



TRADE

MARK

THE BIRD

SOUTHERN TABLE & BAR

The Shoppes at Marina Bay Sands
10 Bayfront Avenue | B1-07, Galleria Level | Singapore 018956
+65 6688 9959

Miami | Las Vegas | Singapore | Los Angeles

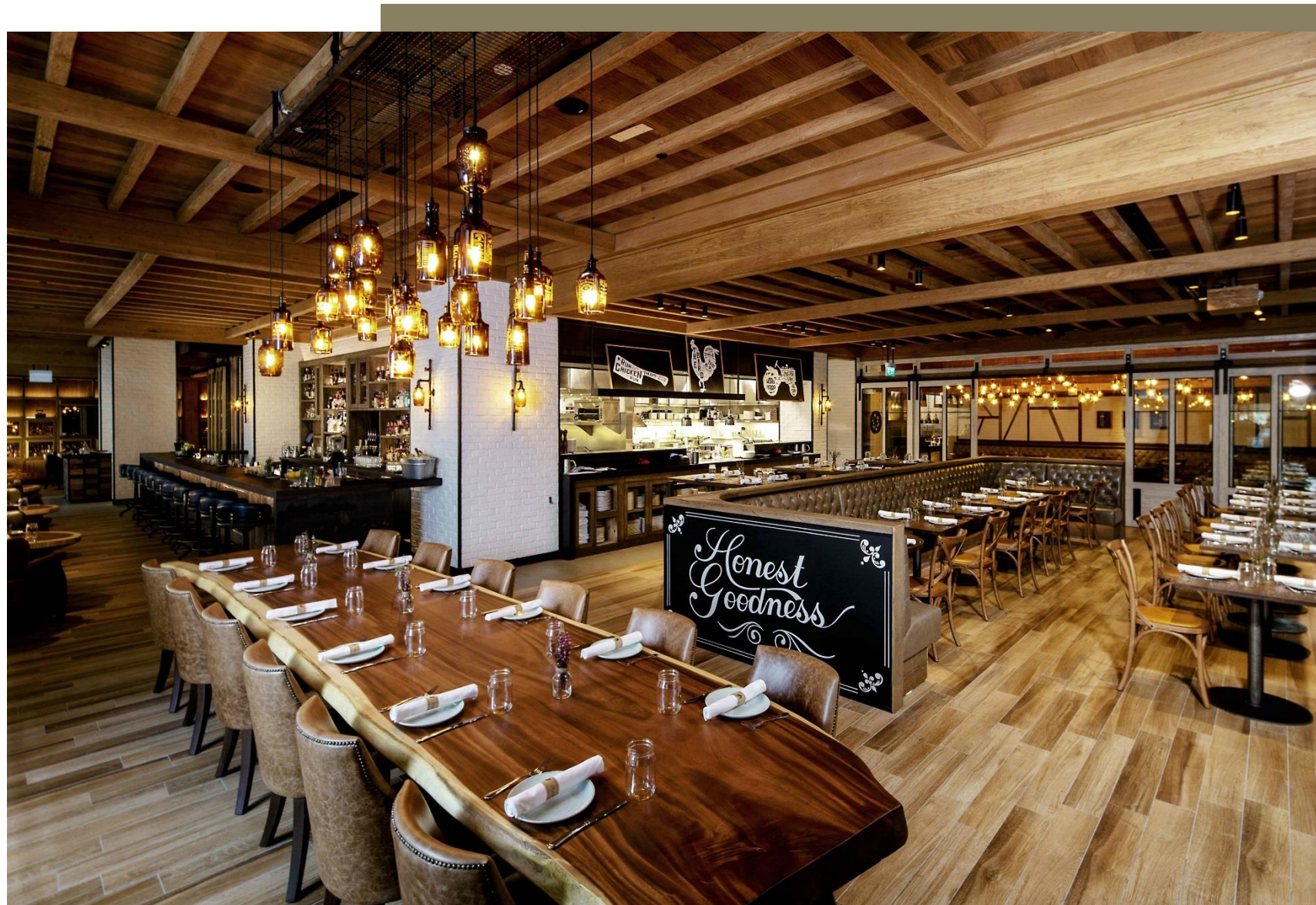


ABOUT US

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 The Bird 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.

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

The Bird Bar hosts a large collection of bourbon, 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.

