

Press Release



FOR IMMEDIATE RELEASE

Wine and dine specials at Marina Bay Sands

Festivities continue with special wine dinners, new cocktail menus and themed feasts

Singapore (21 February 2019) – Signature restaurants at Marina Bay Sands continue to delight with special wine dinners and menus in the month of February and March. From an indulgent *Champagne X Caviar* dinner at Adrift by David Myers, a *Billecart-Salmon Wine Dinner* at db Bistro & Oyster Bar, to a three-day crab feast at Rise and a monthly *Italian Regional Series* at Nostra Cucina, diners are bound to find another reason to celebrate at Marina Bay Sands.

Adrift by David Myers presents exclusive *Chef's Table Series: Champagne X Caviar* dinner (21 March)



*Enjoy dishes topped with briny caviar alongside glasses of bubbles at Adrift's **Chef's Table Series: Champagne X Caviar** dinner*

On 21 March, gourmands can look forward to a luxurious dining experience at Adrift's *Chef's Table Series: Champagne X Caviar* dinner (S\$268++), featuring six dishes elevated with premium caviar and paired with Perrier-Jouët champagne. Savour dishes such as the *Uni & Caviar*, *Binchotan cod with ikura cream sauce*, and *Fried buttermilk chicken with caviar and pickles*. During dinner, guests can taste four ranges of the prestigious Perrier Jouët champagnes, namely the *Perrier-Jouët Grand Brut*, *Perrier-Jouët Blason Rose*, *Perrier-Jouët Belle Epoque 2011*, and *Perrier-Jouët Belle Epoque Rose 2010*.

Press Release



For reservations, please email Adrift.Reservations@MarinaBaySands.com or call +65 6688 5657. For details, visit <https://www.marinabaysands.com/restaurants/celebrity-chefs/adrift.html>.

Navigate the world of cocktails at Bread Street Kitchen by Gordon Ramsay

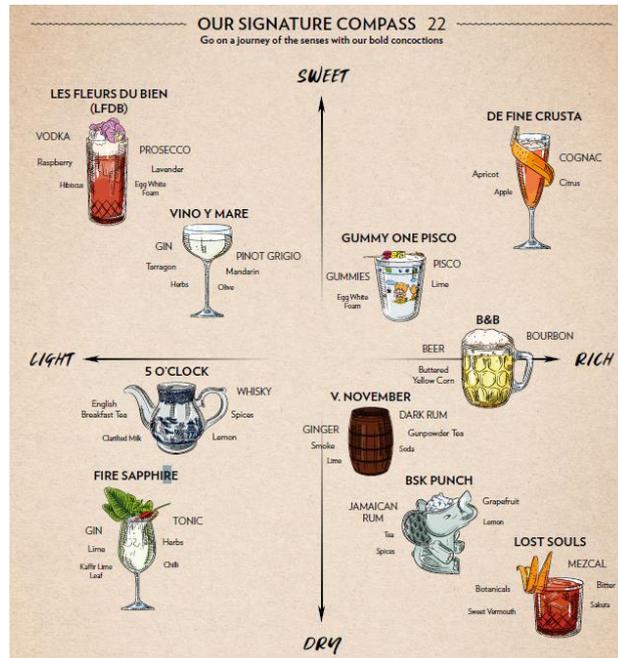


*Bread Street Kitchen presents an array of handcrafted cocktails (from L to R): **Les Fleurs Du Bien**, **Gummy One Pisco**, and **5 o'clock***

Bread Street Kitchen has launched a fun cocktail guide titled *Our Signature Compass*. Featuring 10 new handcrafted cocktails, the menu illustrates varying levels of sweetness and richness of each tittle, serving as a perfect guide for the adventurous. New tipples include the *5 o'clock* (S\$22++) inspired by the classic rum punch which was featured in Gordon Ramsay's cook book. The whiskey-based tittle comprises English breakfast tea, clarified milk, lemon and spices. Other interesting creations include the *Gummy One Pisco* (S\$22++), a whimsical spin on the classic Peruvian cocktail served in an adorable kid's cup, featuring pisco-infused gummy bears that bring back fond childhood memories. Those who prefer something lighter on the palate can opt for The *Le Fleurs Du Bien* (S\$22++), a floral raspberry-infused vodka cocktail inspired by the British musical *My Fair Lady*.

