

## MEDIA UPDATE

### **Signature restaurants at Marina Bay Sands back in action with exclusive menus and National Day specials**

Singapore (24 July 2020) – It has been a month since Marina Bay Sands' award-winning restaurants progressively fired up their kitchens to welcome diners back. Many of the integrated resort's celebrity chef and signature restaurants have resumed dine-in operations<sup>1</sup>, with **RISE**, **Renku**, **Spago by Wolfgang Puck** and **SweetSpot** at ArtScience Museum being the latest to join the roster of re-openings.

Dining in the 'New Normal' at Marina Bay Sands will be synonymous with exceptional food and service, albeit in a new environment with safe dining measures in place<sup>2</sup>. In addition to redesigned and digitalised experiences in restaurants, diners can look forward to attractive **Dine & Earn** rewards, and a repertoire of special menus, from half price off oysters at **db Bistro & Oyster Bar** and a brand new lunch menu at **KOMA**, to **Mott 32**'s summer menu and **Yardbird Southern Table & Bar**'s third anniversary beverage special.

Come August, celebrate Singapore's 55<sup>th</sup> birthday over limited-time offerings at Marina Bay Sands, which include the return of **Black Tap**'s Singapore-exclusive *The Straits Shake* and **CUT by Wolfgang Puck**'s elevated local delights.

### National Day dining specials at Marina Bay Sands



*Black Tap's Singapore-exclusive The Straits Shake returns this National Day*

**Black Tap**'s locally-inspired *The Straits Shake* (S\$24++) will make a return over this National Day weekend (7-10 August). Paying homage to the nostalgic treat of yesteryears, *The Straits Shake* delights with dashes of gula melaka and coconut cream in a vanilla-based milkshake, topped with a tropical pineapple popsicle, and adorned with old-school confectioneries such as pineapple jam biscuits, coconut butter biscuits and chocolate gems. For reservations, call 6688 9957 or visit [www.marinabaysands.com/restaurants/black-tap.html](http://www.marinabaysands.com/restaurants/black-tap.html).

<sup>1</sup> As of 24 July, there are 11 re-opened signature restaurants, which include: *Black Tap*, *Bread Street Kitchen*, *CUT by Wolfgang Puck*, *db Bistro & Oyster Bar*, *KOMA Singapore*, *Mott 32*, *RISE*, *Renku Bar & Lounge*, *Spago by Wolfgang Puck*, *SweetSpot*, *Yardbird Southern Table & Bar*

<sup>2</sup> For more information on Marina Bay Sands' property-wide hygiene and safety measures, please visit [www.marinabaysands.com/SandsClean](http://www.marinabaysands.com/SandsClean).



*An alfresco dining experience alongside Marina Bay Waterfront Promenade awaits; Bread Street Kitchen's signature roasted beef sirloin, roasted potatoes, gravy, horseradish cream, yorkshire pudding*

On 8 and 9 August, celebrate National Day by the glistening Marina Bay over **Bread Street Kitchen's** three-course set menu (S\$55++). Whet your appetite with a choice of two starters, which include the smoky *duck confit tostada with avocado puree, charred jalapeño sauce, pickled shallots*, as well as the innovative *apple cured trout green apple gel with compressed celery & marinated cucumber*. For mains, savour the *chermoula rubbed lamb chops*, served with cashew hummus, tomato Provençale and olives, or opt for a classic British fare of *roasted beef sirloin, roasted potatoes, gravy, horseradish cream, yorkshire pudding*. End the meal on a sweet note with the refreshing *honey and lemon semifreddo, chocolate, pistachios, dulce de leche*, and pump up the celebrations with free-flow *Mimosa* (S\$40++ for two hours).

For reservations, call 6688 5665 or visit <https://www.marinabaysands.com/restaurants/bread-street-kitchen.html>.



*CUT presents a one-day only National Day lunch menu*

On National Day, one-Michelin starred **CUT by Wolfgang Puck** will be offering an exclusive three-course lunch menu (S\$45++ per pax; available from 11.30am to 2.30pm). Guests can select two of their favourite dishes from the a la carte menu, featuring elevated renditions of local dishes such as the *beef hor fun* featuring U.S.D.A prime beef, silken *mapo tofu* with minced beef and szechuan peppercorn, as well as the appetizing *ikan bakar*, coated in sambal belacan with calamansi. For desserts, enjoy the *Nyonya bubur cha-cha*, a nostalgic treat of sweet potato and taro steeped in coconut milk with mellow pandan fragrance. Round up the local tasting experience with a bucket of three *Tiger beers* (S\$18++), or any beverage of your choice.

