

Fact Sheet



Yardbird Southern Table & Bar

Introduction

With locations in Miami, Las Vegas, and Los Angeles, 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 Conde 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 'n' Watermelon 'n' Waffles*, as well as *lobster mac & cheese* and *smoked pork ribs*. The Great American Brunch available on weekends also serves Instagram-worthy brunch items such as the fluffy mile-high *funfetti pancakes* and *classic French toast*, as well as hearty breakfast classics such as the *bacon hash waffles and eggs* and the *all-American breakfast*. Nutritious *acai* and *granola fruit bowls*, fresh juices, and the gluten-free *salted caramel waffle* are also available for those who prefer healthier brunch options.

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 *Angel's Envy*, *Hudson Baby*, *Wild Turkey*, and *Willett Pot Still*. 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 140-seater restaurant offers two levels of expansive dining spaces. On the lower level, guests can experience a lively setting that seats 72 guests in the main dining room with a view of the bustling open kitchen, as well as private dining rooms for parties. Upstairs, guests can dine at a vibrant dining space looking out to the waterfront promenade, including a casual alfresco seating where guests can enjoy a tippie after-hours, while taking in stunning views of the Marina Bay cityscape. Guests are welcome to dine-in with their furry friends as the restaurant boasts a pet-friendly alfresco area along the waterfront promenade.

The Team

John Kunkel

John Kunkel is the founder and CEO of 50 Eggs Hospitality Group, a full-service culinary and hospitality firm focusing on developing cutting-edge brands such as Yardbird Southern Table & Bar, throughout the United States and beyond.

Upon its debut in 2011, Yardbird Southern Table & Bar Miami was nominated for Best New Restaurant by the James Beard Foundation, and named one of America's Best New Restaurants by Bon Appétit a year later. In 2020, Yardbird Southern Table & Bar continues to spread its wings with new venues openings in Dallas and Washington DC, in addition to a Chicago location slated to open in the next year.

Fact Sheet



Chef Leonard Delgado (Executive Chef, Yardbird Southern Table & Bar)

Executive Chef Leonard Delgado's strong passion in food was developed from young, where he would spend countless hours whipping up sweets and savouries with his mother in his hometown at San Jose, California. His love for cooking eventually led him to his first apprenticeship with master pastry chef Max Ackerman, which exposed him to the art of French and Swiss pastry-making. Following this, Chef Delgado helmed the kitchens of various establishments, which include Fontana's Italian Restaurant at Silicon Valley, and the Department of Defense at NAS Moffett Field, where he served immaculate quality cuisine for heads of state and high-ranking government officials.

Between 1982 to 2017, Chef Delgado went on to hold executive chef and partner positions at various dining concepts, such as The Charthouse, The Clubhouse in Costa Mesa, as well as Hard Rock Café Hollywood Blvd. Chef Delgado was previously the Corporate Executive Chef of Lawry's Restaurants, Inc. in Chicago, before he joined the opening team of Yardbird Southern Table & Bar at Marina Bay Sands in 2017. In his current role as Executive Chef of the award-winning restaurant, Chef Delgado mentors his brigade of 23 chefs and draws on his expertise in American cuisine to create menus that present the most authentic 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 with a total seating capacity of 72 guests on the lower level and 68 on the upper level, as well as a private dining room and semi-private dining room.
- Yardbird offers lunch and dinner daily, alongside a Great American Brunch menu on the weekend.

Weekday Lunch 11:30am – 4:00pm	Dinner Sunday – Thursday 4:00pm – 10:00pm
Weekend Brunch 10:00am – 4:00pm	Friday – Saturday 4:00pm – 11:00pm

- For reservations, call (65) 6688 9959 or email Yardbird.Reservations@marinabaysands.com.
- Yardbird Southern Table & Bar (Singapore)'s accolades include:
 - Wine & Dine Singapore's Top Restaurants 2020/2021, House of Stars (One Star) – Yardbird Southern Table & Bar
 - T.Dining Singapore's Best Restaurants Guide 2020/21 – Yardbird Southern Table & Bar
 - T.Dining Singapore's Best Restaurants Guide 2019/20 – Yardbird Southern Table & Bar