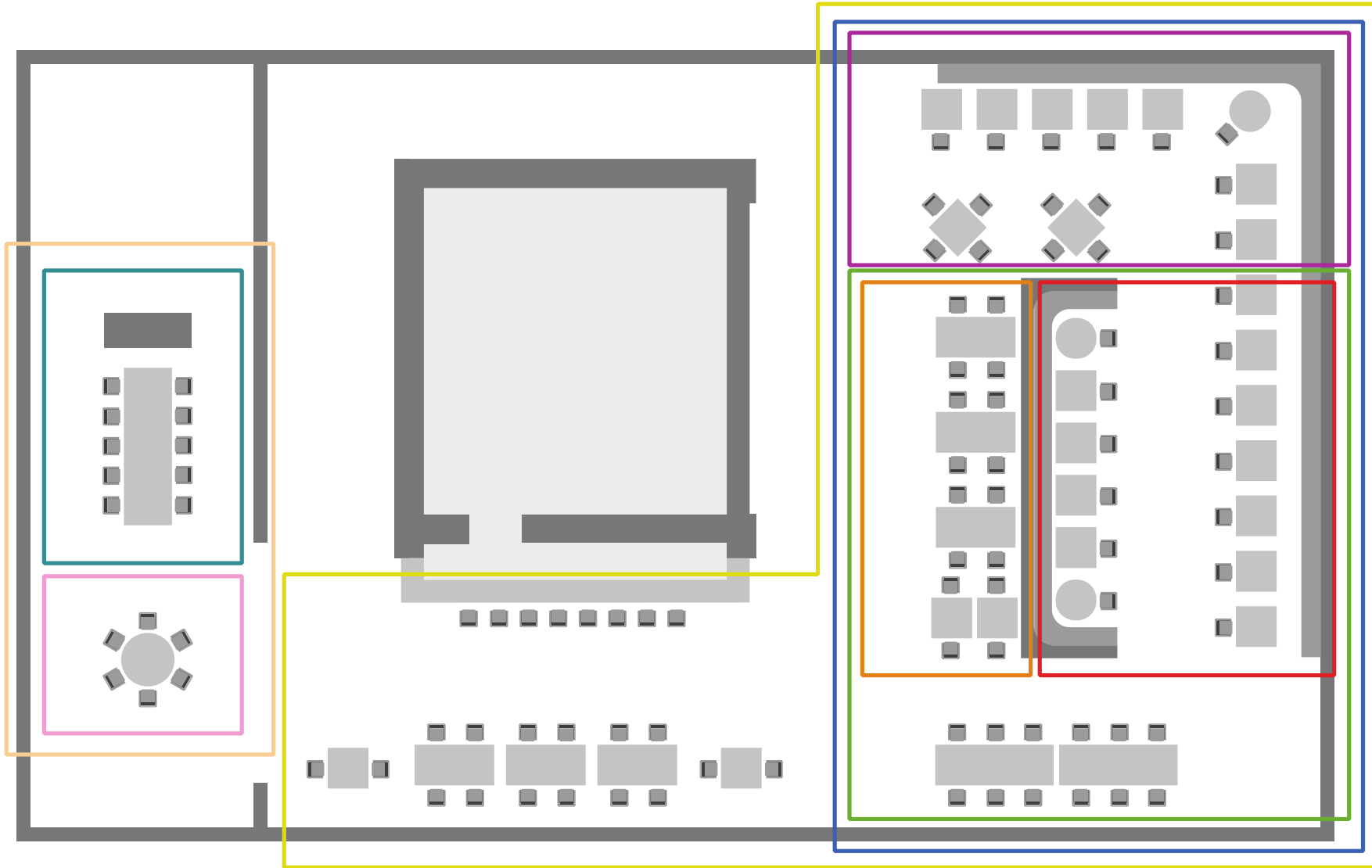


SPECIAL EVENTS

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.



