

Neon Pigeon mixes the essence of a Tokyo Izakaya with the graffiti and grit of New York's Lower East Side. It's loud, boisterous, in your face and tons of fun. Although there have been many immitators, even until now, tit truly remains one of kind.



**MAKING
EVERY
NIGHT OUT
BETTER
THAN THE
LAST**



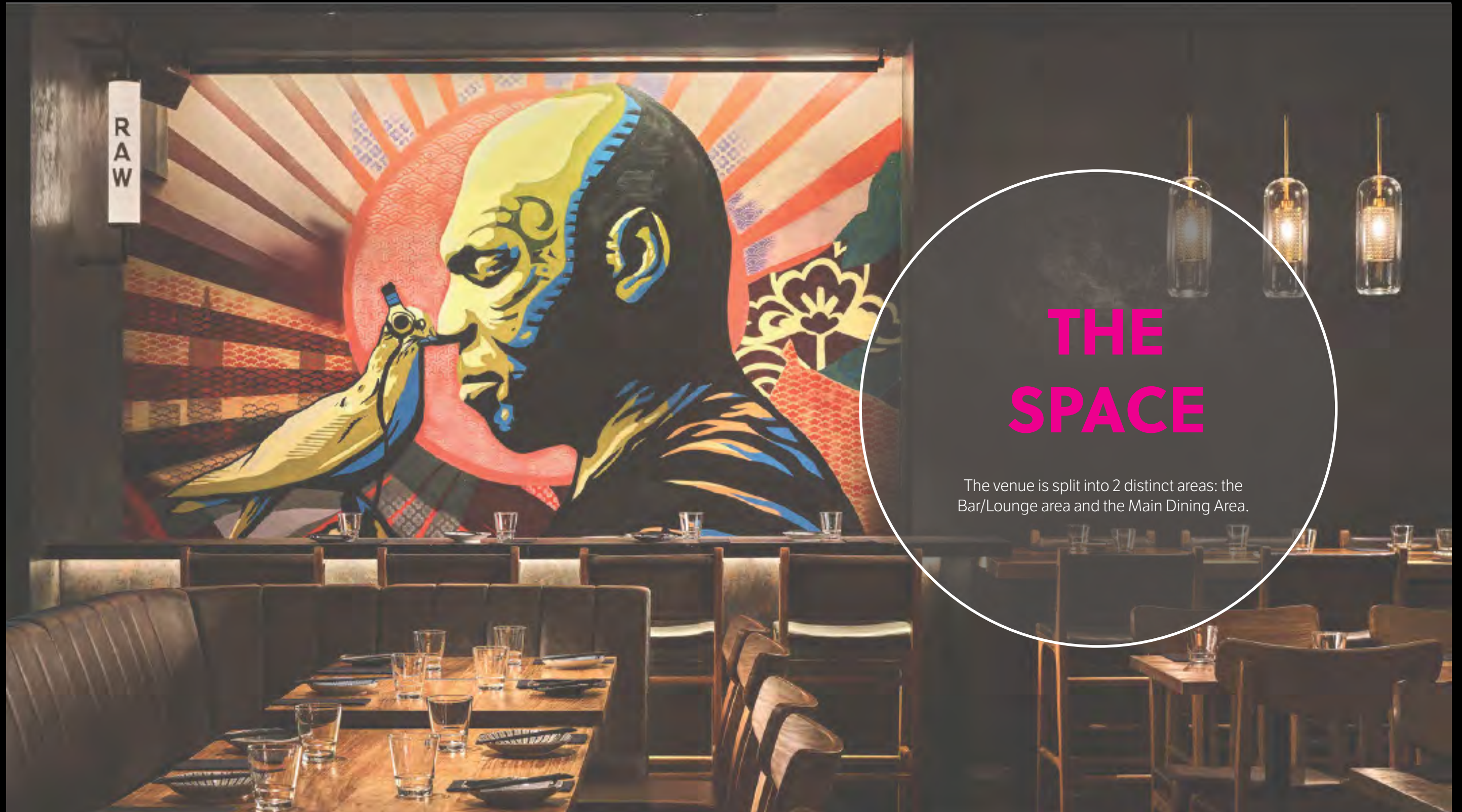
NEON PIGEON

BIGGER, BADDER, BETTER.

