

MEDIA UPDATE

Marina Bay Sands presents the splendour of Spring this Easter

Singapore (17 March 2022) – This April, delight in joyous Easter feasts at Marina Bay Sands as award-winning restaurants present a series of limited-time themed specials inspired by fresh seasonal produce. Savour the bountiful harvest of Spring at **Black Tap**, **db Bistro**, **KOMA** and **Spago**, and indulge in exclusive à la carte specials at **CUT by Wolfgang Puck**. Revel in the Easter edition of **LAVO**'s popular Sunday champagne brunch, before sweetening the celebrations with **Yardbird**'s Easter-inspired *doughnut tree* and **Origin + Bloom**'s picture-worthy treats. For a full line-up of Easter dining specials, visit marinabaysands.com/deals/restaurants/easter-festive-dining.html.

From March, cocktail lovers are in for a treat with Marina Bay Sands' newly launched monthly cocktail and appetiser special, featuring adventurous pairings by six restaurants and bars. On the last weekend of March, bask in the streets of Thailand with **RISE**'s Thai Street food special, before moving into April with **Mott 32**'s Summer seasonal menu and delectable takeaway packages such as **SweetSpot**'s new *picnic box* and **Yardbird**'s family-sized *takeaway picnic pack*.

Luxuriate in monthly cocktail and appetiser pairings at Marina Bay Sands



Delight in March's pairings (top row, from L to R): rough CUTs with handcrafted cocktails at CUT; **house-made ravioli** with Midtown Negroni at LAVO; **crispy squid** with pear sake-based *Nashi* at Mott 32; (bottom row, from L to R): tender **USDA prime beef sliders** with "**Adios Nonino**" at Spago Bar & Lounge; **popcorn shrimp** and the refreshing *Southern Revival* at Yardbird

Discover new beverage pairings to cuisines around the world through an array of creative cocktail and appetiser combos from six restaurants at the integrated resort. Available at a special price, each pairing will be unveiled at the beginning of each month at participating restaurants. Look forward to **Mott 32**'s crispy squid paired with its delightful pear sake-based *Nashi*, and **Spago Bar & Lounge**'s juicy *USDA prime beef sliders* paired with its signature whisky tippie "*Adios Nonino*". View a complete list of March and April's pairings in the appendix below, and visit

marinabaysands.com/deals/restaurants/monthly-cocktail-pairings.html for the newest monthly pairings.

Splendid array of Easter dining specials at Marina Bay Sands



Gather your loved ones for a joyous Easter get-together at Black Tap

Join in the Easter fun at **Black Tap Singapore** with its all-new *Spring Lamb Burger* (S\$27++), the restaurant's special for the month of April. Savour a zesty lamb patty stacked with buttery Danish-style harvati cheese, watercress, pickled onions, red radish and creamy Dijon aioli. Pair the burger with *The Easter Shake* (S\$24++), a brand-new Singapore-exclusive creation available only from 11 to 17 April. Inspired by the rustic Easter carrot cake, the vanilla and carrot cake batter shake features a cream cheese frosted rim studded with candied walnuts and carrot fondant, topped with a slice of decadent carrot cake. Diners can also indulge in the burger with one of the restaurant's handcrafted cocktails or craft beers for a complete Black Tap dining experience. For reservations and enquiries, visit marinabaysands.com/restaurants/black-tap.html or call 6688 9957.



*Mark your calendars for an indulgent Easter celebration at CUT (pictured above): **roasted dover sole***

Commemorate Easter Sunday (17 April) with a fabulous feast at **CUT by Wolfgang Puck**, as the one-Michelin starred restaurant dishes out four à la carte offerings exclusively available for the evening. Enjoy one-night only specials such as the *roasted dover sole*, *lamb rack*, *oyster gratin* and *seabass en crouete*.

A haven for steak connoisseurs with its diverse selection of rare and heritage breeds, CUT also offers a stellar collection of non-beef signature dishes daily, such as the *pan-roasted Maine*

lobster with black truffle sabayon and the signature Maryland blue crab cake, heirloom tomato relish, basil aioli. For reservations, visit marinabaysands.com/restaurants/cut.html or call 6688 8517.



