

## **MEDIA UPDATE**

### **Roll on the holiday feasting at Marina Bay Sands!**

Singapore (14 December 2020) – Glorious festive feasts beckon from across Marina Bay Sands' celebrity chef and signature restaurants this holiday season. From imaginative modern Asian cuisine at **ADRIFT by David Myers**, an indulgent New Year's Day six-course brunch at the acclaimed Chinese restaurant **Mott 32**, to signature bites and free-flow champagne on weekday afternoons at the alfresco **Spago Bar and Lounge**, diners can look forward to savour some of the best holiday fare in town to round off 2020.

Those looking to host the ultimate parties at home can also liven up their family feasts with **Yardbird Singapore's** grand *Christmas Holiday Box* and **Black Tap's** whimsical DIY *CrazyShake® Kits* – both available for take-out via Marina Bay Sands' Gourmet Takeaway. More holiday treats await throughout December at Marina Bay Sands in its month-long advent calendar.

The merrymaking and celebrations continue through January 2021 at Marina Bay Sands with **db Bistro & Oyster Bar's** seasonal *Black Truffle Celebration Menu* and **Bread Street Kitchen's** festive cocktail series. For a full line-up of festive dining specials, visit marinabaysands.com/festivedining.

### **Savour modern Asian cuisine at ADRIFT by David Myers (Festive menus: 1-25 December; New Year's Eve menu: 31 December)**



*Count down to a brand new year and savour ADRIFT's exclusive six-course dinner menu*

This holiday season, **ADRIFT by David Myers** is presenting a special four-course lunch menu (S\$88++ per pax) and a seven-course dinner menu (S\$128++ per pax), featuring bold modern Asian cuisine. Available until 25 December, the special menus include highlights such as the refreshing *kingfish sashimi* and *almond gazpacho* with king crab for starters, as well as the tender *wagyu striploin* with pumpkin, sprouts, toasted pepitas as mains. Wrap up the meal with a delightful serving of *chocolate & olive oil delice* with smoked milk ice cream. Course-by-course wine pairings are also available over lunch and dinner (top up of S\$58++ and S\$108++ per pax respectively), featuring wines like the *2019 Nautilus, Sauvignon Blanc, Marlborough, New Zealand*, and *2018 Susana Balbo Signature, Malbec, Valle de Uco, Mendoza, Argentina*.

On New Year's Eve, the restaurant is also set to roll out an imaginative six-course menu (S\$188++ per pax) featuring the freshest produce of the season. Begin the dinner with appetising snacks

and the refreshing *kingfish sashimi* before a serving of warm *chawanmushi* served with scallops, witlof and sesame. For mains, savour ADRIFT's signature wood-fired dishes, which include the *woodfire grilled octopus*, and the juicy *wagyu striploin* with onion, shiitake, pickled mustard seed. Round up the last meal of 2020 with a guilt-free boozy dessert of *flourless chocolate cake* with strawberries and gin.

Elevate the dinner with course-by-course wine pairing (top up of S\$138++ per pax) and sip fine wines such as the *2018 Domaine Vacheron Sancerre, Loire Valley, France*, and *2017 Gaja D' Marcanda Bolgheri, Tuscany, Italy*.

For reservations, call 6688 5657 or visit [marinabaysands.com/restaurants/adrift](http://marinabaysands.com/restaurants/adrift).

**Black Tap debuts first-ever CrazyShake® Kit; presents the award-winning Mulberry Street Burger available in December only**



*Get creative building your very own iconic Black Tap CrazyShake® at home*

**Black Tap** has launched its first-ever *CrazyShake® Kit* (S\$50+) on 1 December, marking the first time the famous shake has ever been available for takeaway. Perfect for the year-end festivities, these kits come in two popular flavours – *The Brooklyn Blackout* and *The Cake Shake*. Each kit comes with two milkshakes, toppings, fixings and an instruction card for a fun DIY experience at home. Guests can purchase this kit directly at the restaurant or via the Marina Bay Sands Gourmet Takeaway Platform.



