

# Press Release



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## ***Savour classic American cuisine at The Bird Southern Table & Bar***

*Marina Bay Sands' signature restaurant introduces new  
American home-favourites, bourbons and cocktails*

**Singapore** (4 April 2018) – Classic American restaurant The Bird Southern Table & Bar has unveiled an extended food and cocktail menu featuring more than 15 new dishes and cocktails. The restaurant, best known for its signature 100-year-old recipe fried chicken, is also rolling out a special 'Taste of the South' lunch menu (9 to 14 April) as part of Marina Bay Sands' culinary event titled *The Signature Series*. Spirits connoisseurs can also look forward to The Bird's Sundowner party (15 April) at the bourbon bar overseeing scenic views by the Marina Bay waterfront.



*Savour the vibrancy of American cuisine with classics such as (from L to R): **Jambalaya** and **Muffuletta Salad***

Drawing influence from various cuisines such as French, Spanish, Mediterranean and Creole, The Bird melds time-honoured cooking and preparation methods using unique indigenous

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produce true to each region. One iconic dish of the South that reflects this is the **Jambalaya** (S\$46++), a dish originating from Louisiana, with roots in Mediterranean, Spanish and French cuisines. This rice-based dish features spiced grains that soak up the essence of a rich soup stock, before being simmered with scallops, tiger prawns, mussels and Fennel chicken sausage. The end result is a satisfying dish perfect for those craving for authentic, Southern comfort.

Another new dish that exemplifies the vibrancy of American cuisine is the **Muffuletta Salad** (S\$18++). A creative twist on the Muffuletta sandwich first created by Italian immigrants in the early 20<sup>th</sup> century, this salad features a mix of Italian cold cuts such as mortadella, salami, and prosciutto, with mozzarella and aged parmesan cheese, romaine, radicchio, all drizzled with broken olive vinaigrette.

Vegetarians can also savour a full vegetarian menu featuring a selection of six starters, five entrees, and up to eight sides and snacks. In addition to delicious salads, guests can also look forward to dishes such as **Avocado Toast** with roasted tomatoes and frisee, **Wild Mushroom Ravioli** with truffled garlic broth (S\$23++), and **Cauliflower Steak** with mushroom frites and Thai chili chimichurri (S\$26++).

## **Using authentic and sustainable ingredients**

To retain the authenticity of classic American cooking, The Bird uses specially sourced ingredients from artisan purveyors in USA. For example, ham slices used in many of the restaurant's signature dishes are Tennessee-imported *Benton's Smoky Mountain Country Hams*, which are slow-cured and aged using traditional techniques.



*The Bird uses quality imported produce from the US, such as the grits in **Southern BBQ Shrimp***

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Grits from Geechie Boy Mills in Southern California are produced using the traditional method of hand-milling heirloom corn in antique stone gristmills to preserve the original flavours of the corn. Guests can enjoy polenta made using these top-quality grits in one of the chef's newest creation, the **Southern BBQ Shrimp** (S\$18++), which features succulent shrimps set atop a bed of sautéed polenta cake and drizzled with basil oil.

The Bird also uses sustainably sourced produce. For example, the **Skillet Seared Barramundi** with panko fried egg, caramelized ginger and coconut broth (S\$38++), inspired by the local crowd-favourite Laksa, uses sustainable local barramundi. The restaurant is also using sunflower oil in its cooking, a healthier alternative to palm-based vegetable oils.

## Perfect your meal with a tittle



*The Bird Southern Table & Bar's talented bartending team presents new creations (from L to R): **Berry'd with a Secret** and **Live for Love***

The Bird's extensive beverage programme also welcomes nine new handcrafted tipples, six of which are creations of the local bartending team, served exclusively at the restaurant. The **Berry'd with a Secret** is a fruity and refreshing twist on the classic *Pisco Sour*. The drink glides on the palate with permeating elderflower notes from the addition of St-Germain liqueur, fresh rosemary and lemon. Another creative cocktail is **Live for Love** – the classic *Whiskey Sour* is transformed using a bold choice of chocolate infused bourbon as base, and paired with ruby-red strawberries for a savoury and sweet concoction.

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## ***The Signature Series (9 to 15 April)***

As part of Marina Bay Sands eighth year anniversary celebrations and week-long epicurean event titled *The Signature Series*, The Bird will be presenting an exclusive four-course set lunch menu, ***Taste of the South*** (S\$38++) from 9 to 14 April. Lunch-goers can enjoy a mid-day feast of classic American dishes such as ***Louisiana Char-Grill Oysters*** with black pepper, Parmesan Cheese, garlic and butter, as well as the restaurant's signature ***Southern Fried Chicken***, accompanied with Cauliflower Mashed & Collard Greens.

Spirits lovers will enjoy sipping on free-flow cocktail and signature bites at the ***Sundowner Party*** (S\$150++) on 15 April. On the menu is a selection of canapes such as ***Fried Green Tomato & Crispy Pork Belly, Devilled Eggs*** and ***Chicken & Waffles***. Timeless power duo Mel & Joe Ferdinands will also be playing live music throughout the party, from 4 to 8pm.

For more information on *The Signature Series*, please visit <https://www.marinabaysands.com/restaurants/signature-series.html>.

The Bird Southern Table & Bar opens daily from 11am till late on weekdays and 10am till late on weekends. For more information, please visit

<https://www.marinabaysands.com/restaurants/american/the-bird-southern-table-and-bar.html>.

Guests can email [TheBird.Reservations@marinabaysands.com](mailto:TheBird.Reservations@marinabaysands.com) or call +65 6688 9959 to make reservations.

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