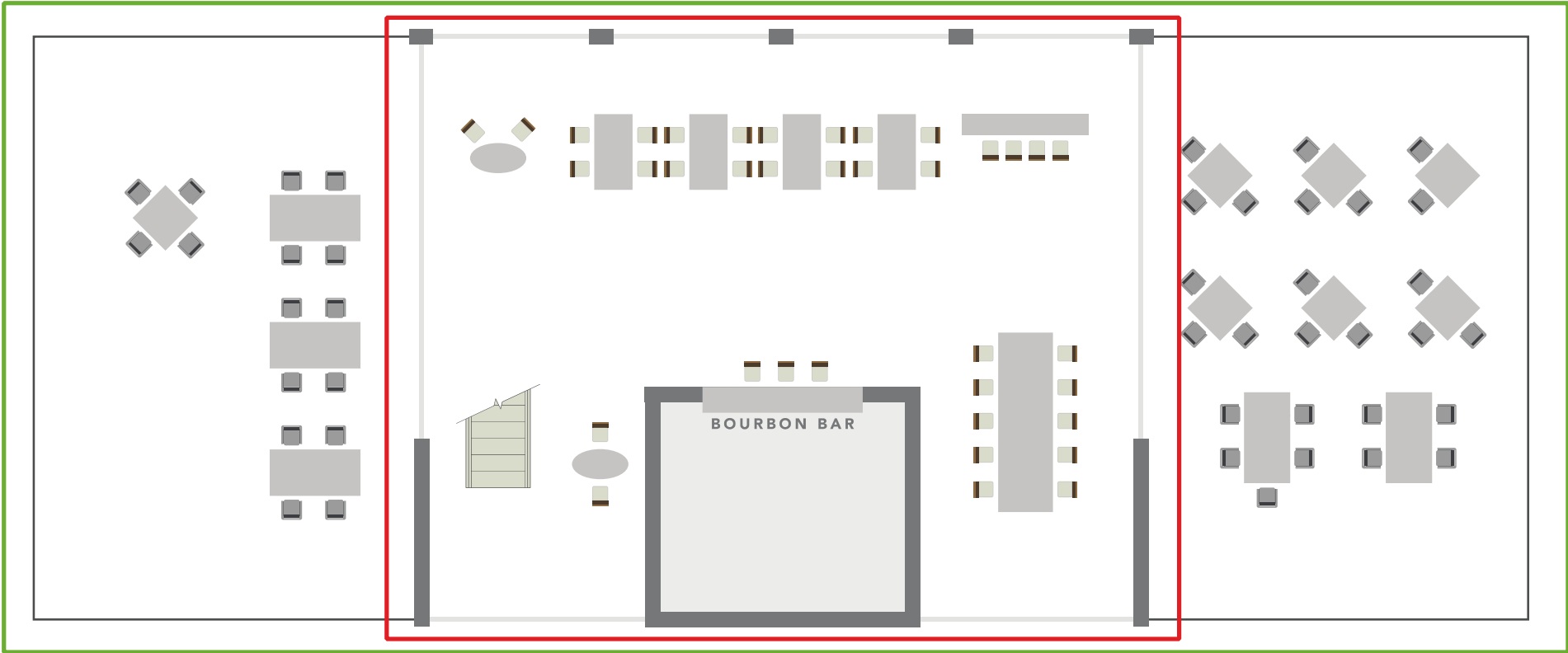
B1 LOWER LEVEL



- Barn: 24-40 seated, 50 reception
- Half B1 MDR: 28-33 seated
- Whole B1 MDR: 58 Seated
- Chef's Tables: 16 seated
- B1 Half Buyout: 85 seated
- B1 Half Buyout with Bar: 150 reception
- PDR 1: 6-8 seated
- PDR 2: 10-12 seated
- PDR Combined: 16-20 seated, 25-30 reception

LEVEL 1 - THE LOFT

- Upper Level Inside Only:
35 seated, 70 reception
- Upper Level W/ Outside:
91 seated, 100 reception





PRIVATE DINING EXPERIENCES



Food Menu Selection

- Chef's Tasting Menu starts at \$78+++ per person
- Family Style Menu starts at \$58+++ per person

Prices displayed are subject to prevailing goods & services tax, 10% service charge and 10% gratuity



THE BIRD

SOUTHERN TABLE & BAR

SAMPLE CHEF'S TASTING MENU

MUSHROOM BISQUE
TARRAGON & WHITE TRUFFLE OIL

BUTTER LETTUCE & GRILLED MANGO SALAD
CHAR-GRILLED MANGO, SMOKED PECANS, TOMATO
RED ONIONS & BENNE SEED DRESSING

LEWELLYN'S FINE FRIED CHICKEN
OUR FAMOUS BIRD SERVED WITH HONEY HOT SAUCE

SALTED CARAMEL BREAD PUDDING
WARM CUSTARD BREAD PUDDING
WHISKY ANGLAISE, DRAGEE PECANS
CHANTILLY CREAM, GOOEY SALTED CARAMEL

COFFEE OR TEA

\$78 PER PERSON
\$30 ADDITIONAL FOR WINE PAIRING

MENU IS SUBJECT TO CHANGE DUE TO AVAILABILITY
PRICES DISPLAYED ARE SUBJECT TO PREVAILING GOODS & SERVICES TAX AND 10% SERVICE CHARGE
PLEASE INFORM US IF YOU HAVE ANY FOOD ALLERGIES

FAMILY STYLE MENU – SHARING CONCEPT

Option 1

\$58+++ per person

First Course:

- 1 Small Share
- 1 Salad or Soup

Second Course:

- 2 Fixins
- 2 Plates

Third Course:

- Dessert

Option 2

\$78+++ per person

First Course:

- 2 Small Share
- 1 Salad or Soup

Second Course:

- 2 Fixins
- 3 Plates

Third Course:

- Dessert

Option 3

\$98+++ per person

First Course:

- 1 Step'n Up

Second Course:

- 2 Small Share
- 1 Salad or Soup

Third Course:

- 3 Fixins
- 3 Plates

Fourth Course

- Dessert

Prices displayed are subject to prevailing goods & services tax, 10% service charge and 10% gratuity