*Black Tap's newly crowned **Mulberry Street Burger** pays homage to the Italian American culture in New York*

From now till end December, diners can savour Black Tap's latest offering, *The Mulberry Street Burger* (S\$32++). An ode to the Italian American culture in New York and named after the heart of NYC's Little Italy: Mulberry Street, this burger defended the sensational burger joint's title for the fourth year as the Judges Choice Award winner at the 'New York City Wine & Food Festival: Behind the Burger Bash'. The 7oz. prime beer burger is finished with provolone, hot cherry peppers, grilled prosciutto and soppressata, topped with a roasted garlic aioli and fresh grated parmesan-reggiano.

For reservations, call 6688 9957 or visit [marinabaysands.com/restaurants/black-tap](http://marinabaysands.com/restaurants/black-tap).

### **Bread Street Kitchen presents new festive cocktail series (until 31 January 2021)**



*Sip on Bread Street Kitchen's brand new innovative cocktails, created specially for this festive season (from L to R):  
**Last Summer, Pear Spice, Pure Passion***

From now till 31 January 2021, enjoy a diverse selection of 12 original festive creations at **Bread Street Kitchen by Gordon Ramsay** in a brand new cocktail series developed by the restaurant's new bar manager Muhammad Fazli, who brings with him invaluable experience from The Other Room and 1-Altitude. Delight in the refreshing *Dill & Tonic* (S\$22++), featuring a neon green dill-infused Gin, Italicus, lime and tonic, or the Mezcal-based *Pure Passion* (S\$22++), a delightful concoction of passionfruit, honey & thyme reduction, plum bitters and a slice of crispy bacon. Adventurous cocktail lovers will enjoy savoury tipples such as the *Pear Spice* (S\$22++), made with Oxley Gin, pear syrup and lemon, lifted with a dash of brisket spice, and the *Mary Oh Mary* (S\$22++), featuring a base of truffle parmesan-infused vodka, spiked with tomato, sea salt, pepper, Worcestershire sauce and lemon.



*Add some festive cheer with **BSK Mulled**, brewed using Chef Gordon Ramsay's personal recipe*

Guests who prefer a timeless classic can opt for a warm mug of *BSK Mulled* (S\$17++). Prepared using chef Gordon Ramsay's personal recipe, the *BSK Mulled* is brewed with merlot, oranges and spices for a comforting treat. Meanwhile, teetotalers can also relish in four delicious mocktail options, such as the fruity *Tarra Berry* (S\$11++), a blend of tarragon, raspberry, apple, lemon juice and tonic, as well as the nectarous *Sober Society* (S\$11++), featuring hibiscus, grapefruit, peach compote, lemon and soda.

For reservations, call 6688 5665 or visit [marinabaysands.com/restaurants/bread-street-kitchen](http://marinabaysands.com/restaurants/bread-street-kitchen).

### **Go truffle hunting at db Bistro & Oyster Bar (until 31 January 2021)**



*db Bistro & Oyster Bar celebrates the best of truffle season over a limited time a la carte menu*

Usher in truffle season at **db Bistro & Oyster Bar** as the award-winning French bistro curates an a la carte *Black Truffle Celebration Menu*, featuring the prized French black winter truffles. Exclusive to Périgord in Southwestern France, these wild truffles found in the roots of a native oak tree species are highly regarded as “black diamonds” for their intense earthy aroma.

Menu highlights include the *roasted pumpkin soup, black truffles, duck confit, celery variations, pumpkin seeds* (S\$35++), and the al-dente *house-made tagliatelle pasta*, topped with freshly-shaved black truffles and aged parmesan (S\$40++ for pasta with 3gms of truffles; S\$55++ for pasta with 5gms of truffles). Also not to be missed is the restaurant's signature *DB Burger Royale* (S\$75++, served with 5gms of truffles). Featuring a gourmet patty of ground sirloin wrapped around red wine braised short rib and creamy foie gras, the restaurant's signature burger is served with a perfumed black truffle aioli for a luxurious dining experience.