For details, email BreadStreetKitchen.Reservations@MarinaBaySands.com, call +65 6688 5665 or visit <https://www.marinabaysands.com/restaurants/celebrity-chefs/bread-street-kitchen.html>.

Press Release



Select your cocktail according to your preferred level of sweetness and richness with **Our Signature Compass**

Celebrate International Women’s Day at Club55 at Marina Bay Sands (8 March)



Indulge in Club55’s exclusive tasting flight and admire the mesmerising view of Singapore’s city skyline.

This International Women’s Day (8 March), join us in celebrating the women in our lives with a special beverage flight pairing at Club55 at Marina Bay Sands. In addition to seven tasting flights offered as part of *Flights of Fancy*, Club55’s bespoke beverage programme will also include a one-night only beverage flight. Savour three premium petits plats, such as the

Press Release



Jumbo crab with tomato agar and oscietra caviar, and Black Angus beef with Ratta potato and truffles. Enhance the flavours of these exquisite plates with a curated trio of beverages, which includes *Durvillea Pinot Noir* and *Moscato d’Asti*. Located on the 55th level of Marina Bay Sands hotel tower 2, Club55 offers stunning views of Singapore’s city skyline.

On Wednesdays, guests enjoy selected flights at half-price. For reservations, email club55@marinabaysands.com, call +65 6688 8858 or visit <https://www.marinabaysands.com/restaurants/modern-asian/club55.html>.

Melka Estate Wine Dinner at CUT by Wolfgang Puck (10 March)



*Savour CUT’s award-winning cuisine such as the popular **Mini Wagyu beef slider with sweet pickles and brioche buns**, and the signature **Valrhona chocolate soufflé with crème Fraîche and Cianduja chocolate gelato**.*

On 10 March, one-Michelin starred CUT by Wolfgang Puck will be presenting the *Melka Estate Wine Dinner* (S\$300++ per pax), a sumptuous four-course dinner paired with fine wines from Melka Estates, one of Napa Valley’s greatest wineries. Begin the evening with the delectable *Foie gras “toast” with foie gras mousse, cherry jam and pistachios*, and *Mini Wagyu beef sliders with sweet pickles and brioche buns*, accompanied by a glass of champagne. Then, enjoy the *English pea soup with crayfish, crisp bacon and thyme-parmesan lavash*, paired with the *La Mekerra Vineyard Proprietary Sauvignon Blanc (Sonoma Valley, 2015)*, before a hearty dish of *Tagliatelle with Welsh lamb ragu and Fior di Sardo*, elegantly matched with the *2015 La Mekerra Vineyard Proprietary Red (Sonoma Valley, 2015)*. Finally, the star of the evening – the juicy *American Wagyu New York steak* – is paired with a deep red in Melka’s *Metisse Jumping Goat Vineyard (Napa Valley, 2015)*, before CUT’s signature *Valrhona chocolate*

Press Release



soufflé, paired with the *Metisse Martinez Vineyard (Napa Valley, 2015)*, draws a perfect finale to the special one-night only dinner.

