

## **MEDIA UPDATE**

### **Triumphant feasts to celebrate Father's Day at Marina Bay Sands**

Singapore (18 May 2022) – This Father's Day, show your appreciation for Dad over exquisite set menus, glorious meat platters and beverage specials at nine restaurants across Marina Bay Sands.

Unleash the true connoisseur in Dad over impressive set menus at **db Bistro & Oyster Bar**, **KOMA** and **Mott 32**, or set the family up for a grand Sunday brunch extravaganza at **LAVO Italian Restaurant & Rooftop Bar** and **RISE**. For cosy celebrations, treat Dad to familiar pairings of 'burger and brew' at **Black Tap**, or indulge in true American flavours over **Yardbird's** signature *smoked pork ribs* and *Old Skool Lager*. Round off the festivities with flights of Scottish fancy at **CUT by Wolfgang Puck** and a complimentary glass of *Armagnac* for all gentlemen dining at **Waku Ghin's** Chef's Table or Private Dining Room. For a full line-up of Father's Day dining delights, visit [marinabaysands.com/deals/restaurants/fathers-day.html](http://marinabaysands.com/deals/restaurants/fathers-day.html). Throughout June, **db Bistro & Oyster Bar** will also journey diners through its *Tour de France* weekly specials.

#### ***Father's Day Dining Delights***



*Celebrate Father's Day with a mighty **Boss Burger and Beer** combo*

Celebrate Father's Day at **Black Tap** over a satisfying burger and brew combo (\$33++), featuring the ultimate *Boss Burger* with a pint of refreshing *Kona Long Board Lager*. Available from 13 to 19 June, the lip-smacking double bacon cheeseburger arrives stacked with melted American cheese, crunchy lettuce, tomatoes, pickles and Black Tap's homemade special sauce. For reservations, visit [marinabaysands.com/restaurants/black-tap.html](http://marinabaysands.com/restaurants/black-tap.html) or call 6688 9957.



A royal Father's Day family feast awaits at db Bistro with star dishes such as the *côte de boeuf*

This Father's Day (19 June), honour dads with **db Bistro & Oyster Bar**'s spectacular four-course sharing dinner menu (S\$395++), perfect for a party of four. The celebration commences with a savoury treat of *Oysters Rockefeller* before the refreshing '*Iceberg & Blue*', a crisp iceberg lettuce salad topped with smoked bacon, tomatoes, and a creamy Maytag blue cheese dressing. The star of the evening is the magnificent *côte de boeuf* – a 1kg roasted bone-in ribeye served with broccolini, roasted carrots, velvety black truffle mashed potatoes and a delicious red wine sauce.

Round off the joyous meal with a delightful *baked Alaska*, complete with 'Rocky Road' ice cream and a rousing rum flambé. View the complete Father's Day menu via [this link](#). For reservations, visit [marinabaysands.com/restaurants/db-bistro-and-oyster-bar.html](http://marinabaysands.com/restaurants/db-bistro-and-oyster-bar.html) or call 6688 8525.



Families can partake in an extravagant meal this Father's Day with a specially curated menu featuring (clockwise from bottom): **yellowtail jalapeño**; **assorted kushiyaki**; **miso garlic shrimp**; welcome **Shiso Negroni**; **mackerel sushi & salmon sashimi**; **lotus root cake**

**KOMA Japanese Restaurant and Sushi Bar** is whipping up a lavish four-course spread this Father's Day to honour the men of the hour. The meal begins with a *Shiso Negroni* – a special take on the classic cocktail that makes for the perfect apéritif to KOMA's signature *yellowtail jalapeño* garnished with a subtle spicy blend of aji amarillo, cilantro, soy and lime, as well as the buttery *miso garlic shrimp* with onions and parsley. Guests can also feast on a decadent platter of *assorted kushiyaki* featuring robata-grilled negima, tsukune, tebasaki, uzura egg and asparagus, alongside the robust flavours of fresh *mackerel sushi & salmon sashimi*. As a sweet tribute, guests can also delight in the fragrant, textural delight of the oriental *lotus root cake* for dessert. Available from 17 to 19 June for dinner, this specially curated Father's Day menu is priced at S\$150++ per person.

