

## **MEDIA UPDATE**

### **Ignite love and passion this Valentine's Day at Marina Bay Sands**

Singapore (27 January 2023) – Marina Bay Sands is ringing in the season of love with a series of exclusive set menus and Valentine's Day themed creations from 11 award-winning restaurants, ranging from waterfront dining with prime views of the glistening Marina Bay to sky-high dining from 57 storeys above. Set hearts aflutter over elegant Valentine's Day menus at **Bread Street Kitchen & Bar** and **db Bistro & Oyster Bar**, before taking romance to new heights with magnificent feasts at **Spago Dining Room** and **LAVO Italian Restaurant & Rooftop Bar**. Couples can also luxuriate over an impressive selection of steaks at one-Michelin-starred **CUT by Wolfgang Puck**, or relish the season's finest harvest with **WAKUDA's** bespoke eight-course omakase experience. **KOMA Singapore** will also be offering a grand six-course dinner affair for two, while **Yardbird Southern Table & Bar** elevates Valentine's Day celebrations with a line-up of à la carte dishes. Swoon over live melodies by local singer-songwriter Syakirah Noble at **Renku Bar & Lounge**, and sweeten date night with **Black Tap's Red Velvet Cake Shake** before taking home beautiful cakes and baked treats at **Origin + Bloom**.

### ***Valentine's Day specials***



*(From L to R): Sweeten Valentine's Day with Black Tap's **Red Velvet Cake Shake**; elevate wellness with Black Tap's **G&T punch** created in celebration of Glow Festival 2023*

Come February, add a sprinkle of sweet romance with **Black Tap's** exclusive *Red Velvet Cake Shake* (S\$24++). Available on 13 and 14 February, the limited-time CrazyShake® features a red velvet cake batter shake served in a towering glass with a vanilla frosted rim and red and white sprinkles, crowned with a slice of red velvet cake, whipped cream, and chocolate drizzle.

In celebration of Glow Festival, the world's first multi-sensory, wellness-themed festival space design concept taking place at Sands Expo & Convention Centre, Black Tap Singapore has specially created the *G&T Punch* (S\$21++). Available from 1 to 12 February, the fruity tippie boasts a refreshing blend of umeshu, lime juice, and vibrant indigo Butterfly Pea Gin. The first few guests to order the special concoction will also receive a complimentary wellness session at the Glow Festival. For reservations, visit [marinabaysands.com/restaurants/black-tap.html](https://marinabaysands.com/restaurants/black-tap.html).



Boasting views of the mesmerising Marina Bay waterfront, Bread Street Kitchen & Bar sets the scene for a memorable date; (second image): **beef wellington** with truffle brie mash potatoes and seasonal vegetables

This Valentine's Day (14 February), charm your significant other at **Bread Street Kitchen & Bar Singapore** over a three-course set dinner menu (S\$120++ per person). From early evening through to the night, bask in views of the glistening Marina Bay waters while revelling in a glass of welcome *Prosecco* and the amuse-bouche of *oyster, chives, ginger-soy dressing*.

Diners can enjoy a choice of starters, from the signature *potted salt beef brisket* – best enjoyed atop seeded crackers and a dollop of piccalilli – to *beetroot-cured salmon* or a refreshing bowl of *stilton, apples, celery, spiced walnut, endives and apple cider vinaigrette* to whet their appetite. For mains, indulge in Bread Street Kitchen's show-stopping *beef wellington*, a delightful roast accompanied by creamy truffle brie mash potatoes, seasonal vegetables and a side of red wine jus, or opt for comforting plates like creamy *wild mushroom risotto* topped with generous servings of parmesan and truffle basil pesto or the *poached seabass* in soy dashi broth. Cap off the evening with a special Valentine's Day sweet treat – *mango & passionfruit cheesecake, white chocolate, pistachio crumble* with luscious mango sorbet – or pick the romantic *heart of chocolate* filled with premium pralines.

Bread Street Kitchen's Valentine's Day menu is available on the evening of 14 February only. For reservations, visit [marinabaysands.com/restaurants/bread-street-kitchen.html](http://marinabaysands.com/restaurants/bread-street-kitchen.html).