Fresh seasonal ingredients take centrestage on db Bistro's Easter tasting menu (pictured above): **English pea soup**

Over at contemporary French restaurant **db Bistro & Oyster Bar**, diners can relish a sumptuous three-course seasonal tasting menu (S\$98++ per person), available for dinners from 15 to 17 April. Commence the meal with the traditional Springtime *English pea soup, smoked bacon, rosemary cream*, or delight in the refreshing *jumbo asparagus salad* served with poached egg and parma ham in a creamy tarragon dressing. For mains, diners can take their pick from three choices: the hearty *morel mushroom risotto, aged parmesan*; the traditional French recipe of *Chilean seabass 'bonne femme'* served with English peas, sorrel, Parisian ham and white wine sauce; or the glorious *stuffed lamb saddle*, accompanied by a medley of sweet heirloom carrots, kale, smashed potatoes and mint jus. End the meal on a sweet note with the lovely *strawberry & rhubarb tart, yogurt sorbet*.

Reservations are encouraged; visit marinabaysands.com/restaurants/db-bistro-and-oyster-bar.html or call 6688 8525.



(clockwise from top left): **Ichigo Sour**; robata-grilled **lamb chops**; a pair of **giant bells**; eight-piece platter of **assorted sushi**; **uzura egg & yellowtail jalapeño & salmon pillow**

KOMA Japanese Restaurant & Sushi Bar celebrates the Easter weekend with a delightful three-course spread, beginning with an appetiser trio of *uzura egg & yellow tail jalapeño & salmon pillow*. A delicate palate of flavours and textures, the dish features a quail egg with thin slices of yellowtail lightly doused in aji amarillo, cilantro, soy, lime and roasted jalapeño, as well as KOMA's

signature puff pastry filled with smoked avocado and blanketed with salmon sashimi. It is a combination best paired with *Ichigo Sour* (S\$23++), a refreshing cocktail made with strawberry sake, lychee tea infused syrup and lemon juice. Along with an eight-piece platter of assorted sushi, guests can also indulge in succulent robata-grilled *lamb chops* for the main course. KOMA's special Easter menu is available for dinner from 15 to 17 April at S\$150++ per person.

As part of KOMA's April à la carte specials, guests can also round off their meals with a *giant bell* (S\$38++). Available from 15 April with only a limited 100 sets available, the *giant bell* is an intricate chocolate replica of KOMA's 2.5-metre-tall Japanese bell crafted from Ferrero gelato and almond crunchy rice biscuit. This exclusive dessert is also set to be a treat for the senses as a dramatic flambé reveals another surprise encased within.

Reservations are required to dine-in at KOMA. For enquiries or reservations, please call 6688 8690 or email koma.reservations@marinabaysands.com.



Usher in a sky-high celebration with LAVO's Sunday Champagne Brunch: Easter Edition

This Easter Sunday, guests can hop over to **LAVO Italian Restaurant & Rooftop Bar** for a special edition of its spectacular Sunday Champagne Brunch. The celebratory menu features a hearty spread of curated dishes such as *tonnato devilled eggs*, *traditional linguine cacio e pepe* and a flavourful *New Zealand rack of lamb with rosemary salsa verde*. Guests can also tuck into a jubilant assortment of Easter-themed desserts and raise a toast with the restaurant's rousing *special LAVO Bloody Mary*. LAVO's Sunday Champagne Brunch: Easter Edition will take place on 17 April from 12pm to 3pm.

Reservations are required at LAVO. For enquiries or reservations, please call 6688 8591 or email lavo.reservations@marinabaysands.com.



A relaxing Easter afternoon awaits at Mott 32 with exquisite **dim sum** and a complimentary dessert of **soy ice cream, fresh strawberry, white chocolate**

For an elegant Easter high tea experience, head to **Mott 32** for its four-course weekend afternoon high tea set menu (S\$52++ per person, minimum two guests; from 3pm to 5pm). Comprising an appetiser platter, a trio of dim sum, a main and a dessert, the menu features dish highlights such as the *cold free-range chicken, coriander, black truffle*, the piquant *South Australian scallop, prawn, hot & sour Shanghainese soup dumplings*, as well as the wok-kissed *pan-fried turnip cake* brimming with umami flavours of dried scallops, Japanese sakura shrimps, Dong Guan sausage and shrimp. On 16 and 17 April, high tea-goers will receive a complimentary dessert of *soy ice cream, fresh strawberry, white chocolate* for every two afternoon tea sets ordered.

For reservations, visit marinabaysands.com/restaurants/mott32.html or call 6688 9922.



Garden inspired Easter creations await at Origin + Bloom (clockwise from top left): **jewel egg** and **rabbit chocolate showpieces**; **sunny side up**; **flower tart**; basket of colourful **mini chocolate eggs**

This Easter, Marina Bay Sands' signature patisserie **Origin + Bloom** will present a beautiful array of sweet treats to usher in the joyous occasion. Led by Executive Pastry Chef Antonio Benites, these picture-worthy creations are handcrafted using premium ingredients such as Piedmont hazelnuts and sudachi. The stars of this year's show are the *rabbit chocolate showpiece* (S\$80 nett), where a mischievous hare stands proud amongst its bountiful carrot harvest, and the crowned *jewel egg chocolate showpiece* (S\$80 nett), which surprises with stalks of chocolate daisies encased within its chocolate shell.