Throughout the month of June, KOMA will be extending one of its 'Go Meatless for Wellness' specials, the *grilled sesame tofu* (S\$18++), as a light and healthy accompaniment to meals. The dish can be paired with *Shiitake Negroni* (S\$24++), a uniquely savoury cocktail with earthy flavours enhanced by mushroom-infused spirits. Reservations are required to dine-in at KOMA. For enquiries or reservations, please email [koma.reservations@marinabaysands.com](mailto:koma.reservations@marinabaysands.com) or call 6688 8690.



*LAVO whips up a celebratory feast for Sunday Champagne Brunch to pamper Dad this Father's Day*

Families can indulge in a sky-high celebration this Father's Day at **LAVO Italian Restaurant & Rooftop Bar**. In this special edition of its iconic Sunday Champagne Brunch, guests will be able to delight in an assortment of appetisers including the ultra-cheesy *quattro formaggi* pizza, *white asparagus with maltaise and smoked salmon*, classic *wedge salad*, as well as the decadent *seared foie gras with brioche and roasted figs agrodolce*. The free-flow feast is also elevated with a host of indulgent Italian-American dishes from the *ultimate mac & cheese* and *buttermilk fried chicken*, to everyone's favourite *baby back ribs*. No party is complete without an abundance of sweet treats, featuring Father's Day-themed *cookie cream doughnuts*, *red velvet muffins*, *tiramisu*, *strawberry profiteroles*, and *cannoli*. As a little souvenir, guests can even take home a customised LAVO beer mug to remember this occasion by.

Available on 19 June from 12pm to 3pm, LAVO Sunday Champagne Brunch – Father's Day Edition is priced at \$188++ per person (food and alcoholic beverages) and S\$118++ per person (food and non-alcoholic beverages). Children aged four to 10 can also join in the festivities at S\$38++.



Guests can indulge in a tantalising special edition combo this June: **squid ink risotto with Love Bite**

Additionally, LAVO returns with a new appetiser and cocktail special this June. Taking centre stage is the *squid ink risotto* (S\$42++), which bursts with rich flavours with pieces of tender calamari simmered in freshly chopped mint and lemon. Pair this creamy goodness with *Love Bite* (S\$25++) – a cheeky cocktail concocted from a pour of Stolichnaya Vodka and splashes of lemon juice, grenadine, blue curacao, egg white, and simple syrup. Available for the whole of June from 5pm to 10pm, this combo can be savoured at a special price of S\$52++. Reservations are required at LAVO. For enquiries or reservations, please email [lavo.reservations@marinabaysands.com](mailto:lavo.reservations@marinabaysands.com) or call 6688 8591.



Savour Mott 32's best-selling hits and **dim sum** as part of its Father's Day set menu

For delectable contemporary Chinese fare, head to award-winning restaurant **Mott 32** and relish its sumptuous four-course Father's Day menu (S\$128++ per person), available from 17 to 19 June. The grand feast begins with a *barbecued starter platter* and a *premium dim sum platter*, starring signature dishes such as the tender double-glazed *barbecue pluma iberico pork*, *Yellow Mountain honey*, and the exquisite *soft quail egg, iberico pork, black truffle siu mai*. Sip on the luxurious *fish maw, conpoy, garoupa soup* before indulging in an impressive line-up of three mains, which include the succulent *king prawns, fresh scallop, minced pork, chilli*, the seasonal *white asparagus, crab meat, broccoli, tomato*, as well as the fragrant *wok-fried black cod, golden garlic, chilli*. For dessert, enjoy the *sweetened guava soup, sago, pomelo* accompanied with a *fresh mango, coconut glutinous rice roll*. View the full menu via [this link](http://marinabaysands.com/restaurants/mott32.html). For reservations, visit [marinabaysands.com/restaurants/mott32.html](http://marinabaysands.com/restaurants/mott32.html) or call 6688 9922.



