



Yardbird Singapore is officially landing at Marina Bay Sands

Classic American restaurant rolls out new menu and weekend family brunch this December

Singapore (10 December 2018) – The Bird Southern Table & Bar is ready to soar higher, starting with a relaunch to celebrate brand new offerings and a name change to Yardbird Singapore.

The Bird – a part of the James Beard nominated Yardbird Southern Table & Bar restaurant family with locations in Miami Beach, Las Vegas and Los Angeles in the United States – is officially adopting the name of its parent company this December after a successful first year at the iconic Marina Bay Sands in Singapore.



Yardbird Southern Table & Bar celebrates a new chapter for its first and only Asian outpost at Marina Bay Sands

Founded in 2011 by 50 Eggs Inc., which operates some of Miami's most popular restaurants, Yardbird Southern Table & Bar is committed to farm-fresh ingredients, soulful American cooking and gracious hospitality.

Yardbird melds time-honoured cooking and preparation methods using unique indigenous produce true to each region. While guests will continue to enjoy what they love most about the restaurant, including an impressive whiskey selection, highly-acclaimed recipes such as its famous 100-year-old fried chicken, top-notch hospitality, dynamic double-floor space and scenic outdoor seating, there are more exciting things to come with the relaunch.

"With this relaunch as Yardbird Southern Table & Bar, we are excited to continue sharing our classic American culinary roots and recipes with our Singapore guests, and even delight them with a few new surprises. No matter how far around the globe our visitors travel, our goal is to always make them feel right at home when they sit at our tables," says John Kunkel, Founder & CEO of 50 Eggs.



Yardbird Singapore celebrated its relaunch last Thursday night with a host of celebrities in attendance, which included FLY Entertainment Artistes and cast of the *Crazy Rich Asians* movie – Constance Lau, Amy Cheng and Janice Koh. They were joined by their colleagues – Benjamin Kheng (The Sam Willows), Jason Godfrey (KIN), and Jaime Teo. Regional actors Kevin Julio and Marsha Aruan were also in the star-studded guest line-up.



Left to right: Benjamin Kheng (The Sam Willows), Jason Godfrey (KIN), John Kunkel (CEO & Founder of 50 Eggs), Jaime Teo, and Yasminne Cheng (Class95FM Radio DJ)



Left: Cast of Crazy Rich Asians movie – Constance Lau, Amy Cheng & Janice Koh Right: Jason Godfrey, Amy Cheng, Constance Lau, John Kunkel, Leonard Delgado (Executive Chef of Yardbird Singapore), Janice Koh, Sophia Delgado, and Michael Moore (Chief Operating Officer of Yardbird Group)





Left to right: Artiste Jaime Teo, Actress & Host Roz Pho, John Kunkel, and Actor Kevin Julio

Yardbird Singapore presents the Great American Brunch

Marking the relaunch is a *Great American Brunch* on the weekends, featuring classic brunch staples reinvented in flavorful twists, dramatic desserts, and an even greater family-friendly experience.



Dogs of Instagram and children at Yardbird Singapore's Great American Brunch Party on 8 December 2018



Families and friends enjoying the all new Great American Brunch at Yardbird Singapore





Yardbird's Corporate Pastry Chef Hedy Goldsmith brings innovative brunch items to Yardbird Singapore

Guests can look forward to creations by Yardbird's Corporate Pastry Chef and two-time James Beard Award finalist Chef Hedy Goldsmith, the mastermind behind the fluffy, milehigh *Funfetti Pancakes* (S\$22++). Perfect for birthday celebrations, the trio of buttermilk pancakes is studded with rainbow sprinkles, finished with citrus glaze, whipped cream and a side of bourbon maple syrup. Brunch lovers will also delight in the fun-loving *Doughnut Tree* (S\$16++), featuring a medley of six colourful glazed treats in three flavours that change every week.



