

MEDIA UPDATE

Halloween and October gourmet surprises at Marina Bay Sands

Singapore (24 September 2021) – Marina Bay Sands' signature restaurants are set to present a series of limited-time gourmet delights from now through October. Savour gastronomical flavours from around the world with **CUT by Wolfgang Puck's** exclusive first-to-Singapore *Kagoshima bone-in craft wagyu*, **db Bistro's** *Boulud Sur Mer* weekly specials, **RISE's** Golden Week four-course menu, **Black Tap's** *Korean chopped chicken salad* and **Yardbird's** *Southern Fried Chicken Month*, before rounding up October with Halloween-themed treats at **KOMA**, **Origin + Bloom**, **Black Tap** and **LAVO's** Halloween edition of its iconic Sunday champagne brunch.

To celebrate the return of the integrated resort's first long-running international theatrical production since the Covid-19 Circuit Breaker in 2020, ticket holders to **La Clique** can now enjoy special pre-theatre *Show and Dine* menus from **CUT by Wolfgang Puck**, **db Bistro & Oyster Bar**, **Mott 32** and **Yardbird**.

La Clique 'Show and Dine' experience (18 September – 7 November)



Complete your theatre experience with a delicious meal at Marina Bay Sands' signature restaurants (from L to R): **La Clique**; **Maryland blue crab cake** at **CUT**; **Mott 32's barbecue pluma iberico pork, yellow mountain honey**

Take your theatre experience up a notch with Marina Bay Sands' **Show and Dine** packages, now available at a special price for ticketholders to the theatrical phenomenon **La Clique**. Four celebrity chef and signature restaurants are set to charm diners with curated two-course and four-course menus, available as a bundle with show tickets priced from S\$133++ per person.

Steak connoisseurs will delight in **CUT by Wolfgang Puck's** four-course menu, featuring appetising *sliders* as the amuse course before starters such as the signature *Maryland blue crab cake*, *heirloom tomato relish*, *basil aioli*. For mains, take your pick from the all-time classic *USDA prime, New York sirloin (170g)*, served with sautéed broccolini and hand cut French fries, the *wild field mushroom pasta*, or the tender *young chicken*, served with potato purée, wild field mushrooms and natural jus. Wrap up the feast with a choice of dessert, including the *warm butterscotch apple crumble*, *oats*, *Tahitian vanilla ice cream*.

Over at **db bistro & oyster bar**, the two-course menu kicks off with a scrumptious *sweet corn soup with summer vegetable marmalade*, before a choice of mains from three indulgent options: *potato gnocchi pomodoro* with roasted zucchini and homemade ricotta, the *Tasmanian sea trout* served with a sauce vierge that combines the bright flavours of tomatoes, olives, capers, lemon and parsley, as well as the *grilled chicken paillard* accompanied with a citrus salad and sauce

verte. Supplement the dinner with the *molten chocolate cake* (additional S\$14++), featuring a gooey chocolate centre melded with sea salt caramel, paired with a scoop of cookies & cream ice cream.

Diners with a penchant for Asian cuisine can enjoy contemporary Chinese restaurant **Mott 32's** four-course menu comprising its crowd favourites. Menu highlights include the *barbecue pluma iberico pork*, *yellow mountain honey* as a choice of starter, as well as delicate dim sum such as the *South Australian scallop*, *prawn*, *hot & sour Shanghainese soup dumpling*. For mains, opt for the *assorted seafood Inaniwa udon soup* or the *assorted seafood fried rice*, *conpoy*, *seaweed*, before enjoying the *sweetened guava soup*, *sago*, *pomelo* for dessert.

Yardbird Southern Table & Bar rolls out its curated two-course menu, starting with the *deviled egg & bacon* topped with briny smoked trout roe and accompanied by fried green tomato, crispy pork belly bacon, tomato jam and frisee. For mains, the restaurant offers the *theatre set special*, featuring two pieces of its best-selling *Lewellyn's fine-fried chicken* with chilled spiced watermelon and a freshly baked buttermilk biscuit. Sweet lovers can top up an additional S\$10++ to enjoy their choice of dessert, including the tangy *Grandma's key lime pie* or the *banana split brownie sundae*.

October Dining Specials

Black Tap's Halloween Shake returns (29 – 31 October); introduces brand-new Korean chopped chicken salad (1 – 31 October)



Come October, trick or treat with the towering **Halloween Shake** and enjoy the all-new **Korean chopped chicken salad**

Add a pop of colour to your Halloween celebrations with **Black Tap's** limited-time *Halloween Shake* (S\$23++), available from 29 to 31 October. A spectacular visual feast, the chocolate-based CrazyShake® features a vanilla frosted rim with candy corn, topped with a chocolate 'spider-web' cupcake, orange and white twisty pops, orange rock candy, orange sprinkles, and a chocolate drizzle.