Step'n Up

Pickle Jar *additional \$5 per person*

Chef's selection of pickled seasonal vegetables

Fried Chicken and Caviar *additional \$8 per person*

Black truffle waffle, crème fraiche, crispy fried chicken, chive & caviar

Spiced Watermelon & Tuna Crudo *additional \$8 per person*

Seasoned with yuzu, fresh mint & chili spice

Charcuterie *additional \$10 per person*

Chef's selection of meats, artisanal cheese & spreads

Small Shares

Deviled Eggs

Fresh chive, dill & redneck caviar

Fried Green Tomato BLT

Pork belly, tomato jam, house-made pimento cheese, frisee & lemon vinaigrette

Skillet Cornbread

Leicester cheddar, bacon, jalapeno & honey butter

Buttermilk Biscuits

Honey butter & house-made jam

Salads

Butter Lettuce & Grilled Mango Salad

Char-grilled mango, smoked pecans, tomato, red onions & benne seed dressing

The Wedge

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

Arugula Salad

Tart green apple, cornbread croutons, moonshine raisins, leicester cheddar & cider vinaigrette

Soups

Mushroom Bisque

Tarragon & white truffle oil

Tomato Basil Bisque

Basil oil and crostini

Fixins

Cheddar Waffle (V)

Bourbon maple syrup (replace to maple syrup)

Cauliflower Mashed Potatoes (V)

Whipped with roasted garlic

Southern Slaw

Crispy chicken skin

House Cut Fries

Buttermilk dipping sauce & bacon salt

Macaroni & Cheese (V)

Five artisanal cheeses, crispy herb crust

Spiced Watermelon (V)

Chili spiced, citrus & mint

Collard Greens

Cider vinegar, pork shoulder & crispy pork skin

Cool Ranch Cucumber Salad (V)

Tomato, red onion, cucumber, buttermilk & dill vinaigrette

Crispy Brussels (V)

Spiced honey & finishing salt

Cheddar Grits (V)

Stone ground polenta & sharp cheddar cheese

Plates

Cauliflower Steak (V)

Cauliflower mashed, mushroom frites & thai chili chimichurri

Seasonal Vegetable & Grit Cake (V)

Sofrito, artichoke, basil & corn

Shellfish Pan Roast

Fresh shellfish, lardons, okra & pickled red onion.

Served in a sweet, smooth & creamy broth, & buttered baguette

Seafood Jambalaya

Spiced rice, scallop, tiger prawn, mussel, chicken sausage & pork chorizo

Honey Peppercorn Salmon

Brine smoked & peppercorn crusted, dill beurre blanc & pickled red onion

Shrimp & Grits

Served with a buttery beer both, half dried tomato & spring onions

Pan Roasted Duck Breast

Arugula & lardon Salad with smoked honey carrots

Lewellyn's Fine Fried Chicken

Our famous bird served with honey hot sauce

St. Louis Style Pork Ribs *additional \$6 per person*

House-made bbq sauce & green apple slaw

Short Rib *additional \$10 per person*

Bone-in beef short rib, cauliflower mashed, pickled carrot & coriander leaf

Australian Wagyu *additional \$55 per person*

Green peppercorn sauce and root vegetable

RECEPTION PLATTERS

Main Menu

Displayed or Passed (Priced by the dozen)