Go on an intimate date night at CUT by Wolfgang Puck this Valentine's Day (from L-R): **bone marrow flan, mushroom marmalade, Périgord black truffles; U.S.D.A Prime Illinois corn-fed 21-days aged steak; Maine lobster, black truffle sabayon; Valrhona chocolate soufflé with crème fraîche cream**

This Valentine's Day, treat your better half to a memorable dinner date at **CUT by Wolfgang Puck**, as the one-Michelin starred restaurant assembles a luxurious four-course menu (S\$250++ per person) exclusively available for the evening<sup>1</sup>. Begin the feast with two delightful amuse-bouche – the luscious *Kaluga caviar, uni, dashi soy jelly, horseradish panna cotta*, and the restaurant's signature *CUT 'Sliders'* – before proceeding to a choice of premium starters such as the *sautéed jumbo lump crab cake with basil aioli, tomato relish, micro cress*, or the *bone marrow flan, mushroom marmalade, Périgord black truffles*.

For mains, indulge in CUT's fine selection of award-winning steaks, ranging from the signature *U.S.D.A Prime Illinois corn-fed 21-days aged steak* to the premium wagyu beef such as the prized *Snake River Farms Idaho American wagyu* (top up an additional S\$85++ for 170g filet mignon or S\$95++ for 280g eye of rib steak) or the *Hokkaido Snow New York sirloin steak* served with yuzu Kosho butter (top up an additional S\$145++ for a 150g steak). Diners with a penchant for seafood can also opt for the *grilled French turbot*, or supplement S\$90++ to enjoy the *whole roasted Maine lobster, black truffle sabayon* (1kg). Pair mains with a trio of sharing sides for the table, including the *fried pee wee potatoes, crisp shallots, garlic aioli*; the *roasted brussels sprouts, smoked bacon, cipollini*; as well as the *creamed spinach, fried organic egg*.

Close the memorable evening with a sharing dessert, and indulge in the rich *Valrhona chocolate soufflé, crème fraiche cream, raspberry gelato*, or the freshly baked *warm butterscotch apple crumble, toasted almonds, Tahitian vanilla ice-cream*. All couples will also receive a box of chocolates and a stalk of rose as a sweet memento. For reservations, visit [marinabaysands.com/restaurants/cut.html](http://marinabaysands.com/restaurants/cut.html).



*Toast to a romantic evening with db Bistro & Oyster Bar's four-course Valentine's Day menu*

This Valentine's Day, ignite love and passion over **db Bistro & Oyster Bar's** romantic four-course Valentine's Day dinner (S\$148++ per person), inspired by the freshest produce of the season. Commence the evening with briny *oscietra caviar*, served with broccoli mousseline and creamy lemon bavarois, before enjoying the refreshing *Alaskan snow crab salad*, enlivened with tart grapefruit, creamy avocado and spicy green chillis. The star of the meal is the *Mediterranean sea bass 'en papillote'*, featuring a juicy filet baked within a paper envelope to lock in all its flavours. The dish is accompanied with crisp potato mille-feuille, fragrant leek custard and sauce beurre rouge, a traditional French red wine butter sauce. Guests who prefer a meatier main can indulge in the tender *wagyu beef striploin*, topped with decadent black truffles, and a classic Bordelaise

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<sup>1</sup> Kindly note that CUT will only serve this special menu on 14 February, and its regular à la carte dinner menu will not be available.

sauce. End the date on a sweet note with the mesmerising *raspberry & rose gateau*, served with ambrosial lychee sorbet.

Reservations are required, and dishes are subject to seasonal availability. Visit [marinabaysands.com/restaurants/db-bistro-and-oyster-bar.html](http://marinabaysands.com/restaurants/db-bistro-and-oyster-bar.html).



