

YARDBIRD

— MARINA BAY SANDS —

DINNER MENU

— ✦ —
Southern Table & Bar

MARINA BAY SANDS • 10 BAYFRONT AVENUE • SINGAPORE

A KISMET MENU • MARINA BAY SANDS

DINNER MENU

CHEESE & CHARCUTERIE

Cheese & Charcuterie	45
24 months Aged Parma Ham, Seasonal Terrine - Housemade, Bacon Jam - Housemade, Pimento Cheese, Truffle Burrata, Pickles & Mustard	

STARTERS & SHARES

 Classic Buttermilk Biscuits	12
Honey Butter, Housemade Jam	
Deviled Eggs <i>(GF)</i>	14
three served. Dill, Chives, Smoked Trout Roe	
Fried Green Tomato & Crispy Pork Belly	18
House-Smoked Pork Belly, Pimento Cheese Tomato Jam, Pea Tendrils, Lemon Vinaigrette (feeling fresh? sub avocado for pork belly!)	
Tuna Crudo <i>(GF)</i>	22
Citrus Coconut Milk, Shaved Red Onion, Jalapeño Orange Bene Seed, Fresh Coriander	
Popcorn Shrimp	19
Brown Butter, Bacon Salt, Smoked Jalapeño Aioli	
Burnt Ends	16
Smoked Brisket, Blue Cheese Fondue, Potato Tots Pickled Fresnos	
Crab Croquette	28
Lump Crab, Yuzu-Pepper Aioli, Slaw, Tobiko	

GARDEN SALADS & BOWLS-ONS: CHICKEN +10 | PORK BELLY +12 | SHRIMP +14 | STEAK +16

The Wedge <i>(GF)</i>	20
House-Smoked Pork Belly, Butter Lettuce, Charred Corn Tomato, Avocado, Housemade Buttermilk Ranch	
 Butter Lettuce & Grilled Mango Salad <i>(GF)</i>	18
Char-Grilled Mango, Smoked Pecans, Tomato, Onion Benne Seed Vinaigrette	

 VEGETARIAN  VEGAN

(GF) Gluten-Friendly

Gluten-Friendly items are prepared without gluten ingredients; however, cross-contact with gluten may occur during preparation.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Some dishes may contain nuts.

Please inform your server of any allergies.

Prices are subject to 10% service charge and prevailing Goods and Services Tax.

DINNER MENU

GARDEN SALADS & BOWLS • CONTINUED

Southern Caesar Salad	18
Cherry Tomato Confit, Chorizo Crumble, Pickled Grapes Preserved Lemons, Creamy Manchego Dressing	

MAINS

Pecan Crusted Halibut	48
White Rice & Green Apple Hash, Cider Beurre Blanc	
Backyard BBQ	58
St. Louis Pork Ribs, House Sausage, Burnt Ends, Alabama White BBQ Chicken Leg, Corn Cobb, Chimichurri	
Sweet Tea Braised Short Rib <i>(GF)</i>	52
Classic Mashed Potato, Short Rib Jus, Shiitake Mushroom Pickled Carrots	
Scallop & Chorizo Pasta	39
Linguine, Scallops, Chorizo, White Wine, Garlic Bottarga, Arugula, Balsamic Chili Oil	

YARDBIRD CLASSICS

Chicken & Waffles	48
Chilled Spiced Watermelon, Cheddar Waffle Honey Hot Sauce, Bourbon Maple Syrup (available gluten-friendly)	
Lewellyn's Fine Fried Chicken	38
1/2 of our Famous Bird, Honey Hot Sauce (available gluten-friendly)	
YB Nashville Hot Chicken	42
Carolina Reaper Dip, House Pickles, Texas Toast (eat at your own risk!)	
The Whole Bird	78
Chilled Spiced Watermelon, Cheddar Waffle Honey Hot Sauce, Bourbon Maple Syrup (available gluten-friendly)	
Shrimp & Grits	39
Seared Shrimp, Roasted Tomato, Aged Country Ham Red Onion, Stone Ground Polenta, PBR Jus	
Lobster Mac & Cheese	88
Whole Lobster, Creamy Five Artisanal Cheese Sauce	

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YARDBIRD CLASSICS • CONTINUED

Smoked Pork Ribs <i>(GF)</i>	48
Hickory Smoked, House-made Cider Mop	
Roasted Young Hen	64
Fingerling Potatoes, Charred Green Chili Chimichurri Fresh Lime (available gluten-friendly)	

DRY AGING

IN-HOUSE 14-DAY BOURBON AGED BEEF • 500 GRAM PER SERVING

Australian Grain Fed M5 Ribeye	168
Wagyu Striploin	218

ODDS & ENDS

 Mac & Cheese	14
Creamy Five Artisanal Cheese Sauce, Crispy Herb Crust	
Crispy Brussels <i>(GF)</i>	16
Spiced Honey	
Southern Street Corn <i>(GF)</i>	14
Chipotle Crema, Bacon Farmer's Cheese, Fresnos	
Blackened Green Beans <i>(GF)</i>	12
Piquillo Pepper Sauce, Cajun Spice, Lime, Coriander	
Skillet Cornbread	12
Aged Cheddar Cheese Bacon, Jalapeño Honey Butter	
Cheesy Grits <i>(GF)</i>	12
Stone Ground Polenta Aged Cheddar	
Collard Greens	14
Smoked Chicken Crispy Pork Crackling	
 Classic Mashed Potatoes	12
Fresh Chives	

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