

FOR IMMEDIATE RELEASE

## Marina Bay Sands expands lunch repertoire at celebrity chef restaurants

*Guy Savoy, db Bistro Moderne and Osteria Mozza expand with lunch and brunch service*

**Singapore** (14 February, 2012) – Diners at Marina Bay Sands are in for a treat as several celebrity chef restaurants extend their opening hours to cater to a wider spectrum of guests. *Guy Savoy* will soon be open for lunch on selected days, while *db Bistro Moderne* is now open from lunch through to dinner every day. *Osteria Mozza* will also be open for brunch on Sundays.

Executives looking for power lunches packed with French sophistication can enjoy the signature culinary creations of *Guy Savoy* every Friday and Saturday. This follows the tradition of its popular lunch service at its parent restaurant near Arc de Triomphe in Paris.

From Friday, 17 February 2012, guests can relish in classics such as Oysters in Ice Gelée and Artichoke and Black Truffle Soup from the legendary kitchens of French maestro Guy Savoy, between 12pm – 2pm. Apart from an ala carte choice, the restaurant will be creating an express 60-minute set menu as well as a more extensive 90-minute option, both of which are ideal for corporate lunches.

In addition, guests coming from the Central Business District (CBD) will be able to enjoy a rebate of their travel costs when they dine at *Guy Savoy* during lunch<sup>1</sup>. For a limited period until March 2012, guests who present a receipt of their travel cost – either by taxi or river taxi - to Marina Bay Sands will get a rebate that is deducted directly from their bill. Guests who drive to Marina Bay Sands for lunch at *Guy Savoy* will also be able to enjoy complimentary parking<sup>2</sup>.

“The lunch service is a time-honored tradition at our Paris flagship, and we felt it’s time to transport the same experience to Singapore. Just for the Singapore restaurant, we are introducing the “Déjeuner en Demi” concept in the afternoon, which serves half portions of our regular dinner menu. The portion sizes are appropriately catered for lunch with corresponding prices, while allowing diners to enjoy the same exquisite food and service that one can expect from *Guy Savoy*,” said Eric Bost, executive chef at *Guy Savoy*<sup>3</sup>, Marina Bay Sands.

1. Terms and conditions apply. Rebate is capped at S\$15 and receipt must be presented prior to payment.

2. Only valid for self parking at the North and South carpark located at The Shoppes at Marina Bay Sands

3. Dinner at *Guy Savoy* is available from 6:00pm onwards, from Tuesdays to Saturdays, from Feb 18.

Reservations can be made at +65 6688 8513 or [guy.savoy@marinabaysands.com](mailto:guy.savoy@marinabaysands.com)

American-French bistro *db Bistro Moderne* has also extended their operating hours for guests looking for an alternative venue for a late lunch or afternoon tea. The restaurant – Chef Daniel Boulud’s renowned re-interpretation of the Parisian classic – is now opened throughout the day at the following timings

- Noon till 10pm on Mondays
- Noon till 11pm on Tuesdays to Fridays
- 11am to 11pm on Saturdays
- 11am to 10pm on Sundays

From 12pm – 5pm on weekdays, guests are able to enjoy the full lunch menu including signature items such as *Original DB Burger* and *Coq Au Vin*. From 5.30pm onwards, the dinner menu is available throughout the night.

From March 2012, guests who are looking for an Italian treat can head to *Osteria Mozza* for Sunday brunch. Widely imaginative yet rooted in tradition, *Osteria Mozza*<sup>5</sup> is famous for its artisanal salumi, fresh handmade pastas as well as seafood and meat dishes done on the wood-burning grill. The brand-new brunch menu is no exception to its traditional yet creative concept, with exclusive items being brought to the table.

Mr. Tamir Shanel, Vice President of Food & Beverage, said: “With *Guy Savoy*, *Osteria Mozza* and *db Bistro Moderne* extending their operation hours, Marina Bay Sands has made modern-day dining more accessible to the Singaporean business and leisure community. We look forward to welcoming more visitors from the vicinity, especially during the peak lunch hours and weekends.”

Other celebrity chef restaurants that offer lunch include *Pizzeria Mozza*, which serves up artisanal pizzas and fired in a wood fire oven. *Sky on 57*<sup>6</sup>, helmed by Chef Justin Quek, offers an array of modern French Asian cuisine complemented by the stunning view of the city skyline and the upcoming Gardens by the Bay.

#### **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 the 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)

#### **For Media Enquiries**

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#### **High-resolution pictures and menus:**

<https://www.yousendit.com/download/T2dkanZwbWc3N0FYRHNUQw>

4. Reservations at db Bistro Moderne can be made at +65 6688 8525 or [dbreservations@marinabaysands.com](mailto:dbreservations@marinabaysands.com)

5. Reservations for Osteria Mozza and Pizzeria Mozza can be made at +65 6688 8522

6. Reservations at Sky on 57 can be made at +65 6688 8857 or [skyon57@marinabaysands.com](mailto:skyon57@marinabaysands.com)