A lavish modern Japanese **Valentine's Day feast** awaits at **KOMA Japanese Restaurant & Sushi Bar**

Impress your date with a starry-eyed Valentine's Day dinner at **KOMA Japanese Restaurant & Sushi Bar**, as the modern Japanese restaurant curates a grand six-course menu (S\$388++ for two persons) for one night only. Whet your appetite with *Irish premium oysters*, topped with sake jelly and aromatic hanaho (shisho flowers), before savouring the *sushi and sashimi moriawase* – an assortment of fresh salmon, tai (sea bream) and tuna sashimi with KOMA's Valentine's Day special sushi roll. The lavish meal ensues with the innovative *beef cigar*, served with a flavourful the majestic *pork tomahawk* seasoned with miso and served with a sweet corn salsa, and the *grilled whole branzino* spruced up with zesty notes of lemon yuzu and a refreshing mix of Asian greens. KOMA will also serve its rendition of *miso tomato 'paella'*, packed with chicken, chorizo and green peas, before a surprise *Valentine's Day dessert*. For reservations, visit [marinabaysands.com/restaurants/koma-singapore.html](http://marinabaysands.com/restaurants/koma-singapore.html).



Enjoy a cheery Valentine's Day celebration at **LAVO** (clockwise from centre): *Fine de Claire oysters*; *20-layer red velvet cake*; *poached blue lobster*, *Catalan sauce* and *kaluga caviar*; *risotto*, *langoustine*, *carpaccio* and *champagne*

This Valentine's Day (14 February), **LAVO Italian Restaurant & Rooftop Bar** will be celebrating romance with four decadent à la carte specials, available for both lunch and dinner. Couples can bask in panoramic views of Singapore's city lights as they savour fresh *Fine de Claire oysters*

(eight for S\$55++), topped with green apple granita infused with Monkey 47 Dry Gin. Relish the timeless combination of seafood and champagne with the *risotto, langoustine, carpaccio and champagne* (S\$65++), and indulge in the lavish *poached blue lobster, Catalan sauce and kaluga caviar* (S\$210++) for a memorable treat. Close the romantic evening with LAVO's *20-layer red velvet cake* (S\$26++), a remarkable masterpiece featuring layers of citrusy lime cream cheese interlaced with moist red velvet sponge cake. For reservations, visit [marinabaysands.com/restaurants/lavo.html](http://marinabaysands.com/restaurants/lavo.html).



*Mott 32's scrumptious four-course Valentine's Day menu assembles the restaurant's signature crowd favourites (From L to R): hot & sour Shanghai soup dumplings; barbecue Iberico pork, yellow mountain honey; cold free-range chicken, coriander, black truffle; sticky black cod, mustard yuzu sauce*

Over at contemporary Chinese restaurant **Mott 32 Singapore**, diners with a penchant for authentic Chinese cuisine will delight in the restaurant's four-course 'Everlasting Love Set Menu' (S\$188++ per person; minimum two persons), available for lunch and dinner on 14 February. Commence the feast with a quartet of the restaurant's best-selling starters, which include the signature *hot and sour soup dumpling, traditional Iberico pork Shanghai soup dumpling*, the tender *barbecue Iberico pork, yellow mountain honey*, as well as the aromatic *cold free-range chicken, coriander, black truffle*, before sipping on the comforting *fish maw, double boiled fish bone broth, bamboo pith, Chinese cabbage*. Seafood lovers will indulge in the trio of mains, ranging from the *crispy Boston lobster, pik feng tong style*, to the succulent *braised whole fresh African abalone, oyster sauce with shiitake mushroom* and the *sticky black cod, mustard yuzu sauce*. Wrap up the meal with a flaky *baked egg tart*, impeccably paired with tangy *caramelized pomelo ice cream*. Couples who enjoy this special menu can further elevate the celebratory feast with a bottle of *Piper Heidsieck Brut Champagne* (S\$108++). For reservations, visit [marinabaysands.com/restaurants/mott32.html](http://marinabaysands.com/restaurants/mott32.html).



Swing by Origin + Bloom at Marina Bay Sands Hotel Lobby Tower 3 to pick up delightful Valentine's Day treats

Take home treats from **Origin + Bloom** this Valentine's Day, as the European-inspired patisserie presents an ode to love through a beautiful array of entremets (multi-layered cakes), pastries and baked treats. This year's line-up marries seasonal fruits like Japanese strawberries and raspberries with a variety of complementary flavours. The stars of the show are the entremets such as *Charlotte berries* (S\$90), a multi-layered spin on the patisserie's popular *Charlotte* cake featuring pistachio mousseline and fresh berries, and *strawberries tart* (S\$90) layered with almond cream. Delight in intricate creations like the *coeur* (S\$110) featuring a robust combination of raspberry jam, ginger genoise and yuzu mousse, and *love rose* (S\$12), a mini cake shaped like the flower and filled with vanilla mousse, strawberry compote and peach jelly.