For reservations, email cutreservations@marinabaysands.com, call +65 6688 8517 or visit <https://www.marinabaysands.com/restaurants/cut.html>

db Bistro & Oyster Bar by Daniel Boulud presents Billecart-Salmon Wine Dinner (3 April)



Sip on fine champagne and enjoy the five-course dining experience featuring premium ingredients such as Oscietra caviar

On 3 April, mark your calendars for the Billecart-Salmon Wine Dinner at db Bistro & Oyster Bar, as the restaurant serves an indulgent five-course menu (S\$168++) with course by course champagne pairing. Founded in 1818, the Billecart-Salmon House earned its reputation in the world of wines for its harmonious and well-balanced champagne. Begin the dinner with the *Oysters & scallop ceviche*, featuring 1998 Oscietra Caviar and Hokkaido uni with celery and radish, and pair the dish with *Billecart Salmon Extra Dry, MV*. Other highlights include the *Chilean Seabass with Fava beans, champagne & sorrel sauce*, paired with *Billecart Salmon Blanc-de-Blanc, MV*, as well as the *Organic chicken Fricassée with morel mushrooms and ramps “à la Crème”*, paired with *Billecart Salmon, Cuvée Nicolas François, 2006*.

db Bistro & Oyster Bar also boasts an impressive cocktail list, featuring more than 30 classic and innovative cocktails. A signature cocktail is *Death in the Afternoon* — created by American novelist Ernest Hemingway and named after his book, the absinthe and prosecco-based cocktail is synonymous with its name, known for its strength and decadence. Another crowd favourite is *Smoky Plum*, a unique creation by the talented bartending team. Fresh plums are infused into Courvoisier V.S. cognac and 10-year Laphroaig whiskey to form the base, before adding the sherry liquor, Disaronno, and lemon zest for a full-bodied tippie with a French flare.

For details, email dbreservations@marinabaysands.com; call +65 6688 8525 or visit <https://www.marinabaysands.com/restaurants/celebrity-chefs/db-bistro-and-oyster-bar.html>.

Press Release



Eat your way through Italy at Nostra Cucina's Italian Regional Series



Savour authentic Italian regional cuisine at Nostra Cucina

Embark on an epicurean journey across Italy with Nostra Cucina's *Italian Regional Series*. Each month, the restaurant offers special produce paired with wine styles that are unique to a particular region of Italy. In February, explore the rich culinary heritage of Liguria, a coastal region of north-western Italy, and taste iconic dishes such as *Ligurian pizza* (S\$27++) and *Pesto Corzetti alla Genovese* (S\$27++).

In the upcoming months, diners can look forward to cuisines from other regions of Italy. In March, savour recipes from Emilia–Romagna, a region famous for its stuffed pastas, cured meats, and Parmigiano-Reggiano. Pair these dishes with elegant Italian wines, available at S\$100++ to supplement the tasting menu. Come April, Nostra Cucina will offer semolina flour pastas, cheeses and grilled meats from the region of Abruzzo, while May shines the spotlight on hearty Italian fare from Tuscany, a region famous for its rich ragu pastas, soups, steaks, and full-bodied wines.

For details, email NC_Reservations@marinabaysands.com; call +65 6688 8522 or visit <https://www.marinabaysands.com/restaurants/italian/nostra-cucina.html>.

Celebrate National Crab Meat Day at RISE (8 - 10 March)

Press Release



*RISE is offering a three-day only crustacean feast featuring more than 15 crab dishes as part of its international buffet spread. Pictured above is the iconic **Singapore Chili Crab***

In celebration of National Crab Meat Day (9 March), RISE restaurant will be serving more than 15 different crab dishes in addition to its lavish dinner buffet spread (S\$108++ for adults, S\$25++ for children) from 8 to 10 March. Apart from local favourites such as the *Singapore Black Pepper Crab*, seafood lovers can delight in a medley of crustacean specials, such as the *Alaskan king crab on ice*, *Soft shell crab fritters*, and *Thai style braised crab with vermicelli*. For reservations, please email Rise@MarinaBaySands.com or call +65 6688 5525.

###

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, 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

Media Enquiries

Zimin Foo (+65) 6688 3047 / zimin.foo@marinabaysands.com
Erica Ng (+65) 6688 1013 / erica.ng@marinabaysands.com

Download hi-res images via [this link](#).