

# Press Release



FOR IMMEDIATE RELEASE

## ***Marina Bay Sands unveils pre-theatre menus for Phantom of the Opera***

*Special deals allow theater-goers to ease into a night of indulgence and entertainment*

**Singapore (7 August 2013)** – Fans of the worldwide sensation, 'The Phantom of the Opera' can now enjoy special pre-theatre menus at four celebrity chef restaurants at Marina Bay Sands.

The pre-theatre set dinners feature signature dishes of the various restaurants with either a two- or three-course meal available from 5:30pm to 7pm until 1 September.



*(L-R): Heirloom tomato salad with goat cheese, shaved red onion and Spanish anchovies from CUT, The Phantom of the Orient cocktail from db Bistro Moderne, Burrata with bacon, marinated escarole & caramelised shallots from Osteria Mozza, Artichoke and Black Truffle Soup from Guy Savoy.*

Iconic American steakhouse, **CUT** by Wolfgang Puck, is serving a two course set dinner (\$65 per person) with a choice of its signature seasonal starters such as the Heirloom Tomato Salad with Goat Cheese, Shaved Red Onion and Spanish Anchovies or American Blue Crab & Shrimp "Louis," Spicy Tomato-Horseradish. Diners can choose a main course of either the USDA Prime Striploin "Steak Frites", Norwegian Salmon "En Barigoule" or the Halal Baby Chicken with potato puree and field mushrooms. Located right next to the theatre, CUT is also offering dessert top-ups at \$18 for a selection that includes the decadent Valrhona Chocolate Soufflé, Crème Fraiche, White Chocolate Ice Cream (for two) and the "Banana Cream Pie",

Crème Brûlée, Chocolate Pearls, Caramel Banana Ice Cream. To ensure that diners catch their show on time, the desserts may be enjoyed after the show ends. For the wine lovers, pairings are also available at \$28 with a choice of one red and one white wine.

Evoke the passion and grandeur of 'The Phantom of the Opera' with **db Bistro Moderne's** The Phantom of the Orient cocktail at \$22. This cocktail combines Don Julio Blanco Tequila, Grand Marnier, lime juice, kaffir lime leaf mixed with sugar syrup, chilli pepper and lemongrass for a truly "spirited" flavour. Conveniently located across from the theatre, db Bistro Moderne by Daniel Boulud is also offering a two or three course pre-theatre menu at \$58 or \$68 with a glass of wine. A good selection is available with the Tuna Tartare, Grilled Wagyu Hanger Steak, Summer Corn Soup and Brittany Cod "En Papillote" with Artichoke Barigoule, Carrot, Cherry Tomatoes, Parsley and Lemon Jus.

Right next door, Mario Batali's award-winning Italian **Osteria Mozza** beckons with a special three course pre-theatre menu for \$60 per person. Diners may choose starters such as the fresh Ricotta with Radicchio, Spiced Walnuts, Honey & Fried Rosemary, pastas such as hand-rolled Garganelli with Ragù Bolognese or Orecchiette with Fennel Sausage & Swiss Chard and end on a sweet note with the Rosemary Olive Oil Cakes with olive oil gelato & rosemary brittle. For another \$30, diners are welcome to upgrade their meal with a tasteful portion of fork-tender Red Wine Braised Wagyu Beef Short Rib with Polenta or fresh market fish of the day prepared alla Livornese with tomato, Arbequina olive, caper & white wine. Complete the experience with a premium red and white Italian wine for \$15 per glass.

For diners looking for a classic French fine dining experience before heading to the theatre, **Guy Savoy** is offering a three-course menu from 6pm to 7pm at \$130. Diners will get to have a choice of an appetizer, main course and dessert from the a la carte menu, served "en demi", the perfect portion for an early indulgence. Enjoy in signatures such as the Artichoke Black Truffle Soup and Lobster "raw-cooked" in cold steam, mains such as Crispy Sea Bass with delicate spices and Sauteed Wild Pink Dorade, and desserts including Grapefruit Terrine and Chocolate Orb. In addition, enjoy a complimentary Guy Savoy Martini by presenting the "Phantom of the Opera" show ticket.

Last orders for the pre-theatre menus are at 7pm. Diners can make reservations at the numbers or email addresses below:

CUT	+65 6688 8517	cutreservations@marinabaysands.com
db Bistro Moderne	+65 6688 8525	dbreservations@marinabaysands.com
Osteria Mozza	+65 6688 8522	mozza-reservations@marinabaysands.com
Guy Savoy	+65 6688 8513	guy.savoy@marinabaysands.com

Online reservations are now also available through the restaurant pages on [www.marinabaysands.com](http://www.marinabaysands.com)

In addition to the pre-theatre set dinners from the celebrity chef restaurants, fans can relive the magic of the show with the Phantom Masquerade Chocolate Gift Set by Marina Bay Sands' in-house Pâtisserie **SweetSpot**. The set features an exquisite chocolate sculpture of the

Phantom's signature mask, a candle and rose, and delicately decorated with cocoa butter and pralines. Available at \$56 each, the limited sets can only be purchased at Hotel Lobby Tower 3 while stocks last. Guests who present the ticket stub of The Phantom of the Opera will receive a 10% discount for the gift set.



*Phantom Masquerade Chocolate Gift Set by SweetSpot*

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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, 2,560 hotel rooms and suites, the rooftop Sands SkyPark, the best shopping mall in Asia, world-class celebrity chef restaurants and an outdoor event plaza. Its two theaters showcase a range of leading entertainment performances including world-renowned Broadway shows. 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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