Those with a penchant for classic European treats will enjoy a twist on the classic *éclair* (S\$12), filled with raspberry marmalade and mascarpone mousse, and *Barquettes Saint Valentin* (S\$10), a special Danish viennoiserie topped with fresh raspberries and raspberry marmalade. Families can also celebrate the occasion with the *heart-shaped sourdough* (S\$8), or opt for the hibiscus tea infused *tarte tropézienne* (S\$12), a flavourful brioche smothered with fresh raspberries.

Origin + Bloom's Valentine's Day specials are available in-store from 11 to 14 February. For enquiries, visit [marinabaysands.com/restaurants/origin-and-bloom.html](http://marinabaysands.com/restaurants/origin-and-bloom.html).



As night falls, Renku Bar & Lounge transforms into an intimate lounge for cosy soirées

Embrace in a cosy date night at **Renku Bar & Lounge** this Valentine's Day (14 February), as local singer-songwriter Syakirah Noble (@syakirahnoble) captivates late night revellers with her jazzy rendition of popular pop songs and originals together with her live pianist.

Enjoy the melodic tunes over Renku's Valentine's Day special cocktail – *Perfect Love* (S\$18++). Presented in an elegant champagne flute, the pink-hued tippie is shaken with Singapore Distillery's Stolen Roses gin, Cointreau and cherry liqueur and finished with prosecco and lemon juice. Diners can also choose to tailor their *Gin & Tonic* (S\$24++ per glass) from Renku's roving trolley service featuring eight distinctive locally distilled spirits.

Pair these tipples with Renku's evening menu that journeys diners through the world, from the Mediterranean region with *mezze platter* (S\$23++) and Japan for deep fried *octopus karaage* (S\$21++), to perennial local favourites like *chicken satay* (S\$23++) and *char kway teow* (S\$25++). Sharing platters are also available, such as *Renku platter* (S\$55++), a selection of classic

favourites starring hickory-smoked chicken tenders, lamb kebabs and mini beef sliders, and chef's daily selection of cheeses from regional purveyors through *cheese platter* (S\$23++).

Renku Bar & Lounge is open to walk-in guests every evening from 7.30pm to 12am. For more information, visit [marinabaysands.com/restaurants/renku-bar-and-lounge.html](http://marinabaysands.com/restaurants/renku-bar-and-lounge.html).



Enjoy a three-course fine dining experience at Spago Dining Room on Valentine's Day, featuring a series of innovative Asian-inspired creations (from L to R): **hamachi & Hokkaido scallop "ceviche"**; **pan seared sea bream "laksa"**; **salted caramel soufflé**

This Valentine's Day, take romance to new heights with a magnificent three-course dinner (S\$188++ per person) at **Spago Dining Room** perched 57 stories high. Couples can each take their pick from an array of nine tantalising starters, which include the refreshing *hamachi & Hokkaido scallop 'ceviche'* – an uplifting appetiser featuring thick cuts of fresh yellowtail and Hokkaido scallop sashimi doused in a yuzu-perfumed soy sauce and topped with briny ikura, coriander and minty kinome. For mains, savour the restaurant's original creation of *pan seared sea bream "laksa"*, a brilliant combination of crispy rice noodles and juicy fillet in a fragrant curried coconut broth, or opt for the *brioche stuffed Brisbane Valley quail*, accompanied by roasted brussels sprouts, confit bacon, fennel and creamy foie gras. Round up the romantic feast with Spago's signature fluffy *salted caramel soufflé*, served with Farmer's Market fuji apple sorbet, or the decadent *black forest mille-feuille*, a layered treat of kirsch chantilly, flourless chocolate cake and cherry compote, served with morello cherry gelato.



