com

AV Requirements

Yardbird is able to provide a microphone with portable speaker free of charge. For TV screen setup, this may be arranged with Marina Bay Sands' AV Team. Charges are separate and not considered towards the minimum spend.

DATE OF CANCELLATION PRIOR TO EVENT	CANCELLATION FEES PAYABLE
More than 30 days	No charge
Between 15 and 30 days	25% of expected food & beverage revenue
Between 10 and 14 days	50% of expected food & beverage revenue
Less than 10 days or no show	100% of expected food & beverage

RESTAURANT INFORMATION

Cuisine

Classic American

Dress Code

Smart Casual

Operating Hours

Mon - Thu: 11am - 10pm

Fri: 11am - 11pm

Sat: 10am - 11pm

Sun: 10am - 10pm



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Thank You

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