All diners will also receive a complimentary recipe book featuring original recipes of dishes from CUT's exclusive National Day lunch menu. For reservations, call 6688 8517 or visit [www.marinabaysands.com/restaurants/cut.html](http://www.marinabaysands.com/restaurants/cut.html).



Delight in Mott 32's National Day menu (from L to R): **poached garoupa fish fillet in Szechuan pepper broth; barbecue pluma Iberico pork with yellow mountain honey**

This National Day, Chinese restaurant **Mott 32** curates a list of its crowd favourites in a special set lunch menu (S\$55++; minimum 2 pax), exclusively available over the first two weekends in August<sup>3</sup>. Embark on a gastronomic journey with the restaurant's signature *barbecue pluma Iberico pork with yellow mountain honey*, glazed in two coats of honey. Other highlights include the flavourful *south Australian scallop, prawn, hot & sour Shanghainese soup dumpling*, as well as the tantalizing *poached garoupa fish fillet, Szechuan pepper broth*, featuring thick slices of garoupa fillets infused in mouth-watering broth. Draw the meal to a close with the *sweetened guava soup, sago, pomelo* - a creative make-over of the classic Cantonese mango dessert with crunchy guava dices and pomelo pulps for contrasting textures.

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



Look forward to a feast of local delights at RISE from 1 to 9 August

On National Day (9 August), **RISE** takes its popular buffet up a notch with a magnificent spread of over 40 local dishes. Local highlights include *wok fried slipper lobster with black pepper*, *traditional beef rendang*, aromatic *saffron infused mutton biryani*, and *Singapore chili crab*. The

<sup>3</sup> The National Day menu is exclusively available on 1, 2, 8 and 9 August, from 11.30am to 5pm. Reservations are required.

exclusive National Day dinner (S\$98++ per adult; S\$38++ per child) will also feature premium selections of meat and seafood, such as *beef prime rib roast*, *Alaskan king crabs*, and *fresh raw oysters on ice*. Diners can also enjoy wok-fried *oyster omelette* and *carrot cake* from the live stations. RISE's National Day dinner buffet will be available in two seatings, from 5.30pm to 8pm, and from 8.30pm to 11pm.

From 1 to 8 August, RISE will also be offering a diverse array of multi-cultural cuisines during dinner<sup>4</sup>, in addition to its regular buffet line-up. Diners can look forward to *chicken biryani*, *mattar paneer*, *ikan assam pedas* and *prawn lemak*, and tuck into unlimited servings of hearty local delights such as *prawn laksa*, *whole steamed barramundi with sambal*, *wok fried prawn with salted egg yolk cream sauce*, freshly grilled *chicken and beef satays*, and more. A bountiful selection of desserts round up the feast, with sweets such as the all-time favourite *chendol*, *pulut hitam*, as well as an assortment of delicate *Nyonya kuehs*.

For reservations, call 6688 5525 or visit [www.marinabaysands.com/restaurants/rise.html](http://www.marinabaysands.com/restaurants/rise.html).



Spago's four course menu features locally-inspired creation such as the **Japanese sea bream "Laksa"**

For the whole month of August, celebrity chef restaurant **Spago by Wolfgang Puck** will be offering an exclusive four-course dinner (S\$55++) featuring its signature Asian-inspired creations made with premium seasonal produce. Begin with a starter of *kaya toast* – a medley of seared foie gras, pandan-coconut jam and foie gras-esspresso mousse atop a crisp toasted brioche. Next, savour the season's best produce with Spago's *handmade sweet corn agnolotti*, featuring pockets of handmade pasta packed with sweet corn and mascarpone, coated in delicious sage butter sauce and topped with parmigiano reggiano. For mains, Spago dishes out its signature *Japanese sea bream "laksa"*, a flavourful combination of the pan-seared fish with rice noodles in a rich curried coconut broth. Complete the dining experience with the light and fluffy *salted caramel soufflé*, accompanied with a refreshing farmer's market Fuji apple sorbet. Reservations are required, with limited sets of the special menu available daily from 6pm.

To celebrate National Day, Spago will also be offering its *salted caramel soufflé* at S\$10++, available at both Spago Dining Room and Spago Bar & Lounge for lunch and dinner in the whole month of August. For reservations, call 6688 9955 or visit <https://www.marinabaysands.com/restaurants/spago.html>.

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<sup>4</sup> Buffet dinners from Sundays to Thursdays are priced at S\$75++ per adult and S\$38++ per child. Buffet dinners on Fridays and Saturdays are priced at S\$83++ per adult and S\$38++ per child.