This February, celebrate the season of love with a pink-themed 'Shades of Spago' and sip on the fruity **Forbidden Kiss** alongside live tunes by **DJ Patrick Oliver**

Revellers seeking a one-of-a-kind bar experience can now enjoy a night to remember with **Spago Bar and Lounge**'s newly introduced '*Shades of Spago*' bar programme. Happening from 8pm to midnight on the last Saturday of the month, each enthralling night is themed after a different

colour. Turn up the heat with a sultry *scarlet red* February edition (25 February), before hues of electric *lilac and lime green* take the stage for the March edition (25 March). Priced at S\$48++, the experience includes one of Spago's evocative cocktails inspired by the theme, such as the vivacious pink-hued *Forbidden Kiss* for February – a blend of Hendrick's Gin, fresh raspberries, rose elixir, and lemon. Come dressed to impress, and make merry all night long to cool beats by renowned DJ Patrick Oliver, set against a spectacular backdrop of Singapore's city skyline.

Reservations are highly recommended; visit [marinabaysands.com/restaurants/spago-bar-and-lounge.html](http://marinabaysands.com/restaurants/spago-bar-and-lounge.html).



*Surprise and delight your date with a lavish **Valentine's Day Omakase experience** at contemporary Japanese restaurant **WAKUDA Restaurant & Bar***

This Valentine's Day, toast to a romantic evening at **WAKUDA Restaurant & Bar**, as the restaurant curates an exquisite eight-course omakase menu (S\$350++ per person). Indulge in a bespoke dining journey as veteran chefs present an artful menu that combines deft culinary mastery with prized ingredients and the freshest seasonal catch from around the globe. For a truly luxurious experience, complement the elegant dinner with a wine and sake pairing menu, available at a supplement of S\$108++.

Limited seats are available, and reservations are required; call 6688 8885 or email [wakuda.reservations@marinabaysands.com](mailto:wakuda.reservations@marinabaysands.com).



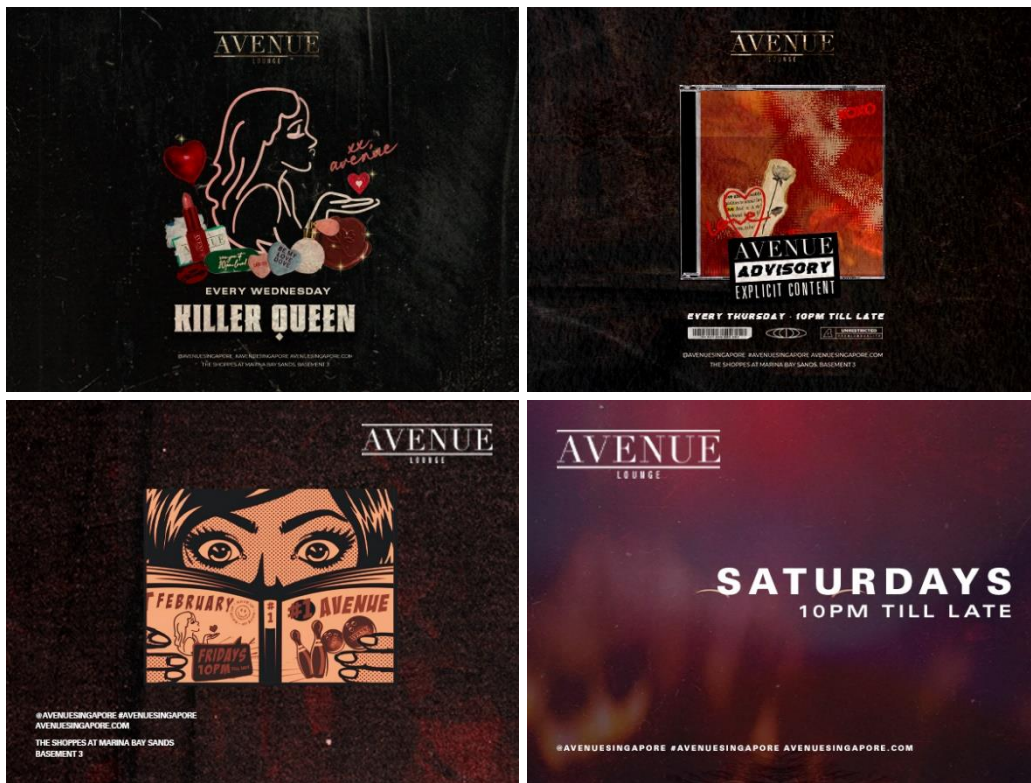
*Feast on gastronomic pleasures in Yardbird's cosy intimate ambience this Valentine's Day*