Truffle aficionados can trust in the culinary team to serve up an indulgent four-course *Chef Tasting Menu* (S\$185++), made using the freshest ingredients available daily. Alternatively, choose to spruce up any dish of your choice with freshly-shaved black truffles (3gms for S\$25++).

Reservations are required, and the menu is subject to available ingredients. For reservations or enquiries, call 6688 8525 or visit [marinabaysands.com/restaurants/db-bistro-and-oyster-bar.html](http://marinabaysands.com/restaurants/db-bistro-and-oyster-bar.html).

## **Mott 32 presents Christmas and New Year feasts (24 December – 1 January 2021)**



*Begin the feast with barbecue and dim sum platters, before an array of flavorful indulgent mains (from L to R): soft quail egg, Iberico pork, flying fish roe siu mai; hot & sour Shanghainese soup dumplings; sticky black cod, mustard yuzu sauce*

**Mott 32 Singapore** has curated its first festive six-course lunch (S\$138++ per pax) and dinner menu (S\$188++ per pax), available only from 24 to 26 December. For lunch, look forward to indulgent barbecue and stunning dim sum platters, as well as a repertoire of premium seafood dishes, ranging from the *baked lobster in XO sauce* to the *double boiled whole African abalone with silkie fowl & Matsutake mushroom*. Dinner is set to be an equally stellar gastronomic experience with menu highlights such as the *lobster and mushroom pumpkin soup*, *whole African abalone with winter melon in oyster sauce*, as well as the *Dong-po style beef short ribs*. Keep the glasses flowing with Mott 32's two-hour free-flow champagne package (top up of S\$98++), available for both lunch and dinner.

On New Year's Eve, luxuriate over Mott 32's one-day only exclusive dinner menus. Priced at S\$228++ per pax (minimum two pax), the deluxe six-course menu available for the first seating (from 5.30pm) consists of premium starters and exquisite dim sum, alongside mains such as the *salty egg baked lobster*, Mott 32's well-loved *poached garoupa fillet with Szechuan pepper broth*, as well as the *fish maw double boiled fish bone broth*, served with webbed bamboo pith and sweet Chinese cabbage. For desserts, savour the nourishing *bird's nest with egg white and sweetened fresh milk*, accompanied with a flaky *lotus seed paste puff*.

A lavish six-course dinner menu (S\$328++ per pax; minimum 2 pax) is also available for the late-night seating (from 8pm). From the prized *old-style steamed empurau* and *double-boiled abalone with Japanese sea cucumber soup*, *silkie fowl and Matsutake mushroom*, to decadent *baked lobster ee fu noodles with superior stock*, the menu boasts the finest prized ingredients, deftly prepared by executive chef Chan Wai Keung and his team. All dinner guests can toast to the new year with a complimentary glass of champagne.

Come 1 January 2021, Mott 32 will herald the New Year with its first-ever six-course brunch menu (S\$188++ per pax; minimum two pax), inclusive of white and red wines. Available on New Year's Day only from 10.30am to 5pm, the menu features the best of Mott 32, including a premium starter platter starring the *apple wood roasted 42 days Peking duck*, as well as a taste of two of Mott 32's most-popular dim sum items: the delightful *soft quail egg*, *Iberico pork*, *flying fish roe siu mai*, and the savoury South Australian scallop, prawn, hot & sour Shanghainese soup dumplings. Other menu highlights include the *fish maw, conpoy and garoupa soup*, the rich and umami *lobster stewed rice*, as well as Mott 32's innovative dessert of *fresh mango, coconut, glutinous rice roll* served with soy ice cream and fresh strawberries.

Throughout the month of December, Mott 32 will also serve its contemporary *Peanut Bourbon Nog* at only S\$10++ with any food order during its lunch and late afternoon service<sup>1</sup>. For more details, visit Marina Bay Sands' month-long [Advent Calendar](#).