## **Black Tap launches new takeaway bundle from 1 August**



*Jazz up a home party with Black Tap's new takeaway bundles*

Recreate the great American luncheonette experience at home with Black Tap's brand new takeaway bundles. Perfect for a stay-in date night, Black Tap's **Dinner for Two** (S\$55+), consists of two mains (i.e. select from gourmet burgers, sandwiches or salads), with a choice of snack or crispy wings. For a mini get-together, opt for **The Roommate Deal** (S\$80+; for 3 pax), or the scrumptious **Family Meal** (S\$128+; for 4 pax), featuring four mains with either a snack or wings, and two classic milkshakes. The selection of over 25 mains include the classic *all-American burger* and award-winning *Greg Norman burger*, as well as vegetarian options such as *the falafel burger* and *vegan spinach salad*.

These takeaway bundles will be available on Black Tap's **Gourmet Takeaway platform** starting 1 August. For enquiries, call 6688 9957 or visit [www.marinabaysands.com/restaurants/black-tap.html](http://www.marinabaysands.com/restaurants/black-tap.html).

## **db Bistro & Oyster Bar presents seafood and beverage specials**



*Indulge in whole Boston lobsters at db Bistro & Oyster Bar this August*

Celebrity chef restaurant **db Bistro & Oyster Bar** has re-opened with a series of seafood and beverage specials. Come August, celebrate National Day and beyond with indulgent whole Boston lobsters (S\$50++ each) at db Bistro's month-long **Lobster Fest**. Diners can enjoy the fresh crustacean prepared in their preferred styles – from the locally-inspired *black pepper lobster*, to the rich and creamy *lobster thermidor* and aromatic *garlic & herb butter lobster*. Pair the sweet and chunky lobsters with a 1-for-1 *Singapore Sling* (S\$28++) available in the month of

August only. The gin-based cocktail featuring Cointreau and Benedictine is laced with tropical flavours of lime and pineapple, and a hint of tartness from cherry brandy.



(From L to R): Slurp on freshly shucked **oysters** at db Bistro & Oyster Bar, and enjoy a **Mai Tai** on Tiki Tuesdays

From 3pm to 6pm daily, indulge in succulent fresh oysters at half price (S\$20++ for half dozen; S\$40++ for a dozen) during **Oyster Hour**. Pair the oysters with 1-for-1 *draft beers*, or a glass of *McGuigan Chardonnay 2017* (S\$14++). Other delectable snacks on the menu include *lobster sliders* (S\$25++), *spicy tuna tartare lettuce cups* (S\$15++), and *housemade charcuterie* (S\$18++).

Usher in the week with db Bistro's **Raid the Cellar**, available from 5.30pm to 10pm on Monday evenings. Wine lovers can select any bottle priced between S\$150 to S\$1,500 from db Bistro's spectacular wine list and enjoy the bottle at half-price. On Tuesdays (5pm to 10pm), get relief from the sweltering summer heat with db Bistro's **Tiki Tuesdays** and enjoy 50 per cent off all tropical Tiki cocktails, including the iconic rum-based *Mai Tai*, *Conga Punch*, and *Zombie*.

For reservations, call 6688 8525 or visit [www.marinabaysands.com/restaurants/db-bistro-and-oyster-bar.html](http://www.marinabaysands.com/restaurants/db-bistro-and-oyster-bar.html).

### **KOMA re-opens with a brand new lunch service and takeaway menu**



Savour KOMA's signature **bincho sakura chicken** as part of the restaurant's brand new set lunch

Revel in a gastronomic experience at **KOMA Japanese Restaurant & Sushi Bar** as it officially opens for lunch service this July with new set menus to tantalise the tastebuds. The two-course lunch set (S\$39++ per pax) will feature a selection of mains such as the *bincho sakura chicken* served with cherry tomatoes, crispy shallots and steamed rice and the unmissable *wild mushroom fried rice* with shiitake, shimeji and maitake mushrooms with koshihikari rice. Supplement S\$140++ to elevate the experience with the *Hobayaki snow aged Niigata wagyu beef*, a well-marbled rib-eye steak brimming with umami flavour, or supplement S\$90++ to opt for the tender *bone in prime sirloin steak*, seared and caramelized in onion butter.

Those after a sweet ending to their meal can also opt for the three-course lunch set (S\$49++ per pax), which includes a choice from three different desserts ranging from the refreshing *lemon yuzu*, to rich molten dark chocolate *bonsai*, and the classic *Japanese cheese cake* complete with a scoop of strawberry sorbet. Guests will also be able to enjoy KOMA's signature dishes such as the *wafu carbonara with uni* (S\$38++) and *spicy tuna roll* (S\$22++), topped with mango, scallion and crispy rice, as these favourites will be available on the a la carte menu. KOMA's lunch menu is available from Monday to Friday from 11.30am to 3pm (last order at 2.30pm).