Nearly 8 years on and Neon Pigeon is still one of the hippest restaurants in Singapore. We embarked on a new journey of Neon Pigeon 2.0 in our home on Carpenter Street, and we've not just repeated what we've done, but built on it and transformed into something bigger & better than before.

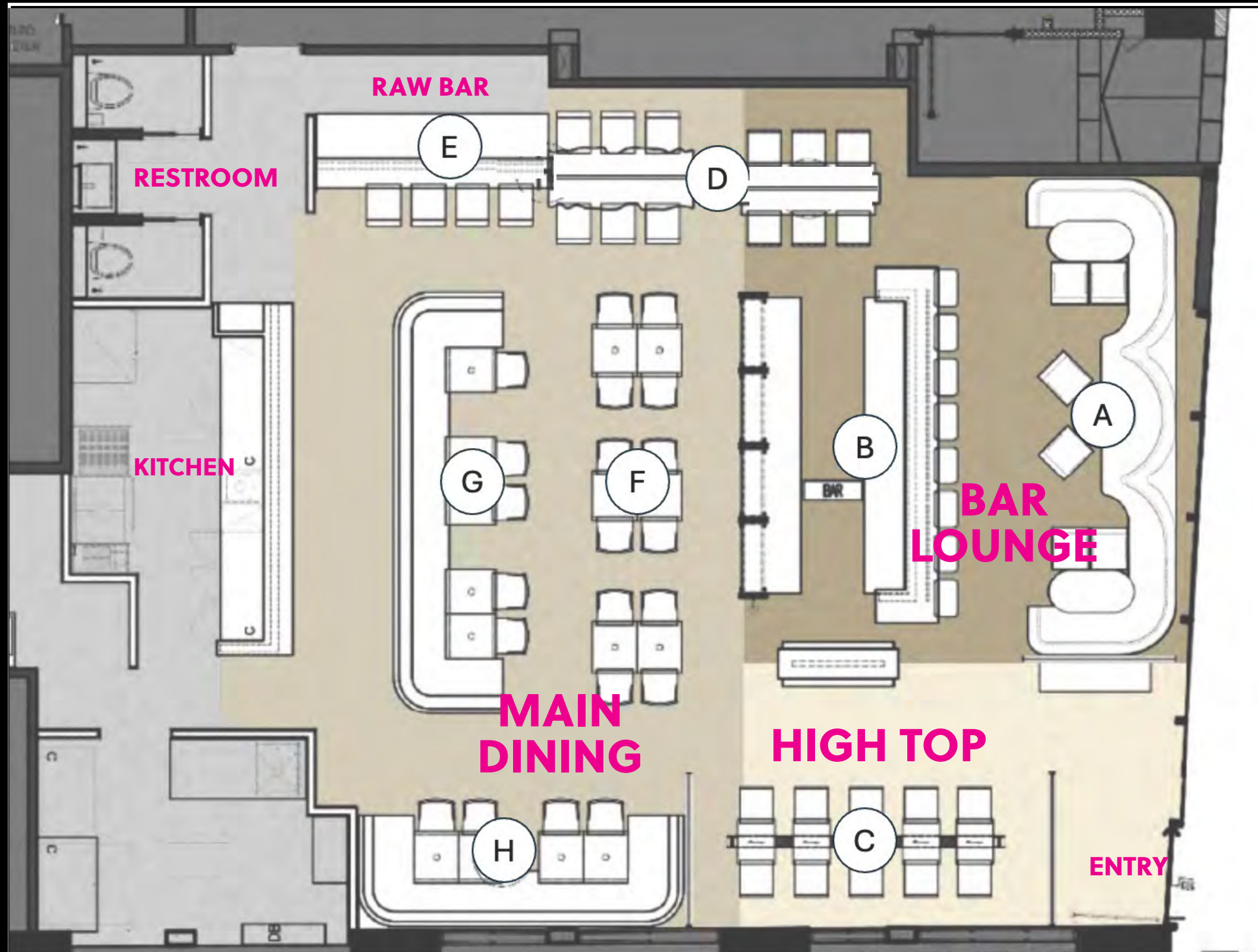
Singapore has more than its fair share of Japanese restaurants, but none like Neon Pigeon. The idea was simple: take the concept of a Japanese Izakaya and turn it on its head, all while honoring traditional flavors in a way no one had envisioned before. The restaurant instantly launched to phenomenon status and has never looked back.