Wander through the whimsical world of Origin + Bloom this Easter and be greeted with a series of themed petite cakes. Resembling an actual egg, the *sunny side up* (S\$12 nett) surprises with a chocolate eggshell filled with mango and passionfruit, surrounded by a rim of coconut cream

and sudachi. A nod to Spring, the *flower cake* (S\$12 nett) brims with seasonal fruits, topped by a chocolate daisy. Reward little ones with a basket full of colourful *mini chocolate eggs* (S\$70 nett), before satisfying cravings for freshly baked bunny-shaped *Easter danishes* (S\$4 nett) filled with fresh raspberries and traditional *hot cross buns* (S\$3 nett) available off the shelves.

Families can also get their hands on a *DIY cookie baking set* (S\$50 nett), the perfect activity to keep little ones entertained. Featuring Marina Bay Sands' house-made cookie mix, the kit comes with royal icing in multiple colours, a set of baking tools, and a step-by-step instruction card to follow along.

All Easter goodies are available for in-store purchase only from 4 to 17 April. Sands Rewards LifeStyle members can enjoy a 20 per cent discount, alongside 10 per cent earnings. Pre-orders are welcomed; visit marinabaysands.com/restaurants/origin-and-bloom.html or call 6688 8588.



Impress loved ones with a leisurely Easter Sunday brunch at Spago (from L to R): **carrot cake**; **tuna tartare cones**

Spago by Wolfgang Puck will be presenting a three-course brunch menu on Easter Day (S\$88++ per person; available from 12pm to 2.30pm), offering gourmands a taste of its signature Californian cuisine alongside limited-time brunch staples such as the *eggs benedict*, served with buttermilk biscuits, organic poached eggs, country ham and hollandaise sauce. The sky-high brunch experience begins with a selection of *house made pastries* and *bagels with smoked salmon*, before diners take their pick from a collection of Spago's crowd favourites. Dish highlights include the famed *tuna tartare cone* and house made *agnolotti with porcini mushrooms, parmigiano-reggiano* for starters, as well as mains such as the *miso broiled ora king salmon* and the *grilled Iberico pork pressa*, wonderfully paired with shallot marmalade, Fuji apples and allspice. For dessert, be charmed by the picturesque *carrot cake* with caramelised walnuts and cream cheese gelato, or opt for the indulgent *tarte au chocolat* with chocolate frangelico ice cream.

Elevate the brunch experience with Spago's deluxe beverage package and supplement S\$140++ per person to keep the glasses flowing with selected champagne, house pours of red and white wines, signature cocktails and house spirits. For reservations, visit marinabaysands.com/restaurants/spago.html or call 6688 9955.



Yardbird's special **doughnut tree** boasts three new flavours in celebration of the Easter weekend

Yardbird Southern Table & Bar will present an Easter edition of its famous *doughnut tree* (S\$16++) during its weekend brunch on 16 and 17 April, available from 10am to 4pm. The fun-loving tree features six pieces of freshly baked treats starring three brand new flavours in symbolic colours of Easter: *buttercream with Rice Krispies™*, *raspberry glaze with freeze-dried raspberry crisps*, and *lychee vanilla cream cheese*. Accompany this sweet indulgence with two hours of free flow *Jean-Luc Colombo Cape Bleue Rosé* (S\$80++ per person), an invigorating and light Provençal fruity rosé wine with a crisp citrus finish. For reservations, visit marinabaysands.com/restaurants/yardbird-southern-table-and-bar.html or call 6688 9959.

March & April dining specials

RISE fires up a Thai street food special to evoke memories of travel (26 – 27 March)



Thai Sous Chef Jaratus Aumpha presents his grandmother's **moo ping** recipe at RISE, which he learnt at aged 14

RISE, which has recently unveiled a buffet concept to showcase the culinary jewels of Southeast Asia, is set to present a popular Thai street snack during lunch and dinner service on the last weekend of March. Hailing from Bangkok, Sous Chef Jaratus Aumpha will share his grandmother's recipe of *moo ping* (Thai-style grilled pork skewers), a popular grab-and-go snack enjoyed by Thais for breakfast and lunch. This rendition features a secret marinade blend including chopped coriander roots and garlic, as well as a perfect ratio of Thai palm sugar and fish sauce among other elements. The marinade is generously coated on thinly sliced Iberico pork neck on skewers and left overnight to allow flavours to infuse. When grilled, the lightly charred *moo ping* boasts roasty, sweet and savoury flavours.