Come October, Black Tap will also unveil its brand-new special of the month – the *Korean chopped chicken salad* (S\$23++). The perfect mix of fresh and tasty, the salad features crispy chicken tenders and romaine lettuce topped with lightly charred corn, diced peppers, creamy avocado and frizzled onions, complete with Korean BBQ sauce and tangy buttermilk dill.

For reservations, visit marinabaysands.com/restaurants/black-tap.html or call 6688 9957.

CUT by Wolfgang Puck introduces exclusive *Kagoshima bone-in craft wagyu*



*Indulge in CUT's exclusive selection of premium **Kagoshima bone-in craft wagyu***

CUT by Wolfgang Puck, the only contemporary steak restaurant in Singapore crowned a Michelin star for six consecutive years, has recently expanded its selection of premium cuts to offer the exclusive, first-to-Singapore *Kagoshima bone-in craft wagyu*. Appealing to a new generation of environmentally conscious meat connoisseurs, craft wagyu is revered as the absolute pinnacle of Japan's wagyu brand, as it is bred and raised in farms that fulfill five stringent conditions¹, namely creativity, regional community, animal welfare, family-owned, and technology.

Exclusively available at CUT in Singapore, this exceptional bone-in wagyu hails from Mizusako Farm, one of Japan's largest family-owned craft wagyu farms. Located in Ibusuki, the southernmost part of Kyushu, Japan, the farm is blessed with a pristine environment and warm climate, allowing its cattle to grow freely with natural, mineral-rich spring water.

A rare breeding cattle derived from improved pedigrees from Amami Oshima Island in Kagoshima and Okinawa, the prized *Kagoshima craft wagyu* is highly regarded for its robust flavours, aroma, and marbling for consistent tenderness in every bite. Aligned with second-generation owner Meister Mizusako's vision for "next-generation Wagyu", the cattle feeds on a chemical-free diet of okara (beancurd), roasted soybeans, quality grains, sweet potatoes and local vegetables. This recycled feed is fermented using a microorganism-based technology with its own original koji (rice malt), to result in a well-balanced, flavourful red meat.

Grilled over glowing embers and apple wood, the luscious *Kagoshima craft wagyu* is available at CUT from S\$450++ for an 800g ribeye (good for two pax).

For reservations, visit marinabaysands.com/restaurants/cut.html or call 6688 8517.

¹ For more information about the craft wagyu, please visit www.craftwagyu.com/craft-wagyu-definition

Bid Bon Voyage to Summer with *Boulud Sur Mer* at db Bistro & Oyster Bar (1 – 31 October)



Delight in the bright flavours of Provençal cuisine with db Bistro's Boulud Sur Mer specials (clockwise from front): calamari Provençale; Mediterranean seabass, grilled summer vegetables, sauce verte; crème caramel

Explore the sunny coastal cuisine of Southern France, as **db Bistro & Oyster Bar** presents the *Boulud Sur Mer* series (three-course menu for S\$68++ per person) to offer diners a taste of the French Riviera. Having worked in Cannes as a young chef, culinary icon Chef Daniel Boulud paid homage to the region and revived Provençal-inspired dishes through a *Boulud Sur Mer* pop-up at his flagship restaurant Daniel in New York last year. Riding on its success, db Bistro Singapore will be offering the highlights of this exclusive series across four weekly menus in October, specially curated to showcase the uplifting and bright flavours of rustic Provençal cuisine.

Starting 1 to 7 October, unravel the seafood-inspired series with classic Mediterranean dishes such as the *calamari Provençale*, *octopus a la plancha* and *Mediterranean seabass with grilled Summer vegetables, sauce verte*. The second weekly menu (8 to 14 October) shines the spotlight on the quintessential use of various native herbs, olive oil and garlic in Provençal cuisine, starring dishes such as the Niçoise-style *grilled tuna steak* with olive dressing, the *olive oil roasted snapper* with artichokes barigoule and a fragrant basil pistou, and the *house-made saffron linguini* with Manila clams, perfumed with garlic, chili, parsley and bottarga.