| | | | |
|--|--|---|---|
| Deviled Eggs \$33.00 Fresh Dill, Chives & Smoked Trout Roe | Bacon Wrapped Bourbon Figs \$42.00 Gorgonzola Cheese, Smoked Pecans & Streaky Bacon | Street Corn \$33.00 Grilled Corn, Crema, Crumbled Feta Spring Onions and Bacon | Mac and Cheese Croquettes \$36.00 Crispy Fried Mac & Cheese and Basil Marinara |
| Baked Fig Crostini \$42.00 Fig, Honey, Crispy Pork Belly & Goat Cheese | Tuna Tataki \$72.00 Thinly sliced Sesame Crusted Tuna served on a crisp wonton. Topped with an Asian Salsa and Wasabi | Mini Sundried Tomato & Arugula Quiche \$36.00 Egg Custard and Shortbread Crust | Fried Chicken and Caviar \$48.00 Crème Fraiche & Smoked Caviar |
| Smoked Pecan Chicken Lettuce Wraps \$48.00 Smoked Chicken, Roasted Corn, Smoked Pecans and Butter Lettuce | Southern Shrimp Cocktail \$72.00 Chilled Shrimp in a Bourbon Bloody Mary Float | Mini Chicken & Waffles \$48.00 Bourbon Maple, Smoke Spice & Cheddar Waffle | King Crab Legs (Seasonal) \$160.00 Uni Butter & Crispy Leek Confit |
| Seared Crab Cakes \$160.00 Black Pepper Sauce & Cold Pressed Pickles | Chicken or Beef Satay \$54.00 Chili, Lemongrass & Ginger Marinated Chicken Skewers served with a Spicy Thai Peanut Sauce | Jambalaya Arancini & Sofrito \$60.00 Crispy Fried Spiced Rice, Chorizo, Shrimp and Sofrito | BBQ'd Bacon Wrapped Shrimp \$72.00 Stuffed with Basil and Grilled |
| Mini Low & Slow \$51.00 Corn Bread, Smoked Chicken Avocado, Frisee and Buttermilk Ranch | Spiced Watermelon & Tuna Crudo \$64.00 Seasoned with yuzu, mint & chili spice | Fried Chicken Bao \$54.00 Crispy Fried Five Spice Chicken, Sichuan Mayonnaise, Pickled Carrot & Chinese Coriander | Fried Green Tomato \$64.00 Pimento Cheese, Smoked Pork Belly Tomato Jam, Frisee & Pickled Lemon Vinaigrette |
| Brisket Hand Pie \$85.00 Flaky Pastry stuffed with Smoked Brisket, Potato Blue Cheese Fondue & Red Chilies | | Smoked Salmon Bruschetta \$85.00 Multigrain, Benedictine, Dill, Pickled Shallots, Fennel and Smoked Caviar | Burnt Ends \$64.00 Smoked Brisket, Blue Cheese Fondue Tots and Pickled Fresno Chilies |
| | | | Oysters & Bubbles \$110.00 Fresh Shucked Pacific Oysters Apple Horseradish Mignonette and Smoked Caviar |

Vegetarian Menu

| | | | |
|--|----------------|---|----------------|
| Chilled Spiced Watermelon Citrus, Mint and Spice | \$36.00 | Cornbread Bruschetta Dusted Country Bread topped with Goat Cheese, Fresh Basil and a Roasted Corn and Black Bean Salsa | \$32.00 |
| Farmer Cheese & Watermelon Grilled Halloumi, Cress and Finishing Salt | \$36.00 | Avocado Toast Grilled Multi-Grain, Avocado, Lime, Cilantro, Frisee and Finishing Salt | \$42.00 |
| Boiled Peanut Falafel Peanut Butter Molasses | \$42.00 | Black Eyed Pea Hummus Served on Crisp Crostini, Cold Pressed Extra Virgin Olive Oil and BBQ Field Peas | \$32.00 |
| Chicken Fried Tofu Strawberry Buffalo Sauce | \$32.00 | Caprese Skewers Fresh Mozzarella, Tomato & Basil Pesto | \$42.00 |
| Bruschetta Crisp Sour Dough Baguette topped with a fresh Tuscan Salsa and garnished with a Balsamic Glaze and Basil Chiffonade | \$32.00 | Fried Pickled Okra (Lady Fingers) Lightly Tempura Battered and Fried Golden Crisp. Served with a Ginger Vinaigrette | \$32.00 |
| Purple Belgian Endive Filled with Blue Cheese Cream and Candied Walnuts | \$36.00 | Tomato Bisque Shooter & Grilled Cheese | \$42.00 |
| Jalapeno Poppers Fresh Jalapenos hand stuffed with Cream Cheese and Seasoned Bacon. Lightly breaded then fried until golden crisp. Served with a Chile Plum Sauce | \$36.00 | | |

Slider Menu

| | | | |
|---|-----------------|--|-----------------|
| Southern Fried Chicken Biscuit Fresh Biscuit, Crispy Fried Chicken, Honey Butter and Pepper Jelly | \$60.00 | Classic American Slider Bite-Sized Burgers on Mini-Buns Served with Melted American Cheese, Grilled Onions, Pickles and House Sauce. | \$98.00 |
| Smoked Beef Brisket Biscuit Fresh Biscuit, Arugula, Tomato Jam and Honey Butter | \$110.00 | Grilled Portobello Slider (V) Portobello Mushroom Grilled with Fresh Herbs and Balsamic Vinaigrette. Served on Mini-Buns with Swiss Cheese, Lettuce, Tomato, Grilled Red Onion and a Spicy Chipotle Mayonnaise. | \$60.00 |
| Ham Biscuit Virginia Ham, Swiss, Bourbon Maple, Biscuit and Honey Butter | \$110.00 | Crab Cake Slider With Lettuce, Tomato, House Pickles, Tarragon Aioli & fresh Mini-Buns | \$160.00 |
| Fried Green Tomato Slider (V) Fresh Biscuit, House Made Pimento Cheese, Tomato Jam, Frisee, Pickled Lemon Vinaigrette and Chives | \$48.00 | | |