Pair the popular snack with RISE's Thai inspired tipples (S\$20++ per glass) such as the *Mekong Mojito*, a handcrafted cocktail that celebrates the trans-boundary river and features gems like Thailand's first locally produced spirit Mekhong Rum, or the citrusy *Southern Cooler* which incorporates matured Phraya golden rum from Thailand, topped with a fresh Thai sweet basil leaf.

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

Mott 32 presents a bespoke Summer menu (1 April – 30 June)



Indulge in the season's best with Mott 32's Summer menu: **braised crab casserole, fresh clam with winter melon, luffa**

Contemporary Chinese restaurant **Mott 32** is set to take diners on an epicurean journey with its brand new **Summer menu**. Available from 1 April to 30 June, the menu features fresh seasonal produce, skillfully prepared using authentic Chinese culinary techniques. Not to be missed is the luxurious *braised crab casserole and fresh clam with winter melon and luffa* (S\$160++ per portion) – a fresh whole crab is braised with seasonal winter melon and fresh clams, accompanied with coix seeds and luffa which absorb the natural flavours of the rich broth. Other highlights include the *wok-fried lobster with tea tree mushroom* (S\$108++ per portion), the deeply fragrant *fresh free-range chicken, sand ginger, scallion oil* (S\$42++ for half chicken), as well as the succulent *king prawns, tofu, minced pork, chili* (S\$45++ per portion).

For reservations, visit marinabaysands.com/restaurants/mott32.html or call 6688 9922.

Bask in the great outdoors with SweetSpot's exclusive picnic set (available from 1 April)



Swing by SweetSpot at ArtScience Museum to pick up freshly baked treats for a relaxing picnic

From 1 April, **SweetSpot at ArtScience Museum** will retail an exclusive *picnic set* of four freshly baked viennoiseries and two bottled beverages at S\$18 nett, perfect for a mid-day escapade along the Marina Bay waterfront promenade. Guests can take their pick from the café's delectable daily selection of fresh bakes, from *pain au chocolat* and *butter croissant* to gluten-free muffins.

Those who need an additional perk-me-up can pair this picnic set with their favourite coffee (from S\$4 nett), brewed using responsibly sourced Rainforest reserve beans from the highlands of Da Lat and Dak Lak in Vietnam. A robust medium dark roast, the coffee boasts hints of wood and cinnamon spice with a pleasant, sweet aftertaste.

For enquiries, visit marinabaysands.com/restaurants/sweetspot.html or call 6688 5555.

Yardbird debuts *takeaway picnic pack* with blanket (available from 1 April)



*Yardbird's takeaway picnic pack (from L-R): two servings of **Lewellyn's fine fried chicken** and **mac & cheese***

From 1 April, **Yardbird Southern Table & Bar** will introduce an all-new *takeaway picnic pack* (S\$170 nett), available for walk-in takeaway and island-wide delivery via GrabFood. Perfect for a party of four, the *picnic pack* comes with two sets of Yardbird's iconic *Lewellyn's fine fried chicken*, two servings of *mac & cheese*, honey hot sauce, four cans of sodas, and exclusive Yardbird Singapore merchandise – a checkered waterproof blanket for picnic lovers on the go.