From 15 to 21 October, dive deep into the traditional cuisine of Provence, synonymous with “la cuisine de grand-mère” (Grandma’s cooking). Commence the evening with a hearty *seafood bisque* or the *crispy frog legs* with confit garlic, before opting for your choice of mains from the *eggplant-wrapped swordfish* or the *herb roasted sea trout*. End the evening on a sweet note with an indulgent *tiramisu*, layered with dark chocolate and coffee cream, or the refreshing *gratin of fresh fruit* served with vanilla custard. Crustacean lovers will enjoy the finale of the series (22 to 31 October), with starters such as the *blue crab salad* or *seafood aglio olio* served with succulent prawns and calamari, as well as mains such as the *scallop & lobster sausage*, served with mashed potatoes and a rich lobster sauce.



Enjoy db Bistro's **New England lobster roll** for lunch

From 1 to 15 October, savour db Bistro's signature *New England lobster roll* at a very special price of S\$25++ (U.P. S\$38++), available for dine-in only from 12pm-5pm. Relish in chunks of succulent lobster, avocado and a delicious tarragon aioli, sandwiched between a fluffy buttered brioche roll, and served with a side of crispy French fries.

For reservations, visit marinabaysands.com/restaurants/db-bistro-and-oyster-bar.html or call 6688 8525.

KOMA presents Autumn with a twist this Halloween (26 October – 1 November)



Celebrate Halloween at KOMA with the **YasaiNo Hana** cocktail and **chocolate pumpkin**

KOMA Japanese Restaurant & Sushi Bar is celebrating Halloween with a new cocktail and dessert that gives a nod to Autumn. Guests can enjoy the *YasaiNo Hana* (Wildflower) cocktail (S\$23++), a floral and fruity concoction made with a bonito flake-infused gin, Melati non-alcoholic liqueur, lychee tea infused syrup, lime juice, Fever Tree cucumber tonic, garnished with dry lavender flowers. KOMA also captures the quintessence of Autumn in *chocolate pumpkin* (S\$19++), a creamy dessert assembled with vanilla bavaroise, pumpkin orange marmalade and a cinnamon-nutmeg crunch. These items will be available for lunch and dinner at KOMA from 26 October to 1 November.

Reservations are required for dine-in. Please email koma.reservations@marinabaysands.com or call 6688 8690.

Halloween Edition of LAVO's Sunday Champagne Brunch (31 October, 12pm-3pm); LAVO introduces Sunset Session (daily from 3pm-6pm) and Early Wine Pours (weekdays from 11am-3pm)



*Gather loved ones for **LAVO Sunday Champagne Brunch – Halloween Edition***

This October, guests can revel in the spirit of Halloween at **LAVO Italian Restaurant & Rooftop Bar** as it hosts a Halloween-themed edition of its popular Sunday Champagne Brunch. Savour special dishes such as a *charcoal pizza* topped with savoury pumpkin puree, whipped ricotta, toasted sunflower seeds and candy corn, *foie gras and beef short rib croquettes*, and *homemade squid ink fettucini* with sea urchin butter, salmon belly and crushed pistachio. LAVO will also be serving up some Halloween themed desserts such as *mini “brain” raspberry jelly*, *pumpkin cupcakes*, *cinnamon cheesecake*, *pumpkin pie verrine* and more. These dishes will be served alongside the regular brunch staples including fresh seafood from the raw bar, free-flow champagne, *Peroni beer*, and cocktails such as *Mimosas*, *Bloody Marys* and *Singapore Slings*.

LAVO Sunday Champagne Brunch – Halloween Edition will take place on 31 October from 12pm to 3pm and is priced at S\$188++ per person (free flow *Veuve Clicquot* champagne and buffet menu) and S\$98++ per person (food and non-alcoholic beverages). A family-friendly event, children aged four to 10 can also join in the festivities at S\$38++ per person.



***Early Wine Pours** at LAVO from Mondays to Fridays, 11am to 3pm*

LAVO has introduced *Sunset Session*, a new sunset drinks promotion that is perfect for guests to unwind in the late afternoon with LAVO's signature tippie in hand. Available daily from 3pm to 6pm, guests can pick from a selection of three signature cocktails - the popular *LAVO Mule*, the restaurant's take on the classic *Moscow Mule*, and the refreshing *Dragon Spritz* and *Voodoo Economics* cocktails - priced at S\$18++. Those after a light beer can opt for a *Menabrea Lager* at S\$12++, or pick from a selection of house wines by the glass at S\$15++ each. From Mondays to Fridays, LAVO will also be offering *Early Wine Pours*, where guests can choose from a selection of wines priced at S\$14++ between 11am and 3pm.