Sweet Endings

| | | | |
|---------------------------|----------------|------------------------|----------------|
| Fried Oreos | \$32.00 | Red Velvet Cupcakes | \$42.00 |
| Bacon Butterscotch Cake | \$42.00 | Caramel Pecan Brownies | \$36.00 |
| Maple Glazed Bacon Donuts | \$36.00 | Profiteroles | \$32.00 |
| Apple Hand Pies | \$32.00 | Tuxedo Strawberries | \$42.00 |

CANAPES SELECTIONS

Cold

Option A: \$58+++ per person

Choose any 6 canapes (mix of hot, cold & sweets) for 2 hours

Deviled Eggs (v) (gf)

Fresh Dill, Chives and Smoked Trout Roe

Chilled Spiced Watermelon (v) (gf)

Citrus, Mint and Spice

Farmer Cheese & Watermelon (v) (gf)

Grilled Halloumi, Cress and Finishing Salt

Smoked Pecan Chicken Lettuce Wraps (gf)

Smoked Chicken, Roasted Corn, Smoked Pecans and Butter Lettuce

Mini Low & Slow

Corn Bread, Smoked Chicken, Avocado, Frisee and Buttermilk Ranch

Black Eyed Pea Hummus (v)

Served on Crisp Crostini, Cold Pressed Extra Virgin Olive Oil and BBQ Field Peas

Bruschetta (v)

Crisp Sour Dough Baguette topped with a fresh Tuscan Salsa and garnished with a Balsamic Glaze and Basil Chiffonade.

Purple Belgian Endive (v)

Filled with Blue Cheese Cream and Candied Walnuts.

Cornbread Bruschetta

Dusted Country Bread topped with Goat Cheese, Fresh Basil and a Roasted Corn and Black Bean Salsa

Caprese Skewers (v) (gf)

Fresh Mozzarella, Tomato & Basil Pesto

Avocado Toast (v)

Grilled Multi-Grain, Avocado, Lime, Cilantro, Frisee and Finishing Salt

Option B: \$78+++ per person

Choose any 8 canapes (mix of hot, cold & sweets) for 2 hours

Includes all selections of Option A and below

Tuna Tataki

Thinly sliced Sesame Crusted Tuna served on a crisp wonton. Topped with an Asian Salsa and Wasabi.

Southern Shrimp Cocktail

Chilled Shrimp in a Bourbon Bloody Mary Float

Spiced Watermelon & Tuna Crudo

Seasoned with yuzu, mint and chili spice

Smoked Salmon Bruschetta

Benedictine, Dill, Pickled Shallots, Fennel and Smoked Caviar

King Crab Legs (Seasonal)

Uni Butter & Crispy Leek Confit

Oysters & Bubbles

Fresh Shucked Pacific Oysters, Apple Horseradish Mignonette and Smoked Caviar

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Hot

Option A: \$58+++ per person

Choose any 6 canapes (mix of hot, cold & sweets) for 2 hours

Mini Sundried Tomato & Arugula Quiche (v)
Egg Custard and Shortbread Crust

Fried Green Tomato Slider (V)
Fresh Biscuit, House Pimento Cheese, Tomato Jam, Frisee, Lemon Vinaigrette and Chives.

Southern Fried Chicken Biscuit
Fresh Biscuit, Crispy Fried Chicken, Honey Butter and Pepper Jelly

Ham Biscuit
Virginia Ham, Swiss, Bourbon Maple, Biscuit and Honey Butter

Mini Chicken & Waffles
Bourbon Maple, Smoke Spice & Cheddar Waffle

Street Corn (v)
Grilled Corn, Crema, Crumbled Feta, Spring Onions and Bacon

Crispy Chicken Wings
Spicy, Tangy Smoke Spice

Fried Green Tomato
Pimento Cheese, Smoked Pork Belly, Tomato Jam, Frisee & Pickled Lemon Vinaigrette

Chicken or Beef Satay
Chili, Lemongrass & Ginger Chicken Skewers served with a Spicy Thai Peanut Sauce

Grilled Portobello Slider (V)
Portobello Mushroom, Fresh Herbs, Balsamic, Swiss Cheese, Lettuce, Tomato, Grilled Red Onion and a Spicy Chipotle Mayonnaise

Baked Fig Crostini
Fig, Honey, Crispy Pork Belly and Goat Cheese

Fried Chicken Bao
Crispy Fried Five Spice Chicken, Sichuan Mayonnaise, Pickled Carrot & Chinese Coriander.