Feast to your heart's content at RISE (from L to R): **seafood platter**; **Australian Stanbroke beef ribeye**

Join the Father's Day revelry at **RISE**, as the iconic buffet restaurant at Marina Bay Sands' grand hotel lobby is set to present a sumptuous Sunday brunch (19 June) that will impress the whole family. Upon arrival, the King of the family will be bestowed a complimentary glass of *Heineken*.

In addition to more than 90 items on its regular line-up including an opulent *seafood platter* served tableside and rotational live carvings like the *Australian Stanbroke beef ribeye*, diners are set for a multisensorial adventure with Father's Day exclusive items at the self-serve stations. Begin with popular brunch favourites like *egg shakshouka* with grilled Cumberland sausages and *smoked barbecue pork ribs*, before feasting on premium cuts of *baked swordfish*, *tournedos rossini*, and *whole spit roasted salt marsh lamb* paired with fragrant pilaf rice. Little ones can also enjoy Sunday brunch at a dedicated station serving popular savouries like *mini wagyu beef burgers* and *baked macaroni*, as well as sweet treats like *brioche French toast* and *assorted mini doughnuts*, among others.

RISE's Father's Day themed Sunday brunch<sup>1</sup> is priced at S\$41++ per child (aged 6 to 12) and S\$102++ per adult (includes handcrafted sodas and mocktails). For just S\$50++, guests can keep their glasses flowing for champagnes, house wines, beers and the cocktail of the day. For reservations, visit [marinabaysands.com/restaurants/rise.html](http://marinabaysands.com/restaurants/rise.html) or call 6688 5525.



(from L to R): Indulge in true American flavours with Yardbird's must-try **smoked pork ribs**, paired with **Old Skool Lager**; complete the celebrations with Yardbird's all-new **Bourbon bacon chocolate cake**

<sup>1</sup> Prices have been updated as of 14 June 2022.

Throughout Dad's special weekend (17 to 19 June), **Yardbird Southern Table & Bar** will serve up an exclusive combo featuring its famed *smoked pork ribs* and the refreshing *Old Skool Lager* at S\$48++ (U.P. S\$61++). Presented in a glass dome filled with hickory smoke, the famous tender pork ribs are generously coated in a secret savoury house-made barbecue sauce which will satisfy Dad. Alongside hearty conversations, top up S\$40++ to keep the bottles flowing for two hours of *Old Skool Lager*, which boasts a smooth, crisp and clean aftertaste.

Come Father's Day (19 June), Yardbird is set to impress Dads with a sumptuous *barbecue & roast platter* (S\$180++; perfect for up to four persons), featuring succulent cuts of bone-in ribeye steak as well as smoked pork ribs and grilled jumbo shrimps, alongside fingerling potatoes with chimichurri, cheddar grits and the restaurant's all-time tree nut salad.

Make the celebrations all the merrier with Yardbird's new dessert menu featuring indulgent picture-worthy treats for sharing with loved ones. Try the all-new *Bourbon bacon chocolate cake* (S\$22++), generously layered with Nutella and topped with espresso-candied bacon, as well as a remake of its signature *seasonal cobbler* (S\$22++), starred by a crisp red caramel tuile that cracks through to reveal a scrumptious bed of brown sugar oat crumble, seasonal fruits and vanilla ice-cream on an iron cast. For reservations, visit [marinabaysands.com/restaurants/yardbird-southern-table-and-bar.html](http://marinabaysands.com/restaurants/yardbird-southern-table-and-bar.html) or call 6688 9959.



*Beverage specials for dads at (from L to R): CUT by Wolfgang Puck; Waku Ghin*

Toast to Father's Day in style with exclusive beverage specials at Michelin-starred restaurants **CUT by Wolfgang Puck** and **Waku Ghin**. Immerse in the wonders of whiskies at **CUT**, as the restaurant presents a one-night only whisky flight on 19 June (S\$48++ for three tasting pours of 30ml each). The classic *Laphroaig 10 Year Old* is bound to captivate fans of bold and full-bodied whiskies with its smoky flavours, while the refined *Bruichladdich's The Classic Laddie* glides on the palate with refreshing whiffs of lively oak fragrance with a subtle hint of barley sugar and mint. Diners who opt for the whisky flight will also get to taste the unique *Bruichladdich's Octomore*, a heavily peated single malt Scotch whisky enlivened with notes of smoky cracked black peppercorn, malted barley, sweet oak and vanilla. For reservations, visit [marinabaysands.com/restaurants/cut](http://marinabaysands.com/restaurants/cut) or call 6688 8517.

