

MEDIA UPDATE

Celebrate Singapore's iconic flavours at Marina Bay Sands

Singapore (13 July 2023) – Marina Bay Sands' restaurants are shining a spotlight on the Lion City's most beloved flavours through a series of gastronomical menus in the lead-up to National Day.

Starting from July, fans of **Yardbird** can vote for the *Nasi Lemak Chicken Sandwich*, a Singapore-exclusive specially created for Yardbird's global competition '*Battle of the Bird*', before capping the month with a 'Burgundy & Red' themed '*Shades of Spago*' featuring a one-night collaborative menu with Meatsmith Little India.

Come National Day (9 August), commemorate Singapore's love for crustaceans at **Bread Street Kitchen & Bar** and **LAVO Italian Restaurant & Rooftop Bar**, and elevate the celebrations with **Black Tap's** *SG Pepper Crab Burger* and the return of the gravity-defying *National Day CrazyShake*[®]. Indulge in the best of Singapore's diverse culinary scene over a splendid buffet at **RISE**, a National Day edition of **KOMA's** *signature dessert omakase*, **WAKUDA's** bespoke '*Homage to Singapura*' cocktail, and keep the glasses flowing with champagne at **Yardbird**.

Throughout July and August, rejoice in an array of spectacular gourmet experiences, from **KOMA's** fourth anniversary party starring an exclusive fashion show and its signature Japanese delicacies, to the best of Summer's produce with **db Bistro's** '*Summer in Provence*' creations, before bringing home **Origin + Bloom's** new fruit danishes.

Singapore's National Day delights at Marina Bay Sands



*Black Tap's all-new July special, **Butter Burger**, packs a flavourful punch; in August, Black Tap shines the spotlight on locals' favourite bandung through the **National Day CrazyShake**[®]*

This July, **Black Tap** debuts the delicious *Butter Burger* (S\$25++) cooked to perfection. Featuring signature potato rolls spread with warm garlic herb butter, the prime burger is paired with melted Swiss cheese, topped with potato crisps and aromatic mixed herbs, and served with French fries. The *Butter Burger* is currently available till 31 July.

Come August, Black Tap puts a tantalising twist to Singapore's signature flavours and must-try delicacies with the *SG Pepper Crab Burger* (S\$26++). Satisfy seafood cravings with the burger's tempura soft shell crab as robust flavours of homemade black pepper rub envelop every bite. Complete the feast with a creamy black pepper slaw served with fries. Revel in the nation's

celebrations with the Singapore-exclusive *National Day CrazyShake*[®] (S\$23++) – a tribute to the classic rose and milk beverage that many locals love. Decked in patriotic colours of the Singapore flag, the pastel pink hued bandung *CrazyShake*[®] is a photo-worthy indulgence of red and white star sprinkles on a vanilla frosted rim, a red and white slice of cake, whipped cream, crescent icing cookie, red sprinkles, and a bright red cherry on top. For reservations, visit marinabaysands.com/restaurants/black-tap.html.



Bask in the National Day festivities along the Marina Bay waterfront promenade from Bread Street Kitchen & Bar

Bread Street Kitchen & Bar is celebrating Singapore's National Day (9 August) with its one-day exclusive *mud crab with XO sauce*, available during lunch and dinner. A modern remake of the iconic chilli crab, this special dish retains the familiar fiery taste elevated with spicy seafood sauce to result in a burst of umami flavours. Pair this with Bread Street Kitchen's all-time signatures, from scrumptious appetisers such as the *seared scallops* and *tamarind spiced chicken wings*, to sweet endings like the *sticky toffee pudding* and dairy-free *pineapple & kiwi carpaccio*. For reservations, visit marinabaysands.com/restaurants/bread-street-kitchen.html.



Impress your other half in KOMA's dramatic dining room over an intimate evening this National Day

This National Day (9 August), **KOMA Singapore** will be presenting four special items in addition to its mainstays. To begin, whet your appetite with the refreshing *fruits roll sushi* (S\$28++) starring avocado, dragon fruit and mango wrapped in soy rice paper, topped with caviar and gold leaf, and relish *tuna carpaccio* (S\$38++), a cold dish featuring generous slices of big eye tuna complemented by micro cress salad, tomato and radish, capped with caviar. These appetisers are available during lunch and dinner.

