

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**



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

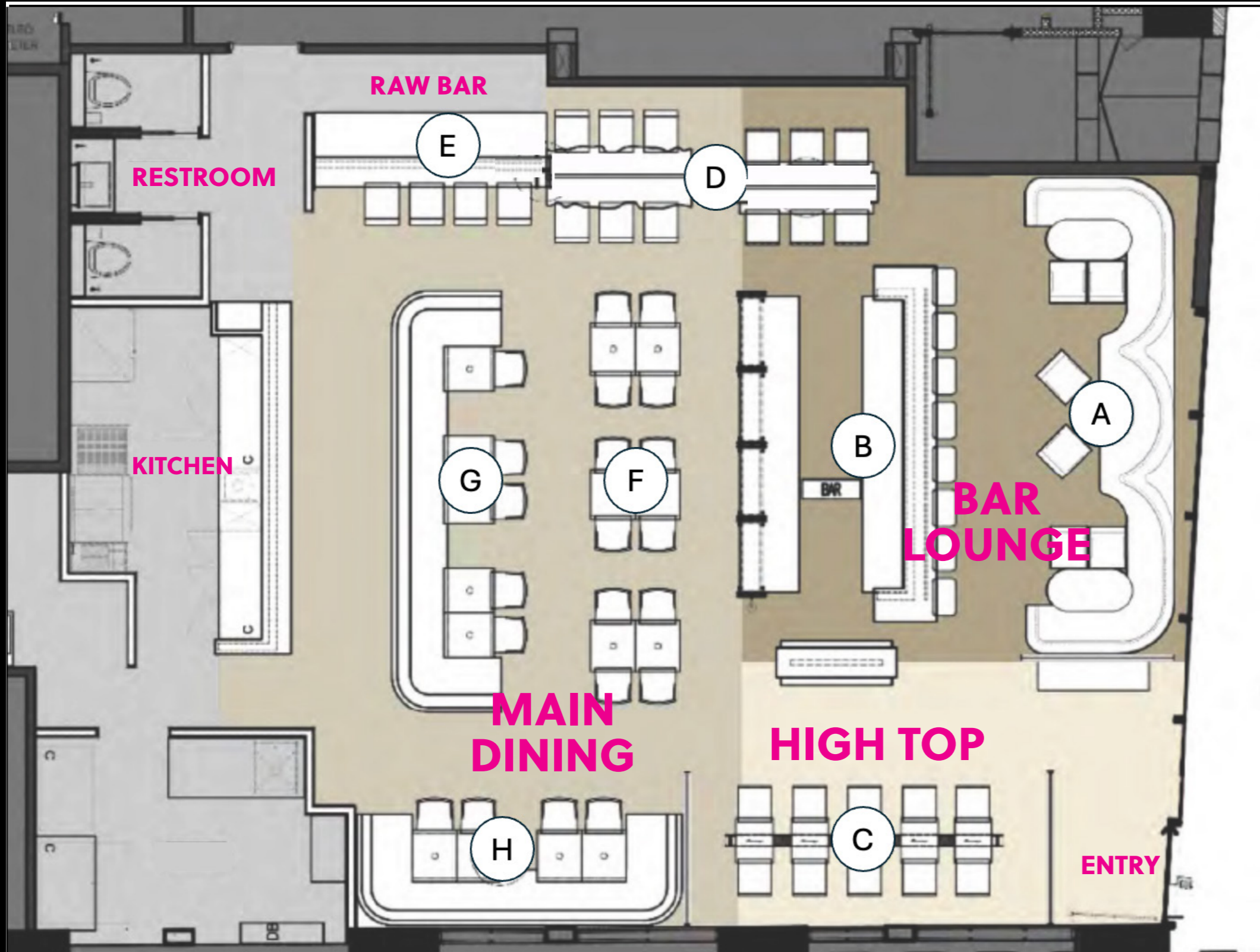


THE SPACE

The venue is split into 2 distinct areas: the Bar/Lounge area and the Main Dining Area.