Jambalaya Arancini and Sofrito
Crispy Fried Spiced Rice, Chorizo, Shrimp and Sofrito

Jalapeno Poppers
Fresh Jalapenos hand stuffed with Cream Cheese and Seasoned Bacon. Lightly breaded then fried until golden crisp

Mac and Cheese Croquettes (v)
Crispy Fried Mac & Cheese and Basil Marinara

Boiled Peanut Falafel (v)
Peanut Butter Molasses

Chicken Fried Tofu
Strawberry Buffalo Sauce

Fried Pickled Okra (Lady Fingers) (v)
Lightly Tempura Battered and Fried Golden Crisp. Served with a Ginger Vinaigrette

Burnt Ends
Smoked Brisket, Blue Cheese Fondue, Tots and Pickled Fresno Chilies

Option B: \$78+++ per person

Choose any 8 canapes (mix of hot, cold & sweets) for 2 hours *-Includes all selections of Option A and below*

Seared Crab Cakes
Black Pepper Sauce and Cold Pressed Pickles

Bacon Wrapped Bourbon Figs
Gorgonzola Cheese, Smoked Pecans & Streaky Bacon

Smoked Beef Brisket Biscuit
Fresh Biscuit, Arugula, Tomato Jam and Honey Butter

Classic American Slider
Bite-Sized Burgers on Mini-Buns Served with Melted American Cheese, Grilled Onions, Pickles and House Sauce.

Brisket Hand Pie
Flaky Pastry stuffed with Smoked Brisket, Potato, Blue Cheese Fondue & Red Chilies.

Fried Chicken and Caviar
Crème Fraiche & Smoked Caviar

Crab Cake Slider
With Lettuce, Tomato, House Pickles, Tarragon Aioli & fresh Mini-Buns

BBQ'd Bacon Wrapped Shrimp
Stuffed with Basil and Grilled

Sweets

Option A: \$58+++ per person

Choose any 6 canapes (mix of hot, cold & sweets) for 2 hours

Bacon Butterscotch Cake

Fried Oreos

Maple Glazed Bacon Donuts

Apple Hand Pies

Red Velvet Cupcakes

Caramel Pecan Brownies

Profiteroles

Option B: \$78+++ per person

Choose any 8 canapes (mix of hot, cold & sweets) for 2 hours

Includes all selections of Option A and below

Tuxedo Strawberries

Mixed Berry Tarts

Prices displayed are subject to prevailing goods & services tax, 10% service charge and 10% gratuity

ACTION STATIONS

Carving Station

Satisfy your hungry guest with these event enhancers. Choose your favorite cuts and let our Chefs do the rest.

Slow Roasted Prime Rib

Served with Creamed Horseradish and Au Jus

Honey Glazed Ham

Slowly roasted and glazed with Orange and Honey

Peppercorn Crusted Tenderloin of Beef

Served with a Green Peppercorn Demi Glace

Carved Wagyu Sirloin

Served with Wild Mushroom Bordelaise and Caramelized Onions

Oven Roasted Turkey Breast

Roasted to perfection served with Turkey Gravy, Ginger Cranberry Sauce and Stuffing

Country Grit Martini Bar

Build your own Grit Sundae with an assortment of toppings for you to choose from. Whipped Butter, Spring Onion, Smoked Brisket, Pork Cracklings, Sour Cream, Shredded Cheddar Cheese, Blue Cheese Crumbles and Diced Tomatoes, Red Eye Gravy and PBR Gravy.

BEVERAGE EXPERIENCES

We infuse our own Bourbons. Allow your guests to sip on unique cocktails while enjoying our Southern Favorites.



BAR PACKAGE PROPOSAL

Wine

Package Proposal

\$45 /person
per hour

White: Ringenbach Riesling, Alsace

Red: Famille Perrin Cotes du Rhone

**\$15 more to add Draft Beer to Package -
Choice of Crossroads Lager and Full Steam
Ahead*

Call

Package Proposal

\$70 /person
2 hour

Crossroads Lager and Full Steam Ahead On Draft

White: Ringenbach & fils Riesling, Alsace

Red: Famille Perrin Cotes du Rhone

Rose: Les Animals Elephant- Rhone Valley

Liquors: Skyy Vodka, Beefeater Gin, Platinum 3
Star Rum, Jim Beam Bourbon, Cimarron Tequila,
JW Black Whisky

Premium

Package Proposal

\$90 /person

Crossroads Lager and Full Steam Ahead On Draft

White: Auntsfield Sauvignon Blanc New Zealand

Red: Benziger Cabernet Sauvignon, USA

Rose: Les Animals Elephant- Rhone Valley

Bubbly: Prosecco

1 Specialty Cocktail

Liquors: Bacardi Superior Rum, Tito's Vodka,
Tanqueray Gin, Don Julio Blanco Tequila, Wild
Turkey 81 Bourbon, Monkey Shoulder Whisky

Super Premium

Package Proposal

\$120 /person

Crossroads Lager and Full Steam Ahead On Draft

White: Ringenbach & Fils Riesling, Alsace &
Auntsfield Sauvignon Blanc New Zealand