Yardbird Singapore presents a new series of fluffy buttermilk pancakes with delicious toppings. Left to right: Blueberry Pie Pancakes, Buttermilk Pancakes, Funfetti Pancakes, and the assorted Doughnut Tree



The Great American Brunch will also feature classic brunch favourites, such as the Chicken & Egg Biscuit Sandwich and the Smoked Salmon Avocado Toast



Guests looking for healthier brunch options can also enjoy the gluten-free **Salted Caramel Waffle** (S\$22++) with brûléed bananas and candied pecans, or select from an array of nutritious acai and granola fruit bowls, and fresh juices.

Apart from the *Great American Brunch*, Yardbird Singapore has also added a host of mouthwatering dishes to its lunch and dinner menus. New lunch items include the **Yardbird** *Chicken Sandwich* (S\$22), featuring butter toasted brioche bun topped with a crispy chicken thigh tossed with house ghost chili rub. The spice blend used in this sandwich is made from ghost peppers, a hybrid chili pepper that is said to be 400 times hotter than Tabasco sauce.



Yardbird Chicken Sandwich (on left) and the restaurant's signature Chicken 'N' Watermelon 'N' Waffles, featuring a 100-year-old fried chicken recipe (on right)

Other great mains on the dinner menu include the show-stopping **Smoked Pork Ribs** (S\$42++), **Truffle & Foie Gras Roasted Whole Young Hen** (S\$45++) and the restaurant's signature **Chicken 'N' Watermelon 'N' Waffles** (S\$40).

Apart from the *Funfetti Pancakes* and *Doughnut Tree* on the weekends, other new and fun dishes offered during lunch and dinner include the kid-friendly *Little Burger* with short rib, brisket and chuck blend, the delicious *Bacon-Wrapped Shrimp* bar bite made with whiskey mango glaze, and the savoury *Lobster Mac & Cheese* featuring fresh Maine lobster.





The Lobster Mac & Cheese features succulent Maine Lobster flown in fresh every two days

One of Asia's most impressive selections of whiskeys

Following suit to its global counterparts, Yardbird Singapore's extensive bar programme serves the highest quality handcrafted cocktails, such as the new *Flower Power*, a gin-based tipple served with edible flowers, and its signature *Bloody Mary* on the weekends. The restaurant also boasts one of Asia's biggest selections of whiskeys, including the *Angel's Envy, Hudson Baby, Wild Turkey*, and *Willett Pot Still*.

For Gin & Tonic aficionados, Yardbird offers a *Classic Gin Tonic* with lime, while adventurous guests can choose from refreshing twists, such as the *Tropical Tonic* with lemongrass syrup and lychee nut.



The Flower Power is a delightful and artistic drink made with gin, Crème de Mure, dry curacao, lemon, bitters and sparkling wine. Enjoy it out of a flower pot and with edible flowers!

Located at the South Promenade of The Shoppes at Marina Bay Sands, the 200-seater, twostory restaurant unveils a relaxing dining space on Level 1 with additional lounge seating, complete with alfresco fittings and a vibrant bar setting. The open space invites guests to enjoy unrivalled views of the bay over brunch on a leisurely weekend morning, or to bask in a lively atmosphere by night with great music. The restaurant interior features Yardbird's signature modern-rustic textures and colours, as well as private dining rooms for parties and gatherings.

Yardbird Singapore is located on L1 & B1-07, Galleria Level, The Shoppes at Marina Bay Sands. For more information, please call +65 6688 9959 or visit <u>https://www.marinabaysands.com/restaurants/american/yardbird-southern-table-and-bar.html</u>, or follow @yardbirdsingapore.

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About Yardbird Southern Table & Bar

Founded by John Kunkel in 2011, Yardbird Southern Table & Bar is committed to farm fresh ingredients, classic American cooking, culture and hospitality. Yardbird has received multiple accolades, including a James Beard nomination for best new restaurant, the South's best fried chicken by Southern Living, one of America's best Bourbon Bars by the Bourbon Review, best new restaurant by Bon Appétit and Restaurant Hospitality Magazine's "Coolest Multi-Concept Companies in the Land."

For Media Enquiries

Zimin Foo	(+65) 6688 3047 / zimin.foo@marinabaysands.com
Erica Ng	(+65) 6688 1013 / erica.ng@marinabaysands.com

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