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

ROBATA GRILL (Choose 1)

Chilean Seabass, black garlic, pickles

or

Grilled Tsukune, minced chicken meatball, egg yolk, tare

or

Smoked Eggplant, jalapeño dressing, jalapeño salsa

DESSERT

Smores, white chocolate ganache, graham cracker, chocolate marshmallow

Add BITES

Tsarskayo Oysters, shiso ponzu, ginger, shallot (\$8 Per Person)

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

KFC Bao, karaage chicken, soy glaze, gochujang (+\$10 Per Person)

Change to LARGE SHARING instead of Robata

Bo-Ssam,

kurobuta pork collar, lettuce wraps (+\$20 Per Person)

Galbi Jjim,

A5 wagyu short-rib, steamed buns (+\$20 Per Person)

* All dishes are served shared for the entire table

GROUP SHARING MENU B

BIRDFEED (Choose 3)

Sashimi & Maki Moriawase

Chef Selection of Maki and Sashimi (+\$35 Per Person)

Tokyo Hummus, edamame, curry chips

Corn Ribs, creamy jalapeno, parmigiano cheese, miso

Wagyu Katsu Sando, katsu sauce, curry mayo, shoe string fries (+\$10 Per Person)

Chicken Thigh Karaage, togarashi, sansho, citrus

Burnt Butter Scallops, miso ponzu, tomato, shiso

Miso Glazed Bone Marrow, den miso, red chili umami toast (+\$15 Per Person)

Takoyaki Waffle, katsu sauce, mayo, bontio

VEGETABLES (Choose 1)

Smoked Eggplant, jalapeno dressing, jalapeno salsa

Cauliflower, yuzu kosho

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

Brussels Sprouts, kombu vinegar, furikake

Shishito Peppers, den miso, crispy garlic, scallion

ROBATA GRILL (Choose 2)

Chilean Seabass, yuzu, truffle, dry miso (+\$10 Per Person)

Grilled Tsukune, minced chicken meatball, egg yolk, tare

Smoked Duroc Pork Ribs, mustard miso bbq sauce

Grilled Salmon, yuzu kosho ponzu, tomato, coriander

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

Wagyu Tenderloin, wasabi verde, pickles (+\$20 Per Person)

Dry Aged Bone-In Ribeye,

shio koji, black garlic, goma cabbage (+\$60 Per Person)

RICE & NOODLE (Choose 1)

Truffle Mushroom Rice, porcini, king oyster, egg yolk

Smoked Duck Yakisoba, confit duck leg, smoked duck breast

DESSERT (Choose 1)

Mochi Ice Cream, seasonal flavours

Soy Panna Cotta, miso granola, umeshu strawberries

Smores, white chocolate ganache, graham cracker, chocolate marshmallow

Add BITES

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

KFC Bao, karaage chicken, soy glaze, gochujang (+\$10 Per Person)

Mushroom Bao, maitake tempura, creamy jalapeño (+\$5 Per Person)

Change to LARGE SHARING instead of Robata

Bo-Ssam,

kurobuta pork collar, lettuce wraps (+\$20 Per Person)

Galbi Jjim,

A5 wagyu short-rib, steamed buns (+\$20 Per Person)

* All dishes are served shared for the entire table

PASSED BITES & PLATES MENU

BITES & PLATES MENU (Choose 5)

Tokyo Hummus, edamame, curry chips

Shishito Peppers, ponzu, sweet potato

Corn Ribs, creamy jalapeno, parmigiana cheese, miso

Chicken Thigh Wing, togarashi, sansho, citrus

Wagyu Tsukune, minced wagyu meatball, egg yolk, tare (+\$10 Per Person)

Tempura Rock Shrimp, creamy spicy aioli, napa cabbage

Wagyu Katsu Sando, katsu sauce, curry mayo, shoe string fries (+\$10 Per Person)

KFC Bao, karaage chicken, soy glaze, gochujang (+\$10 Per Person)

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

Soy Panna Cotta, miso granola, umeshu strawberries

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

BEVERAGE PACKAGES

BEER & WINE PACKAGE (Partial or Full Venue Buyout)

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

SIGNATURE COCKTAILS INCLUDED IN PACKAGE (x3)

SLING AI JIN - Nikka From The Barrel, Peach Wine, Tumugi Wapirits, Thai Basil, Lemon, Ginger Ale

A.A.F.F.T.T. - Grey Goose Vodka, Bombay Sapphire, Cointreau, Hokkaido Apple Cordial

HIGH ON SAOCO - Pandan, Suntory Kakubin, Plantation Pineapple Rum, Red Rice Vinegar, Coconut Soda

+\$50++ Per Person per Additional Hour

Upgrade the above package to Moet & Chandon Champagne for an additional \$150++/per person for 2 hours. Each additional hour at \$50++/per person.



NEON PIGEON

36 CARPENTER STREET
SINGAPORE

INFO@NEONPIGEONSG.COM
+65 3129 7551