

Fact Sheet



Yardbird Southern Table & Bar

Introduction

With locations in Chicago, Dallas, Denver, Las Vegas, Los Angeles, Miami and Washington DC, Yardbird Southern Table & Bar was founded on the principle of farm-fresh ingredients, classic American cooking, culture, and hospitality. The James Beard-nominated restaurant, which opened its first Asian outpost in Marina Bay Sands Singapore in 2017, has consistently garnered accolades from the industry, including by Condé Nast Traveler as one of the most coveted Best Restaurants in Miami (2019).

Diners can look forward to classic American dishes, including the signature 100-year-old recipe *Lewellyn's fine fried chicken*, the star of the restaurant's famed *Chicken & Waffles*, as well as the *lobster mac & cheese* and *smoked pork ribs* and Singapore-exclusive items like the charred miso *cauliflower steak* and *in-house 14-day bourbon aged steak*. The Great American Brunch available on weekends also serves Instagram-worthy brunch items such as the fluffy mile-high *funfetti pancakes* and bourbon salted caramel *cinnamon roll*.

Yardbird Singapore boasts one of Asia's most impressive selections of whiskeys and many sought-after spirits from around the globe. Among the over 100 whiskey labels are rare favourites such as the *Pappy Van Winkle*, *Wild Turkey*, and *Woodford Reserve Collection*. The bar also offers the highest quality handcrafted cocktails, which include the signature *Blackberry Bourbon Lemonade*, as well as a series of Gin & Tonics.

Located at the South Promenade of The Shoppes at Marina Bay Sands, the restaurant offers two levels of expansive dining spaces. On the lower level, guests can experience a lively setting in the main dining room with a view of the bustling open kitchen, as well as private dining rooms for wedding events. Upstairs, guests can explore a casual alfresco seating by the waterfront to enjoy a tippie after-hours while taking in stunning views of the Marina Bay cityscape.

The Team

John Kunkel (50 Eggs Hospitality Group)

John Kunkel is the founder and CEO of 50 Eggs Hospitality Group, a globally acclaimed restaurant group known for its game-changing concepts, critically acclaimed chef partners, and signature warmth hospitality. Named Restaurant Hospitality Magazine's "Coolest Multi-Concept Companies in the Land," the group focuses its efforts on developing cutting-edge brands that deliver unparalleled dining experiences throughout the United States and abroad, with 12 successful restaurants in its current portfolio and several more brands and location expansions on the horizon.

Signature concepts include the James Beard Foundation Award-nominated Yardbird; CHICA, a collaboration with Celebrity Chef Lorena Garcia; two concepts at The Venetian Resort® Las Vegas, namely Spritz Restaurant & Bar as well as Capri Pool Restaurant & Bar; as well as the group's fast-casual Spring Chicken concept at Miami International Airport and Las Vegas' Allegiant Stadium. The group's award-winning restaurant concepts continue to expand throughout the United States and internationally, with the addition of its newest concept, WAKUDA in Singapore and The Venetian® Resort Las Vegas.

Fact Sheet



Chef Josh Chua (Executive Chef, Yardbird Southern Table & Bar)

Growing up amongst two generations of hawkers in Terengganu, Malaysia, Executive Chef Josh Chua's love for food was developed from young, as he spent countless hours experimenting with different ingredients in his kitchen. His passion led him to explore the world of Western culinary arts at KDU College, in partnership with the IMI International Management Institute Switzerland, where he graduated with a diploma with distinction in Professional Chef Training.

Josh started his career in numerous fine dining establishments specialising in Italian and French cuisine, from Prego at The Westin Hotel Kuala Lumpur in 2004, before moving to Singapore in 2007 to work at the former Raffles Grill at Raffles Hotel Singapore. He then spent the next decade honing his craft at the former Guy Savoy at Marina Bay Sands, Concetto by Saveur, and San Bistro. Inspired by his mentors, Josh's desire to pay his knowledge forward saw him take a year-long break from the kitchen to cultivate young individuals studying Western culinary arts at the Institute of Technical Education in Singapore.

In August 2017, Josh ventured into a new arena of Western cooking by joining classic American restaurant Yardbird Southern Table & Bar at Marina Bay Sands as Executive Sous Chef, where he went on to helm the role of Executive Chef in January 2022. Today, he continues to mentor a brigade of more than 20 chefs and draws on his expertise to create menus that present the most authentic classic American flavours.

Fast Facts on Yardbird Southern Table & Bar

- Yardbird is located at L1-82, Bay Level and B1-07, Galleria Level of The Shoppes at Marina Bay Sands.
- The restaurant occupies two levels, including a private and semi-private dining room on the lower level.
- Yardbird offers lunch, dinner and a late night menu daily, alongside a Great American Brunch menu on the weekend. Selected items are also available for island-wide delivery via GrabFood, while family packs are available on Yardbird's online [Gourmet Takeaway](#) platform.

Weekday Lunch 11:30am – 4:00pm	Dinner Monday – Sunday 4:00pm – 12:00am	Late Night at The Loft on Level 1 Monday – Sunday 10:00pm – 12:00am
Weekend Brunch 10:00am – 4:00pm	(last seating at 10:30pm, last kitchen order at 10:45pm)	(last order at 11:45pm)

- For reservations, visit marinabaysands.com/restaurants/yardbird-southern-table-and-bar.html. Follow the conversations on social [@yardbirdsingapore](#).
- Yardbird Southern Table & Bar (Singapore)'s accolades include:
 - Listed in Tatler Dining Guide 2022-2024
 - HungryGoWhere Choice Awards 2022 – Yardbird Southern Table & Bar (Most Creative Dish – Chicken & Waffles)
 - Tripadvisor's Travellers' Choice 2021, 2022 and 2023
 - Wine & Dine Singapore's Top Restaurants 2020/21, House of Stars (One Star)
 - T.Dining Singapore's Best Restaurants Guide 2019/20 and 2020/21