With the launch of a new takeaway menu this month, diners will also be able to enjoy KOMA's contemporary Japanese cuisine in the comfort of their homes. The menu offers 21 dishes, including favourites such as the *scallion fried rice* (S\$32+) with chicken, shrimp, scallops and mushrooms, and *miso marinated black cod* (S\$58+) drizzled with burnt jalapeno vinaigrette sauce. KOMA's takeaway menu is available daily from 5.30pm to 11.30pm (last order at 11.30pm) via the **Marina Bay Sands Gourmet Takeaway Platform**.

For reservations, call 6688 8690 or e-mail [koma.reservations@marinabaysands.com](mailto:koma.reservations@marinabaysands.com).

### **Themed buffet nights at RISE**



Celebrate Friday nights with RISE's magnificent Crab Galore, featuring the **Singapore chili crab with mantou**

Marina Bay Sands' signature international buffet restaurant **RISE** has re-opened with a modified buffet experience that retains the value, variety and quality of its offerings amid safe dining measures. Diners get to enjoy unlimited servings in a la carte style, served right to their table.

To welcome diners back, RISE has refreshed its series of special themed nights, offering iconic dishes from various cuisines around the world. On Mondays, satisfy cravings for Japanese cuisine with RISE's **Taste of Japan**, featuring a spread of delicate *sushi*, assorted *tempura*, *slow-cooked miso salmon*, and a medley of matcha desserts. Seafood lovers will delight in

Friday night's **Crabs Galore**, featuring over 10 different crab dishes such as *housemade crab cakes with herb remoulade* and the iconic *Singapore chilli crab with mantou*. On Sunday evenings, embrace local culinary culture with RISE's **Perfectly Peranakan**, and savour time-honoured recipes such as *babi pongteh* and a Nyonya dinner set of *assam pedas fish* with delicious achar and fragrant rice.

For reservations, call 6688 5525 or visit [www.marinabaysands.com/restaurants/rise.html](http://www.marinabaysands.com/restaurants/rise.html).

### **Mott 32 presents a bespoke summer menu**



Indulge in the season's best with Mott 32's summer menu (from L to R): **braised crab casserole, fresh clam with winter melon, luffa; crispy egg noodle, stir-fried egg white with prawn, scallop, conpoy; salt-baked free-range yellow chicken, sesame; and wok-fried Boston lobster with crispy olive vegetables**

Contemporary Chinese restaurant **Mott 32** is set to take diners on an epicurean journey with its brand new **summer menu**. Available from 20 July till 31 August, 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\$150++) – 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 *crispy egg noodle with stir-fried egg white, prawns, scallops and conpoy* (S\$32++), as well as the *wok-fried Boston lobster with crispy olive vegetables* (S\$90++).

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

### **Month-long celebration at Yardbird Southern Table & Bar**



Join Yardbird's third anniversary celebrations and enjoy complimentary chicken wings with signature cocktails

Join in the festivities at **Yardbird Southern Table & Bar**, as the classic American restaurant celebrates its third anniversary with a beverage special<sup>5</sup>. From 29 to 31 July (5pm to 10pm), all diners who purchase a signature cocktail (S\$22++) will receive a complimentary serving of crispy *chicken wings*. Keep the glasses flowing with Yardbird's extensive list of signature cocktails, ranging from the all-time favourite *Blackberry Bourbon Lemonade*, to the bacon-infused whiskey-based *Yardbird Old Fashioned* and the refreshing *Watermelon Sling*.



Savour the timeless pairing of burger and beer with Yardbird's **Burger and Brew** set

Yardbird's **Burger and Brew** (S\$40++) special also makes a return in August with one of the best burger and beer pairings in town. Diners can enjoy a pint of refreshing *Pabst Blue Ribbon beer* and choose from *The Impossible Burger*, featuring a plant-based patty topped with tarragon aioli, rich brie cheese and shallot confit with a side of crispy vinegar chips, or *The Great American Burger* – a satisfying double patty stacked with house-smoked pork belly and American cheese, complete with house fries. *Burger and Brew* is available for lunch and dinner, for the whole month of August.



More recently, Yardbird completes its line-up of daily beverage specials with the launch of **Mint Mondays**. Kick start the week with a glass (or two) of thirst-quenching *Mojito* and refreshing bourbon-based *Mint Julep*, available at only S\$8++ each at The Loft at Yardbird, from 11am to

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<sup>5</sup> The third anniversary beverage special is limited to one serving per guest.

10pm on Mondays. For a full list of Yardbird's daily beverage specials, call 6688 9959 or visit [www.marinabaysands.com/restaurants/yarbird-southern-table-and-bar.html](http://www.marinabaysands.com/restaurants/yarbird-southern-table-and-bar.html).

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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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