As night falls, KOMA will offer limited sets of its special *National Day dessert omakase* (S\$88++) comprising nine delectable sweets in patriotic colours of Singapore, from a red and white version of KOMA's signature *chocolate bell* and *bonsai*, to popular sweets like *Japanese cheesecake*, *pistachio raspberry dome*, *strawberry and vanilla macarons* and more. Round off the memorable evening with KOMA's *National Day cocktail* (S\$27++), a modern remake of Singaporeans' favourite rose and milk beverage with fruity touches of lychee and raspberry. For reservations, visit marinabaysands.com/restaurants/koma-singapore.html.



Usher in a magnificent feast at LAVO this National Day with the iconic **chilli crab** and **whole grilled lobster thermidor**

Ring in the National Day revelry at **LAVO Italian Restaurant & Rooftop Bar** this 9 August, as the sky-high restaurant presents three splendid one-night only specials. Gather around the table for the *whole chilli crab* (S\$69++) starring a melange of fiery chillies, ginger, garlic, ketchup and fermented soybeans, best enjoyed with crispy mantou. The Italian American restaurant also nods to Singaporeans' love for crustaceans with the *whole grilled lobster thermidor* (S\$80++) served with crispy salad and a side of lobster bisque, and cool off from the heat with LAVO's National Day edition of *ice cream sandwich* (S\$19++) decked in patriotic colours of red and white with strawberry and vanilla gelato respectively between two red velvet burger buns. Pair these indulgent creations with LAVO's signature series of handcrafted cocktails in hand as you enjoy unparalleled views of the fireworks from 57 storeys above. For reservations, visit marinabaysands.com/restaurants/lavo.html.



Gather loved ones at RISE for a hearty feast celebrating Singapore's unique ethnic tapestry

Marina Bay Sands' signature buffet restaurant **RISE** is celebrating Singapore's 58th birthday with an array of special one-day only dishes, culminating in a spectacular line-up of over 100 dishes

during lunch and dinner on 9 August. Begin with a fresh selection of seafood on ice, including *Alaskan king crabs*, *Boston lobsters* and *Irish sea whelks*, before tracing Singapore's food culture through the best of Chinese, Indian, Malay and Peranakan delights. Choose from responsibly sourced *steamed barramundi fillet*, *pickled Guangzhou mustard leaves*, *preserved chillies* and *ikan panggang with garam rempah* alongside a jubilant assortment of Peranakan Tok Panjang staples, before feasting on an array of Indian dishes made in handi pots, including *lamb roti kebab malai* (lamb marinated with yogurt, cream and spices), *murgh malai tikka* (chicken marinated with Indian spices) and *lahsuni jheenga* (tiger prawns marinated with fresh garlic and spices). Guests can also look forward to RISE's all-time signatures, including the *Singapore-style Sri Lankan chilli crab* and glorious 12-hour slow-cooked *Australian wagyu beef cheek rendang*, and sweeten the celebrations with local treats like *kaya tart*, *durian ball* and more.

Refresh your palate and keep the glasses flowing with three special local beverages, from *limau asam boi* (calamansi lime juice with preserved plum) and *teh ice limau* (iced black tea with lime), to the classic *bandung* (rose syrup with milk). Guests can also top their feast with *Tiger Beer* available in a bucket of five (S\$35++) or enjoy the iconic *Singapore Sling* at a special price on National Day (S\$15++; U.P. S\$22++). For reservations, visit marinabaysands.com/restaurants/rise.html.



Come dressed in Burgundy & Red and party the night away at 'Shades of Spago' over a one-night only menu by Spago and Meatsmith Little India

Spago Bar & Lounge will be celebrating the nation's iconic flavours during its July edition of 'Shades of Spago', as the year-long monthly party series presents a one-night only collaborative menu on 29 July (6pm till late) with Singapore's first-ever modern Indian barbeque restaurant Meatsmith Little India.

Tantalise your tastebuds with a unique East meets West menu featuring Spago's *crispy cauliflower* (S\$16++) served with a spicy jalapeño coriander dressing and dusted off with chat masala powder, the *bincho grilled Spanish octopus* (S\$29++) starring tender and succulent octopus served on a bed of lime aioli and miso sand, as well as Meatsmith Little India's *ikura papadam* (S\$14++), an Indian crispy flatbread topped with red caviar on a bed of smoked crème fraiche, and *spatchcock tandoori chicken* (S\$26++) accompanied with spice yoghurt and lime crema. Pair these delicacies with the *Bespoke Negroni* (S\$26++), Spago's cocktail of the month, to round up the evening on a high note.