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

Appendix: **March & April 2022 cocktail and appetiser pairings**

	<p>CUT by Wolfgang Puck (S\$37++ per set) <i>Available every Monday from 5pm to 9pm</i></p> <p>Beat the Monday blues with scrumptious bar bites and handcrafted cocktails at CUT by Wolfgang Puck. Sip on the signature <i>Garden of Eden</i>, a blend of mango black tea infused vodka with lemon and cane sugar, and relish in dishes such as the glazed <i>fried chicken mid wing 'cánh gà chiên'</i> and CUT's signature <i>mini wagyu 'sliders'</i>.</p>
	<p>LAVO Italian Restaurant & Rooftop Bar <i>Available daily from 5pm to 11pm</i></p> <p><i>Ravioli and Midtown Negroni (March; S\$46++ per set)</i> A delightful treat for pasta lovers, LAVO's <i>house made ravioli</i> is a savoury medley of pasta stuffed with rosemary ricotta cheese, topped with green garlic and garnished with toasted hazelnuts and fresh lemon zest. Pair this classic Italian dish with a <i>Midtown Negroni</i>, a delicate blend of Gordon's gin, Amaro Montenegro and Cinzano dry.</p> <p><i>Capellini and Devil Kiss (April; S\$56++ per set)</i> Throughout the month of April, LAVO will be serving up a sultry cocktail and appetiser pairing (S\$56++). Guests can elevate their meal with <i>capellini</i>, an elegant pasta dish topped with uni butter, sea asparagus, caviar and shaved bottarga, before puckering up for a <i>Devil Kiss</i> – a teasing concoction of vodka, gin, olive juice, tabasco and Lillet Blanc.</p>
 	<p>Mott 32 <i>Available on weekdays from 11.30am</i></p> <p><i>Nashi and Crispy Squid (March)</i> Explore Mott 32's range of delectable snacks and signature cocktails inspired by Asian ingredients, as the restaurant presents its first pairing for the special series. This month, delight in <i>Nashi</i> (S\$17++; U.P. S\$24++), a combination of pear sake, vodka, Thai basil and lemon, alongside the moreish <i>crispy squid with baby corn, salt and pepper</i> (S\$11++; U.P. S\$16++; available with every main course ordered).</p> <p><i>Five Spice Sherry and Crispy Air-dried Beef (April)</i> In April, snack on Mott 32's <i>crispy air-dried beef</i> (S\$11++; U.P. S\$18++), available with every main course ordered. Shatteringly crisp wafers of beef slivers are first air-dried for two days to lock in the flavours, before they are deep-fried and stir-fried in a lip-smacking oyster sauce seasoned with sesame oil and Sichuan peppers. Also available in April at a special rate is Mott 32's signature <i>Five Spice Sherry</i> (S\$17++; U.P. S\$24++), a well-balanced tequila-based cocktail with Spanish Pedro Ximénez Sherry, five-spice, raspberry and sage.</p>

 <p>(picture is for illustration purpose only)</p>	<p>RISE (S\$15++ per cocktail) <i>Available daily during lunch and dinner buffet service</i></p> <p><i>Mekong Mojito and Osso Buco (March)</i> A delightful harmony of East meets West flavours await – <i>Mekong Mojito</i>, a cocktail that features Thailand’s first locally produced spirit Mekhong Rum alongside sweet and sour elements like house-made peach sour plum infused liquor, is novelly paired with <i>osso buco</i>, a dish of braised veal shanks topped with parsley, garlic and orange zest available as part of the buffet line-up.</p> <p><i>Cane Crush and Grilled Thai Iberico Pork Jowl (April)</i> Handmade in small batches, Thailand’s award-winning Chalong Bay rum is brilliantly showcased in <i>Cane Crush</i>. The natural fine cane spirit is elevated with house-made sugarcane juice for the right consistency, and complemented by squeezes of fresh lime, soda water and a Thai sweet basil leaf. The beverage cuts through the robust flavours of <i>grilled Thai Iberico pork jowl</i>, served with tamarind sauce.</p>
	<p>Spago Bar & Lounge (S\$42++ per set) <i>Available on Wednesdays from 6pm</i></p> <p><i>Tempura Shrimps and Grin n’ Bare It (March)</i> Celebrate mid-week with Spago’s monthly cocktail and appetiser pairing, starting with the March-exclusive pairing of crispy <i>tempura shrimps</i> with <i>Grin n’ Bare It</i>, a fruity concoction of Tanqueray gin, lychee, shiso, and sparkling yuzu sake.</p> <p><i>USDA Prime Beef Sliders and Ball and Chain (April)</i> Come April, enjoy Spago’s flavour-forward <i>USDA prime beef sliders</i>, stacked with aged white cheddar, red onions and pickles, wonderfully paired with the smoky bourbon-based <i>Ball and Chain</i>, a beautiful deep amber Buffalo Trace bourbon-based tippie laced with lemon juice, Amaretto and egg white.</p>
	<p>Yardbird Southern Table & Bar (S\$30++ per set) <i>Available all day</i></p> <p><i>Popcorn Shrimp and Southern Revival (March)</i> An ultimate game day appetiser, the classic Louisiana <i>popcorn shrimp</i> is presented on a skillet brimming with crunchy fried shrimps on a bed of popcorn. Pair it with the refreshing whiskey-based <i>Southern Revival</i>, concocted with passionfruit, lemon, mint and ginger ale.</p> <p><i>Roasted Corn Hush Puppies and Watermelon Sling (April)</i> Fried to golden brown perfection, Yardbird’s <i>roasted corn hush puppies</i> are savoury crunchies soft and fluffy on the inside, studded with juicy corn kernels, and served with creole remoulade sauce. Cut through the grease with a glass of <i>Watermelon Sling</i>.</p>

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 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

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