Over at **Waku Ghin**, the restaurant celebrates Father's Day (19 June) with a complimentary glass of *Armagnac* for all gentlemen dining at the renowned Chef's Table and Private Dining Room. A sensory feast of craftsmanship on display, Waku Ghin's signature Chef's Table experience remains the ultimate pilgrimage for gourmands. Look forward to savour Waku Ghin's seasonal menu, featuring the famed *marinated botan shrimp with sea urchin and oscietria caviar*, alongside

the freshest and finest seasonal delights. For reservations, visit [marinabaysands.com/restaurants/waku-ghin](http://marinabaysands.com/restaurants/waku-ghin) or call 6688 8507.

## June Dining Specials

### **“Tour de France” with db Bistro & Oyster Bar in June (1 – 30 June; dinners only)**



*db Bistro’s ‘Tour de France’ menu showcases the versatility of French cuisine and **Chef Daniel Boulud’s** personal recipes; **Alsatian tart flambée**; **tarte au citron***

Contemporary French restaurant **db Bistro & Oyster Bar** by chef Daniel Boulud celebrates *Tour de France 2022*, the renowned cross-nation bike race set to flag off in Copenhagen on 1 July and end in Paris on 24 July, with four special weekly menus in June. Journey through the vibrant and diverse gourmet specialties of various French regions, as each weekly three-course dinner menu (S\$68++ per person) shines the spotlight on regionally inspired French cuisine.

In the first week of June (1 to 7 June), indulge in soulful recipes from the regions of Southern France. Relish in *pissaladière*, a traditional caramelised onion tart with olives and anchovies that originated from Nice, before enjoying the classic *beef daub*, a hearty Provençal braised beef paleron served with fresh Summer vegetables. End the meal on a sweet note with the bright and lovely *tarte au citron*, a tangy lemon tart topped with airy toasted meringue.

Learn the rich culinary heritage of French cuisine and unearth Chef Daniel Boulud’s treasured recipes in the following weeks, where menu highlights include the *poulet “à la crème”* (available 8 to 14 June), a white wine braised chicken dish served with mushrooms and rice pilaf that offers a glimpse of Chef Daniel’s career when he worked with Chef Georges Blanc in Bresse, as well as *pike mousse quenelles* with sauce Nantua (available 22 to 30 June), a composition of pike dumplings baked in a delicate, creamy seafood sauce which pays homage to Chef Daniel Boulud’s hometown in Lyon.

Stay tuned to [@dbbistrosing](https://www.instagram.com/dbbistrosing) and the restaurant’s [website](http://marinabaysands.com/restaurants/db-bistro-and-oyster-bar.html) for the full weekly menus. Reservations are strongly recommended, and menu items are subject to change based on available ingredients. For reservations or enquiries, visit [marinabaysands.com/restaurants/db-bistro-and-oyster-bar.html](http://marinabaysands.com/restaurants/db-bistro-and-oyster-bar.html) or call 6688 8525.

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Marina Bay Sands is Asia's leading business, leisure and entertainment destination. The integrated resort features Singapore's largest hotel with over 2,200 luxurious rooms and suites, crowned by the spectacular Sands SkyPark and iconic infinity pool. Its stunning architecture and compelling programming, including state-of-the-art convention and exhibition facilities, Asia's best luxury shopping mall, world-class dining and entertainment, as well as cutting-edge exhibitions at ArtScience Museum, have transformed the country's skyline and tourism landscape since it opened in 2010.

Marina Bay Sands is dedicated to being a good corporate citizen to serve its people, communities and environment. As one of the largest players in hospitality, it employs nearly 10,000 Team Members across the property. It drives social impact through its community engagement programme, Sands Cares, and leads environmental stewardship through its global sustainability programme, Sands ECO360.

For more information, please visit [www.marinabaysands.com](http://www.marinabaysands.com)

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