Red: Famille Perrin Cotes du Rhone & Benziger
Cabernet Sauvignon, USA

Rose: Les Animals Elephant- Rhone Valley

3 Specialty Cocktails

Cava & Prosecco

Liquors: Citadelle Gin, Boyd & Blair Potato Vodka,
Plantation 3 Star Rum, Patron Silver Tequila, Bulleit
10 yr / Four Roses Bourbon, Laphroaig 10yrs Scotch

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BOURBON TASTING EXPERIENCE

Banana Infused

Wild Turkey 81

*paired with banana bread pudding
(rum soaked banana cake, Chantilly cream, fresh bananas,
vanilla wafer)*

Smoked Pecan Infused

Wild Turkey 81

*paired with Salted Caramel Bread Pudding(warm custard bread
pudding, whisky anglaise, dragee pecans, Chantilly cream,
gooey salted caramel)*

Chocolate Infused

Wild Turkey 81

*paired with our Flower Pot Mississippi Mud Pie (Chocolate cake,
homemade marshmallow, chocolate ice cream, oreo pecan dirt)*

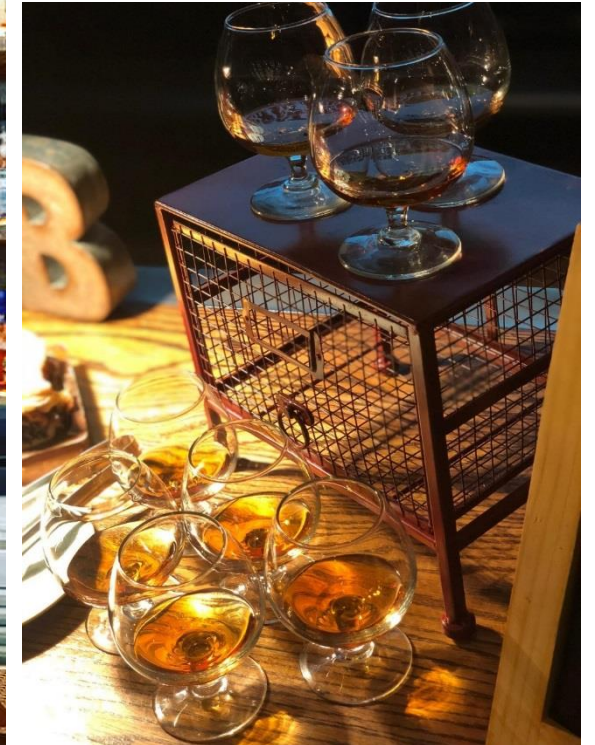
Pork Belly Infused

Wild Turkey 81

*paired with our Butterscotch cake(bacon frosting, butterscotch sauce,
bourbon ice cream)*

**\$50+++ PER PERSON
ADDED TO SEATED DINNER**

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***Add ANY Custom Bourbon Tasting
to a seated dinner or reception
(inquire about pricing)**

ENJOY A UNIQUE EXPERIENCE WITH WINE, BOURBON OR BOTH.

NEW WORLD

Cullen
Sauvignon Blanc & Semillon,
Margaret River, Australia, 2015

Sato
Riesling, Central Otago,
New Zealand, 2015

Arnot Roberts
Syrah, Sonoma Coast,
California, 2014

*all served with artisanal cheeses,
spreads, fruit, crackers*

NEW WORLD

Up to 12 guests: \$480+++
Up to 18 guests: \$720+++
Up to 24 guests: \$960+++

OLD WORLD

Francois Pinon "Brut"
Vouvray, Loire, France, 2014

Chateau De Trinqueddel
Rose, Tavel, France, 2016

Elio Altare
Nebbiolo, Barolo, Piedmont, Italy,
2006

*all served with artisanal cheeses,
spreads, fruit, crackers*

OLD WORLD

Up to 12 guests: \$480+++
Up to 18 guests: \$720+++
Up to 24 guests: \$960+++

HOUSE SPECIAL

Laherte Freres 'Blanc De Blanc'
Champagne, Chavot, France, N.V
*paired with fresh premium cold water oysters with
granny smith apple, fresh horse radish root, lemon
olive oil*

Auntsfield
Sauvignon Blanc, Marlborough,
New Zealand, 2017
paired with Chicken Biscuit

Dashe Zinfandel, Dry Creek,
California, 2014
*paired with fried green tomato & crispy pork belly with
pimento cheese, smoky tomato jam, frisee, pickled
lemon vinaigrette*

HOUSE SPECIAL

Up to 12 guests: \$520+++
Up to 18 guests: \$780+++
Up to 24 guests: \$1040+++

End Any Tasting With The Yardbird Old Fashioned

*bacon-infused Wild Turkey 81 Bourbon, Angostura bitters, orange bitters, maple syrup
paired with a maple bacon donut
\$20++ per person*

Custom Tastings Available

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TRADE MARK

THE BIRD

SOUTHERN TABLE & BAR



@thebirdsg

www.runchickenrun.com