This Valentine's Day (14 February), explore two brand-new, limited-time à la carte creations at **Yardbird Southern Table & Bar** over one-for-one Valentine's Day cocktails.



Savour the *unagi foie gras terrine* (S\$78++), a celebration of the land and sea where rich and creamy foie gras is complemented with a hint of charred flavours from grilled unagi. This decadent appetiser is elevated with complementary pairings like Riesling wine jelly and Calvados poached apples, and served with house-made brioche. Tickle the senses with the *tea smoked duck breast* (S\$88++) made with Yardbird's secret smoking technique using tea leaves. The skillfully handcrafted entrée is seared with the highest precision to retain its juiciness and tenderness, and served with duck leg confit and crisp feuille de brick, alongside bitter chocolate bourbon & raspberry noisette sauce culminating in a harmonious blend of flavours. Pair these delightful creations with the *Match Maker*, a secret concoction that is spirit driven and combines ripe berries with a hint of citrus and presence of botanical bouquet on the palate. For reservations, visit [marinabaysands.com/restaurants/yardbird-southern-table-and-bar.html](http://marinabaysands.com/restaurants/yardbird-southern-table-and-bar.html).

**Dazzling party line-up at AVENUE Lounge and MARQUEE Singapore in February**



Nightly revelry at AVENUE Lounge from Wednesday through Saturdays with live tunes by the lounge's resident DJs

At **AVENUE Lounge**, an elevated party experience awaits as its resident DJs helm the decks to bring synth-driven soundscapes and staples of club anthems to the fore. Guests can get their mid-week groove on with Killer Queen Wednesdays that features a sexier, sultrier sound with chockful of singalongs, R&B slow jams, and hip-hop chart-toppers. On Thursdays, Avenue Advisory is loaded with a haul of hip-hop, retro-inspired throwbacks, to funky club bangers, promising a night full of bump and grind. Cranking it up for the weekends, Fridays and Saturdays at Avenue will bring revelers their beloved bangers, fresher billboard tunes, as well as Latin-inspired sounds.

For table reservations e-mail [avenue.reservations@marinabaysands.com](mailto:avenue.reservations@marinabaysands.com). Table reservations are recommended as walk-ins are subject to venue capacity. Visit the website [www.venuesingapore.com](http://www.venuesingapore.com) for more details and updates on AVENUE's event line-up.



MARQUEE Singapore's February DJ line-up (from L to R): **Ferry Corsten, Gareth Emery, and Sam Feldt**

**MARQUEE Singapore's** line-up of international DJs promises to be an absolutely electric month in February, anchored by the likes of world top-ranking DJs such as Ferry Corsten, Gareth Emery, and Sam Feldt. Dutch DJ Corsten will bring his hypnotic repertoire of trance and EDM to Singapore on 4 February, while British DJ and music producer Gareth Emery will take partying to the next level with his chart-topping hits and brand of hypnotic trance as he helms the decks on 18 February. On 25 February, Dutch DJ and music producer Sam Feldt will light up the dancefloor with his blend of deep house, future house and tropical house remixes. Best known for his hit songs and remixes such as Show Me Love, Summer On You and Post Malone, his performance at MARQUEE is set to take the club experience to unparalleled highs.

Online tickets for all three performances are available via MARQUEE's website [www.marqueesingapore.com](http://www.marqueesingapore.com) and are priced at \$40 for ladies and \$50 for men, while tickets with expedited entry are priced at \$100. Limited tickets are available for purchase at the door on event day. Follow @MarqueeSingapore on Instagram or visit the website for more updates on the DJ line-up and ticketing details.

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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 over 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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