To complete the National Day festivities, 'Shades of Spago' will see the alfresco bar & lounge transform into a party venue decked in shades of 'Burgundy & Red', complete with swanky beats by renowned DJ Patrick Oliver from 8pm until midnight. The best dressed of the night will stand

a chance to win a round of four shots. Admission to 'Shades of Spago' is free, and reservations are strongly recommended; visit marinabaysands.com/restaurants/spago-bar-and-lounge.html.



Wander away with the limited-time **Homage to Singapura** cocktail this National Day at The Bar at WAKUDA

From 5 to 12 August, **WAKUDA Restaurant & Bar** will be commemorating Singapore's National Day with *Homage to Singapura* (S\$18++), a bespoke cocktail that reflects Singapore's dynamic arts scene. Boasting a vibrant red crescent, the cocktail embodies Singapore's national identity and forward-looking spirit. Featuring dry, citrusy notes with refreshing hints of floral and herbs, this limited-time cocktail is best paired with WAKUDA's delectable array of *sushi*, *octopus*, *sashimi* and the signature *yuba* (fresh beancurd skin) from Kyoto topped with generous amounts of Hokkaido sea urchin and mountain caviar. For reservations, visit marinabaysands.com/restaurants/wakuda-singapore.html.



(from L to R): Vote for Yardbird Singapore's **Nasi Lemak Chicken Sandwich** from now until 31 July; delight in Yardbird's special **Majulah Singapura** cocktail while basking in the National Day festivities along the Marina Bay waterfront promenade at The Loft on Level 1

All of **Yardbird's** seven restaurants across the globe, including its Singapore outpost at Marina Bay Sands, are inviting guests to participate in 'Battle of the Bird', a contest that sees each location present their own interpretation of a fried chicken sandwich. Running throughout July in celebration of National Fried Chicken Day, the competition welcomes Instagram users to 'like' their favourite sandwich via Yardbird's Instagram account ([@yardbirdrestaurants](https://www.instagram.com/yardbirdrestaurants)), and the winning city's sandwich will be featured on all Yardbird restaurants' menus throughout the month of August.

Guests can flock to Yardbird Singapore for the *Nasi Lemak Chicken Sandwich* (S\$28++), a modern remake of the iconic Malay dish. The succulent chicken sandwich stars a crispy boneless chicken thigh drenched in sambal chilli, topped with creamy smooth egg rémoulade, naked slaw and dried anchovies, and is available daily from 11.30am to 10pm throughout July.

Come National Day (9 August), welcome the early evening with two hours of free-flow *Deveaux champagne* (S\$150++ per person) from 6pm to 8pm at The Loft on Level 1. Set against the backdrop of the glistening Marina Bay waterfront, the semi-alfresco spot offers prime views of the majestic fireworks display and is available for guests to chill back and lounge throughout the evening with a minimum spend of S\$100++ per person. The restaurant has also specially concocted the *Majulah Singapura* (S\$22++), a refreshing cocktail with touches of sweet cherries and lime with a bold Aviation American gin and tonic base. For reservations, visit marinabaysands.com/restaurants/yardbird-southern-table-and-bar.html.

Spectacular experiences await through July and August

Traverse the South of France at db Bistro & Oyster Bar (4 August – 3 September, Friday – Sunday, dinner only)



(from L to R): Savour the brilliance of Provençal cuisine with db Bistro & Oyster Bar's 'Summer in Provence' menu, featuring ***bouillabaisse*** and ***tarte tropézienne***

Journey to the South of France and bask in the flavours of the region's most prized dishes every weekend (Friday to Sunday) from 4 August to 3 September with **db Bistro & Oyster Bar's** 'Summer in Provence' à la carte menu. Located in Southeastern France on the Mediterranean, Provence is renowned for its high-spirited cuisine and abundant use of native herbs, glorious produce and fresh seafood.

Dive right into *fresh Hokkaido scallop ceviche* featuring oscietra caviar, broccolini chutney and a dill and gin emulsion, or savour the quintessential French classic of bouillabaisse with the bistro's signature *wild caught New Zealand bouillabaisse* for two. This deeply flavourful Mediterranean fish soup with fennel, tomato confit, potatoes and saffron rouille will transport guests right to the shores of Marseille.

Diners seeking a hearty feast can look forward to the *mixed grill of wild caught New Zealand seafood* for two brimming with tender fresh catch such as fish, scallops and prawns in classic sauce vierge, and round up the meal with *tarte tropézienne*, the legendary French dessert of fluffy brioche layered with light orange blossom cream. For special occasions, pair the Provence themed specials with a double magnum *Château de l'Escarelle Rosé 'Les Deux Anges' 2021* by the glass for S\$28++.