For reservations, call 6688 9922 or visit [marinabaysands.com/restaurants/mott32.html](http://marinabaysands.com/restaurants/mott32.html).

### **Origin + Bloom presents 19 festive treats for the holiday season (until 25 December)**



*Origin + Bloom presents a splendid line-up of Christmas time desserts (clockwise from L-R): châtaigne; pain d'epice house; Noël; British Christmas pudding; pistachio raspberry pound cake*

This Christmas, Marina Bay Sands' signature European-inspired patisserie **Origin + Bloom** presents 19 festive goodies inspired by the holiday season. Led by executive pastry chef Antonio Benites, this year's creations feature well-loved Christmas time classics and desserts with unique flavour pairings.

Pick from two variations of the decadent yule logcake, namely *châtaigne* (S\$85), an innovative twist on the traditional logcake with bold flavours of hazelnut dacquoise, caramelised pear and chestnut mousse, or *noël* (S\$75), which features classic flavours of cacao dacquoise, pure origin Illanka chocolate crèmeux and jivara mousse, and shaped like a cross-section of a pine log with a bright red top. For a mid-day indulgent treat, relish in the creative *log tart* (S\$9) featuring favourite logcake flavours such as guanaja ganache, caramel, and macadamia nuts.

The star of the show this year is a hands-on *British Christmas Pudding DIY kit* (S\$80), which enables guests at home to build their own flaming Christmas pudding in a ceramic bowl (included in DIY kit). Simply add brandy butter on the pudding, before pouring teaspoons of hot VSOP Cognac to fire up the dessert for a theatrical treat.

More holiday treats await at the European-inspired patisserie, such as the Instagram-worthy *Pain d'Epices House* (S\$45), a French gingerbread with orange jam, as well as the *pandan panettone* (S\$45), *Sicilian pistachio log biscotti* (S\$12), *piedmont hazelnut biscotti* (S\$12), and assorted Christmas cookies (S\$12).

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<sup>1</sup> Each table can order up to 4 cocktails. This promotion is not available on Christmas Eve, Christmas Day and New Year's Eve.

This jolly season of giving, Origin + Bloom has also curated an array of beautiful festive hampers perfect for gifting. Take your pick from *The Sweet Treats Hamper* (S\$78+) – packed with chocolate pralines, a Single Origin chocolate bar, Piedmont hazelnut praline caraïbe, house-made Christmas cookies and Sicilian pistachio biscotti, or gift the abundant *Festive Treats Luxury Hamper* (S\$288+), brimming with two gingerbread cookies, three Single Origin chocolate bars, a pandan gula melaka panettone, chocolate spiced nuts, house-made Christmas cookies, seven canelés paired with seven festive miniatures spirits, and of Marina Bay Sands’ exclusive 10<sup>th</sup> year anniversary wine “*Le Menut des Jacobins, St Emilion 2017 Grand Cru*”.

From now until 25 December, guests can pre-order these festive goodies at [marinabaysands.com/festivetreats](http://marinabaysands.com/festivetreats) and collect them at **Origin + Bloom**, located at Marina Bay Sands Hotel Lobby Tower 3. Sands Rewards LifeStyle members can enjoy a 20 per cent discount and an additional 10 per cent earnings. Additionally, gift your loved ones a *Canelés Advent Calendar* (S\$88) – a handful of mini French vanilla-flavoured canelés and an epic collection of seven spirits, packed in a beautiful box and available for in-store purchase.

For enquiries, call 6688 8588 or email [originandbloom@marinabaysands.com](mailto:originandbloom@marinabaysands.com).