50 *Discovery*
BEST



NEON PIGEON





FLOOR PLAN

BAR/LOUNGE:	+/- 20 Seated + 8 Bar Seats +/- 45 Standing
HIGH TOP:	+/- 10 Seated
MAIN DINING:	+/- 42 Seated +/- 75 Standing
ALL AREAS:	+/- 75 Seated +/- 84 With Bar/Counter +/- 125 Standing



EAT.

Neon Pigeon is a Modern Izakaya with refreshingly
unique takes on Japanese cuisine.

NEON PIGEON



DRINK.

Neon Pigeon is a cocktail and sake bar that celebrates love, unity and fun above all.

NEON PIGEON



PARTIAL BUYOUT

PARTIAL BUYOUT PRICING

EXCLUSIVE USE OF THE BAR LOUNGE + HIGH TOPS OR MAIN DINING FOR YOUR EVENT

SUNDAY, MONDAY & TUESDAY

\$5,000++
FOR UP TO 25 PEOPLE

VENUE CAPACITY
50 PEOPLE SEATED
80 PEOPLE STANDING

+\$188++ PER PERSON
PER EACH ADD'L
PERSON ABOVE 35

WEDNESDAY

\$6,000++
FOR UP TO 30 PEOPLE

VENUE CAPACITY
50 PEOPLE SEATED
80 PEOPLE STANDING

+\$188++ PER PERSON
PER EACH ADD'L
PERSON ABOVE 40

THURSDAY, FRIDAY & SATURDAY

\$7,500++
FOR UP TO 40 PEOPLE

VENUE CAPACITY
50 PEOPLE SEATED
80 PEOPLE STANDING

+\$188++ PER PERSON
PER EACH ADD'L
PERSON ABOVE 50

PACKAGES

OPTION 1

SEATED DINNER FOOD

Select from the Dinner Group Sharing Menu
menu on following pages
(all applicable add-on charges apply)

DRINKS

2-Hour Beer & Wine Package

House Sparkling, White & Red Wines, Asahi
Super Dry, Soft Drinks, Nordaq Still &
Sparkling Water

+\$40++ Per Person per Additional Hour

OPTION 2

STANDING PASSED EVENT BITES & PLATES

3-Hour Passed Bites & Plates
menu on following pages
(all applicable add-on charges apply)

DRINKS

3-Hour Beer & Wine Package

House Sparkling, White & Red Wines, Asahi
Super Dry, Soft Drinks, Nordaq Still &
Sparkling Water

+\$40++ Per Person per Additional Hour

FULL BUYOUT

FULL BUYOUT PRICING

EXCLUSIVE USE OF THE VENUE FOR YOUR EVENT

MONDAY & TUESDAY

\$11,000++
FOR UP TO 60 PEOPLE

VENUE CAPACITY
84 PEOPLE SEATED
125 PEOPLE STANDING

+\$188++ PER PERSON
PER EACH ADD'L
PERSON ABOVE 60

WEDNESDAY

\$14,000++
FOR UP TO 70 PEOPLE

VENUE CAPACITY
84 PEOPLE SEATED
125 PEOPLE STANDING

+\$188++ PER PERSON
PER EACH ADD'L
PERSON ABOVE 70

THURSDAY, FRIDAY & SATURDAY

\$16,000++
FOR UP TO 80 PEOPLE

VENUE CAPACITY
84 PEOPLE SEATED
125 PEOPLE STANDING

+\$188++ PER PERSON
PER EACH ADD'L
PERSON ABOVE 80

PACKAGES

OPTION 1

SEATED DINNER FOOD

Select from the Dinner Group Sharing Menu
menu on following pages
(all applicable add-on charges apply)