Reservations are required for dine-in; please email lavo.reservations@marinabaysands.com or call 6688 8591.

Origin + Bloom presents spookily delicious Halloween treats (25 October – 1 November)



Delight in Origin + Bloom's creative Halloween-themed pastries (clockwise, starting from top left): **sourdough** with Halloween scoring; **focaccia mask**; **salted chocolate ghost muffin**; **boooba tea**; **pumpkin buns**

Picture-worthy Halloween-themed desserts await at **Origin + Bloom**, the integrated resort's European-inspired patisserie. From 25 October to 1 November, guests can pick up the *boooba tea* (S\$12), shaped like the bubble tea with strawberry and peach, or indulge in a classic *salted chocolate ghost muffin* (S\$5). Three sumptuous bakes are also available for trick or treating with your loved ones – choose from the herb-infused *focaccia mask* (S\$5), *sourdough* (S\$9) with a Halloween scoring, or the sweet *pumpkin bun* (S\$4.50) with chestnuts. A spooktacular surprise awaits in-store from 25 October to 7 November, as Origin + Bloom will unveil two Halloween themed brews from its biweekly coffee series (S\$8 for small; S\$8.50 for large).

For enquiries, visit marinabaysands.com/restaurants/origin-and-bloom.html or call 6688 8588.

Bountiful Golden Week feast at RISE (1 – 10 October)



*This sumptuous four-course feast begins with **Sichuan-style chicken** (口水鸡)*

From 1 to 10 October, look forward to treasured Chinese delicacies at **RISE**, as the team of veteran chefs present a sumptuous four-course feast (S\$68++ per person with two bottles of *Singapore lager*, S\$48++ per person without lager; minimum two persons)². Begin with the succulent *Sichuan-style chicken* (口水鸡), a mouthwatering cold delicacy in chilli oil, before moving into two hearty main courses – *poached seabass with pickled capsicums* (酸汤金目笋), complemented with enoki mushrooms and cold skin noodles, as well as the well-loved *Sichuan mapo tofu crab meat rice* (蚬肉麻婆豆腐饭). These spicy dishes go well with the *Singapore Lager*, a light, refreshing beer that drinks smooth, crisp, and clean, before cooling off from the heat with *traditional ah balling peanut soup* (丸子花生汤).

For reservations, visit marinabaysands.com/restaurants/rise.html or call 6688 5525.

Fried chicken lovers, unite! Yardbird presents Southern Fried Chicken Month (1 – 31 October)



*Four weekly fried chicken specials await at Yardbird this October (from L-R): **chilli-lime fried chicken; Korean BBQ; Carolina BBQ; Louisiana hot chicken***

This October, fans of **Yardbird Southern Table & Bar**'s crispy chicken wings are in for a delightful feast, as the restaurant presents four weekly specials through *Southern Fried Chicken Month*

² For this promotion, Sands Rewards LifeStyle members can enjoy 15 per cent discount and additional 10 per cent earnings.

(S\$34++ per platter). The classic American restaurant's signature 27-hour brined crispy fried chicken takes centre stage, as Executive Chef Leonard Delgado and his team present the all-time favourite wings tossed in four house-made sauces.

From 1 to 10 October, lovers of spicy fried chicken can delight in the *Louisiana hot chicken*, starred by chef's spicy tangy cayenne pepper sauce, complemented with mouth-cooling blue cheese. From 11 to 17 October, explore Southeast Asia's treasured spices with the *chili-lime fried chicken*, elevated with shishito peppers and fresh Thai basil, before rediscovering America's heritage flavours from 18 to 24 October with the sweet and tangy *Carolina BBQ*. Round up the month with the sensational *Korean BBQ*, a tantalising feast for the senses as crispy ginger lime fried chicken meets spicy sweet chilli barbecue sauce. Pair these wings with two hours of free flow *Blue Moon draft beer* at S\$30++ per person.

For reservations, visit marinabaysands.com/restaurants/yarbird-southern-table-and-bar.html or call 6688 9959.

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About Marina Bay Sands Pte Ltd

Marina Bay Sands is the leading business, leisure and entertainment destination in Asia. It features large and flexible convention and exhibition facilities, more than 2,500 hotel rooms and suites, the rooftop Sands SkyPark, and the best shopping mall in Asia, world-class celebrity chef restaurants, a theatre and an outdoor event plaza. Completing the line-up of attractions is ArtScience Museum at Marina Bay Sands which plays host to permanent and marquee exhibitions. For more information, please visit www.marinabaysands.com

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