### **Sundowners and stylish bites at Spago Bar & Lounge (Mondays – Thursdays only)**



*Pair the free-flow champagnes and wines with gourmet bites from the Sundowner’s Menu (from L to R): **sushi roll;**  
**chicken “laksa” spring roll***

Enjoy breezy weekday afternoons over gourmet bites and free-flow beverages at the sky-high alfresco **Spago Bar and Lounge** boasting mesmerising views of the South China Sea. Available from Mondays to Thursdays (2pm to 7pm), the *Sundowners Menu* offers a choice of five signature bites at S\$65++. Highlights include the signature *chicken “laksa” spring roll*, *USDA prime beef sliders*, juicy *Japanese fried chicken “karaage”*, and *octopus sushi roll*. Cocktail enthusiasts can also sip handcrafted cocktails such as the citrusy *Love You Long Time* (S\$19++), a concoction with Ketel One Vodka, sweet tangerine, Thai basil and sparkling sake, or the signature *Garden of Eden* (S\$19++), featuring a homemade mango black tea infused vodka with lemon and cane sugar.

In the month of December only, Spago Bar & Lounge also invites guests to join in the year-end festivities with its *Weekday Bubbly Festive Treat* (S\$95++ per pax), exclusively available from

Mondays to Thursdays<sup>2</sup> (2pm to 5pm). Celebrate the holidays over free-flow *Piper-Heidsieck champagne*, red and white wines and beer.

Reservations are required at Spago Bar and Lounge; call 6688 9955 or visit [marinabaysands.com/restaurants/spago](http://marinabaysands.com/restaurants/spago).

### **Usher in the New Year over Yardbird's Great American brunch (1 January, 10am – 4pm)**



Celebrate new beginnings with your loved ones over Yardbird's weekend brunch menu on New Year's Day (from L-R): family-friendly fluffy mile-high **blueberry pie pancakes**, **buttermilk pancakes** with honey butter and fresh berries and **funfetti pancakes**; indulgent **crab cake benedict**

**Yardbird Southern Table & Bar** is ushering in the New Year with its famed weekend brunch menu on New Year's Day (1 January). Families will love the restaurant's fluffy mile-high pancakes (priced at S\$22++ each) – namely the *blueberry pie pancakes* with bourbon maple syrup, *buttermilk pancakes* with honey butter and fresh berries, and the *funfetti pancakes* with citrus glaze and colourful sprinkles. For a hearty brunch, treat yourself to scrumptious *bacon hash waffles and eggs* (S\$24++) and top up an additional S\$10++ for a side of the classic American restaurant's signature crispy chicken; or opt for the *crab cake benedict* (S\$30++), served with a juicy fried green tomato, poached farmer's eggs and smokey bacon, and completed with charred lemon hollandaise. Also only available on New Year's Day is a splendid two-hour free-flow prosecco and rose wine by the glass (top up of S\$88++ per person) – perfect for lounging alfresco-style on Level 1 by the Bay.

For reservations, call 6688 9959 or visit [marinabaysands.com/restaurants/yardbird-southern-table-and-bar](http://marinabaysands.com/restaurants/yardbird-southern-table-and-bar).



Recreate a classic American Christmas feast over Yardbird's exclusive takeaway specials (from L-R): **Christmas Holiday Box** (serves four to six); **Christmas pumpkin pie** (serves eight to 10)

<sup>2</sup> This promotion is not available on Christmas Eve. Last seating is at 5pm, and last order is at 5.45pm.

From now until 20 December, guests can pre-order **Yardbird Southern Table & Bar**'s exclusive *Christmas Holiday Box* (S\$150+) and *Christmas pumpkin pie* (S\$55+) via the [Marina Bay Sands Gourmet Takeaway Platform](#), for collection between 24 and 26 December. Guests looking to spruce up their holiday parties can also opt to purchase both items as a value-for-money combo (S\$185+; U.P. S\$205+).

The *Christmas Holiday Box* – perfect for sharing amongst an intimate party of four to six – comes with a kilogram of succulent sliced roast turkey served alongside classic American accompaniments, including Southern-style corn muffins, cream corn, butternut stuffing and green beans almandine. Sweeten the deal with a whole decadent *Christmas pumpkin pie*, topped with generous layers of Chantilly cream and toasty cinnamon.

For more gourmet takeaway options, visit [marinabaysands.com/order](http://marinabaysands.com/order).

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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](http://www.marinabaysands.com)

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