



# **YARDBIRD<sup>®</sup>**

**SOUTHERN TABLE & BAR**

## **DINNER MENU**

### **DUO OF STARTERS**

**OYSTER, SMOKE CAVIAR & HORSERADISH MIGNONETTE  
AHI TUNA & WATERMELON CRUDO**

*\*\*\**

### **HONEST GOODNESS**

**FRIED GREEN TOMATO WITH CRISPY PORK BELLY  
FRIED CHICKEN, OSCIETRA CAVIAR & CRÈME FRAICHE**

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### **SURF & TURF**

**JAPANESE WAGYU, COGNAC & PEPPERCORN DEM  
CRISPY SEARED CRAB CAKE, BLACK PEPPER SAUCE  
& COLD PRESSED PICKLES**

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### **FIG & LIME TART**

**LIME CURD, CARAMELIZED FIG & EGGNOG FOAM**

**\$225++ PER PERSON**

**MENU IS SUBJECT TO CHANGE DUE TO AVAILABILITY OF FRESH AND SEASONAL PRODUCE**

**PRICES DISPLAYED ARE SUBJECT TO PREVAILING GOODS & SERVICES TAX AND 10% SERVICE CHARGE**