DRINKS

2-Hour Cocktail Package

3 x Signature Cocktails, House Sparkling, White
& Red Wines, Asahi Super Dry, Soft Drinks,
Nordaq Still & Sparkling Water
+\$50++ Per Person per Additional Hour

OPTION 2

STANDING PASSED EVENT BITES & PLATES

3-Hour Passed Bites & Plates
menu on following pages
(all applicable add-on charges apply)

DRINKS

3-Hour Cocktail Package

3x Signature Cocktails, House Sparkling,
White & Red Wines, Asahi Super Dry, Soft
Drinks, Nordaq Still & Sparkling Water
+\$50++ Per Person per Additional Hour

GROUP SHARING MENU A

BIRDFEED

Tokyo Hummus, edamame, curry chips

RAW BAR (Choose 1)

Hamachi, wasabi, watercress miso,
pickled shallot, pomelo

or

Wasabi Scallop, hana wasabi, soy,
tapioca chips

RICE

Truffle Mushroom Rice, porcini,
king oyster, egg yolk

MAIN (Choose 2)

Black Cod, black garlic, pickles

Grilled Tsukune, minced chicken meatball, egg yolk, tare

Smoked Eggplant, jalapeño dressing, jalapeño salsa

Koji Aged Pork Chop, barley miso, myoga salad

Menchi Katsu Sando, minced wagyu, curry mayo, katsu
sauce, pickles

DESSERT

Chocolate Truffle, chocolate cake, whipped cream,
miso almond brittle, dulce de leche

Add an EXTRA BIRDFEED/ VEGETABLE/RICE:
+\$10 PER PERSON

Add an EXTRA MAIN COURSE: +\$35
PER PERSON

Add an EXTRA DESSERT: +\$8 PER
PERSON

** All dishes are served shared for the entire table*

Add BITES

Black Cod Katsu Sando, japanese tartare sauce, baby lettuce (\$10 Per Person)

Karaage Chicken KFC Bao, soy glaze, gochujang (+\$10 Per Person)

Tsarskayo Oysters, shiso ponzu, ginger, shallot (\$8 Per Person)
48 hours in advance

Tempura Maitake Mushroom Bao, creamy jalapeno, teriyaki(+ \$10 Per Person)

GROUP SHARING MENU B

BIRDFEED (Choose 3)

Sashimi & Maki Moriawase

Chef Selection of Maki and Sashimi (+\$30 Per Person)

Tokyo Hummus, edamame, curry chips

Corn Ribs, creamy jalapeno, parmigiano cheese, miso

Menchi Katsu Sando, katsu sauce, curry mayo(+\$10 Per Person)

Chicken Thigh Karaage, togarashi, sansho, citrus

Burnt Butter Scallops, miso ponzu, tomato, shiso

Foie Gras Toast, pickled apple, sweet onion soy, milk bread (+\$10 Per Person)

Tokyo Falafel Bao, edamame, curry mayo, furikake glaze

VEGETABLES (Choose 1)

Smoked Eggplant, jalapeno dressing , jalapeno salsa

Cauliflower, yuzu kosho

Grilled Broccolini, wasabi pesto, egg, crispy garlic, chives

Brussels Sprouts, kombu vinegar, furikake

Shishito Peppers, den miso, crispy garlic, scallion

MAINS (Choose 2)

Black Cod, black garlic (+\$10 Per Person)