Reservations are highly recommended. For reservations or enquiries, visit marinabaysands.com/restaurants/db-bistro-and-oyster-bar.html.

Cool off from the Summer heat with KOMA's unagi festival (20 July – 7 August)



Nourish the body with KOMA's unagi festival creations (clockwise from top left): **smoked uzaku; una temaki; una tamayaki; unadon**

From 20 July to 7 August, **KOMA Singapore** is inviting all to commemorate the unique Japanese tradition of Doyō no Ushi (the Day of the Ox), a day during the peak of Summer where it is a custom to eat eel for good health and prosperity. Rich in nutrients, the popular grilled freshwater eel nourishes the body with high content of vitamins and minerals to help locals combat Japan's hot summer days.

During this special *unagi festival*, guests can enjoy the popular delicacy in four different ways during dinner daily, from appetisers such as the *smoked uzaku* (S\$26++), a cold dish served with wakame, cucumber, watermelon radish and sweet vinaigrette, and *una tamayaki* (S\$22++), a grilled eel rolled dashi Japanese omelette with daikon ankake, to the tantalising *unadon* (S\$52++) for a satisfying main. Seek a cosy soirée out by the intimate bar & lounge amidst the restaurant's dramatic setting and relish a trio of *una temaki* (S\$36++) while sipping signature cocktails such as the eye-catching *KOMA Canary* (S\$25++), a refreshing concoction brimming with Tanqueray Flor de Sevilla Gin, lemon juice and a touch of saffron. For reservations, visit marinabaysands.com/restaurants/koma-singapore.html.

KOMA's fourth anniversary party (26 July, 7pm – 10pm)



*Immerse yourself in the many flavours of KOMA's unique interpretation of Japanese cuisine during KOMA's anniversary party, from **bonsai** and **canary** to **salmon***

This 26 July, **KOMA Singapore** is inviting guests to celebrate four years in Singapore during the '[KOMA Anniversary](#)' party from 7pm to 10pm. Themed after the many flavours of Japanese cuisine, the anniversary party celebrates the artistry and precision that Japanese chefs bring to their dishes, where simplicity, balance and natural ingredients convene. Guests can look forward to an unforgettable fashion show where models are dressed in an exquisite fusion of fashion and culinary art featuring three of KOMA's unique creations, namely *bonsai* dessert, the *KOMA canary* cocktail and *salmon pillow*. Throughout the evening, indulge the senses with a curated assortment of celebratory delicacies, from fresh *sashimi*, premium *oysters* and *caviar*, to KOMA's signature hits served in canapé style such as a special twist on the crowd-favourite *black truffle beef tartare*, as well as *lobster supreme*, *salmon pillow*, *unagi robata* and *wagyu beef gyoza*. Look forward to live stations starring chef's selection of *maki* and *sushi* and succulent *roasted A5 Saga ribeye beef carvings*, before sweetening the celebrations with an irresistible array of desserts such as the mini version of KOMA's signature *bonsai* and *sakura cheesecake*. Keep the glasses flowing with prosecco, wines, sakes and spirits, and guest DJ Ashley Lau ([@4shleylau](#)) will helm the decks to enliven the party.

Tickets to the party are available for sale [online](#) at S\$298 per person, with limited tickets available at the door (unless sold out online). For the latest updates, follow KOMA's Instagram ([@komasingapore](#)) and [website](#).

Origin + Bloom introduces new baked treats



*Delight in Origin + Bloom's fruit danishes (first image, from left): **blueberry, mango, raspberry** (second image, from left): **apple crumble; almond pear***

Visitors to Marina Bay Sands' signature patisserie **Origin + Bloom** can delight in a new series of baked viennoiseries starring a delectable array of fruit danishes and quiches. Drawing inspiration from the patisserie's beautiful garden oasis theme, the new series features an expanded selection of danishes, with the addition of *mango* and *kiwi* (S\$4 each) generously filled with custard cream, and premium danishes (S\$6 each) comprising *almond pear* and *apple crumble*. For a quick pick-me-up, opt for the classic *quiche Lorraine* (S\$8), filled with bacon and French cheeses, or the *smoked salmon quiche* (S\$8). For enquiries, visit marinabaysands.com/restaurants/origin-and-bloom.html.

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About Marina Bay Sands Pte Ltd

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 more than 11,000 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.

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