Grilled Tsukune, minced chicken meatball, egg yolk, tare

Smoked Duroc Pork Ribs, mustard miso bbq sauce (72 hours in advance)

Grilled Salmon, yuzu kosho ponzu, tomato, coriander

Bone-in Iberico Pork Chop, barely miso, coriander, myoga, radish

A5 Wagyu Ribeye, tare sauce, yuzu kosho ponzu(+ \$25 Per Person)

Dry Aged Bone-In Ribeye, shio koji, black garlic(+ \$60 Per Person)

Pork Collar Bo-ssam, lettuce wraps(+20 Per Person) 72 hours in advance

A5 Wagyu Galbi Jjim, short-rib, steamed buns (+\$20 Per Person) 72 hours in advance

RICE & NOODLE (Choose 1)

Truffle Mushroom Rice, porcini, king oyster, egg yolk

Dry Ramen, kimchi, veg, yakiniku wagyu beef

Unagi Foie Gras Donabe, unagi, foie gras, rice, kinome

DESSERT (Choose 1)

Mochi Ice Cream, seasonal flavours

Soy Panna Cotta, miso granola, umeshu strawberries

Chocolate Truffle, chocolate cake, whipped cream, miso almond brittle, dulce de leche

Add an EXTRA BIRDFEED/ VEGETABLE/RICE:
+\$10 PER PERSON

Add an EXTRA MAIN COURSE: +\$35
PER PERSON

Add an EXTRA DESSERT: +\$8 PER
PERSON

** All dishes are served shared for the entire table*

Add BITES

Black Cod Katsu Sando, japanese tartare sauce, baby lettuce (\$10 Per Person)

Karaage Chicken KFC Bao, soy glaze, gochujang (+\$10 Per Person)

Tsarskayo Oysters, shiso ponzu, ginger, shallot (\$8 Per Person)
48 Hours in advance

Tempura Maitake Mushroom Bao, creamy jalapeno, teriyaki(+ \$10 Per Person)

PASSED BITES & PLATES MENU

BITES & PLATES MENU (Choose 5)

Tokyo Hummus, edamame, curry chips

Shishito Peppers, den miso

Corn Ribs, creamy jalapeno, parmigiana cheese, miso

Chicken Karaage, togarashi, sansho, citrus

Menchi Katsu Sando, katsu sauce, curry mayo(+ \$10 Per Person)

Tempura Rock Shrimp, gochujang, creamy spicy aioli, napa cabbage

Kaarage Chicken KFC Bao, soy glaze, gochujang (+ \$10 Per Person)

Seabass Katsu Sando, japanese tartare sauce (+ \$10 Per Person)

Chocolate Truffle, chocolate cake, whipped cream, miso almond brittle, dulce de leche

Add-On **BITES** - \$10++ Per Person

BEVERAGE PACKAGES

BEER & WINE PACKAGE (Partial or Full Venue Buyout)

House Sparkling, White & Red Wines, Beer, NA Soft Drinks, Nordaq Still & Sparkling Water

Each additional hour at \$40++/per person.

COCKTAIL PACKAGE (Partial or Full Venue Buyout)

Three Signature Cocktails (see below), House Vodka, Gin, Rum, Tequila, and Whiskey, House Sparkling, White & Red Wines, Beer, Soft Drinks, Nordaq Still & Sparkling Water

SIGNATURE COCKTAILS INCLUDED IN PACKAGE (x3)

SINGAPÓ (RIE)SLING

gin, cognac, pineapple, cherry, almond, coconut, peanut

SLING' - A.I. - JIN

japanese whiskey, shochu, peach wine, thai basil, ginger ale

UME SPRITZ

umeshu, aperol, prosecco, soda Plantation Pineapple Rum, Red Rice Vinegar, Coconut Soda

+\$50++ Per Person per Additional Hour

For an added touch of luxury, upgrade any package by adding TELMONT CHAMPAGNE for an additional \$150++/per person for 2 hours. Each additional hour at \$50++/per person.



NEON PIGEON

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